## 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



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