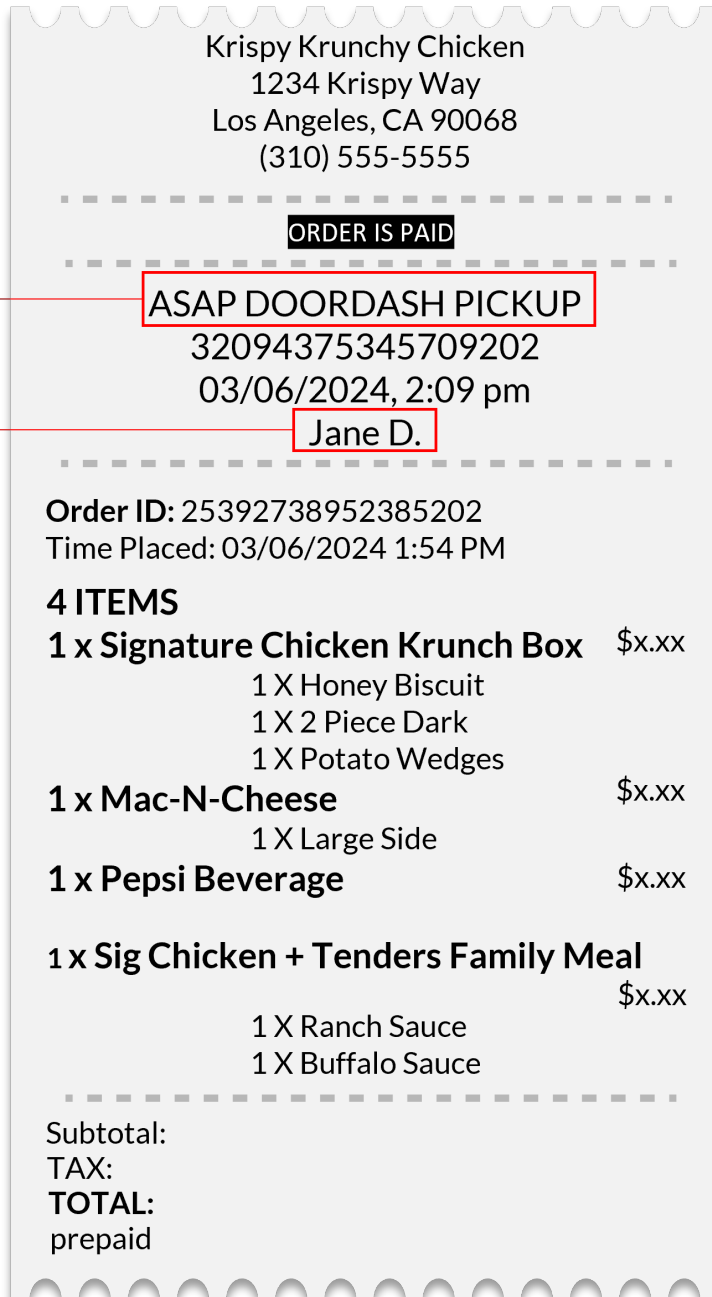


3PD Packaging Best Practices



Delivering food through 3PD requires attention to packaging to ensure safety, quality and integrity of the items. This guide outlines best practices for tamper-evident packaging, maintaining temperature, accurate order assembly, and clear labeling.



*Refer to the printed receipt or the Expo Tablet to verify the order details above. If a printer is installed, we recommend taping the receipt to the bag in addition to the sticker.

*Minimally comply with state or local regulations and rules for tamper-evident packaging.

Review Order Details

- Upon receiving a delivery order, you will have a window of approximately 7 minutes to prepare the order for the courier's arrival
- Identify if the order is for immediate pickup (ASAP) or a Future order
 - ASAP orders should be packaged immediately
 - Future orders should be prepared closer to the specified pickup time
- Verify all ordered items are available, then begin preparing and packaging the food

Organized Packaging

- Package items according to the Packaging for Profit guidelines, separating hot foods and any beverages
- Double-check all items, including sauces, napkins, and utensils, are included
- Store packaged order in the back of the HFC or for high volume, consider setting up a counter rack or floor rack to increase staging area

Tamper-Evident Sealing/Labeling

- Securely package all items and seal the outer bag with the KKC Safety Seal Sticker(s) to ensure food safety and prevent tampering*
- Fill out the guest's name and order platform on the sticker
- Upon the courier's arrival, verify that the order you are providing matches the one they are picking up



Platform Abbreviation
DoorDash - DD
GrubHub - GH
UberEats - UE