

**Webinars for Cold Chain Professionals**

**COMPLIANCE WEEK: DAY 2**

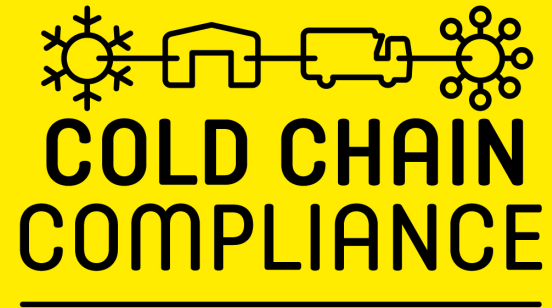
**STARTING AT 10:30AM**

In association with



TOM SOUTHALL  
POLICY DIRECTOR  
COLD CHAIN FEDERATION









DAY 2

FOOD SAFETY IN THE COLD CHAIN

# SCHEDULE

10:35 – 10:50	Food Safety policy update	
10:50 – 11:10	Innovations in temperature monitoring	
11:10 – 11:40	Introducing the CCF Food Safety guidance	
11:40 – 11:55	S & D Issue 4 update	
11:55 – 12:00	Closing remarks	










File View Help



Audio

Sound Check  ?

☒ Computer audio  
☐ Phone call  
☐ No audio

Microphone Array (Conexant SmartA... ▾

Speakers (Conexant SmartAudio HD) ▾


Talking: **Shane Brennan**

Questions

[Enter a question for staff]

Send

**CCF - COVID 19 - INTELLIGENCE EXCHANGE**  
Webinar ID: 308-161-843

 GoToWebinar

# FOOD SAFETY POLICY UPDATE



MICHAEL WIGHT, HEAD OF FOOD SAFETY POLICY

# INNOVATIONS IN TEMPERATURE MONITORING



STEVE WALSH, PROJECT MANAGER

# Temperature Monitoring at Lineage Logistics



27<sup>th</sup> January 2021



# Agenda

- Introduction
- Recent improvements to our network
- Temperature Monitoring
  - The past
  - The present
  - The future
- Opportunities that temperature monitoring can unlock
- Summary





## Our Vision

To be the world's most dynamic  
temperature-controlled logistics company





Lineage



## Our Purpose

To transform the food supply chain, eliminate waste  
and help feed the world





# We Store, Move and Prepare the World's Food

Grown or  
Produced



Moved to  
Production  
Warehouse



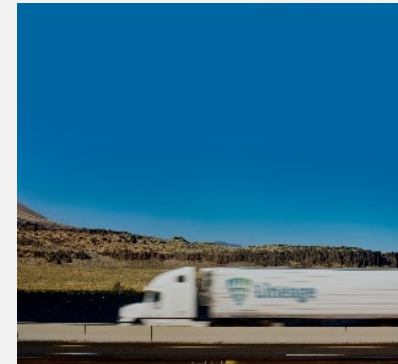
Stored Safely by  
Lineage PRW



Moved to  
Distribution  
Warehouse



Distributed to  
Store or  
Restaurant



Consumed by  
Families



Lineage®







# Our Network by the Numbers

## Cold Storage You Can Trust

Lineage operates a network of sophisticated, strategically located cold storage facilities to serve our clients and their customers. Over 4 billion cubic feet of freezer and cooler capacity combined with over 300 locations worldwide allow us to handle the scale of your cold chain.

**4.1B+**

Total Cubic Feet Capacity

**13M+**

Pallet Positions

**340+**

Global Buildings

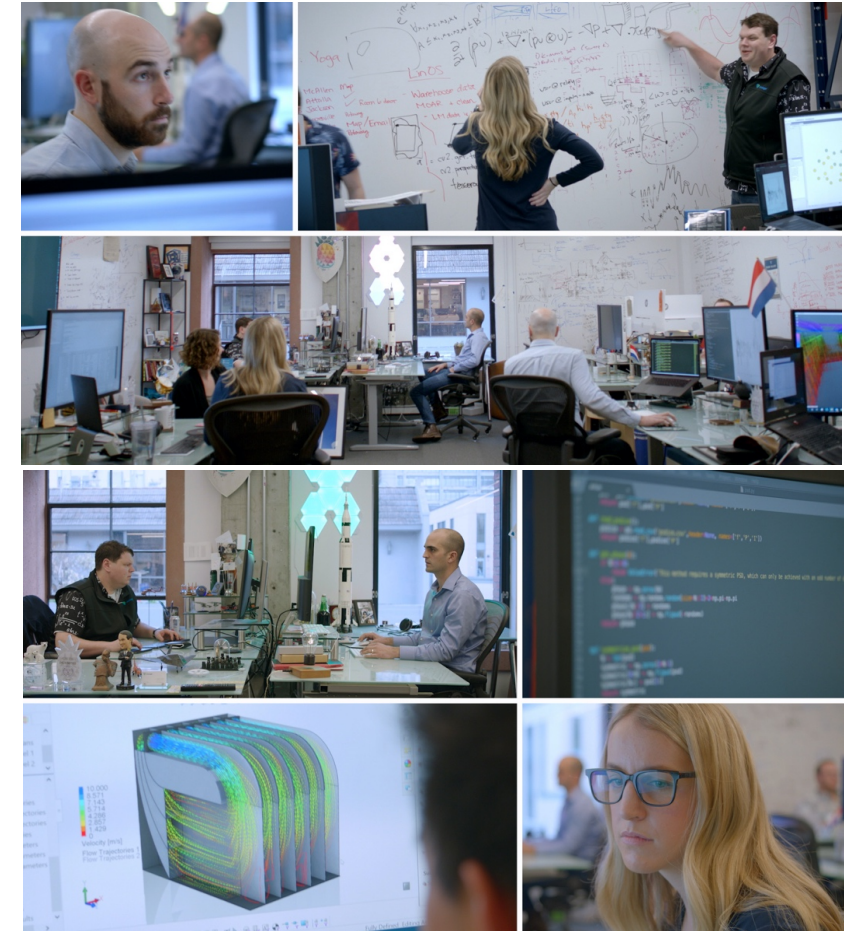
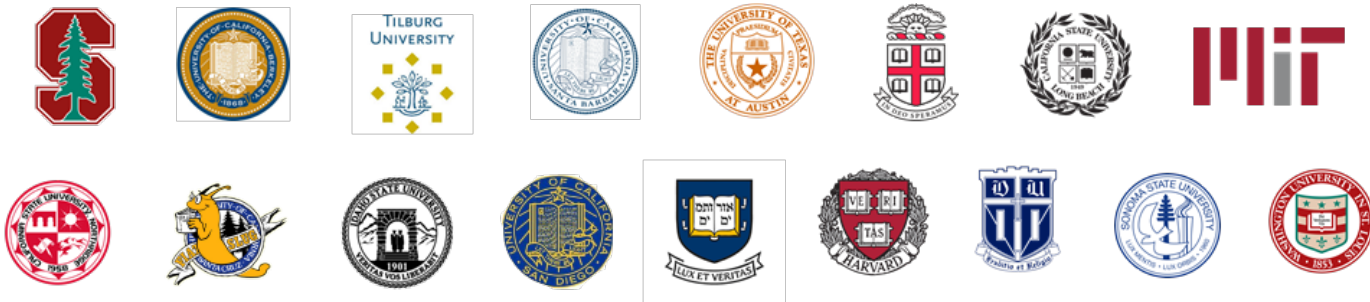
**21.3YR**

