



CARRIAGE HOUSE DELIVERY Offers First Free DeliverSafe Certification Checklist for Safe Food Handling and Accountability Guidelines Earn Seal of Commitment

CARRIAGE HOUSE DELIVERY announced today its DeliverSafe Certification. The online program is free and available at [\(LINK\)](#). The intent behind this exclusive process is to educate all individuals on proper food handling from pickup, throughout transport and final drop off to customers. This will elevate the safety protocols already in place and to set standards across the country. "Restaurant and Lodging associations have always held restaurants and hotels to strict sanitation, food safety, and training guidelines, but the arrival of COVID-19 has made excellence in these areas more visible to the dining public," said of CARRIAGE HOUSE DELIVERY. "CARRIAGE HOUSE DELIVERY would like to take this one step further as food leaves the establishment and serves the customer. This seal of commitment will give a sense of security to the customers and guarantee food is safe and meet the expected standards. "Each module runs about 10 minutes, so it's easy for restaurant staffers or delivery drivers to view the training quickly during a shift.

Here are additional industry training classes to help employees up-skill to advance their reputations of employers and own careers. •ServSuccess Restaurant Professional and Restaurant Supervisor learning suites

•AHLEI Supervisory Skill Builders, Hospitality Manager: Leadership, and Certified Hotel Administrator (CHA) Review courses

The CARRIAGE HOUSE DELIVERY addresses the delivery of foods intended for immediate consumption from food establishments where the delivery is under the control of the food establishment who prepared and delivered the food by the food establishment's employee, since these companies are already regulated by state and local codes or (b) export requirements, tariffs or customs aspects of international deliveries.

We want to do more than provide useful advice for delivery of foods intended for immediate consumption from restaurants where the delivery is under the control of the restaurant who prepared the food and delivered by third party services.

Temperature Control During Transportation and Delivery Maintaining food at proper temperatures is critical to limiting the growth of pathogenic bacteria or the formation of microbial toxins in food. Thus, proper temperature control throughout production and delivery to the consumer should be an integral part of any DTC delivery operation. A DTC delivery company should identify required time and temperature parameters, validate and implement controls to meet these parameters, and verify that these controls are working effectively. A DTC delivery company should identify the temperature requirements throughout transport and delivery based on regulatory requirements as well as the company's evaluation of its products, including their unique characteristics and uses.

For example, a company that sells and delivers a variety of food types may require that its perishable refrigerated products remain at or below 41°F (5°C) and that its RTE hot-held foods

remain at 135°F (57°C) or above to be consistent with the standards specified in the FDA Model Food Code. The company would then conduct validation activities to identify measures that will adequately maintain required 15 CFP 2020 – Guidance Document for Direct-to-Consumer and Third-Party Delivery Service Food Delivery temperatures and control the microbiological risks posed by the product during all stages of production, transport, and delivery.

Managing Food Pick-Up and Delivery

- Observe established food safety practices for time/temp control, preventing cross contamination, cleaning hands, nosick workers, and storage of food, etc.
- Have employees wash hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, after blowing their nose, coughing or sneezing, or after touching high touch surfaces, e.g., doorknobs, and doorbells.
- If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol. Always wash hands with soap and water if hands are visibly dirty.
- Increase the frequency of cleaning and disinfecting of high-touch surfaces such as counter tops and touch pads and within the vehicle, by wiping down surfaces using a regular household cleaning spray or wipe, make sure to read the label and follow manufacturer's instructions on use.
- Establish designated pick-up zones for customers to help maintain social distancing.
- Practice social distancing when delivering food, e.g., offering "no touch" deliveries and sending text alerts or calling when deliveries have arrived.
- Conduct an evaluation of your facility to identify and apply operational changes in order to maintain social distancing if offering take-out/carry-out option by maintaining a 6-foot distance from others, when possible.
- Keep hot foods hot and cold foods cold by storing in appropriate transport vessels. Keep cold foods cold by keeping enough coolant materials, e.g., gel packs.
- Keep hot foods hot by ensuring insulated cases are properly functioning.
- Keep foods separated to avoid cross contamination, e.g., keeping raw foods separated from cooked and ready-to-eat foods.
- Ensure that any wrapping and packaging used for food transport is done so that contamination of the food is prevented.
- Routinely clean and sanitize coolers and insulated bags used to deliver foods