

## Requirements subcontractor Transport of foodstuff



PLEASE SEND BACK UNTIL \_\_.\_\_.\_\_\_\_

Per Fax to: +49 (0) 4882 590 40

Per Post to: Anhalt Logistics GmbH & Co. KG,  
Tannenweg 1, 25776 Rehm-Flehde-Bargen

Per email: info@anhalt.de

*General information:*

Company	
Address	
Zip Code, Place	
Phone	
Email	
Contact person	

*Crisis management - emergency number*

Contact person	
Phone/Fax/Email	

*Quality management*

There is a certification after the food safety standard? <i>(please attach certificate)</i>	
If not, is a certification planned? Date?	

In an emergency we are reachable at any time as follows:

Office	+49 - (0)
Beyond business hours:	+49 - (0)
Fax :	+49 - (0)
Email	

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- General valid requirements and laws of foodstuff hygiene for the commercial transport are to be absolutely fulfilled, especially the regulations of the VO EG 852/2004 as well as to maintain the HACCP-Systems.
- Goods are only allowed to be accepted with a clean refrigerated truck – cleaned inside, odorless and pre cooled, equipped with a maintained refrigerated unit and a calibrated temperature recording device.
- Disadvantageous influencings at pre loadings are excluded.
- A concurrent transport with food and non food should be avoided. Cross contamination through different loads should be avoided.
- Temperature specifications for the transport of fresh fruit and vegetables must be absolutely fulfilled. The temperature must be recorded before loading – during the transport and at the unloading.
- Temperature recordings must be filed for at least 2 years and by request be transmitted.
- By downtime of the cooling system you have to accordingly communicate with us.
- The pick up dates and delivery dates are absolutely to be fulfilled.
- Problems during the transport you must immediately inform us – even after our business hours.
- The Safety and roadworthiness of the transport trucks are to be fulfilled.
- Throughout the transport the cargo must be realibly secured. Walls, floor and the top as well as the doors, doors seals and weather protection must be in a technologically perfect condition.
- Requirements regarding food protection:  
(to assure that intentional harm through criminal, terrorist activities or act of war can be prevented)
  - During the loading and transportation the good is to be protected from unauthorized access (as an example with locking up the loading platform)
  - The contractor has to guarantee that no manipulation from a third party can be made on the transport temperature.
  - Transport documents / accompanying documents or the content of the documents are not allowed to be given to a third party – except official controls
- Drivers must be informed about the requirements.
- When passing on to a third party, these requirements of this declaration apply without any restrictions.
- The hygiene- and industrial safety regulations of our company as well as from the customers must be fulfilled. (see below hygiene instructions).
- Passing on transport orders to a subcontractor is principally only allowed with the written approval of the disposition head of Anhalt Logistics.
- Without a valid IFS certificate, the company confirms to meet all requirements under the chapters 4.1, 4.3 and 5.3 of the IFS Logistics 2.1 standards as well as to perform and comply with these terms.

We hereby confirm that our company will comply with the above listed formalities

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Place, Date

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Signature / Stamp

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## Hygiene instructions

Purpose: With these measures for the personal hygiene, it is here to prevent germs being transmitted from the employees onto foodstuff. The continuous compliance of these measures for personal hygiene also prevents nauseous processing conditions.

Awareness of the personal responsibility, Notifying disease or first indications.	First indications such as diarrhea or vomiting must be absolutely reported. Persons with notifiable diseases or wounds, infections or skin diseases are not allowed to come in contact with bulk goods. The head management reserves the right to send their employees to a medical screening.
Personal hygiene, body hygiene, and hand hygiene.	Body hygiene on daily basis is a requirement for hygienic working with foodstuff. Fingernails must be cut short and unpainted. Artificial fingernails are forbidden. Hand hygiene must be kept before working time, change of job, after breaks and after dirty/unpleasant work. Every employee must clean their hands after visiting the toilet. No perfume or after shave is allowed. For small injuries colored patches need to be used. When injuries on the hands additional gloves need to be used.
Jewellery prohibited	No jewellery (as well as watches) allowed when working directly with foodstuff. Under jewellery impurities can be found and can be transmitted. There is also a risk of injury wearing jewellery.
Clothes	Working clothes need to be changed depending on how dirty they are. The working clothes can be a source of infection after a longer wearing time even with no staining. Wearing a headgear or beard cover is not necessary. Appropriate shoes need to be worn.
Gloves	Working gloves should only get in contact with foodstuff, if the producer gives the approval.
Eating, drinking, smoking, and chewing gum	Only allowed in restricted areas.
Behaviour at working place	Organisation and cleanliness at the working place and loading area also counts to hygienic working. As well as to handle and properly dispose waste.

### External staff and temporary staff

For external staff and temporary staff these rules for personal hygiene also apply. This written summary of hygiene rules needs to be handed out by beginning work. During working instruction, these rules can also be pointed out during the personal conversation and prod to the importance of hygiene regarding every particular field of activity.