Average Building Age

# Our Team Turns Data Into Growth and Efficiency

Lineage's Data Science Team, located in the heart of Silicon Valley in downtown San Francisco, consists of eight scientists with Ph.D.s and advanced degrees from the country's most prestigious universities in areas such as engineering, mathematics, statistics, physics, biology and systems engineering.

This team utilizes big data and technology to revolutionize the cold chain industry and apply science to bring unprecedented innovation to Lineage.





# The Journey begins – site improvements

Refurbished insulation



New compressors







# Improvements continued

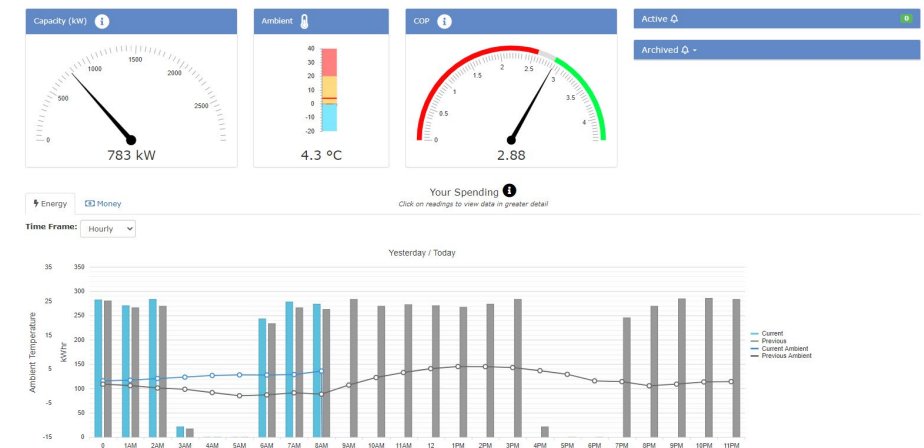
Efficient plant



Plant controls



Capturing data





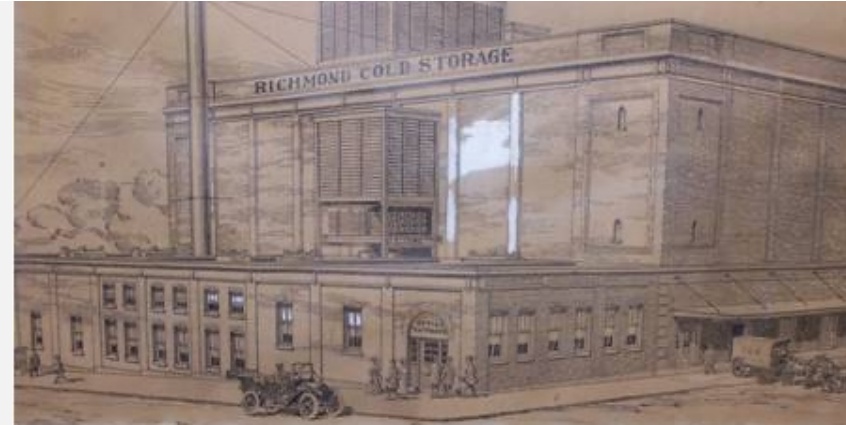
## Our WHY?

- Reduced risk and improved food safety
- Higher COP
- Environmental benefit
- Aligns us with company vision



# Temperature monitoring – The past

Our work dates back to the founding of New Orleans Cold Storage in New Orleans, Louisiana in 1886 – the oldest cold storage company in North America.



The manual temperature log

Record keeping in paper





# Temperature monitoring – The past

- Average temperatures used to prove compliance
- Hard wired sensors giving readings at high level

SC2 - Fridge/Cold Room/Display Chill Temperature Records

Month: June , Year: 2007

Temperature Of Fridge/Cold Room/Display Chill*														
(Insert Name Or Number Of Units In Shaded Boxes Below)														
Unit	AM		1PM		AM		1PM		AM		1PM		Comments/Action	Sign
Date	AM	1PM	AM	1PM	AM	1PM	AM	1PM	AM	1PM	AM	1PM		
1 <sup>st</sup>	2°C	10°C	7°C										Gauge adjusted (Re-checked 1 hr later)	A Jones
2 <sup>nd</sup>														
3 <sup>rd</sup>														
4 <sup>th</sup>														
5 <sup>th</sup>														
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12 <sup>th</sup>														

