Safe Delivery Practises for handling and delivery Hot Food and/or Perishable Groceries

The NSW Food Authority is an enforcement agency that administers the Food Act 2003. All food businesses and delivery companies that delivery food in NSW must comply with the Food Act 2003, Food Regulation 2004 and the Food Standards Code (the Code). Although the Code is a national code it is enforced at a state and local level. In NSW this role falls on the NSW Food Authority and local councils.

Below is a list of standards and requirements that all Iconic Production Runners must be aware of and adhere to. In essense, the total delivery time is from the time of purchase at the store to the time customers receive the delivery at their home. Unless food is kept at refrigerated temperatures at the food business before delivery, or if ice bricks are used, the total delivery time for perishable food should not exceed 4 hours.

1. STANDARD 3.2.2 FOOD SAFETY PRACTICES AND GENERAL REQUIREMENTS.

1. This clause includes definitions applicable to this standard only. Definitions that apply to
   more than one of the standards are specified within Standard 3.1.1. Standards 1.1.1 and
   1.1.2 also provides definitions of terms used throughout the Code.
2. https://www.foodstandards.gov.au/sites/default/files/publications/SiteAssets/Pages/safefoodaustralia3rd16/Standard%203.2.2%20Food%20Safety%20Practices%20and%20General%20Requirements.pdf

2. SAFE FOOD AUSTRALIA 2-hour / 4-hour rule.

1. If you’re a food business, using the 2-hour / 4-hour rule is a good way to keep food that’s taken out of the fridge safe.
2. https://www.foodstandards.gov.au/sites/default/files/2023-10/2hour4hour_Final.pdf

3. FOOD STANDARDS AUSTRALIA NEW ZEALAND (FSANZ).

1. FSANZ is an independent statutory agency established by the Food Standards Australia New Zealand Act 1991 (FSANZ Act). FSANZ is part of the Australian Government's Health portfolio. Safe food for life. Food safety is our business. FSANZ has set the standards for safe food in Australia and New Zealand for more than 25 years. Our work is at the heart of the world-class bi-national food regulation system, ensuring consumers in both countries can be confident the food they buy is safe to eat.
2. https://www.foodstandards.gov.au/

4. FOOD BUSINESS HOME DELIVERY GUIDE.

1. The home delivery guide is for food businesses that offer home delivery of perishable food items in unrefrigerated vehicles.
2. https://www.health.vic.gov.au/food-safety/food-business-home-delivery-guide

© 2026 Nikolas Harrington <support@iconic.productions> | 18-Nov-2026 09:36
: https://staff.iconic.productions/KB/content/0cat=34/602/en/safe-delivery-practises-for-handling-and-delivery-hot-food-and_or-perishable-groceries.h

5. ASUDA HOW LONG CAN GROCERIES SIT OUT?

1. Will meat remain safe in my trunk?
2. https://ask.usda.gov/s/article/Will-meat-remain-safe-in-my-trunk#:~:text=Two%20hours%20is%20the%20limit,the%20temperature%20is%20very%20cold.

Attached files:

Unique solution ID: #1601
Author: n/a
Last update: 12-Aug-2024 03:17

© 2026 Nikolas Harrington <support@iconic.productions> | 18-Nov-2026 09:36