# News Release – June 5, 2012

# NR 10-14 Ryan Systems

**FOOD TRANSPORTATION TRACEABILITY AND**

**SANITATION CERTIFICATION SERVICES**

Food transporters and handlers are soon to come under new Food and Drug Administration (FDA) rules that establish record keeping and reporting requirements in support of delivery system quality controls for containers used to handle and transport refrigerated and frozen foods. In compliance with the FDA’s drive for prevention in the food industry, Hazard Analysis Critical Control Point (HACCP) planning, implementation and corrective action strategies are considered the path to preventing food safety outbreaks. The FDA’s new food safety supply chain model serves to drive liability and HACCP compliance through all food supply chain handling operations. Newly established administrative rules require food container recordkeeping, traceability and reporting designed to prevent and quickly reduce recalls resulting from adulteration and cross contamination occurring during food transportation.

In response to such new directions and others to be established by the Food Safety Modernization Act, Dr. John Ryan, recently retired Quality Assurance administrator for the Hawaii State Department of Agriculture and president of Ryan Systems (<http://www.RyanSystems.com>) and Edgar Ortega, Salinas’s Kleen Trans owner (<http://kleentrans.com>) have formed a partnership to establish the Sanitary Cold Chain (http://www.SanitaryColdChain.com). The Sanitary Cold Chain is designed to provide certification services needed to help truck, rail and other food transportation handlers to establish HACCP plans and meet TransCert (Transportation Certification) sanitation and temperature control traceability reporting and record keeping requirements.

Transporter interior wash and sanitation and testing stations, Global Positioning System (GPS) tracking and Radio Frequency Identification (RFID) and other sensor enabled temperature and humidity monitoring technologies have been tested by Ryan Systems and Kleen Trans to establish transportation sanitation and traceability standards for food transporters. TransCert standards provide guidance and a cold chain audit base line for food transporters.

In order to meet TransCert transporter certification requirements, the Sanitary Cold Chain provides training and certification audit services for truck and container interior washout stations, wash and sanitation test personnel, truck fleets, freight forwarders & cargo handlers, container suppliers, reefer and trailer owners and users and companies that ship and handle food under sanitary and temperature controlled conditions. Single level TransCert certification focuses on either traceability or sanitation while some companies may work on dual certification encompassing both traceability and cleanliness.

Ryan Systems is a quality control company specializing in designing food safety delivery control solutions for the food transportation industries. Kleen Trans (KleenTrans.com) specializes in providing container and truck sanitation and Food Safety Sampling (Food SafetySampling.com) provides bio-contaminant testing. Further information about transportation certification delivery control services may be found at <http://www.SanitaryColdChain.com> .

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