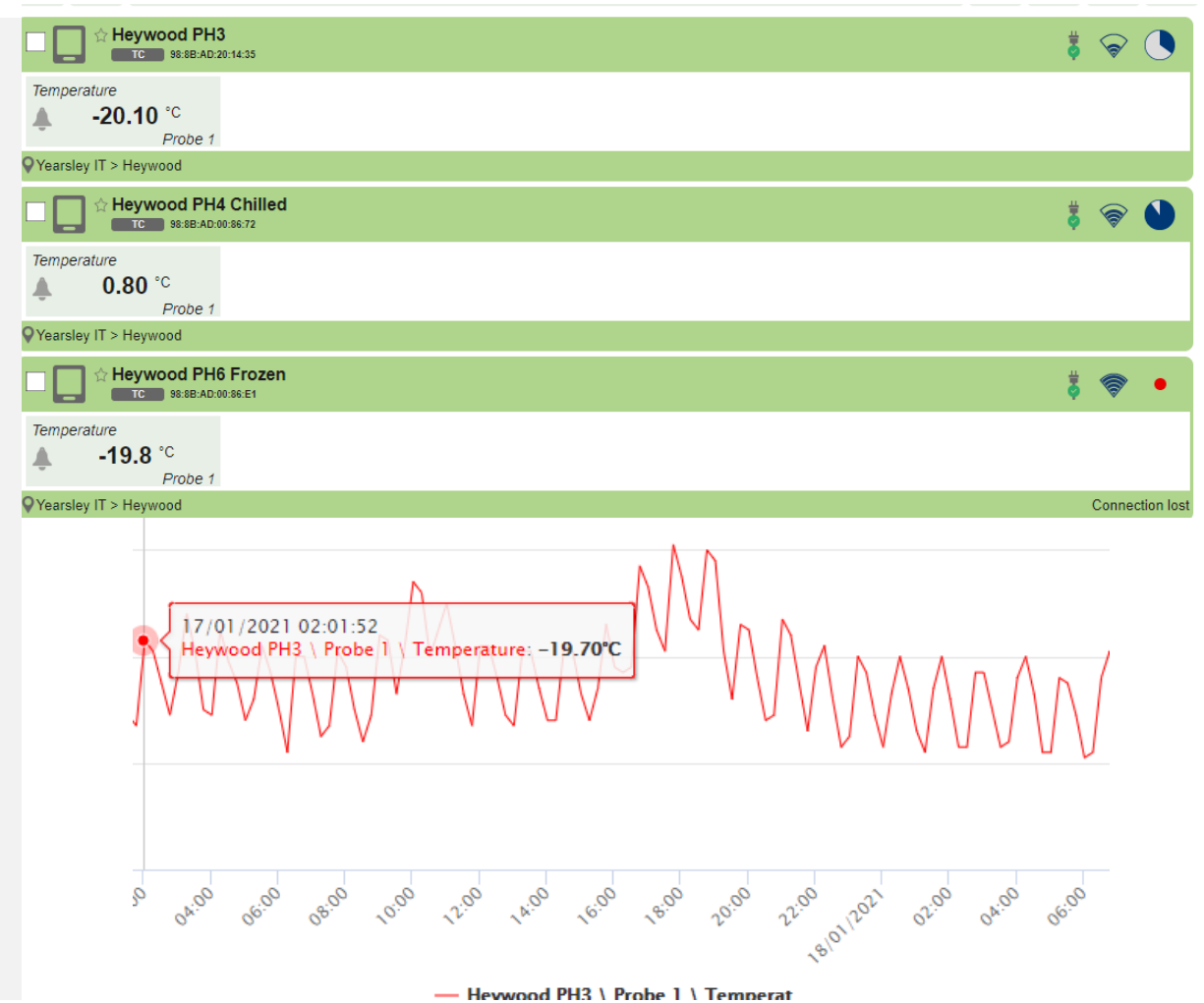
Temperature of food must not exceed 8°C. \*Some businesses may wish to record freezer temperatures. †It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.





