



Blue Tree Systems

FSMA COMPLIANCE

TEMPERATURE MANAGEMENT WITH BLUE TREE SYSTEMS

- ✓ Comply with FSMA rules
- ✓ Protect yourself against cargo claims
- ✓ Put your fleet ahead with advanced control features

READY FOR FSMA?

- Jan 2011:** FSMA signed into law
- Sep 2015:** 2 final rules published
- Nov 2015:** 3 final rules published
- Mar 2016:** “Sanitary Transportation” final rule due to be published
- Mar 2017:** 12 month adoption period completed and rule takes effect



The Food Safety Modernization Act (FSMA), the most sweeping reform of US food safety laws in more than 70 years, aims to ensure the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it. Signed into law on January 4, 2011, FSMA final rules are being published by the FDA in late 2015 / early 2016 – rules that will better protect public health by strengthening the food safety system.

With new requirements for virtually everyone involved in the food supply chain now it is time for shippers, carriers and receivers of food to look towards compliance, determine which parts of each rule apply to your business and how you will comply with them.

Blue Tree Systems’ Temperature Management product – a comprehensive temperature monitoring, control and reporting platform – has been designed with FSMA in mind. With real-time temperature monitoring, out-of-range reporting and proof of in-transit temperatures, customers can be ready immediately to meet the new regulations. With additional tracking, alarm, fuel monitoring and 2-way control features, carriers can become the go-to, fully FSMA compliant haulier that shippers and receivers can rely on.

While there are 7 rules included in FSMA, the rule which most effects carriers, shippers and receivers is the proposed rule on Sanitary Transportation of Human and Animal Food. The goal of the rule is to prevent practices that create food safety risks, such as failure to properly refrigerate food, failure to properly protect food during transportation and inadequate cleaning of vehicles between loads. The rule requires those who transport food to use sanitary transportation practices to ensure the safety of food by establishing criteria – for example, conditions and practices, training and record keeping – for the sanitary transportation of food. Specifically, the proposed rule establishes requirements for vehicles and transportation equipment, transportation operations, information exchange, training, records, and waivers. This rule applies to shippers, receivers, and carriers who transport food in the United States by motor or rail vehicle.

The Sanitary Transportation of Human and Animal Food rule is a proposed rule; the final rule is set to be published by March 31, 2016. After a one year adoption period, the final rule is expected to go into effect on March 31, 2017.

BLUE TREE’S TEMPERATURE MANAGEMENT SOLUTION AT A GLANCE:



TRACKING



COMPLIANCE



REPORTING



TWO-WAY CONTROL



IN-CAB APP



FSMA REQUIREMENTS



BLUE TREE'S SOLUTIONS

TRANSPORTATION OPERATIONS

The measures taken during transportation to ensure food is not contaminated, such as adequate temperature controls and separation of food from non-food items in the same load.

TEMPERATURE MONITORING

Monitors the temperature of the cargo and can be configured to report any out of range conditions immediately via email or SMS text message to multiple persons.

REEFER ALARMS

Can monitor for temperature violations with unit alarms which report immediately showing code, a description of the alarm and its severity (e.g. Code Red means the unit is shutdown).

SEGREGATION

Separate freezer and refrigerated cold storage compartments can be equipped with separate temperature monitoring devices.

INFORMATION EXCHANGE

Procedures for exchange of information about prior cargos, cleaning of transportation equipment, and temperature control between the shipper, carrier, and receiver, as appropriate to the situation.

TEMPERATURE CERTIFICATION

Protects against load claims by quickly and easily providing proof of pre-cool or in-transit temperatures in graph or table format to shippers and receivers.

PRE-COOLING

Before loading food, carriers can provide shippers (via email or SMS message) with evidence that the freezer or cold storage compartment is precooled to the temperature specified by the shipper and to the temperature conditions specified as necessary by the shipper during transport.

RECORDS

Maintenance of written procedures and records by carriers and shippers related to transportation equipment cleaning, prior cargos, and temperature control.

REPORTING

Temperature control data can be maintained for a period of over 12 months. Users can receive scheduled reports over any specified timeframe, or provide summary reports to selected internal staff, shippers, receivers or authorized third parties.

POLYGON GEO-FENCING

Washout locations will be geo-fenced to generate reports showing proof of equipment cleaning.

BEYOND COMPLIANCE

Blue Tree Systems adds further protection for carriers with more industry-leading features:

REEFER TRACKING

Provides live tracking of vehicles with position updates every 5 minutes, with easy review of vehicle location and utilization information, including dwell times, trip and stop information, dwell time at customer locations, and more.

REEFER STATUS

Provides reefer status updates every 5 minutes. Status information includes Unit on/off, set point, return air and discharge air, mode of operation, active alarms and hour meter readings.

TWO-WAY CONTROL

Allows approved users to remotely control the reefer unit. Remote control features include switching the reefer on/off, change unit set-point, initiate defrost, clear unit alarms and to change unit mode of operation from any location, at any time.

REEFER SERVICING

Blue Tree's Maintenance Planner allow scheduling of reefer services and inspections based on reefer run hours (e.g. every 1500 diesel hours) or time elapsed (e.g. every 3 months).

FUEL MONITORING

Reports fuel levels in reefer tanks every 10 minutes. Fuel fills are detected showing fuel level increases including time and location.

DOOR MONITORING

Reports all door opening and closing, duration and location. Alerts can be triggered if unauthorized door openings occur at unauthorized locations.

MOBILE APP

Detailed temperature information available to drivers, both in and out of the cab, on any Android device.

FOOD SAFETY EXPERTISE

With similar food safety regulations in place in the EU since 2002, Blue Tree Systems' expertise in meeting food safety laws extends almost 15 years.



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