



Idealease Safety Bulletin

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What is the FSMA?

Recent data from the Centers for Disease Control and Prevention show that one out of six people in the United States suffers from food-borne illness each year. Over the past few years, high-profile outbreaks related to various foods, from spinach and peanut products to eggs, have underscored the need to make continuous improvements in food safety.

The Food Safety Modernization Act (FSMA) gives FDA a mandate to pursue a system that is based on science and addresses hazards from farm to fork, putting greater emphasis on preventing food-borne illness. The reasoning is simple: The better the system handles producing, processing, transporting, and preparing foods, the safer our food supply will be.



What is The Cold Chain? And how does it affect you?

From a food safety and quality assurance perspective, the most significant threat to the integrity of the food supply is from lack of effective temperature control during transportation. In a typical year, an estimated \$1200 billion dollars' worth of food was transported by a fleet of 400,000 refrigerated trucks (Reefers). From farm to fork, America's food supply moves through what is known as *The Cold Chain*. Everyone involved in getting that food to the dinner table, from cold storage facilities and those that load refrigerated trailers, to the drivers that make the deliveries to the local grocery store, play a part within this cold chain.

As legislation moves forward and continues to develop, significant changes will be guiding the evolution of processes currently in place to protect the public from food-borne illness. Part of the initiative to improve current processes is the establishments of best practices that help ensure product temperature is maintained throughout its journey.



Loading and Delivery Best Practices

- **Pretrip your truck/trailer before pre-cooling and loading product**
 - Initiate an automatic pretrip to identify any operational concerns while the reefer cycles through all of its modes. Do not load trailer if alarm codes indicate service is needed.
 - Inspect the condition of the truck/trailer, noting any damage to the insulation, door seals, and defrost drains.
 - Clean inside of truck/trailer. To prevent contamination hazards and blockage of airflow, the floor channels and refrigeration unit air stream must be free of debris.
- **Pre-cool truck/trailer**
 - Always pre-cool truck/trailer to the temperature of the product to be loaded. Doing so will remove unwanted heat from the truck/trailer walls, floor and ceiling. **Remember refrigeration units are not designed to lower product temperature.**
- **Load product with the proper loading pattern**
 - Product should be loaded quickly and efficiently using the proper loading patterns that maximize air circulation around and through the product load. Product should **never** be loaded tightly against the evaporator housing, doors, walls, ceiling, or tightly against other pallets of product. **All six sides of all pallets should be exposed to airflow.**
- **Delivery Practices**
 - Inspect strip curtains (if used), report any damage to your supervisor.
 - Be certain reefer unit is off when opening doors, reefers will pull in warm, humid air if the door is left open while the unit is running.
 - Minimize door opening duration to further reduce this intake of warm outside air. Remember, the longer the doors are open, the longer it will take to regain the proper temperature.
 - Move product quickly when delivering to cross dock locations.

NEWS

CVSA Brake Safety Week

-September 9-15, 2012.

The CVSA will be completing additional education and enforcement during this week.

Truck Driver Appreciation Week

-September 16 - 22, 2012

****Make your plans now to recognize your drivers. Show them how much you appreciate the work they do every day.***