# Temperature recording – the present

- Wireless data loggers
- Real time information

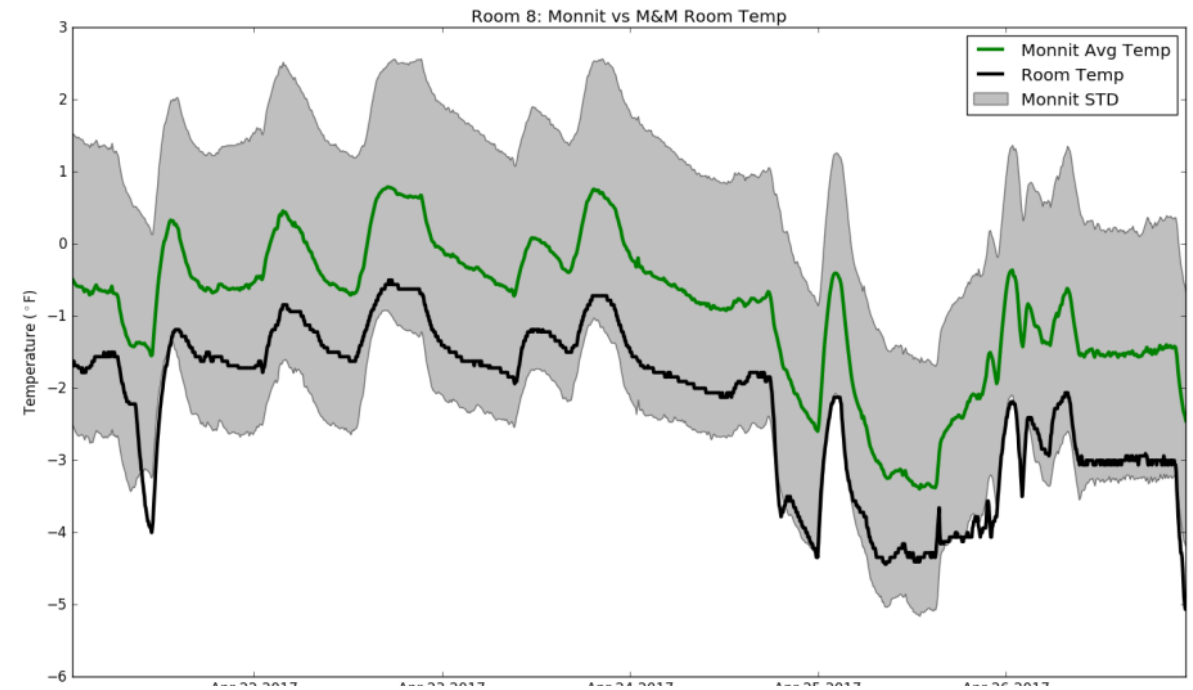






# Temperature recording – the present

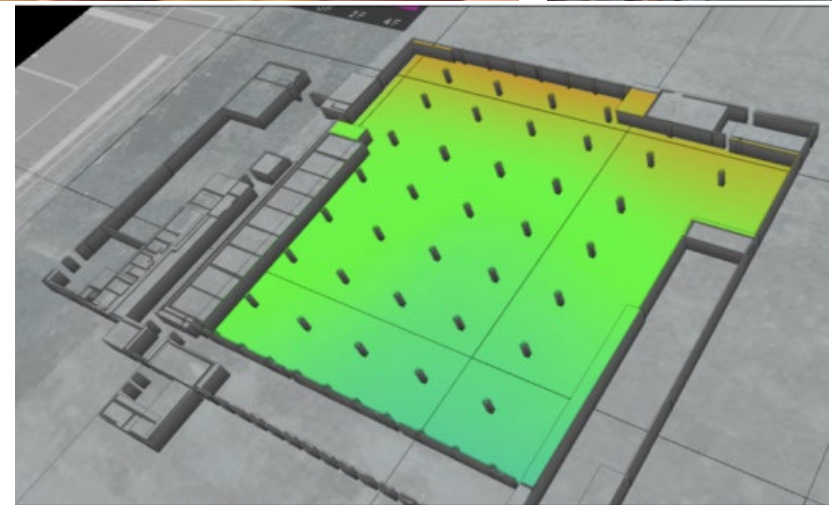
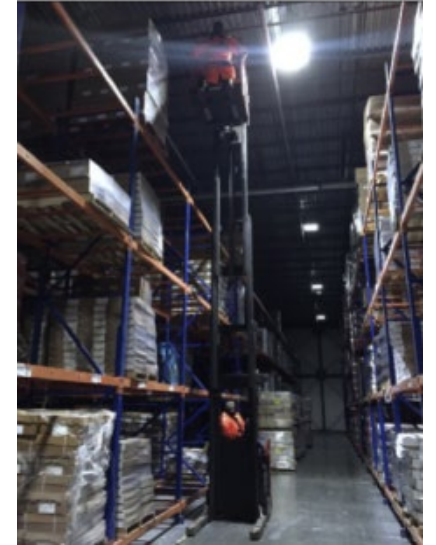
- 2 versions of the truth





# Temperature recording – the future

- Improved systems give us more data which in turn open up opportunities to improve the way we manage our refrigeration loads.





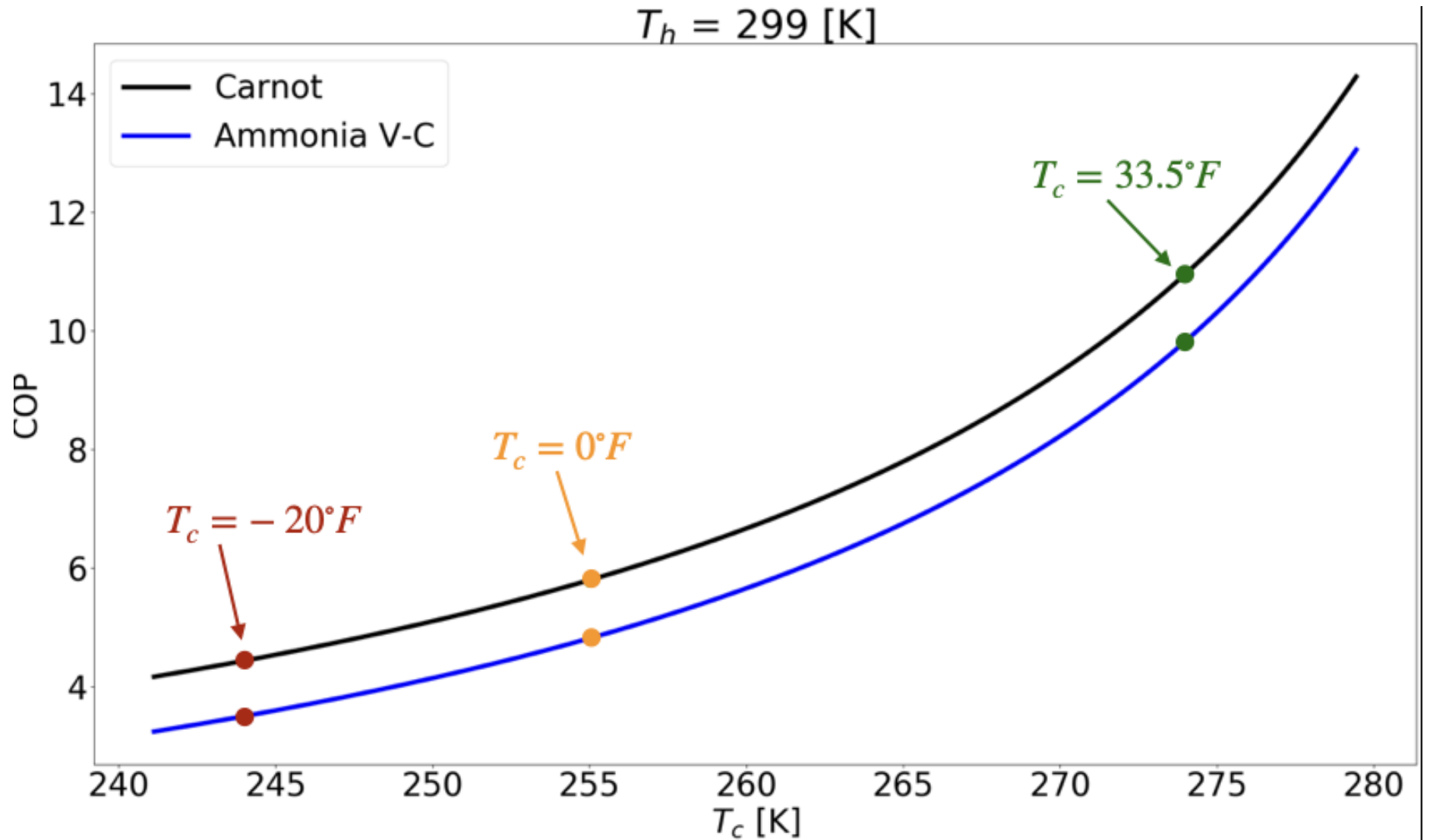
# Temperature recording – the future

- Uncertainty leads to waste
- Using data to push the envelope on temperature parameters
- Align systems to give us accurate readings and refined plant controls
- Improved COP
- Improve compliance



