* Transportation units are maintained in good operating and hygienic conditions to prevent contamination and deterioration of food items.
* Before loading, transportation units are checked to ensure they are clean, dry and with no signs of contamination. Results are recorded.
* Repairs and maintenance work on transportation units are done in a manner to prevent exposure of food items to any hazards that may be introduced by this work.
* Refrigeration units are operated so that the required temperature of products is maintained throughout transportation.
* Refrigerated transportation units are loaded within their designed capacity.
* Procedures are in place to minimize condensation drip on products.
* The temperature of the refrigerated unit is checked by the Driver to ensure required temperatures are maintained during transportation.
* The surface temperature of refrigerated products is taken, with a calibrated IR thermometer, right before loading into the pre-cooled truck. Records are maintained.
* Refrigerated products are loaded, transported and unloaded without unnecessary delays to ensure the required product temperature is maintained.
* Products are protected from elements and environmental contaminations during loading and unloading.
* Doors of trucks are closed when not loading or unloading. In addition, “skinny buns” are utilized to maintain truck temperature during deliveries.
* Food items are kept separated and protected from other products that may contaminate them.
* Driver notifies management if/when damage, contamination or refrigeration failures occur.
* Non complying products are identified and segregated from other products until disposition is determined by management.
* Corrective action is taken when non-compliance occurs and documented.