

Existing Industry Guidance for Mail Order Foods

Reviewed by the CFP Mail Order Foods Safety Committee

1. Blue Apron- <https://www.blueapron.com/pages/terms>
2. FedEx Perishable Shipping Information- www.fedex.com/us/perishables/
3. EdibleCommerce- *A Small Business Guide to Shipping Perishable Food*
<https://tasteprofit.com/#!/A-Small-Business-Guide-to-Shipping-Perishable-Food/cxle/561f3c6e0cf2c6c643758525>
4. Federal Trade Commission- *Selling on the Internet: Prompt Delivery Rules* www.ftc.gov
5. Food Standards Agency- *Distance selling guidance for food businesses*
<https://www.food.gov.uk/business-industry/caterers/startingup/distanceguide>
6. International Air Transport Association- *Perishable Cargo Regulations*
<http://www.iata.org/publications/store/Pages/perishable-cargo-regulations.aspx>
7. *Interstate Shipment*- <http://www.ncsl.org/research/agriculture-and-rural-development/federal-food-safety-laws.aspx>
8. NSF International- *Handling Mail Order and Ready-To Eat Food Safety*
<http://www.nsf.org/newsroom/mail-order-and-ready-to-eat-food>
9. *Growth Temperatures for Microorganisms* by Dr. Bruce Thompkin- USDA ARS Pathogen Modeling Program Version 4.0
10. United Postal Service- *How to Ship Perishable Foods for the Holidays* www.ups.com
11. United States Department of Agriculture- *Mail Order Foods Safety*
<http://www.fsis.usda.gov>
12. Food Standards Industry- “*Industry Guide to Good Hygiene Practice: MAIL ORDER*” in support of Regulation (EC) No 852/2004 on the Hygiene of Foodstuffs and the temperature control requirements of the Food Hygiene (England/ Scotland/ Wales/ Northern Ireland) Regulations 2006. <https://www.food.gov.uk/about-us/publications/industrypublications/industry-guides>