



8 Things Shippers Can Do Today for FSMA Compliance

1

Have appointed personnel whose main responsibility is to ensure compliance with all FSMA regulations.

2

Get verification in writing of temperature monitoring and recording systems of freight during transport.

3

Check that all surfaces inside trailers are free of chips, flakes or rust.

4

Have written or SOPs for safe practices regarding loading, unloading, and while in transit, including temperature requirements, sanitation and handling procedures.

5

Make sure that all required load temperatures and sanitary requirements are given to carriers in writing.

6

Make sure there is no cross-contamination between raw foods and non-foods.

7

Inspect pallets and any equipment used to transport food by making sure they do not contribute to contamination or food exposure.

8

Determine set protocols when temperature violations occur.

How CHOPTANK CAN HELP

Over 20 years of experience with a foundation in refrigerated food shipping logistics. Our proprietary software is designed to monitor the carriers and give you alerts and reports at your fingertips. To learn more about how Choptank can help you be FSMA compliant, visit www.shipchoptank.com