



RISK MANAGEMENT



GOOD ADVICE...

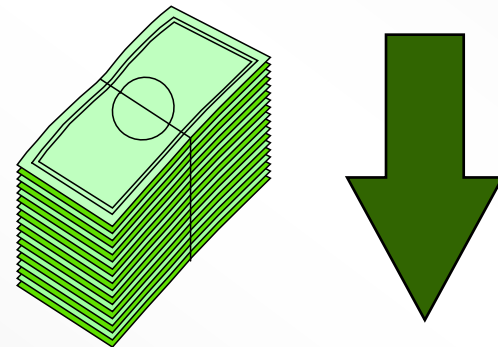
From the World Leader in Transport Temperature Control





RISK MANAGEMENT

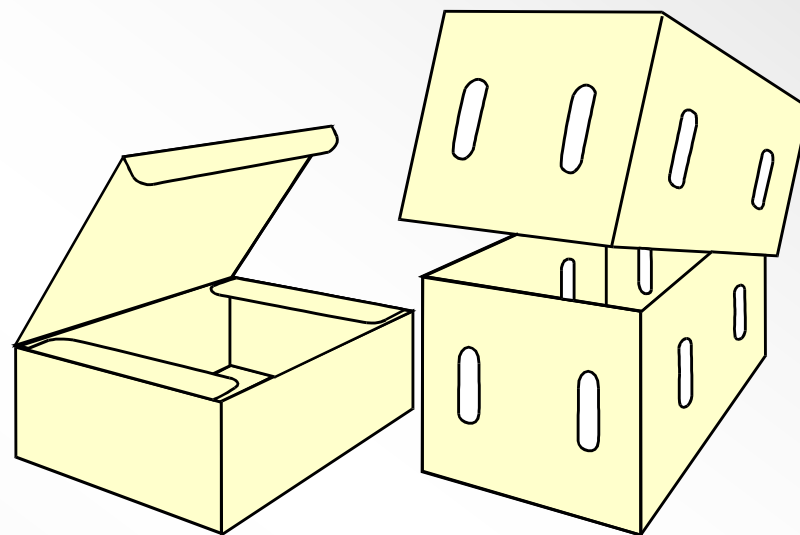
- Good Operating Practices ensure products are maintained and delivered in optimum condition
- Good Preventive Maintenance minimizes service and operating costs





RISK MANAGEMENT

- Good Packaging is important for protection of products
- Use Solid-Side Packaging for Frozen products, and Vented-Side Packaging for Fresh products.
- Packaging must be crush-proof

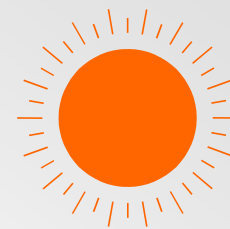


Frozen Products

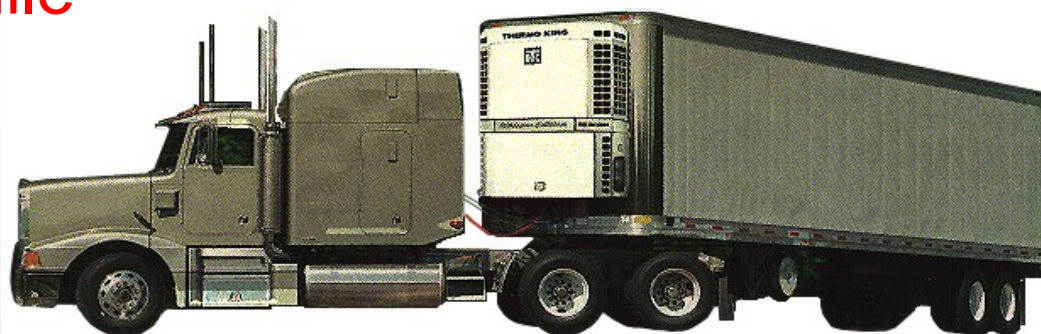
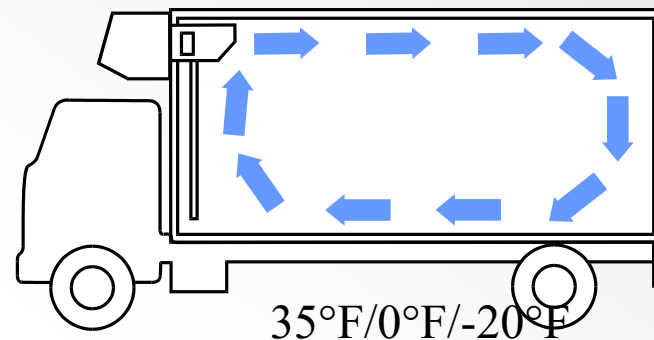
Fresh Products



