Do you meet customer and FDA requirements on the Sanitary Transportation of Human and Animal Food Rules?

Services for Food Transportation Sanitation and Temperature Control Operations
(Carriers, Shippers, Receivers and Maintenance)

The TransCert 5 Step Compliance Plan

1. TransCert provides you with the “compliance” section for your carrier contract that meets Food Safety Modernization Act Food Transportation Rules
2. TransCert helps shipper and carriers to develop the transportation food safety and security plan.
3. Develop needed procedures and work instructions and records to meet standards.
4. Provides shipper and carriers employee training to comply with the contract.
5. TransCert performs external audits and reporting to satisfy FDA record keeping and reporting

TransCert services follow our Road Map and are offered at three levels

The Basic container inspection program described above is designed to establish groundwork for proactive food transporting companies wishing to meet current customer transportation standards. The TransCert Road Map covers all three food transportation training and development levels: Basic, Regular and Complete. The figure below illustrates, from left to right, a normal training and installation process from simple container inspection designed to establish the basic customer and regulatory goals and objectives. Training and certification for inspectors, internal leaders and team members and for external auditors is available.

TransCert services are intended to be designed to be adapted to client needs. As such, a client may select the appropriate place to begin the journey to certification.

TransCert Road Map
Meeting Cold Chain Safety and Quality Requirements

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<td>Find out where are you now and set goals and objectives.</td>
<td>Establish a basic system to meet your customer demands.</td>
<td>Assign and train an upcoming leader</td>
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1. **Assessment: Shipping and Receiving Inspection and Monitoring**

This program offers an option to help companies determine where transportation temperature and sanitation cold chain controls are strong and if weak spots are found. SCC and the client will determine when and where to tag, test and inspect outgoing shipments. The assessment program may also include delivery point re-inspection and all data downloading to determine the level of transportation quality integrity.

This option may extend to physically tracking and observing delivery practices where multiple delivery points are required.

The Sanitary Cold Chain’s Transportation Certification (TransCert) division now offers independent inspection, testing, training and auditing services for the food transportation sector. Our inspectors may follow your food from stop-to-stop and provide delivery monitoring reports or may review shipping and receiving activities based on your internal procedures. This service is intended to help you determine whether or not your food is transported according to your set procedures and under appropriate temperature and sanitation control and to help plan improvement and certification activities.

Our inspectors use our checklists to measure and rate food container conditions as well as shipping and receiving operational procedures.

We can help with the following items:

**A. Tagging and Sanitation Testing Services (Temperature, Humidity and Sanitation Controls)**

1. Tag pallets or containers at the origin using temperature tracking tags
2. Read tags at the destination to determine compliance to your standards
3. Test container sanitation levels (trailer, bins, trays, shipping containers, etc.)

**B. Shipping and Receiving Inspection Services**

i. Vehicle cleanliness – visual and ATP testing
ii. Verify container internal temperature
iii. For frozen foods, previous signs of thawing
iv. Product temperature (based on your specifications)
v. Expiration and Use By Dates of Perishables
vi. Integrity of food packaging
vii. Cleanliness of shipping containers (pallets, crates, trays, bins, cases, boxes, etc.)
viii. Receiving procedures
ix. Calibration of container measurement equipment
x. Employee adherence to procedures
xi. Package punctures/damage
xii. Determination of the previous load carried

**C. Independent Reporting and Certificate of Internal Compliance**

All tagging, testing and inspection at shipping and receiving is done as an independent and impartial service. Reporting is confidential and sent only to the requesting party and is intended to reduce the costs of maintaining an internal monitoring operation. Contractor will receive a “TransCert Certificate of Food Transporter Control Compliance” based on contracted items.

2. **Pre-Certification: Meeting Customer and Legal Food Transportation Requirements**

The pre-certification program includes assessment program monitoring and is designed to begin with a company’s current processes and to help guide the training, planning and implementation needed to comply with customer and legal transportation control requirements. The pre-certification helps develop the internal and operational changes needed to capture new markets through improved cold chain management practices. The company’s tracking, testing and sanitation procedures are developed to meet customer requirements. Planning for large scale temperature and sanitation controls and system certification is begun. Appropriate monitoring technologies are investigated and suggested.
3. **Certification: Full TransCert Certification**

The certification program includes assessment and pre-certification program components but is intended to move a company’s transportation food safety and quality processes to full TransCert certification. Internal teams are trained and developed to implement and maintain cold chain delivery controls. Electronic data collection is established to keep paperwork and manpower requirements low. The external certification audit is scheduled and completed.

## TransCert University

The courses listed below are coordinated with the TransCert Basic, Pre-Certification and Assessment program options discussed on the “Inspection, Testing and Reporting Services” page and on the TransCert Road Map. All training modules will be loaded to DropBox.com to allow for Service Agency download. All courses are available at http://www.Litmos.com for sale to prospective clients.

Courses are listed as “Basic”, “Regular” or “Complete” and are to be used in conjunction with the client’s level of preparation as defined in the Inspection, Testing and Reporting Services document above.

**Basic Assessment: How to Sanitize Food Carrying Containers: Controls, Standards and Practices**

Course covers trucks, trailers, shipping containers, pallets, bins, trays, etc., 1 hour, online, self-paced, $238

**Basic Assessment: Inspection of Food Carrying Containers for Cold Chain Transportation**

1 hour, online, self-paced

This one hour course includes an inspection check list and the procedures to begin monitoring sanitation, temperature controls, security and other transporter food safety and quality requirements prior to or after shipping.

