



**FROZEN FOOD EXPRESS**

*Refrigerated Transportation Solutions for Over 65 Years*

## **FSMA 2011: Sanitary Transportation of Human and Animal Food readiness**

FFE prides itself on the initiatives taken to ensure compliance with the Sanitary Transportation of Human and Animal Food rule of FSMA 2011. First of all, each of our Service Centers has at least one management personnel that has HACCP certification from the National Seafood HACCP Alliance.

FFE Inc is an asset-based company that carries only food/food-compatible products. For FSMA readiness, FFE has instituted processes to cover the requirements of traceability, record retention, sanitation, cold chain documentation, training, and security to ensure that freight is protected against adulteration.

- FFE has a fleet of state-of-the art dual temperature reefer trailers outfitted with Orbcomm's ReeferTrak Sentry telematics application for continual trailer temperature monitoring, and GPS positioning. Cold chain custody records can be provided to the shipper upon request, to comply with the Sanitary Transportation of Human and Animal Food rule under FSMA 2011.
- FFE employs a barcoded freight management system that enters a date/time stamp, and location, every time a pallet moves between environments (trailer/docks/warehouses). This allows for real-time tracking of every order at a pallet level from a centralized database. Pick-up and consignee destinations are recorded for traceability in a centralized database, along with route and transfer points to comply with the Bioterrorism Act 2002.
- Previous load records for our trailers can be instantly obtained from the AS400 system, covering any date period entered. This information is centrally maintained and can be accessed by our administration nationwide.
- Each Service Center follows the FFE SSOP, and compliance is documented daily on the internal intranet. The SSOP covers warehouse, trailer, and employee hygiene, and requires integrated pest management at each Service Center location, to conform to GMP standards and the Sanitary Transportation of Human and Animal Food rule under FSMA 2011. Any corrective actions are written and filed, as directed by HACCP and GMP. Trailer washouts are documented on a centralized database.
- FFE has wireless temperature sensors in our docks/warehouses that continually monitor temperatures and send readings to the cloud, which can be accessed by all of our Service Center management. The sensors will send alerts directly to management if the temperature readings deviate from preset limits.
- FFE trains all employees on our written sanitary transportation practices. Training records are documented and retained for a period of not less than 12 months, to comply with the Sanitary Transportation of Human and Animal Food rule under FSMA 2011.
- The FFE Supply Chain Security Profile is available from the website at [www.ffeinc.com](http://www.ffeinc.com)

Please do not hesitate to contact us if you require further information.

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