**Food Transportation**

**Inspection, Testing and Reporting Services**

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**Is your food shipment being delivered according to the appropriate delivery control requirements?**

The Sanitary Cold Chain’s Transportation Certification (TransCert) division now offers independent inspection, testing and monitoring 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 provide independent inspection and reporting on the following items:

**Tagging and 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.)

**Shipping and Receiving Inspection Services**

1. Vehicle cleanliness – visual and ATP testing
2. Verify container internal temperature
3. For frozen foods, previous signs of thawing
4. Product temperature (based on your specifications)
5. Expiration and Use By Dates of Perishables
6. Integrity of food packaging
7. Cleanliness of shipping containers (pallets, crates, trays, bins, cases, boxes, etc.)
8. Receiving procedures
9. Calibration of container measurement equipment
10. Employee adherence to procedures
11. Package punctures/damage
12. Determination of the previous load carried

**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.

**Complete TransCert Services are offered at three levels**

* **Basic Stage: Shipping and Receiving 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 Basic 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.

* **Regular Stage: Meeting Customer and Legal Food Transportation Requirements**

The Regular program includes Basic 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 Regular Program 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.

* **Complete Program: Full TransCert Certification**

The Complete Program includes Basic and Regular 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.

**Contact**

The Sanitary Cold Chain

<http://www.SanitaryColdChain.com>

Phone: US (808) 459-0046

eMail – info@sanitarycoldchain.com Please put “Inspection and Testing Services” in the subject line.

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**TransCert Client Road Map**

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.



Note that although there are three programs, clients will be found at all levels of implementation. 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.

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**TransCert Course Library**

The courses listed below are coordinated with the TransCert Basic, Regular and Complete 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 (Free Webinar): Managing Perishable Food Transportation Processes**

**Presented by DeltaTrak and TransCert September 12, 2013, live**

**Link:** <http://foodseminarsinternational.com/September_12__2013.html>

**Overview: This free 60-minute webinar is a lead generating webinar designed to introduce prospects to technologies and strategies they can use to begin monitoring their company’s ability to monitor critical food transportation issues such as container temperatures and sanitation and the need to maintain appropriate records.**

### Basic: 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: How to Standardize Processes and Control Food Safety and Quality during Transportation** 8 Modules, online, self-paced, 10 hours, no tests - $899

**Regular: Leadership Certification Training: Lead Your Company to Standardize Company Transportation Processes**

8 modules, online, self-paced $799 – Tests Required, certificate issued

### Regular: TransCert Internal Auditor and Audit Team Training

### $799 10-hour, 8-module online training course – No tests required, certificate issued

**Complete: TransCert External Auditor Certification Training**

$640, 6-8 hours, online, self-paced - Tests Required, external auditor certificate issued

**Training Courses Currently in Development**

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

### $238, 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.

### Basic: Inspection of Food Carrying Containers for Cold Chain Transportation

### $283, 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.

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