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FOOD PRODUCTS REQUIRING REFRIGERATION, ANIMAL ORIGIN	Temperature max. (°C)	VO (EG) 853/2004 <sup>a)</sup>	DIN 10508 <sup>b)</sup>	ATP <sup>f)</sup>
<b>Fresh meat farms animals from hoofed animals</b> (beef, pork, sheep, goat, horse, donkey)	+7 <sup>1)</sup>	X		
<b>Big-/ Farmwild meat</b> (Wild hoofed animals, z.B. boar, deer)	+7	X		
<b>Small wild animals, farm animals, Lagomorphs and poultry</b>	+4	X		
<b>Meat from running birds</b> (Ostrich, Emu)	+4 / +7 <sup>2)</sup>	X		
<b>Ground meat, mince</b>	+2 <sup>3)</sup>	X		
<b>Meat preparations</b>	+4 <sup>3)</sup>	X		
<b>Meat products</b>	+7 <sup>4)</sup> / +6 <sup>5)</sup>	X		X <sup>f)</sup>
<b>Mechanically deboned meat, bones for further processing</b>	+2	X		
<b>Slaughter by products</b>	+3	X		
<b>Rendered animal fat, greaves</b>	+7 <sup>6)</sup>	X		
<b>Fish, fish products</b>	Temperature held at the ice melting point	X		
<b>Fish products</b> (processed, marinated, soured, smoke-dried, salted)	+4 <sup>7)</sup> / +7 / +6 <sup>4)</sup>		X	X <sup>f)</sup>
<b>Live clams, Echinoderms, tunicates, rock snails,</b>	Temperature, that will not affect the food safety and the viability + 10	X	X	
<b>Frog legs and snails</b>	Close to reaching ice melting point	X		
<b>FOODSTUFF</b>				
<b>Raw milk, daily pick up</b>	+8	X		
<b>Raw milk, no daily pick up</b>	+6	X		
<b>Raw milk, transport</b>	+10	X		
<b>Certified milk, prepackage</b>	+8	Tier-LMHV <sup>d)</sup>		
<b>Milk based products requiring refrigeration</b>	+10		X	
<b>Butter</b>	+10 / +6		X	X <sup>f)</sup>
<b>Cheese requiring refrigeration, cream cheese (-preparation), soft cheese and sliced cheese, except hard cheese</b>	+10		X	
<b>Eggs</b>	+5 bis +8 <sup>9)</sup>	Tier-LMHV <sup>d)</sup>		
<b>Liquid eggs, egg products</b>	+4	X		
<b>Raw egg food products, example Fresh egg mayonnaise</b>	+7		X	
<b>Frozen fishery products, (the whole fish, pickled in brine for later canning)</b>	-9	X		
<b>Frozen food except ice cream</b>	-12 <sup>10)</sup>		X	
<b>Deep frozen food except ice cream</b>	-18 <sup>10)</sup>		TLMV <sup>e)</sup>	X <sup>f)</sup>
<b>Ice cream prepackage</b>	-18 <sup>10)</sup> / -20 <sup>10) 11)</sup>		X	X <sup>f)</sup>
<b>Ice cream from portioning</b>	-10 <sup>10)</sup>		X	

- 1) Special regulations for warm meat transports see attachment III, paragraph I, chapter. VII Nr. 3 OV (EG) 853/2004<sup>a)</sup>
  - 2) As far as the authority sees it as appropriate
  - 3) Exceptions for the usage of produced of meat products : 7°C see attachment III, paragraph VI, Nr. 2 easily perishable
  - 4) Easily perishable
  - 5) International transport – for further details see attachment 3 from ATP<sup>f)</sup> agreement
  - 6) At certain storage duration: -18°C see Attachment III, paragraph XII, chapter. II Nr. 5 letter. a) VO (EG) 853/2004<sup>a)</sup>
  - 7) for vacuum pack
  - 8) Temperature requirements regarding fresh chesse, regulated in Cheese-VO
  - 9) After the 18th day of laying
  - 10) Temporarily changes in temperature around 3°C are allowed
  - 11) international transport, see more in attachment 2 of the ATP<sup>f)</sup> agreement
- Legal basis / Basis of valuation**
- a) Regulation (EG) Nr. 853/2004
  - b) DIN 10508:2010-06 food hygiene – temperaturen for food
  - c) Animal-LMHV from 8.8.2007
  - d) Cheese regulation – KäseVO
  - e) TLMV regulation for deep frozen food
  - f) ATP agreement from 1.9.1970 for the international haulage of easily perishable food and special means of transport

	Name	Datum/Kürzel	Freigegeben: Heino Anhalt	Datei:
Erstellung:	Annekatriin Marwig	04.04.2017	Freigabe: 04.04.2017	Temperaturanforderungen an die Beförderung von kühlpflichtigen Lebensmitteln tierischen Ursprungs
Verteiler:	Geschäftsführung / HACCP - Team		Revision: 01	