



**STATE OF HAWAII**  
**DEPARTMENT OF HEALTH**  
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In reply, please refer to:  
File:

March 19, 2020

**INDUSTRY GUIDANCE FOR FOOD ESTABLISHMENTS PERMIT HOLDERS  
THAT WISH TO ENGAGE IN TAKE-OUT AND/OR DELIVERY  
OF COOKED OR UNCOOKED FOODS**

Aloha DOH Permit Holders,

First off, we would like to express our sincere appreciation for those businesses that have been adversely affected by the ongoing COVID-19 pandemic and wish to serve the community safe food by offering prepared cooked and uncooked meals through take-out and/or food delivery services.

Only current Department of Health (DOH) Food Establishment Permit Holders permits may distribute food to the public.

What types of foods am I allowed to prepare and pack for take-out and/or delivery?

- 1) The basic rule of thumb will be that you are allowed to prepare, package and deliver any and all foods that you are already permitted to sell under your current Food Establishment Permit.
- 2) You may omit any final cook step in your operation and pre-package the prepared, raw seafood, beef, pork, or poultry. (Issue attached food safety handout). No pre-approval from the DOH is necessary to do this.
- 3) Use only food grade materials as packaging if the food will come in direct contact with the containers.
- 4) Take care to not contaminate the outside surface of any packaging when portioning the food.
- 5) Wipe the outside of the take-out container with a sanitizing solution.
- 6) Immediately refrigerate (41°F or less) pre-packaged, raw menu items until distribution
- 7) DO NOT package raw food orders with cooked food orders. Separate.
- 8) Make sure foods are well protected when transported and delivery vehicle is clean. No DOH pre-approval is required for delivery service.
- 9) Hot foods must be delivered to the consumer within 4 hours. The 4-hour time limit begins once the food falls below 135°F.

Please follow your normal "Get A Green Placard" (attached) routine to ensure food safety during your operations.

Peter Oshiro  
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