

FOOD SAFETY AND SECURITY



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CARRIER PARTNER FOOD SAFETY AGREEMENT

Attention fellow carriers,

As a broker carrier, what is our responsibility regarding passing along information about the Food Safety Modernization Act (FSMA)? By operating as a broker, Erb takes the role of a shipper under FSMA & SFCA.

What does this mean? It means that Erb now has the responsibility to make sure the contract carriers we utilize to carry our food transport loads including temperature controlled loads, will be required to implement the food safety training as it applies to the industry (FSMA related). These are requirements for the new FDA rule.

Sanitary Transportation of Human & Animal Food Affects the Carriers

The FDA Food Safety Modernization Act (FSMA) rule on Sanitary Transportation of Human and Animal Food is now final. Compliance date for Large Businesses is April 6th, 2017 and an additional year for Small Businesses. As many customers are in the large bracket, even though you're a small carrier you must be compliant by the 2017 date.

The rule establishes requirements for shippers, loaders, carriers by motor vehicle or rail and receivers involved in transporting human and animal food to use sanitary practices to ensure the safety of the food. Requirements for carriers are based around vehicles and transportation equipment, operations, records, and training.

This document must be signed and returned to your Erb logistics contact, it will be kept on file for compliance purposes.

KEY REQUIREMENTS:

- The design and maintenance of vehicles and transportation equipment to ensure that it does not cause the food that it transports to become unsafe EX.. Bulk and non-bulk containers, Bins, Totes, Pallets, Pumps, Fittings, Hoses, Gaskets, Loading systems and Unloading systems
- 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 from cross contamination.

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- Training of carrier personnel in sanitary transportation practices and documentation of the training. Training at minimum must cover: General awareness of the rule and any potential food safety issues or problems during transport

- Records must be in place and retrieved within 24 hour notice. Below are records required by companies

1. Written procedures to ensure that vehicle/equipment are in sanitary condition for the transportation of food
2. Written procedures to ensure that food is transported under adequate temperature control
3. Written agreements with shippers.
4. Erb is a HACCP/PCP certified carrier. When brokering freight Erb now becomes the shipper, and has to verify our carrier partners have in place the same food safety programs and practices that meet FSMA & SFCA requirements.
5. Records of food safety training for all carrier employees

Date : _____

_____ understands the food safety requirements that have to be in place when
(company)
operating as a carrier partner for The Erb Group of Companies. Upon request the carrier partner will produce a food safety certificate, or any supporting documentation as proof the requirements as outlined by Erb, FSMA & SFCA have been met.

Name (Print) : _____

Signature: _____

Position: _____