# Temperature recording – the future

- COP





## Summary

- Improvements to food safety unlocks other opportunities
- Help us to align with company values and eliminate waste
- Reduce our impact on the environment
- Applying Science to Move Our Industry Forward
- Build the Coldstore of tomorrow





THANK YOU



# CCF FOOD SAFETY GUIDANCE



SU DAKIN, CONSULTANT



# FOOD SAFETY GUIDANCE

COMPLIANCE WEBINAR

27<sup>TH</sup> JANUARY 2021





# Agenda



- Introducing the CCF Food Safety Guide
- Why write food safety guidance
- The scope
- Useful features
- Up for debate
- Timetable for publication

# FOOD SAFETY GUIDANCE



A guide to FOOD SAFETY in the cold chain.

Chilled and frozen temperature-controlled storage and distribution of food via road freight to encompass:

Regulatory Requirements

Certification Requirements

Industry Best Practice

Bring regulatory clarity

Provide practical advice on certification requirements

Recommend best practice standards

Dedicated and specific for cold chain storage and distribution

Strengthen food safety culture

Encourage continuous improvement

Raise consistency of standards and outcomes

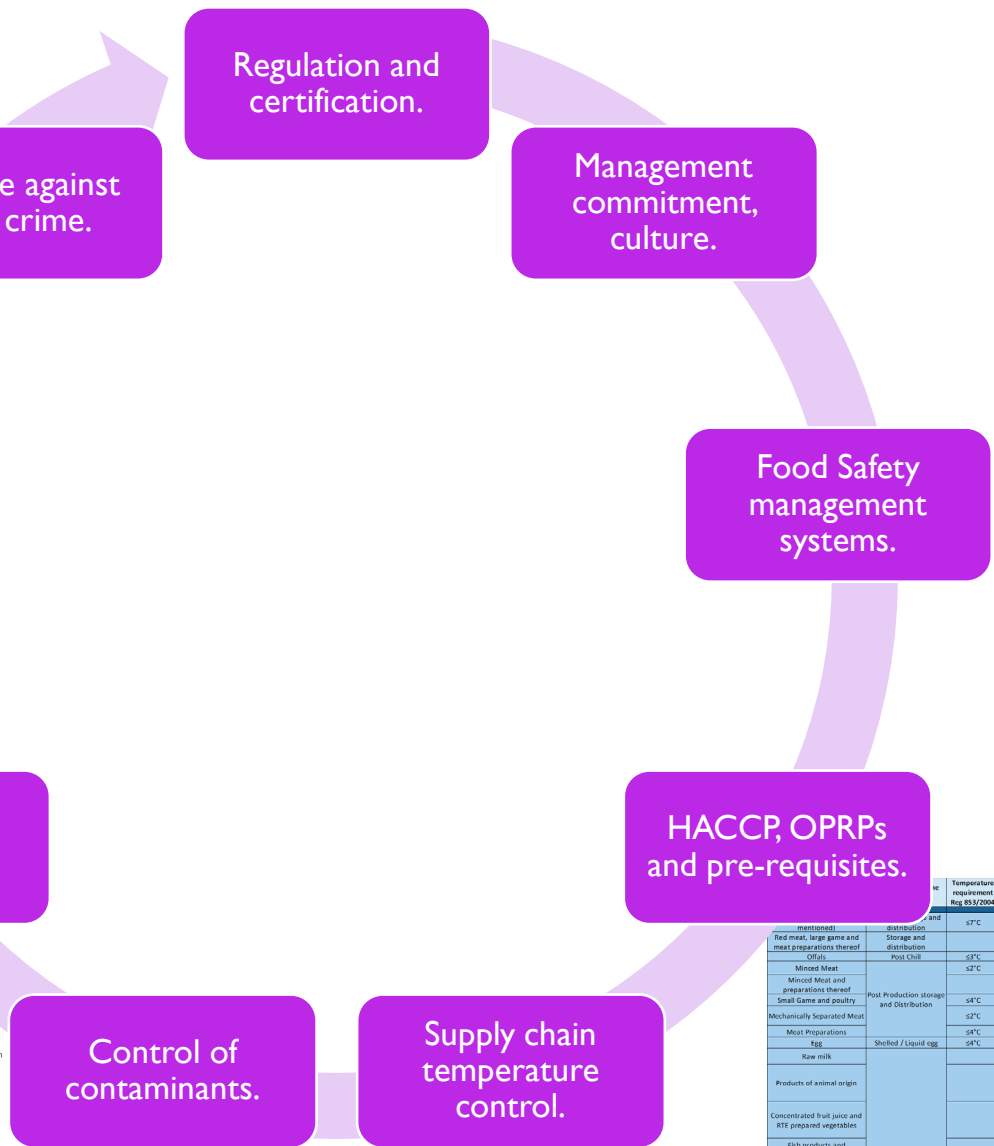
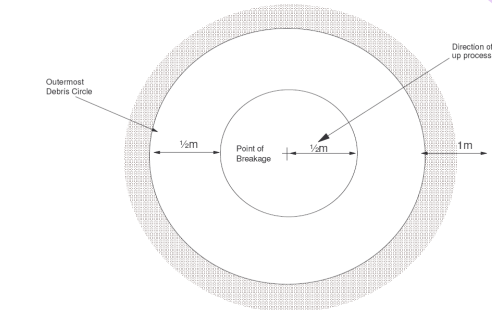
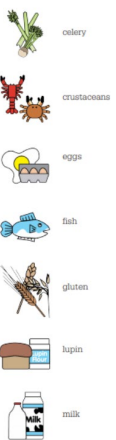
Develop a proactive food safety debate

