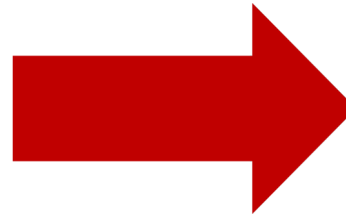


Food Safety Modernization Act –AreYouCompliant?



FDA FOOD SAFETY MODERNIZATION ACT



What You Should Be Doing NOW



complete?

Design and maintenance of transportation equipment to ensure that it does not cause the transported food to become contaminated

- Ensuring on-going cleanliness, maintenance and proper design of trailers
- Updating replacement cycle



complete?

Ensure food is not contaminated through gaps in **temperature controls** and separation of food from non-food items in the same load

- Actively using temperature management & control system in all trailers



complete?

Reporting procedures for prior cargos, cleaning of transportation equipment, and **temperature control** between the shipper, carrier, and receiver

- Reporting from shipper to carrier to receiver and on demand
- Ensuring 12 months retention policy is in place



complete?

Written procedures and records retention related to transportation equipment cleaning, prior cargos, and temperature control

- Documenting your refrigerated fleet management plan, including preventive and proactive actions



complete?

Training of carrier personnel in **sanitary transportation** practices and documentation of the training

- Training all transportation employees in proper operations

Call 877-736-8756 or visit us at www.plmfleet.com for more information