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**Services for Food Transportation Sanitation and Temperature Control Operations**

**(Carriers, Shippers, Receivers and Maintenance)**

**The TransCert 5 Step Compliance Plan**

1. TransCert provides you with the “compliance” section for your carrier contract that meets Food Safety Modernization Act Food Transportation Rules
2. TransCert provides standards, auditor checklist and client document system package
3. Client develops needed procedures and work instructions and records to meet standards.
4. TransCert provides shipper and carriers employee training to comply with the contract and FDA rules
5. TransCert performs external audits and reporting to satisfy transportation food safety certification

**TransCert services follow our Road Map and are offered at three levels**

The Basic container inspection program described above is designed to establish groundwork for proactive food transporting companies wishing to meet current customer transportation standards. The TransCert Road Map covers all three food transportation training and development levels: Basic, Regular and Complete. The figure below illustrates, from left to right, a normal training and installation process from simple container inspection designed to establish the basic customer and regulatory goals and objectives. Training and certification for inspectors, internal leaders and team members and for external auditors is available.

TransCert services are intended to be designed to be adapted to client needs. As such, a client may select the appropriate place to begin the journey to certification.



**The Sanitary Cold Chain TransCert System**

 **A**ssessment at shipment origin and destination
                                                   **T**raining for shipping and transportation personnel
                                                  **A**udits to determine conformance to standards
                                                   **C**ertification to your requirements and federal food transportation laws

TransCert specializes in helping to reduce the risk of food suspected of adulteration through all transportation phases. Our goal is to help assure food safety for cold chain suppliers and importers.  We have representatives, inspectors, trainers, and auditors throughout the U.S., Latin America and Canada to help you achieve certification.

Our training programs are available in English and Spanish and are also available for your corporate and regional transportation operation staff.  Training is online, self-paced, reasonably priced and focused on helping you to install the disciplines and procedures you need to protect your clients and consumers.

1. **Assessment: Shipping and Receiving Inspection and Monitoring**

This program offers an option to help companies determine where transportation temperature and sanitation cold chain controls are strong and if weak spots are found. SCC and the client will determine when and where to tag, test and inspect outgoing shipments. The assessment program may also include delivery point re-inspection and all data downloading to determine the level of transportation quality integrity.

This option may extend to physically tracking and observing delivery practices where multiple delivery points are required.

The Sanitary Cold Chain’s Transportation Certification (TransCert) division now offers independent inspection, testing, training and auditing services for the food transportation sector. Our inspectors may follow your food from stop-to-stop and provide delivery monitoring reports or may review shipping and receiving activities based on your internal procedures. This service is intended to help you determine whether or not your food is transported according to your set procedures and under appropriate temperature and sanitation control and to help plan improvement and certification activities.

Our inspectors use our checklists to measure and rate food container conditions as well as shipping and receiving operational procedures.

We can help with the following items:

1. **Tagging and Sanitation Testing Services (Temperature, Humidity and Sanitation Controls)**
2. Tag pallets or containers at the origin using temperature tracking tags
3. Read tags at the destination to determine compliance to your standards
4. Test container sanitation levels (trailer, bins, trays, shipping containers, etc.)
5. **Shipping and Receiving Inspection Services**
6. Vehicle cleanliness – visual and ATP testing
7. Verify container internal temperature
8. For frozen foods, previous signs of thawing
9. Product temperature (based on your specifications)
10. Expiration and Use By Dates of Perishables
11. Integrity of food packaging
12. Cleanliness of shipping containers (pallets, crates, trays, bins, cases, boxes, etc.)
13. Receiving procedures
14. Calibration of container measurement equipment
15. Employee adherence to procedures
16. Package punctures/damage
17. Determination of the previous load carried
18. **Independent Reporting and Certificate of Internal Compliance**

All tagging, testing and inspection at shipping and receiving is done as an independent and impartial service. Reporting is confidential and sent only to the requesting party and is intended to reduce the costs of maintaining an internal monitoring operation. Contractor will receive a “TransCert Certificate of Food Transporter Control Compliance” based on contracted items.

1. **Pre-Certification: Meeting Customer and Legal Food Transportation Requirements**

The pre-certification program includes assessment program monitoring and is designed to begin with a company’s current processes and to help guide the training, planning and implementation needed to comply with customer and legal transportation control requirements. The pre-certification helps develop the internal and operational changes needed to capture new markets through improved cold chain management practices. The company’s tracking, testing and sanitation procedures are developed to meet customer requirements. Planning for large scale temperature and sanitation controls and system certification is begun. Appropriate monitoring technologies are investigated and suggested.