Improve the reputation of the industry

## WHY WRITE FOOD SAFETY GUIDANCE ?



- Food Standards Agency <https://www.food.gov.uk/>
- UK Food Authenticity Network <http://www.foodauthenticity.uk/>
- M15 Threat Level : <https://www.mi5.gov.uk/threat-levels> and the M15 Joint Terrorist Analysis Centre <https://www.mi5.gov.uk/joint-terrorist-analysis-centre>
- European Rapid Alerts for Safe Food and Feed (RASFF) [https://ec.europa.eu/food/safety/rasff\\_en](https://ec.europa.eu/food/safety/rasff_en)
- EU Food Fraud Network: [https://ec.europa.eu/food/safety/food-fraud/ffn\\_en](https://ec.europa.eu/food/safety/food-fraud/ffn_en)
- EU Food fraud monthly summary reports [https://knowledge4police.eu/fraud-quality/food-fraud-summary-reports\\_en](https://knowledge4police.eu/fraud-quality/food-fraud-summary-reports_en)
- Food and Drink Federation <https://www.fdf.org.uk/>
- Institute of Food Science and Technology <https://www.ifst.org/hc>
- National Cyber Security Centre, for advice, guidance and keeping <https://www.ncsc.gov.uk/>



		Temperature requirement Reg 853/2004	Temperature requirement ATP	Conditional criteria
meat (except minced meat)	distribution	5°C		
Red meat, large game and meat preparations thereof	Storage and distribution	5°C	5°C	
Offals	Post Chilling	5°C	5°C	
Minced Meat		5°C		
Minced Meat and preparations thereof		5°C	5°C	
Small Game and poultry	Post Production storage and distribution	5°C	5°C	
Mechanically Separated Meat		5°C		
Meat Preparations		5°C		
Egg	Shelled / Liquid egg	5°C		
Raw milk		5°C	5°C	Except farm collections (10°C)
Products of animal origin			5°C	Except those otherwise mentioned or salted, sterilized, dried or smoked
Concentrated fruit juice and RTE prepared vegetables			5°C	Except those just washed, peeled or cut in half
Fish products and preparations			5°C	Except those mentioned below
Untreated fish, molluscs and crustaceans	Storage and distribution		On melting ice or at the temperature of melting ice	Excluding still live
Pasteurised milk, fresh dairy inc. fresh unpasteurized cheese			5°C	
Ready to eat meat and fish			5°C	
Any food able to support the growth of pathogenic micro-organisms or the formation of toxins.			5°C	Other than those already mentioned

\* Or at the temperature indicated on the label and/or transport documents.

SCOPE

# COLD CHAIN FEDERATION

# USEFUL FEATURES



**Must** indicates legal requirements and are mandatory;

**Should** indicates expected practice for the storage and distribution sector as required for BRCGS\*<sup>1</sup> certification;

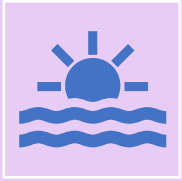
**Recommended** is a sector leading best practice requirement.

Contains Practical Tips and Case Studies

Extensive links and references

Compliance and Operations Management reference

Support training or use a staff booklet.



Vehicle design and operation to reduce exposure of products to warm, humid air during docking, loading and unloading.



Operating cold stores at -20 to -22°C to ensure temperature never rises above -18°C.



Opportunities to Improve vehicle security.

UP FOR  
DEBATE?



# TIMETABLE



29<sup>th</sup> January  
1<sup>st</sup> draft FSEG  
review closes



1<sup>st</sup> February  
wider internal  
consultation



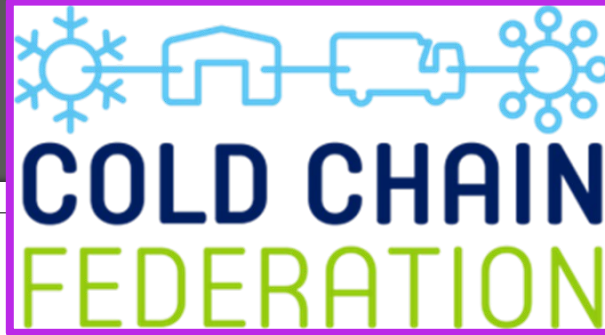
15<sup>th</sup> February  
external  
stakeholder  
consultation



8<sup>th</sup> March  
consultation  
closes



April  
Intended  
publication



Thank you

## Contact Details



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Linkedin: [sudakinlinked](https://www.linkedin.com/company/sudakinlinked)



