

Sanitary Transportation of Food ~ Compliance Checklist

Matrix Key:		Refrigerated transport of perishable food, within the context of this document, applies to the use of Refrigerated Truck Trailers, Refrigerated Truck Bodies and Multi-Temperature Trailers. This document does not apply to rail, air or ocean transport.
	I	This sector has PRIMARY responsibility for understanding and IMPLEMENTING the industry Best Practice and/or regulatory requirement to achieve regulatory compliance.
	V	This sector should understand the industry Best Practice and/or regulatory requirement and has SECONDARY responsibility for VERIFYING that compliance was met by others in the integrated cold chain.

Sub Section	Best Practice Section	Synopsis of Regulatory Requirement	Sector							
			Shipper/Broker		Loader		Carrier		Receiver	
			I	V	I	V	I	V	I	V
1.906a	3.1	Appropriate vehicle and transportation equipment design for sanitary food transport	✓			✓	✓			✓
1.906b	3.1	Appropriate equipment maintenance for sanitary food transport	✓			✓	✓			✓
1.906c	3.1	Vehicles and transportation equipment properly designed, maintained and equipped for sanitary food transport	✓			✓	✓			✓
1.906d	3.2	Proper storage of vehicles and transportation equipment when not in use	✓			✓	✓		✓	
1.908a	2.2	Competent supervisory personnel	✓		✓		✓		✓	
	3.3	Transportation operations conducted in a safe manner	✓		✓		✓		✓	
	3.4		✓							
	3.3	Transportation parameters specified	✓			✓		✓		✓
	3.4		✓		✓		✓		✓	
3.5	Food safety checks if a temperature deviation occurs							✓		
1.908b	3.8	Shipper provides written sanitary specifications to other parties	✓			✓		✓		✓
	3.3	Shipper establishes and provides written notice of temperature parameters to all parties	✓			✓		✓		✓
	3.4		✓							
	3.8 4.0 14.3	Shipper develops and implements written procedures for vehicle sanitation	✓			✓		✓		✓

	3.7	Shippers of bulk foods develop and implement written procedures for the sanitary transportation of refrigerated foodstuffs	✓			✓		✓		✓
	3.3 3.4	Shipper develops and implements written procedures for the sanitary transportation of refrigerated foodsuffs	✓			✓		✓		✓
1.908c	3.8	Loaders to verify the sanitary condition of transportation equipment		✓	✓			✓		✓
	5.0 14.3	Loaders to verify the proper operating condition of transportation equipment		✓	✓			✓		✓
1.908d	11.0 14.10	Receivers to assess inbound food for temperature abuse in transit or off condition		✓	✓			✓		✓
	1.908e	5.0	Carrier to ensure that vehicles and equipment meet shippers specifications		✓		✓	✓		
3.3 3.4		Carrier to provide the operating temperature specified by the shipper and be prepared to demonstrate compliance with specifications		✓		✓	✓			✓
6.0		Carrier to pre-cool mechanically refrigerated storage compartments as per shipper specifications		✓		✓	✓			✓
3.7		Carrier to identify previous cargo transported in bulk vehicle if requested by shipper		✓		✓	✓			✓
3.7		Carrier to provide information about the most recent cleaning of a bulk vehicle if requested by shipper		✓		✓	✓			✓
3.8 14.6		Carrier to develop and implement written cleaning, sanitizing and inspection procedures		✓		✓	✓			✓
4.0		Carrier to develop and implement written procedures describing compliance with temperature control requirements		✓		✓	✓			✓
3.7		Carrier to develop and implement written procedures describing compliance with bulk vehicle requirements		✓		✓	✓			✓
1.910	2.0	Carrier to establish and maintain training records		✓		✓	✓			✓
1.912a	12.0	Shipper to retain records, written procedures and agreements for 12 months	✓							
1.912b	12.0	Carrier to retain records, written procedures and agreements for 12 months					✓			
1.912c	12.0	Carrier to retain training records for 12 months	✓				✓			
1.912d	12.0	Persons subject to STF Rule to retain records for 12 months	✓		✓		✓		✓	
1.912e	12.0	Covered parties operating under ownership or control of a single legal entity to retain records of written procedures for 12 months	✓		✓		✓		✓	

1.912f	12.0	Covered parties to make all records available to duly authorized individuals upon request	✓		✓		✓		✓	
1.912g	12.0	Records to be maintained as original, true copies or electronic records	✓		✓		✓		✓	