1. **Certification: Full TransCert Certification**

The certification program includes assessment and pre-certification program components but is intended to move a company’s transportation food safety and quality processes to full TransCert certification. Internal teams are trained and developed to implement and maintain cold chain delivery controls. Electronic data collection is established to keep paperwork and manpower requirements low. The external certification audit is scheduled and completed.



**TransCert University**

The courses listed below are coordinated with the TransCert Basic, Pre-Certification and Assessment program options discussed on the “Inspection, Testing and Reporting Services” page and on the TransCert Road Map. All training modules will be loaded to DropBox.com to allow for Service Agency download. All courses are available at <http://www.Litmos.com> for sale to prospective clients.

Courses are listed as “Basic”, “Regular” or “Complete” and are to be used in conjunction with the client’s level of preparation as defined in the Inspection, Testing and Reporting Services document above.

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| Group and multiple course discounts are available for TransCert members. |

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|  **The TransCert Curriculum**The TransCert University offers a variety of training programs designed to assist shippers, carriers, drivers, and receivers of perishable foods.  The curriculum below includes our current course offerings.  All training is online, self-paced and most training includes certificates of completion for trainees.  Please contact training@sanitarycoldchain.com for additional information.1. **Meet New Requirements**

**NEW! Proposed Rules on the Sanitary Transportation of Human and Animal Foods** This course is offered at a significant discount for those who need a quick update on the proposed rules.Link: <http://transcert.litmos.com/online-courses/register/83455>NEW!  [Carrier Food Safety Problems That May Occur during Transportation](https://go.litmos.com/admin/courses/83332/content) (FDA/FSMA) Significant group training discounts. Link: http://transcert.litmos.com/online-courses/register/83332**NEW!**  [**Driver Awareness of Temperature Controls**](https://go.litmos.com/admin/courses/81938/content) **(FDA/FSMA)**Significant group training discounts.Link: <http://transcert.litmos.com/online-courses/register/81938>1. **Train Your Internal Staff For the Future**

[**How to Sanitize Food Carrying Containers: Preventing the spread of Disease and Cross Contaminants by Containers Used to Move Food**](https://go.litmos.com/admin/courses/44645/content)Link: <http://transcert.litmos.com/online-courses/register/44645>[**TransCert Shipping and Receiving Inspection of Food Carrying Containers**](https://go.litmos.com/admin/courses/53486/content)<http://transcert.litmos.com/online-courses/register/53486>[**Leadership Certification Training: Transportation Food Safety and Quality for Shippers, Carriers and Receivers**](https://go.litmos.com/admin/courses/37304/content) 11 hours Link: <http://transcert.litmos.com/online-courses/register/37304>[**Standardizing Transportation Procedures to Control Food Safety and Quality**](https://go.litmos.com/admin/courses/46565/content)11 hoursLink: <http://transcert.litmos.com/online-courses/register/46565>[**TransCert Internal Auditor and Audit Team Training: Food Transportation**](https://go.litmos.com/admin/courses/35467/content)11 hours Link: http://transcert.litmos.com/online-courses/register/354671. [**Learn About Food Safety and How to Protect Your Clients**](https://go.litmos.com/admin/courses/35488/content)

[**FSMA Food Safety and Quality Planning**](https://go.litmos.com/admin/courses/35488/content)Link: [http://transcert.litmos.com/online-courses/register/35488\](http://transcert.litmos.com/online-courses/register/35488/)[**Protecting Retailers, Restaurants and Distributors from Farm Level Chemical and Biological Contaminants**](https://go.litmos.com/admin/courses/44047/content)Link: http://transcert.litmos.com/online-courses/register/44047 **D. Become Certified as An External Auditor** **(English & Spanish Versions)**[**TransCert External Auditor Certification Training**](https://go.litmos.com/admin/courses/53798/content)Link: <http://transcert.litmos.com/online-courses/register/53798>[**CERTIFICACIÓN DE AUDITOR NORMAS TRANSCERT AMERICA**](https://go.litmos.com/admin/courses/61187/content) Spanish external auditor training version. Link: <http://transcert.litmos.com/online-courses/register/61187> |

