

## **Food Safety “Mailed” to Order**

### **Receiving Mail Order Food**

It’s fun to get a package in the mail. During the holidays, packages often contain gifts of food – either homemade or from mail order businesses. How do you know if the food that arrived in your mailbox or on your front porch is safe to eat?

When you receive a food labeled “Keep Refrigerated”, open it immediately and check the temperature. Some foods are shipped frozen while some gift packages require refrigeration temperatures. If the food was packed frozen, ideally it would be still partially frozen with visible ice crystals. If the product has ice crystals, you can re-freeze it or hold it in your refrigerator. For refrigerated products, check to make sure the product is still cold to the touch. An even better idea would be to use a thermometer. The temperature should be 40 degrees or cooler.

If the “Keep Refrigerated” food items are warm, you should notify the company. Do not consume the food. It is the shipping company’s responsibility to deliver the food on time and your responsibility to have someone at home to receive the product. Remember to refrigerate the food items immediately after opening.

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