

# BEST PRACTICE FOOD SAFETY GUIDE

## For delivery drivers in Hobart



### Picking up the food

It's up to the restaurant to provide the food to you in the right kind of packaging. Talk to them about it if you have any concerns.

- The packaging provided should be suited to the purpose. For example, it should not leak or absorb liquid from the food.
- All food should be inside a container, protected from dirt and contamination.
- Paper napkins, straws and cutlery (eg. knives, forks, chopsticks) should be given to you in a bag along with the food. You should never need to handle them with your bare hands.
- Sometimes food comes pre-packaged from a manufacturer. In this case, it may not need further packaging.

### Delivering the food

It's up to you to make sure the food isn't contaminated or spoiled during the journey, even if there are unexpected delays.

#### Remember:

- Store the food securely to prevent unnecessary movement and spills.
- Keep the food and utensils in their protective packaging and separate from your personal items.
- Where possible, keep the food at the appropriate temperature (ie. hot, cold or frozen). For example, use a thermally insulated bag to keep food hot, or a cooler or ice block to keep food cold.



## GENERAL HYGIENE TIPS

Make sure your food handling is always safe and professional.  
For example:

### 1. Think about personal hygiene



**Have some hand sanitiser in the vehicle for when needed!**

For example, use it if you've just been to the bathroom, if you've filled up at the petrol pump or if you've disposed of rubbish.



**Ensure your clothes are always clean.**

For example, if you have mud or animal hair on your clothes, get changed before starting your shift.

### 2. Manage the risk of illness



**Don't deliver food if you're unwell, especially if you're suffering from vomiting or diarrhoea.** You may have a disease that could contaminate the packaging so wait until you're better to take another job!



**Do you have any wounds, lesions, burns, cuts, abrasions or skin diseases?** Make sure the affected area is covered while working, such as with a clean bandage.

### 3. Protect the food



**Taking your meal break?** Don't eat over or near any food that's awaiting delivery.

Be careful not to sneeze, cough or breathe heavily over food packaging and utensils.



**Don't smoke or spit in your food-delivery vehicle.**

## VEHICLE HYGIENE TIPS

Food delivery vehicles also need to be very clean. A few things to consider:

### 1. Keep vehicles clean



**Store the food somewhere in the vehicle that you can effectively clean and keep in good repair.**

Make sure there is no accumulation of old food, rubbish, dirt, dust or mould in the vehicle.

### 2. Keep food away from contaminants



**Don't store the food in the boot or in the tray of a ute.** These areas may be contaminated with things like oils, chemicals and tools that have been stored there in the past.

### 3. No pets in vehicles with food



**Never deliver food with a pet in the car with you!** And if you have transported animals in the past, make sure the area has been well cleaned since.

### 4. Beware of insects touching food



**Check that the vehicle is free of insects.** Ants can be a problem in summer or flies or mosquitos can fly in through the window.