

CHCC/EHDP Presents:

How to Receive Food Safely in the CNMI



Keep it safe, keep it local, and protect our people!

FOOD DELIVERY SAFETY CHECKLIST

Spotting Food From Unsafe Sources – The CNMI Way:

- ✓ Was this food delivered by a licensed supplier?
*(If they pull up in a beat-up **Vehicle** with no logo, ask **questions** !)*
- ✓ Is their business permit current and approved by CHCC/EHDP ?
*(No permit? No **entry** ! We love our aunty's cooking, but this isn't a fiesta.)*
- ✓ Is the delivery vehicle clean and free of bugs, bad smells, or strange liquids?
*(If it **smells** like dead fish but it's supposed to be frozen meat....send it back!)*

Paper Trail – We Need Receipts:

- ✗ Ask for delivery receipts or invoices for every drop-off.
(No slip, no trip into our kitchen!)
- ✗ Check that food is properly labeled – we want to know where it came from.
*(“ **Mystery** stew, Island-style” isn't a **valid label** .)*
- ✗ For seafood/ **shellfish** : Harvest tags are a must.
*(No **tag** ? It might be from **unsafe** waters, sorry, Uncle)*
- ✗ Wild game or fish? We need official proof it's approved
(Your cousin's deer is not USDA inspected.)
- ✗ You feel “something's off” – trust your island instincts!

Island Temp Checks – Quick & Easy:

- ✓ Cold foods = 41°F or below (5°C)
- ✓ Hot foods = 135°F or above (57°C)
- ✓ Frozen? It should still be frozen solid, not halfway to fish soup

Let's protect our community together—one delivery at a time!



**PUBLIC
HEALTH
SERVICES**

For more information regarding sanitary permits and other requirements
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