**Basic Assessment: How to Plan and Implement a Container Traceability and Temperature Monitoring System**

1 hour, online, self-paced

This course introduces trainees to general container and pallet level traceability systems, their operation, costs and potential for return on investment.

**Pre-certification: How to Standardize Processes and Control Food Safety and Quality during Transportation**

8 Modules, online, self-paced, 10 hours, no tests.

**Pre-certification: Leadership Certification Training: Lead Your Company to Standardize Company Transportation Processes**

8 modules, online, self-paced– Tests required, certificate issued

**Pre-certification: TransCert Internal Auditor and Audit Team Training**

10-hour, 8-module online training course – No tests required, certificate issued

**Certification: Developing Shipper Procedures, Contracts and Carrier Certification Requirements**

The FSMA requires shippers to develop procedures and contracts that must be followed by carriers. Shippers may require Carriers to become TransCert certified as part of the contractual arrangement. This is a 2 day live executive onsite training program.

**Certification: TransCert External Auditor Certification Training** (Offered with Spanish subtitles)

Training is 6-8 hours, online, self-paced - tests required, external auditor certificate issued. External auditors working for TransCert partners are trained at no cost.

In preparation for final rules on transportation of human and animal foods, the Sanitary Cold Chain is preparing the following training agenda:
FDA FSMA Required Training

1. **Rules on Sanitary Transportation of Human and Animal Food**
   This is a new course established to provide an overview of new FDA Food Safety Modernization Act proposed and established rules that govern food transportation practices. Preventing the adulteration of foods during food handling and food transportation practices is the primary focus of these updates.

2. **Preparing the Transportation Food Safety Plan**
   The Transportation Food Safety Plan is perhaps the most significant document that needs to be developed in order to assure that preventive sanitation and temperature management practices are identified, developed and implemented.

3. **Basic Sanitary Practices**
   According to the FDA, FSMA rules on the Sanitary Transportation of Human and Animal food, procedures and work instructions must be developed and implemented depending on the type of carrier, food and condition of the food (fresh, frozen, etc.) being shipped.

4. **Food Safety and Security**
   The Rules require carriers, shippers and receivers to be formally educated in food safety and security practices. This 4 hour course covers basic food safety and security concepts and practices.

5. **Sanitary Food Handling Practices**
   Many or perhaps, most employees involved in the transportation sector and not usually overly concerned with how often or where they need to wash their hands or how overlooked tools like mops and brooms need to be isolated in order to avoid cross contamination. Sanitary food handling practices must be defined and followed.

6. **Training and System Record Keeping**
   No documentation means that your employees and your company did not follow required procedures. Lacking documentation can cause a company to be fined or lose operational capabilities if documentation does not provide sufficient evidence that procedures were followed.

**The TransCert FSMA Focus on Transportation Operations**

**Standards**
To date, the company has developed management, Hazard Analysis Critical Control Point (HACCP), sanitation, temperature control and traceability and training standards to be used as a basis for guiding the food transportation sector from an unstandardized approach to food transportation safety and quality to a state that is more stable and predictable with regard to protecting human and animal health impacted by unsanitary food transportation practices.

**Training**
One of the obvious transportation industries needs results from requirements for competent personnel. Today’s Sanitary Cold Chain training curriculum covers standards, external auditor, internal auditor, internal audit team, leadership, FSMA Rules, and other online and onsite training sessions that last from one hour to two days. External certification auditor training is offered in both English and Spanish, requires prior HACCP training and includes certification for the trainee.

The company’s training programs are continually offered through email solicitation by Food Seminars International, Compliance on Line, Atlas Systems and Audio Educator. Trainees from many countries have attended TransCert training sessions.

**Certification**
TransCert provides certified external auditors to provide your shipping, carrier, receiver and maintenance operations with the timely and complete reviews management needs.

In preparation for final rules on transportation of human and animal foods, the Sanitary Cold Chain is preparing the following training agenda:
**Paperless Data System**
The Sanitary Cold Chain has partnered with Verispect to establish a paperless data collection system. The system allows both internal audit teams and external auditors to review and track compliance to individual standards using personal computers, personal devices or cell phones. Resulting audit and inspection data and reports are immediately available to centralized Sanitary Cold Chain system, internal and external auditors and company managers. Reports include itemized pass/fail and point awards for each audit item, each standard and overall system compliance.

**International Food Safety Certification Partnerships**
The Sanitary Cold Chain establishes certifying partners who are authorized by contract to carry the TransCert trademark and offer Sanitary Cold Chain training, audits and other services common to certifying bodies. The Cambridge Group represents TransCert throughout Latin America while the company is also represented in the Turkish land bridge through which food from Africa travels into the European Union.

This partnership component is critical in that it provides international reach to non-U.S. markets in local languages. It is a “boots on the ground” effort intended to establish as many TransCert entry points into and support for the international food supply chain as possible.

With TransCert at the middle managing the overall training and certification system, regional partners throughout the world are encouraged to earn 87% of the TransCert income stream possible within their own markets.

Other partnerships include suppliers of components critical to helping carriers, shippers and receivers meet requirements stated in the rules. Ryan Systems, the Sanitary Cold Chain work together to find and test hardware, software, sanitation, traceability, and other solutions needed by the food supply chain to meet customer, legal and liability fulfillment needs.

**Publications**
Coinciding with the publication of the proposed rules, Elsevier Press published the company’s “*Guide to Food Safety and Quality During Transportation: Controls, Standards and Practices*”. Elsevier provides international sales in both online and print formats.

**Call TransCert for More Information:** US 808 469-0046

**Call an Auditor Today**
Visit http://sanitarycoldchain.com/availableauditortrainers.html to locate a trainer or auditor nearest you.

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