### The TransCert FSMA Focus on Transportation Operations

**Standards**

To date, the company has developed management, Hazard Analysis Critical Control Point (HACCP), sanitation, temperature control and traceability and training standards to be used as a basis for guiding the food transportation sector from an unstandardized approach to food transportation safety and quality to a state that is more stable and predictable with regard to protecting human and animal health impacted by unsanitary food transportation practices. TransCert standards are available at: <http://03646d2.netsolstores.com/documentpackages.aspx>

**Client Document Control Systems**

TransCert provides packages to provide a simple method for clients to establish filing and documentation systems designed to help them simplify their data collection requirements. Forms and logs are included to reduce development time. These documents can be accessed through http://03646d2.netsolstores.com/documentpackages.aspx

**Training**

One of the obvious transportation industries needs results from requirements for competent personnel. Today’s Sanitary Cold Chain training curriculum covers standards, external auditor, internal auditor, internal audit team, leadership, FSMA Rules, and other online and onsite training sessions that last from one hour to two days. External certification auditor training is offered in both English and Spanish, requires prior HACCP training and includes certification for the trainee. TransCert University training updates are available at: http://sanitarycoldchain.com/training.html

**Audit and Certification**

TransCert provides certified external auditors to provide your shipping, carrier, receiver and maintenance operations with the timely and complete reviews management needs. Lists of currently certified auditors and their coverage regions can be found at http://sanitarycoldchain.com/audits.html

**Paperless Data System**

The Sanitary Cold Chain has partnered with Verispect to establish a paperless data collection system. The system allows both internal audit teams and external auditors to review and track compliance to individual standards using personal computers, personal devices or cell phones. Resulting audit and inspection data and reports are immediately available to centralized Sanitary Cold Chain system, internal and external auditors and company managers. Reports include itemized pass/fail and point awards for each audit item, each standard and overall system compliance. Information is available at:

http://sanitarycoldchain.com/servicesproducts/paperlessauditsbyverispect.html

**International Food Safety Certification Partnerships**

The Sanitary Cold Chain establishes certifying partners who are authorized by contract to carry the TransCert trademark and offer Sanitary Cold Chain training, audits and other services common to certifying bodies. The Cambridge Group represents TransCert throughout Latin America while the company is also represented in the Turkish land bridge through which food from Africa travels into the European Union. Email: info@sanitarycoldchain.com

This partnership component is critical in that it provides international reach to non-U.S. markets in local languages. It is a “boots on the ground” effort intended to establish as many TransCert entry points into and support for the international food supply chain as possible.

With TransCert at the middle managing the overall training and certification system, regional partners throughout the world are encouraged to earn 87% of the TransCert income stream possible within their own markets.

**Membership in the Sanitary Cold Chain**

By becoming a member of the Sanitary Cold Chain, training and document discounts can be greatly reduced for clients with large scale training requirements. Sign up for membership at http://sanitarycoldchain.com/homeoftranscert/membership.html

**Discounted Carrier Cargo Insurance Rates**

Members earning TransCert certification are considered to have lowered the risk of lost cargos due to spoilage or adulteration. The Sanitary Cold Chain is in the process of defining significant cargo discounts for small and large local and import carriers. Check this link for updates on this program: http://sanitarycoldchain.com/servicesproducts/cargoinsuranceprogram.html

**Temperature Monitoring, Cargo Location, Cargo Traceability and Sanitation Testing Kits**

The Sanitary Cold Chain along with Ryan Systems provides testing of products. We provide links to partner companies whose products are considered to be the best in class. More information is available at: http://sanitarycoldchain.com/servicesproducts.html

**Publications**

Coinciding with the publication of the proposed rules, Elsevier Press published the company’s “*Guide to Food Safety and Quality During Transportation: Controls, Standards and Practices*”. Elsevier provides international sales in both online and print formats. The book was written by Dr. John M. Ryan, retired administrator for the Quality Assurance Division of the Hawaii State Department of Agriculture. Book is available at: <http://store.elsevier.com/product.jsp?isbn=9780124077751>

### Call the Sanitary Chain and TransCert for More Information: US 808 469-0046

### Call an Auditor Today

### Visit <http://sanitarycoldchain.com/availableauditortrainers.html> to locate a trainer or auditor nearest you.

**For More Information**

**Contact**

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Email – info@sanitarycoldchain.com Please put “Certification Services” in the subject line.

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