



Delivery Bag Audit Checklist

Restaurant Delivery Bag Performance & Compliance Audit

Audit Date: _____ Restaurant Name: _____ Auditor: _____

PART 1: COMPLIANCE & SAFETY (MANDATORY)

- 1. Are all delivery bags made from FDA 21 CFR compliant food-contact materials?
 Yes No N/A Notes: _____
- 2. Do you have supplier documentation proving material compliance?
 Yes No N/A Notes: _____
- 3. Are bags certified REACH SVHC compliant (if operating in/selling to EU)?
 Yes No N/A Notes: _____
- 4. Are bags BPA-free and lead-free?
 Yes No N/A Notes: _____
- 5. Are bags free from tears, holes, or damaged seams that could compromise safety?
 Yes No N/A Notes: _____

PART 2: THERMAL PERFORMANCE & EFFICIENCY

- 6. Do bags maintain hot food above 140°F (60°C) for at least 60 minutes?



Yes No N/A Notes: _____

- 7. Do bags maintain cold food below 40°F (4°C) for at least 60 minutes?

Yes No N/A Notes: _____

- 8. Are closure systems (zippers, Velcro) fully functional and seal tightly?

Yes No N/A Notes: _____

- 9. Are bags appropriately sized for your most common delivery orders?

Yes No N/A Notes: _____

- 10. Do you have a system to clean/disinfect bags between uses?

Yes No N/A Notes: _____

PART 3: DURABILITY & PROFESSIONAL APPEARANCE

- 11. Are bags constructed from commercial-grade materials (e.g., 600D polyester)?

Yes No N/A Notes: _____

- 12. Are seams and stress points reinforced?

Yes No N/A Notes: _____

- 13. Are zippers, handles, and straps in good condition?

Yes No N/A Notes: _____



- 14. Do all bags feature your restaurant's clear, professional branding?

Yes No N/A Notes: _____

- 15. Is branding still visible (not faded/worn) after repeated use?

Yes No N/A Notes: _____

PART 4: COST & OPERATIONAL IMPACT

- 16. Have you tracked customer complaints about food temperature in the last 30 days?

Yes No N/A Notes: _____

- 17. Have you calculated refund costs due to temperature issues in the last quarter?

Yes No N/A Notes: _____

- 18. Are you replacing bags more frequently than every 6 months?

Yes No N/A Notes: _____

- 19. Could your current bag design be more efficient for drivers to organize?

Yes No N/A Notes: _____

SCORING & NEXT STEPS

Tally Your Score: Total "Yes" Answers: ____ out of 19

Score Interpretation:



- COMPLIANT (18-19 Yes): Excellent! Your bags are assets. Consider upgrading for even better branding/ROI.
- NEEDS ATTENTION (13-17 Yes): Room for improvement. Address weak points to reduce risk and cost.
- AT RISK (≤ 12 Yes): Urgent action needed. Non-compliance, inefficiency, and brand damage are likely.

Based on your score, we recommend:

- 1. Review Compliance Documentation: Request and file material safety data sheets from your supplier.
 - 2. Conduct a Temperature Test: Simulate a delivery run; measure food temp at 30, 60, 90 minutes.
 - 3. Survey Drivers: Ask about bag usability, durability, and customer comments.
 - 4. Audit Customer Feedback: Search reviews for 'cold,' 'soggy,' or 'packaging' mentions.
 - 5. Contact a Specialist: For bags that are safe, durable, and build your brand.
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READY TO UPGRADE?

We help restaurants switch to CUSTOM, COMPLIANT, HIGH-PERFORMANCE BAGS that reduce costs and boost brands.

- I'm ready for a custom bag quote! Contact me at: _____
- Please send me the full White Paper on delivery bag optimization
- I'd like to schedule a 15-minute consultation

Contact Information:

Name: _____

Email: _____

Phone: _____

Restaurant: _____



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Preferred Contact Method: Email Phone WhatsApp

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