



GLOBAL COLD CHAIN
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Sanitary Transportation of Food

What you need to know...



The FDA's STF Rule

Who is Covered?

- Transportation operations of shippers, loaders, carriers and receivers
- Rule covers movement of food in commerce by motor vehicles and rail
- Includes transportation of food in intrastate commerce



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Who is Covered?

- Companies involved in the transportation of food intended for export are covered by the rule until the shipment reaches a port or U.S. border.
- Shippers outside the U.S. who:
 - Ship food to the U.S. directly (by truck or rail) or by ship or air, and arrange for the transfer of the intact container onto a motor or rail vehicle for transportation within the U.S., if that food will be consumed or distributed in the United States.
- The rule does not apply to exporters who ship food through the U.S. if the food does not enter U.S. distribution.

Exemptions

- Companies with less than \$500,000 in annual revenue
- Transportation activities performed by a farm
- Food transshipped through the US to another country
- Food imported for future export and that is not consumed or distributed in the US
- Compressed food gases and food contact substances
- Human food byproducts transported for use as animal food without further processing
- Food that is completely enclosed by a container except a food that requires temperature control for safety
- Live food animals, except Mollusca shellfish

Waivers & Other Considerations

- Businesses inspected under the National Conference on Interstate Milk Shipments' Grade "A" Milk Safety Program.
- Food establishments authorized by the regulatory authority to operate when engaged as receivers, or as shippers and carriers in operations in which food is delivered directly to consumers, or to other locations the establishments or affiliates operate that serve or sell food directly to consumers. (Examples include restaurants, **supermarkets and home grocery delivery services.**)
- Businesses transporting molluscan shellfish that are certified/inspected under the Interstate Shellfish Sanitation Conference's (ISSC) National Shellfish Sanitation Program (NSSP).
- Frozen food shipments of food completely enclosed by a container.

Rule Overview

- Goal:
 - Prevent practices during transportation that create food safety risks, such as failure to properly refrigerate food, inadequate cleaning of vehicles between loads, and failure to properly protect food.
- Focus on food safety risks – not quality

Key Requirements

- Vehicles and transportation equipment:
 - The design and maintenance of vehicles and transportation equipment to ensure that it does not cause the food that it transports to become unsafe.
 - Must be suitable and adequately cleanable for their intended use
 - Capable of maintaining temperatures necessary for the safe transport of food.

Key Requirements

- Transportation operations:
 - Adequate temperature controls.
 - Preventing contamination of ready to eat food from touching raw food.
 - Protection from contamination by non-food items in the same load or previous load.
 - Protection from cross-contact, i.e., the unintentional incorporation of a food allergens.


Key Requirements

- Training:
 - Training of carrier personnel in sanitary transportation practices and documentation of the training.
 - Required when the carrier and shipper agree that the carrier is responsible for sanitary conditions during transport.



Key Requirements

- Records:
 - Maintain records of written procedures, agreements and training (carrier specific).
 - The required retention time for these records depends upon the type of record and activity, but does not exceed 12 months.




STF Roles & Responsibilities

 Shipper	<ul style="list-style-type: none">• The one who Initiates the load
Loader	<ul style="list-style-type: none">• The one who prepares for transport and loads the trailer
Carrier	<ul style="list-style-type: none">• The one who physically moves by motor transport
Receiver	<ul style="list-style-type: none">• The one who receives the load after transport





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General Requirements for All

- Protect food from contamination during transportation operations by raw foods and non-food items in the same load.
- Take measures to protect food not completely enclosed by a container from contamination and cross-contact during transportation operations.
- Ensure proper temperature control to prevent the food from becoming adulterated.

Shipper Specific Requirements

- Ensure that vehicles and equipment in appropriate sanitary condition
 - Specify sanitary specifications/measures in writing
- Ensure adequate temperature control during transportation
 - Specify temperature (including precooling requirements) in writing

Loader Specific Requirements

- **Prior** to loading:
 - Determine whether the vehicle or equipment is in appropriate sanitary condition.
 - Must meet shipper specifications
 - Determine that refrigerated compartment/container is adequately prepared, including pre-cooling (when applicable)

Carrier Specific Requirements

- When there is a written agreement with shipper that carrier is responsible for sanitation:
 - Ensure vehicles and equipment meet the shipper's specifications
- Pre-cool each refrigerated compartment as specified by the shipper

Carrier Specific Requirements

- At completion of transportation, and upon request of shipper:
 - provide the operating temperature specified by the shipper
- Develop and implement written procedures for:
 - Cleaning, sanitizing and inspecting vehicles
 - How it will comply with temperature control requirements

Receiver Specific Requirements

- Take steps to adequately assess that the food was not subject to significant temperature abuse
- Steps may include:
 - Determining temperature of food
 - Checking ambient temperature of vehicle and its temperature setting
 - Conducting a sensory inspection (odors)

Record Requirements: Shippers

- Records demonstrating that they provide specifications and operating temperatures
- Any written agreements and written procedures
- Retain for 12 months beyond termination of agreements or procedures

Record Requirements: Carriers

- Written procedures to address cleaning, sanitation and temperature control
- Training records
- Retain for 12 months beyond termination of agreements or procedures

Other Written Agreements

- Parties are allowed to enter into agreements to assign their respective responsibilities under the regulation
- Such written agreements must be retained by all parties for 12 months beyond the termination of the agreement.

Compliance Dates



- Effective Date: June 6, 2016
- Compliance Dates:
 - Large Businesses: April 6, 2017
 - Small Businesses: April 6, 2018

Importance of Best Practices

- An Industry Standard to transport temperature control food products safely.
- Provide a comprehensive resource to review current operational practices and then complete a gap analysis.
- A temperature controlled transport resource to improve product shelf life and quality
- Reduce distribution cost by operating transport refrigeration units properly.

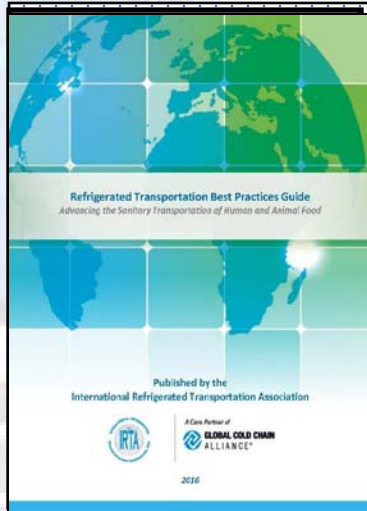


Summary and User Guide

- Summarizes the STF regulation
- Provides direction on how to use the full guide



Download Now!



www.gcca.org/resources/transportation-guide

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Impacts of Final Rule

- Defines and places responsibilities on shippers, loaders, carriers and receivers
- Much of the burden placed on shippers to set sanitary requirements
- Need for consistency across food supply chain
- Communication across the chain will be critical
- Carrier Training
- Documentation of sanitary transport of food
- Carriers must identify their own Qualified Individual (QI)

Questions?

