



Blakeman Transportation, Inc.

To whom it may concern:

With the recent implementation of the FSMA and Sanitary Transportation of Food rule; the FDA defined regulatory roles for the Shipper, Loader, Carrier, and Receiver. The FDA identified the "Shipper" as the key stakeholder charged with the responsibility of keeping food safe during transport. To comply with the Food Safety Modernization Act (FSMA) and the Sanitary Transportation of Food rules, the Shipper must develop and communicate a written internal standard operation procedure (SOP) to all parties involved with the handling and transportation of their Food Products.

The SOP should include written requirements for Trailer Specification and Design Compliance, Sanitization Compliance, Temperature Compliance, and Carrier Training Compliance; all of which is directed to the safe handling and transport of food. Note: all the above must include documented record keeping for a period of one year beyond their use. (12 months)

Requirements of Trailer design and specifications, Sanitization, and Carrier Training are such where the shipper can list the requirements, in an objective manner, and hold documents of for the stated required time frame.

Temperature Compliance, as outlined within the FSMA & STF rules requires discussion between all parties within the Supply Chain. An understanding of best practices, interpretation of the FSMA & STF guidelines, and realistic temperature controlled capabilities of the Supply Chain must be discussed.

FSMA & STF Guidelines concerning Temperature Compliance:

When the profile of the Food Products meet the "**TCS**" classification, (**Temperature Control Safety**), the shipper is to define and communicate the requirements to insure that the Food Safety of each shipment is maintained.

1. Develop necessary trailer pre-cooling requirements specific to commodity transported before any loading takes place.
2. Define & Communicate shipment reefer set point and method to record temperature control history during transport of "**TCS**" (**Temperature Control Safety**) classified products.
3. Maintain Temperature Controlled documents for a period of one year beyond the specific delivery.

Temperature Controlled Frozen Products shall be transported in a non-specific range of 0°F to +10°F; For Chilled Products the range is +28°F to +38°F. BTI and its Carriers will not be responsible for Temperature Variance on LTL (Less Than Truckload) shipments packaged in glass, plastic, aluminum or any other metal container, nor can the temperature range be expanded or narrowed by notation on the bill of lading. Shipments requiring specific temperatures must be presented to BTI at least 48 hours prior to pick-up and subject to written acceptance by BTI. Customer shall include temperature recorders in all such shipments and shall have the burden of showing temperature abuse.

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"TRANSPORTATION BROKER"



Blakeman Transportation, Inc. will not be responsible for return, rework, or product costs /cargo claims when only the Ambient Air Temperature recorded history is used to accept or reject a “TCS” shipment. A full investigation, using objective measures, of Air & Product Temperature must be fully reviewed and documented to determine that a Food Safety issue possibly exists and refusal of the shipment is necessary.

Blakeman Transportation, Inc. (“BTI”) is not a motor carrier, but acts exclusively as a property broker licensed by the FMCSA and defined at 49 USC 13102. Reference to BTI as “carrier” is strictly for the convenience of the parties and does not create or imply a holding out or assumption by BTI of motor carrier authority, equipment, personnel, capabilities, insurance, or liabilities, nor do such provisions apply to BTI. As a federally licensed broker, BTI shall arrange for transportation with motor carriers and BTI shall contractually require such carriers to have proper equipment and personnel in compliance with the Sanitary Transportation Food Act, and all other Federal and State laws.

See Addendum “A” (Food Safety Modernization Act – FSMA - Carriers) for what Blakeman Transportation, Inc. has communicated to Carriers in order to comply with the FSMA/STF guidelines.

ADDENDUM A

Food Safety Modernization Act (FSMA) Carriers

Blakeman Transportation, Inc. ("BTI") requires all Carriers ("Carrier") to adhere to all provisions of the FDA's Food Safety Modernization Act (FSMA) and the Sanitary Food Transportation Act effective April 6, 2017. BTI requires the undersigned Carrier is to complete and submit to BTI a signed copy of this form. Carrier is required to: Monitor conditions during transport that are consistent with the requirements specified, Capable of maintaining temperatures necessary for the safe transport of food, Training of carrier personnel in sanitary practices and retain records for up to 12 months as well as records of written procedures, agreements and training.

To ensure proper temperature control and cleanliness in its freight transit practices, BTI requires its selected Carriers to have in place protective procedures and protocols for all loads subject to temperature control. Before undertaking each load transit, Carrier should confirm with its drivers that the temperature and other critical bill of lading particulars are correctly inputted into the reefer settings. For those temperature sensitive meat, produce, or related cargo, BTI requires Carrier to have in place procedures to address issues respecting continuous temperature control and cleanliness best practices. Before Carrier's equipment is taken to the shipping dock for loading, Carrier must communicate to its driver the core freight transit requirements involving temperature control and cleanliness procedure.

Carrier must also instruct its drivers to undertake a trailer washout prior to arriving at the shipping site in the event that they visually, or by the detection of odor, are made aware that the trailer is not sanitarily fit for the safe transit of food cargo. Carrier must commit to those procedures that govern the safe, effective transport of such cargo.

Carrier must at all times employ commercially customary and reasonable practices to ensure that temperature controlled food loads are shipped according to best practice protocol without preventable incident. Carrier agrees to provide to BTI and/or the shipping customer evidence of its (1) temperature-controlled, (2) trailer cleanliness and (3) related FSMA compliance procedures. Carrier acknowledges that it is in compliance with 21 C.F.R. pt. 1.908, 1.910, and 1.912, and with all applicable FSMA regulations. Carrier agrees to secure confirmation from Shipper that the trailer, and any loaded cargo contents, were loaded in a fully sanitary manner that entirely comports with FSMA law and all related regulations.

A quick summary of requirements:

- Provide clean equipment in good operating condition
- Pre-cool trailers assigned to the dispatched load
- Maintain the temperature of the load designated by Shipper and/or BTI Personnel
- Provide training for drivers and staff personnel to include potential food safety issues, basic sanitation practices and instruction on setting/monitoring temperatures during transit.
- Retain records, addendum agreement, temperature records and written procedures for up to 12 months.

Carrier: _____

By: _____

Name: _____

Title: _____

Date: _____