

*Webinar on*

# **Managing the Transportation of Perishable Food Products**

# • Learning Objectives

- Understand the difference between food and container traceability and sanitation needs*
- Review of common food transportation problems*
- Understand the transportation FSMA and international laws and guidance*
- You will learn about the latest in food transportation traceability and sanitation*
- Understand upcoming standards for transportation food safety certification*
- Review the difference*
- Compare wood, plastic and aluminum pallet advantages*



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○ *Understand how to implement continuous improvement controls to transportation processes*

○ *Establish new container sanitation and traceability operational controls*

○ *Take a look at what the future holds for your food transportation requirements*



This session is designed for any food industry supply chain players who rely on transportation delivery controls.

**PRESENTED BY:**

*Dr. John Ryan is the president of RyanSystems.com and holds a Ph.D. in research and statistical methods. He has recently retired from his position as the administrator for the Hawaii State Department of Agriculture's Quality Assurance Division where he headed up Hawaii's commodity inspection, food safety certification, and measurement standards service groups.*

On-Demand Webinar

Duration : 90 Minutes

Price: \$200

# Webinar Description

This session is designed for any food industry supply chain players who rely on transportation delivery controls. Air Cargo, trucking, rail, freight forwarders, shippers and others in the food supply chain are key players in the transportation of temperature and humidity-controlled food goods and can benefit financially from offering sanitary and value-added sensor technology to their service packages. The session will cover strategies to provide sanitary real-time cold chain temperature tracking and traceability at the pallet and container levels – for both short (processing and distribution) and long haul transportation processes. The goal is to help the supply chain members avoid liability and identify opportunities for continuous improvement and to describe some of today's technology that is capable of providing a systematic real-time anytime/anywhere approach to knowing the temperature of shipped goods and sanitary condition of the shipping containers.

With the recent news of Sysco's use of dirty overheated sheds to store perishables (NBC's Investigative Report) and recently published FDA proposed Food Safety Modernization Act (FSMA) rules to help ensure the safety of imported foods, the need is obvious to establish an overall plan for controlling the safety and quality for foods in transportation processes.



# Who Should Attend ?

*Compliance Teams*

*Quality and Operations managers, directors, VP'S  
in dairy processing, produce, frozen products*

*Agricultural food handlers*

*Auditors of food handling operations*

*Operations using the cooling tunnel and other  
field-to-transport cooling strategies*

*Operators of transportation companies*

*Government inspection personnel (USDA and FDA)*

*International Import/export specialists*

*Food Safety Consultants*

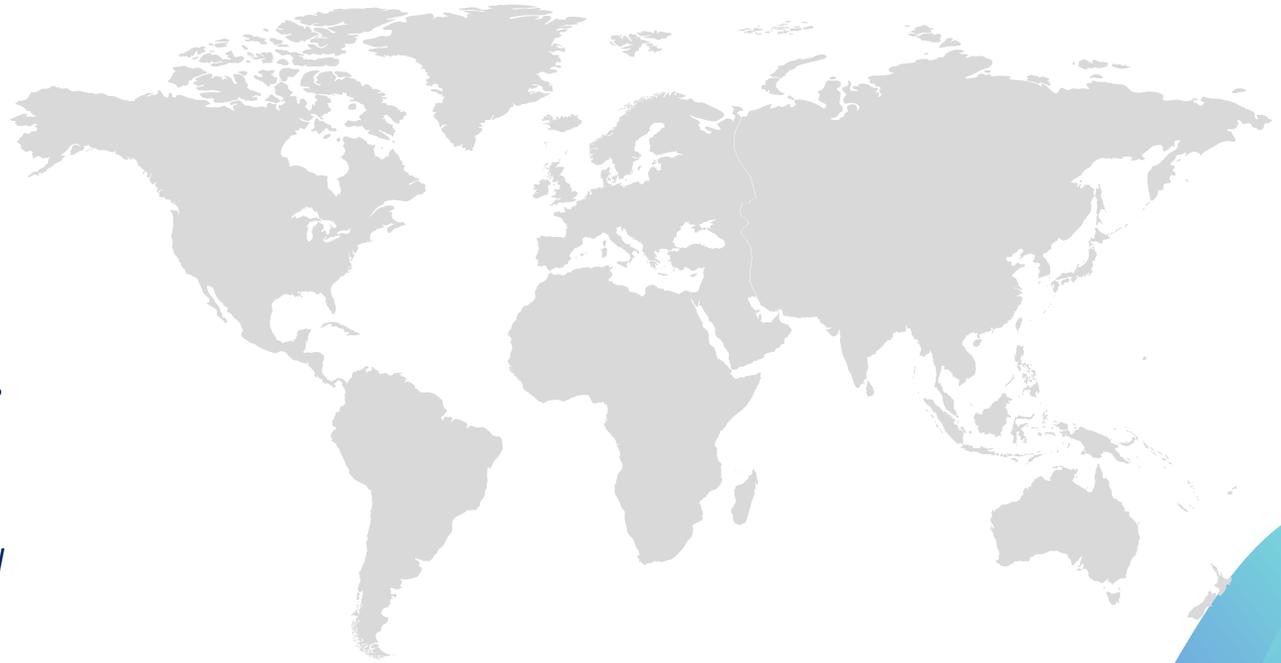
*Cooperative farm specialists*



# Why Should Attend ?

*In March 2016, the final rules on the Sanitary and Temperature Controlled Transportation of Human and Animal Foods will be published. Believing that your company does not have to fully comply with these new rules will leave you exposed to a loss of sales when your customers must, by law, refuse to assume the responsibilities for food safety that are legally your burden.*

*Many shippers, carrier and receiver companies will have 12 months for full compliance. Beginning to establish procedures, wash, temperature monitoring and testing capabilities for the transportation of perishables is critical to all companies in the supply chain. When viewed from the perspective of Subpart G of the preventive control supply chain rules passed in 2015, establishing a compliant safe food transportation system is critical.*



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