Loading and Transporting Food Safely

Keep food at safe temperatures in unrefrigerated vehicles.

- Cover cold food with thermal blankets or use coolers with ice packs
- Keep drive times to 30 minutes or less
- Check food temperatures after arriving at the destination

Prevent contamination:

- DON’T store raw food over ready-to-eat food
- DON’T store allergens over other products
- DON’T store chemicals with food products