# UPDATE FROM BRCGS



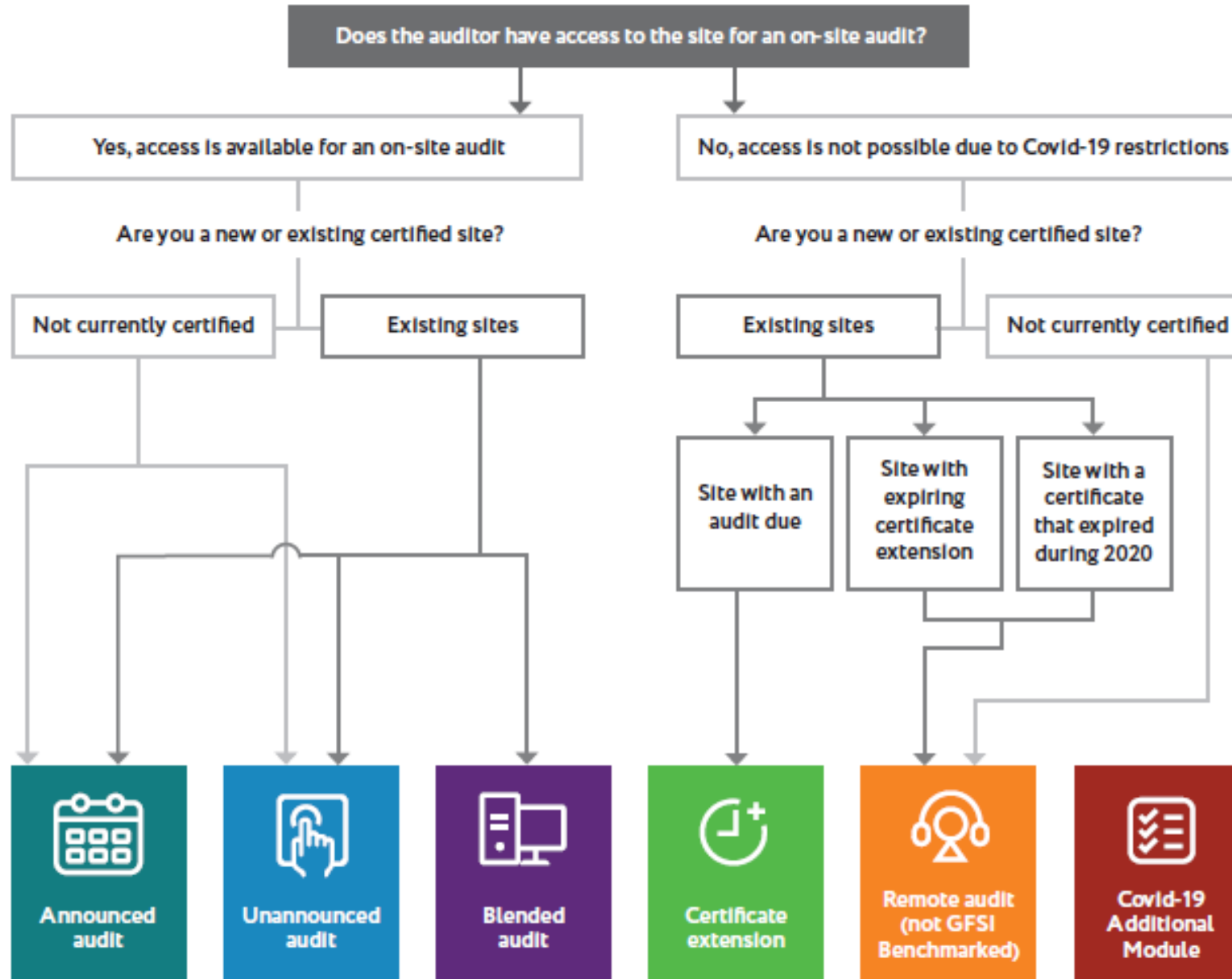
**RICHA BEDI-NAVIK, SENIOR GLOBAL STANDARDS MANAGER**

