



COMPLIANCE BRIEF: FSMA RULE

Under the Food Safety Modernization Act (FSMA), shippers and fleets carrying food must comply with new regulations. This may mean that you will need to look at new processes as well as new onboard devices for your fleet.

According to the rule, to keep food safe during transport, carriers must properly refrigerate it and clean vehicles between loads. Also as part of the rule, shippers and carriers must agree to a temperature-monitoring mechanism for certain foods, and carriers must demonstrate, upon request, that each load met required temperature conditions throughout its journey. In addition, food and beverage providers, as well as their supply chain partners, must be able to track and trace products quickly in the event of a recall.

Onboard technology (OBT), including temperature sensors and GPS tracking, can help you comply with several requirements of the rule and reduce the risk of a failure or spoilage, which can be costly in terms of load value and brand reputation. Here are a few ways OBT can help you stay compliant:

Verify Temperature Compliance

Although FSMA does not include specific language mandating continuous temperature monitoring, you must be able to, upon request, "demonstrate that temperature conditions were maintained during transport consistent with the shipper specifications." Without the right technology in place, it can be difficult to prove temperatures were preserved throughout the load's journey.

Identify Failures Early

Temperature-tracking devices can help you identify temperature-control failures quickly and react to them before they become a problem. And this measure can result in huge savings and reduce the risk of spoiled food or unnecessary downtime.

Meet Pre-Cooling Requirements

FSMA requires trailers to be pre-cooled to the proper temperature before products are loaded. Some OBT systems allow you to remotely program the set point, operating modes and reefer run hours.

Avoid Loading Foods at the Wrong Temperature

If foods are loaded into a trailer at the wrong temperature, it can be impossible for the reefer to properly chill them and maintain their temperature throughout the journey. Temperature sensors can help you ensure trailers are being loaded with food products that are already at or below the temperature specified by the shipper.

Pinpoint a Load's Location

Under FSMA rules, you must be able to track and trace products quickly in the event of a recall. GPS technology can play a key role in identifying a load's exact location and stopping the shipment before recalled food arrives at its final destination.

Penske can help you choose the right onboard technology. FSMA compliance requirements add many challenges to choosing the best OBT solution. As part of our full-service leasing solution, our experts can help you look at your goals and challenges, including FSMA compliance issues, and pair you with a solution that meets your unique business needs.

Contact Penske at 888-234-4201.