

ATTACHMENT 3

Sanitary Specifications – Food Safety

April 2017

To whom it may concern:

In 2016 the Food and Drug Administration enacted a new series of rules under the Food Safety and Modernization Act. The new rules govern the sanitary transportation of food. In accordance with the requirements related to the Sanitary Transportation of Human and Animal Food, Midlink Logistics LLC is providing written sanitary specifications. These specifications (“Specifications”) apply to all carriers, vehicles, and equipment used to transport any human or animal food products (“Products”) on behalf of Midlink Logistics LLC.

1. The vehicles and equipment used to transport the Products must be in good working order, and adequate to accomplish the intended purpose in keeping with good health practices.
2. Any vehicle cargo compartment used to transport the Products shall be clean and free of any foreign contaminant including, but not limited to mud, rocks, debris accumulation, previously transported goods, pest infestations, and anything that may cause contamination or that may cause the Products to become unsafe during transportation (“Foreign Material”).
3. Any cargo compartment that has been used to transport hazardous chemicals will be rejected and will not be allowed to transport the Products.
4. Any cargo compartment must be free from food allergens which could unintentionally allow cross-contact with the Products.
5. If the carrier provides any transportation equipment including but not limited to bulk and non-bulk containers, bins, totes, or pallets, such equipment shall be clean, sanitary, and free from any foreign materials.
6. Any vehicle cargo compartment used to transport the Products shall be pre-cooled to the temperature indicated on the Bill of Lading.
7. Prior to loading the Products, you, as the carrier, will perform a sensory inspection by completing the following:
 - a visual inspection of the cargo compartment to ensure that the area is clear of any Foreign Materials and liquids,
 - a sensory inspection of the temperature and temperature settings, and
 - a sensory inspection for any off-odors.
8. Upon request, the carrier must provide Midlink Logistics LLC with a record showing the previous cargo transported in the cargo compartment.

9. The carrier must provide adequate training to personnel engaged in transportation operations that provide an awareness of potential food safety problems that may occur during food transportation, basic sanitary transportation practices to address those potential problems, and the above responsibilities of the carrier.
10. In the event that the cargo compartment or any transportation equipment does not comply with the sanitary specifications, the carrier will be required to sanitize the cargo compartment in a manner acceptable to Midlink Logistics LLC. If the cargo compartment was used to transport anything which may cause contamination either through cross-contact or by some other means, the carrier will sanitize the compartment using the following method.
 - All visible Foreign Materials will be removed.
 - All surfaces in the cargo compartment will be steam cleaned.

We appreciate working with you and all the efforts you take to ensure the safe and sanitary transportation of the Products. We know these requirements may be difficult at times, but like you, we are doing what is necessary to comply with the law. Please contact Midlink Logistics LLC with any questions or concerns.

Sincerely,

Midlink Logistics LLC
PO Box 549
Schoolcraft, MI 49087

Phone: 888-785-9725
Fax: 888-785-9719

Broker:

Carrier

By: _____

By: _____

Date: _____

Date: _____