# Main changes between Issue 3 and 4

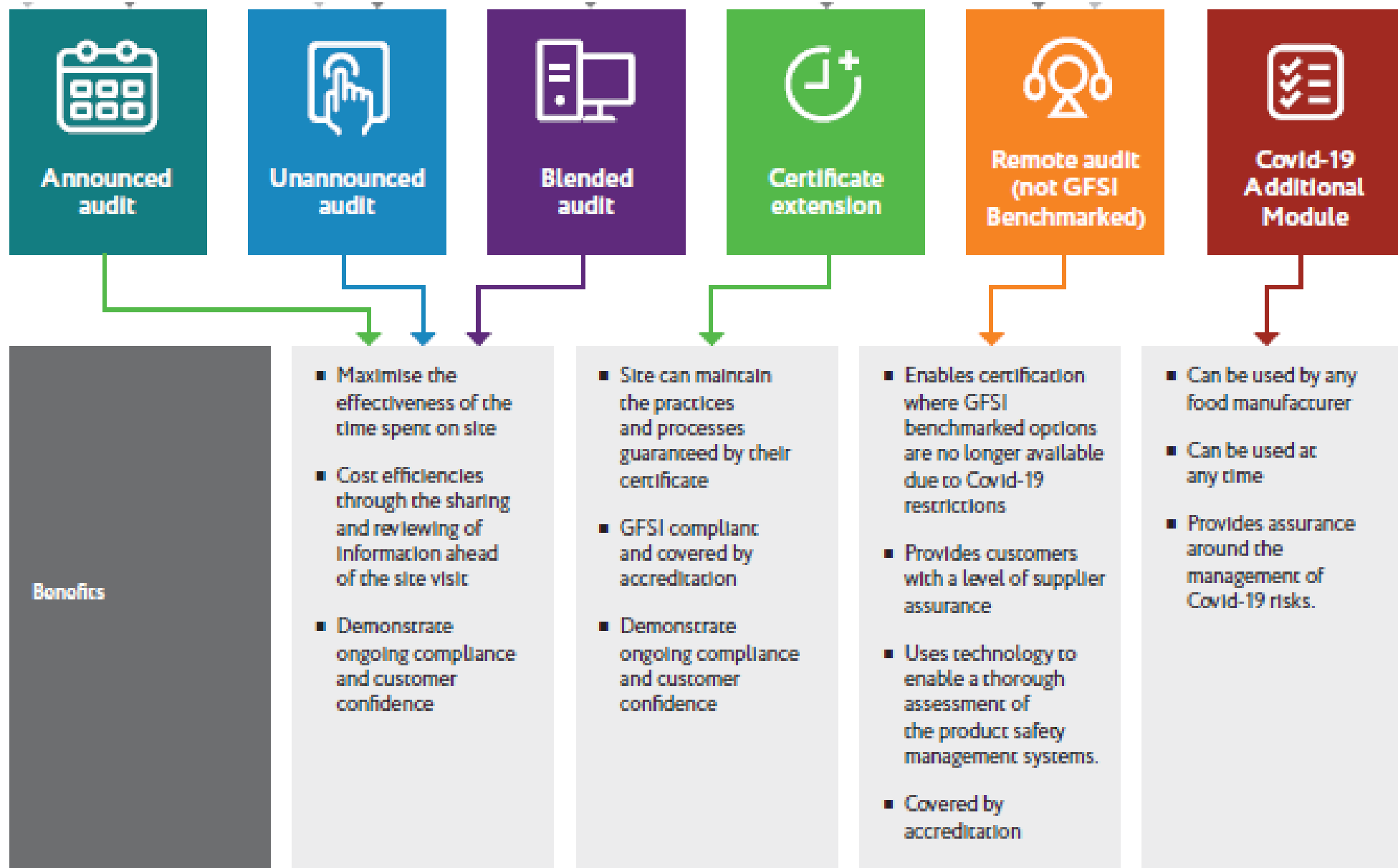
## New Requirements

New Clause on Product Safety Culture	The culture within a company strongly impacts the ability to maintain and improve food safety and quality processes within a company. <b>EU Legislative change</b>
Amended Internal Auditing Requirements	Requirement for sites to make full use of the value of internal audits to make sure that the safety management systems are being assessed in depth at regular intervals – at least 2 audit dates per year
New Section on Allergen Management	To establish and implement an Allergen management plan
New Section on Open Product Handling	To establish best practice for the permitted exception on handling of loose products.
Amended Product Fraud Vulnerability clauses	In line with GFSI 2020 benchmark requirements , to enhance measures to prevent food fraud
New Clause on Automation (including Robotics)	To ensure risk assessment is carried out on new operational practices
New Clause - Emergency Supplier approval	To enhance process for ongoing supplier performance review
Root Cause Analysis	Referenced throughout the standard to ensure continuous improvement
Additional product handling and environmental controls for temperature sensitive products	To improve product integrity and safety
Amended Pest Management section	To improve product integrity and safety

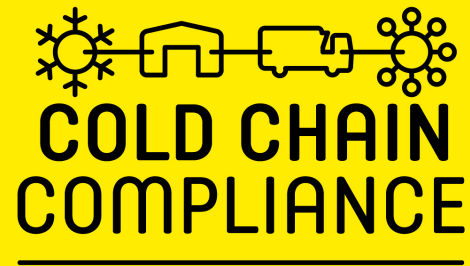
# BRCGS Audit Options



# BRCGS Audit Options




# Closing remarks



# GUIDANCE










COLD CHAIN  
COMPLIANCE

Cold Chain Compliance is the brand for the advisory work of the Federation. Our focus will be on producing simple, accessible, guides that tell people what they need to know about key regulatory challenges from health and safety, to refrigeration management and food safety, as well as providing bespoke answers to member's compliance queries.

**IN FOCUS**

This is where you will find in depth compliance guidance on cold chain specific health and safety challenges.

	<b>HOW TO USE OUR AMMONIA GUIDANCE</b> The Cold Chain Federation's Ammonia Refrigeration guidance is made up of three documents, each with a specific purpose and audience. This document gives a brief overview of each guide and who it is aimed at.	<a href="#">DOWNLOAD</a>
	<b>SAFE MANAGEMENT OF AMMONIA REFRIGERATION SYSTEMS</b> This guidance has been developed by industry following the withdrawal of HSE's publication PM81 to give clear current cross sector guidance on the safe management of ammonia refrigeration systems.	<a href="#">DOWNLOAD</a>
	<b>PROCESS SAFETY MANAGEMENT (PSM) FOR AMMONIA REFRIGERATION SYSTEMS</b> Following publication of <i>Safe Management of Ammonia Refrigeration Systems</i> , the Cold Chain Federation's Technical and Safety Expert Group produced this new guidance that sets out recommended Process Safety Management Procedures that if implemented will provide assurance that ammonia refrigeration systems are being safely managed.	<a href="#">DOWNLOAD</a>
	<b>HAZARDOUS AREA CLASSIFICATION OF AMMONIA REFRIGERATION SYSTEMS IN COMPLIANCE WITH DSEAR 2002</b> This document has been developed to provide guidance for industry regarding the hazardous area classification of ammonia refrigeration systems in compliance with requirements of the Dangerous Substances and the Explosive Atmospheres Regulations 2002 (DSEAR).	<a href="#">DOWNLOAD</a>
	<b>PRIMARY AUTHORITY ADVICE NOTE - AMMONIA GUIDANCE</b> This Primary Authority Advice has been produced by Slough Borough Council in partnership with The Cold Chain Federation for use by members of The Cold Chain Federation to help their business comply with the law.	<a href="#">DOWNLOAD</a>



All free to download at: [www.coldchainfederation.org.uk](http://www.coldchainfederation.org.uk)

# NEW GUIDANCE COMING SOON



## HOW TO TRAIN EMPLOYEES TO OPERATE LIFT TRUCKS IN COLD STORES

- Who should employers train?
- What should training include?
  - ❖ ADDITIONAL HAZARDS ASSOCIATED WITH THE COLD ENVIRONMENT
- Continuous Development
- Training supervisors and selecting instructors
- Primary Authority advice note covering Regulations 9(1) & 9(2) of the PUWER Regs 1998'



# UPCOMING WEBINARS

[www.coldchainfederation.org.uk/connect](http://www.coldchainfederation.org.uk/connect)



10 FEBRUARY

**COLD CHAIN CONVERSATION  
DEFINING NET ZERO**



**TRANSPORT  
WEEK  
16 – 17  
MARCH**



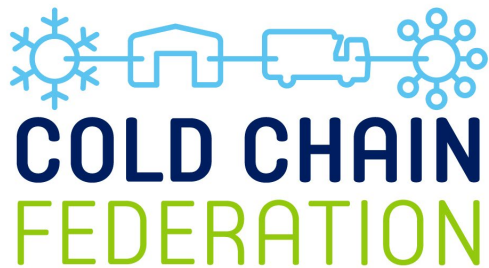
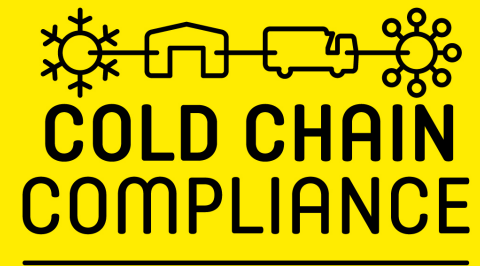
**CLIMATE  
CHANGE  
WEEK  
MAY**

## PREVIOUS WEBINARS

<https://www.coldchainfederation.org.uk/connect/previous-webinars/>



# THANK YOU



In association with

