

A Shipper's Road Map to FSMA Compliance

Communication

- ✓ Have a single employee who is responsible and accountable for compliance and regulatory controls.
- ✓ Have a policy in place for communicating load temperature control requirements of each load.
- ✓ Have a policy with your transportation vendor requiring all surfaces on their vehicles & services equipment be corrosion resistant and are not flaking or chipping.



Documentation

- ✓ Keep records of all transportation related documents.
- ✓ Check that the trailer & reefer units are in good working condition to prevent food degradation.
- ✓ Create Standard Operating Procedures (SOP) for safe food handling throughout the transportation chain, including traceability of all food-contact surfaces.



Sanitation

- ✓ Make sure your non-food products are segregated from any raw food products.
- ✓ Put a procedure in place to check all pallets prior to shipping. They must be in good shape and do not allow for food exposure or contamination.
- ✓ Have an SOP in place for sanitation procedures depending on the type of load previously in the trailer. This should include food handling equipment as well.



Temperature

- ✓ Have clearly defined standard operation procedures (SOP's) for temperature controls and cross-contamination risks during loading, unloading and while in transport.
- ✓ Make sure transporting carrier has acceptable and reliable temperature recording device on each load.
- ✓ Have an agreed upon policy in place with your transportation vendors regarding how to deal with any temperature violations.