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SAFETY BULLETIN



FDA FOOD SAFETY MODERNIZATION ACT

Food Safety Modernization Act - Are you Ready?

It has been estimated that by 2020, annual food sales in the U.S. will increase by \$100 billion. This figure represents opportunities for nearly every link in the cold chain, from farming to factories; retailers to restaurants, everyone involved from farm to fork are going to be held to some of the strictest quality standards and legislation in history.

The FDA Food Safety Modernization Act (in effect as of 9/2016) is a regulation that changes the way America handles refrigerated cargo. The reasoning behind this plan is that by making continuous improvements in food safety by the way the system handles producing, processing, transporting, and preparing foods, the safer our food supply will be.

As of September 2016, companies that distribute, supply, or receive human and animal food must comply with the FSMA regulations at their facilities. Companies that handle the transportation of human and animal food must meet FSMA

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Brought to you by Idealsafe
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Idealease is Growing in TAMPA!

Tampa Idealease Announces the Grand Opening of their New Facility on **Wednesday, January 18, 2017** Feel free to stop and see our new facility and participate in the festivities:

5951 Orient Road
Tampa, FL 33610



regulations by April of 2017.

Sanitary Transportation of Food

In an effort to assist the transportation industry in preventing food-borne pathogen concerns during transport while implementing the 2011 Food Safety Modernization Act (FSMA), the following 13 safety concerns where food may be at risk for physical, chemical, or biological contamination during food transport were reported by the FDA:

1. Improper refrigeration or temperature control of food products (temperature abuse)
2. Improper management of transportation units (or storage facilities used during transport) to preclude cross-contamination, including improper sanitation, backhauling hazardous materials, not maintaining tanker wash records, and improper disposal of wastewater;
3. Improper packing of transportation units (or storage facilities used during transport), including incorrect use of packing materials and poor pallet quality;
4. Improper loading practices, conditions, or equipment, including improper sanitation of loading equipment, not using dedicated units where appropriate, inappropriate loading patterns, and transporting mixed loads that increase the risk for cross-contamination;
5. Improper unloading practices, conditions, or equipment, including improper sanitation of equipment and leaving raw materials on loading docks after hours;
6. Poor pest control in transportation units (or storage facilities used during transport);
7. Lack of driver/employee training and/or supervisor/manager/owner knowledge of food safety and/or security;
8. Poor transportation unit design and construction;
9. Inadequate preventive maintenance for transportation units (or storage facilities used during transport), resulting in roof leaks, gaps in doors, and dripping condensation or ice accumulations;
10. Poor employee hygiene;
11. Inadequate policies for the safe and/or secure transport (or storage during transport) of foods, e.g., lack of or improper use of security seals;
12. Improper handling and tracking of rejected loads and salvaged, reworked, and returned products or products destined for disposal; and
13. Improper holding practices for food products awaiting shipment or inspection, including unattended product, delay.

Key Requirements for the Transportation Industry

The FSMA establishes requirements for *vehicles and transportation equipment, transportation operations, training, and recordkeeping*. For example, prior to loading food that is not completely enclosed by its container, loaders are required to determine that a vehicle is in appropriate sanitary condition for the transport of the food, e.g., it is in adequate physical condition, and free of visible evidence of pest infestation and previous cargo that could cause the food to become unsafe during transportation. As of September of 2016, operators of motor vehicles, railcars, and other equipment used in food transportation are now required to establish written



procedures, subject to record keeping requirements, for cleaning and inspecting their vehicles and transportation equipment. The FDA can review these procedures and records.

The following, are key requirements for implementation of a food safety plan:

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. For example, they must be suitable and adequately cleanable for their intended use and capable of maintaining temperatures necessary for the safe transport of food.

Transportation operations: The measures taken during transportation to ensure food safety, such as adequate temperature controls, preventing contamination of ready to eat food from touching raw food, protection of food from contamination by non-food items in the same load or previous load, and protection of food from cross-contact, i.e., the unintentional incorporation of a food allergen.

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

Records: Maintenance of records of written procedures, agreements and training (required of carriers). The required retention time for these records depends upon the type of record and when the covered activity occurred, but does not exceed 12 months.



Be Prepared for Inclement Weather

Be aware: Find out about the latest weather-related driving conditions and stay alert to changing road/weather conditions as you travel.

Be informed: Make informed decisions as you plan your day. Drivers can easily do this, by using their state traveler information services. Safe drivers know the

weather, and their limits. If the weather is bad, remember **ICE AND SNOW... TAKE IT SLOW.**

Vehicle preparation: Remove any snow on your truck's windows, lights, brake lights and signals. Make sure you can see and be seen. Check your truck's tires, fluids, belts, and hoses. A breakdown is bad on a good day and dangerous on a bad-weather day.

Time: Leave plenty of time to reach your destination safely. It's not worth putting yourself and others in a dangerous situation just to be on time.

First snow or ice: Drivers aren't prepared for winter driving and forget to take it slow. Remember to drive well below the posted limit and leave plenty of room in front of your truck.

Limited visibility: Stay attentive, reduce speed and know what's going on around you.

Get Set... Then Go:

Totally clear all the windows of snow and ice before driving. Just the movement of the truck and stopping can cause snow to slide onto the windshield or windows and limit your vision. There are many kinds of windshield deicing fluids that can be sprayed on glass to help melt ice. However, these generally contain an alcohol base, which not only melts the ice, but cools the glass. Subsequently, the moisture in the air may suddenly freeze over the glass surface, obscuring your vision.

Moisture: Moisture in your breath may also cause ice to form on the inside of the windshield. Thus, before using a deicing fluid, warm the windshield with the truck's defroster to prevent it from icing over again. Warm up the engine. Start your truck and let it idle for a few minutes before driving in order to prevent stalling. Then drive slowly until the truck is totally warmed up.

Prevent fogging. While you are warming up your truck, turn on the heater and the defroster to prevent sudden fogging when you pull out.

Consider using a block heater to keep your engine warm at night. Many mornings, the cold will make your truck hard to start.

See and be seen. When it is gray or snowing, turn the truck's headlights on so you can see and be seen by surrounding traffic. Keep the headlights and taillights clean for added visibility.



If you become Stranded in a Winter Storm

Do not panic: Always work slowly to avoid overexertion. Attempting to shovel even small amounts of snow may lead to a heart attack.

Stay in your truck: Do not attempt to find help by walking. You can quickly become disoriented in blowing and drifting snow. Your truck provides the best protection from the weather and you are more likely to be discovered by highway maintenance crews or law enforcement officers if you remain in your truck.

Keep fresh air circulating: Carbon monoxide can build up in a tightly closed cab, especially one sealed by blowing or drifting snow. Run the engine sparingly and open only the downwind window to provide proper ventilation.

Keep active: Clap your hands and move your arms and legs vigorously from time to time to stimulate circulation, relieve muscle tension and help keep you awake.

Turn on your interior lights: The light will help you observe others in the truck and make your truck visible to passersby.

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