



# A Shipper's Guide to: Sanitary Food Transportation



## VEHICLE & EQUIPMENT


 Vehicle & transportation equipment must be designed and maintained for sanitary food transport.




 Proper storage of vehicles and transportation equipment when not in use.




## PEOPLE

 Competent supervisory personnel.




 Make all records available to authorized individuals upon request.

 Transportation operations must be conducted in a safe manner.





## WRITTEN POLICIES



 Have written food safety procedures in place.

 Maintain records as true copies or electronic records.

 Retain records, written procedures & agreements for 12 months beyond termination of agreement or when procedures are in use.

 Develop & implement written procedures for vehicle sanitation as well as temperature parameters.