RISK MANAGEMENT



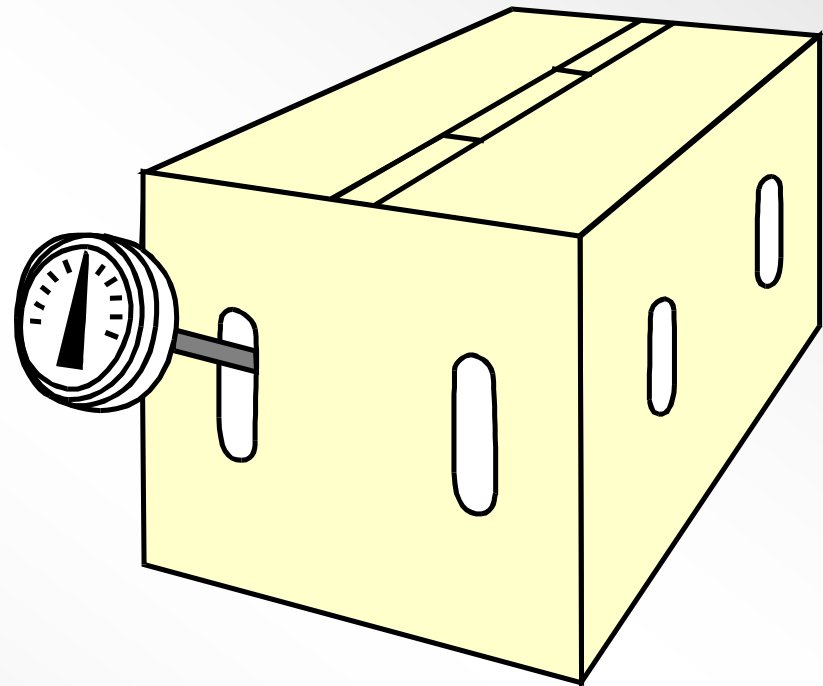
- Set thermostat to desired temperature
- Pre-cool truck body or trailer to remove residual heat
- Turn unit OFF while loading
- Load quickly and efficiently





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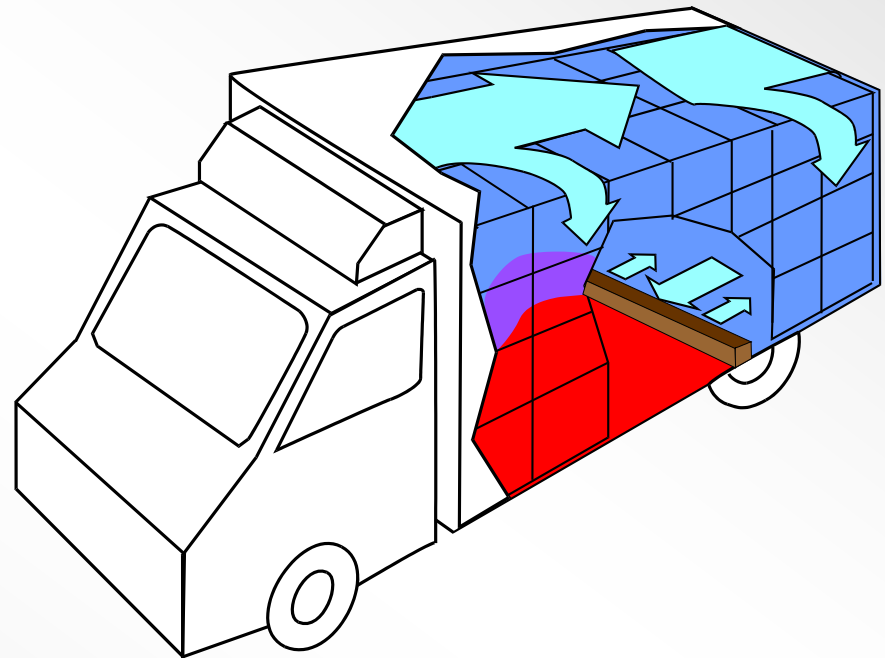
- Products must be pre-cooled to desired temperature
- Check product temperature during loading
- Thermo King units are designed to maintain product temperature, not lower it.





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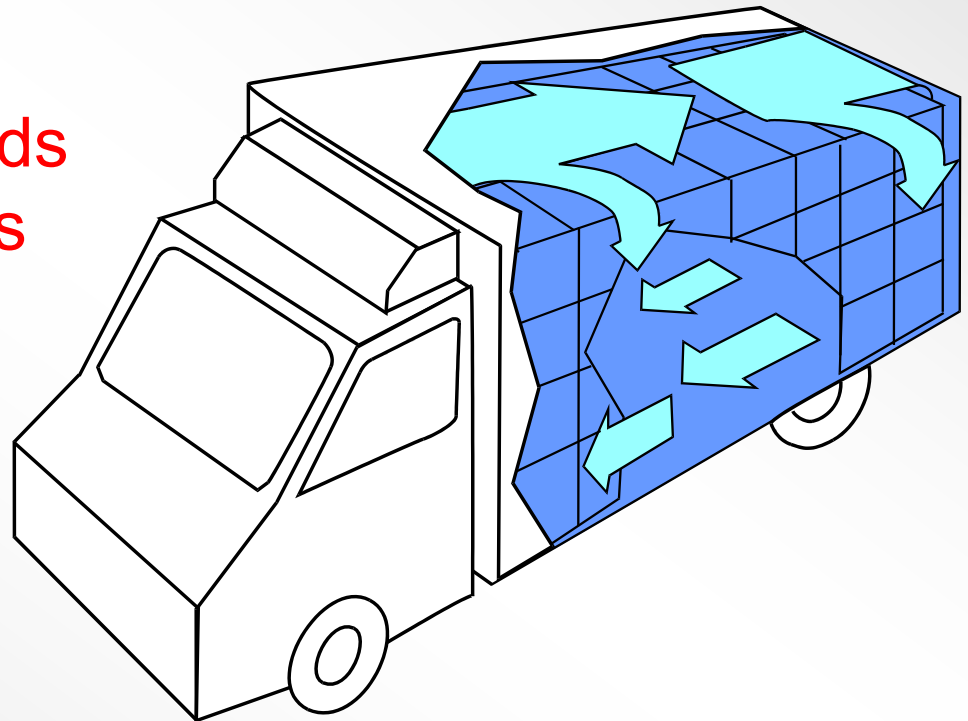
- Poor Air Distribution is one of the primary causes of product deterioration, even when unit capacity is more than adequate.
- Obstructions anywhere around load can result in product “Hot Spots”





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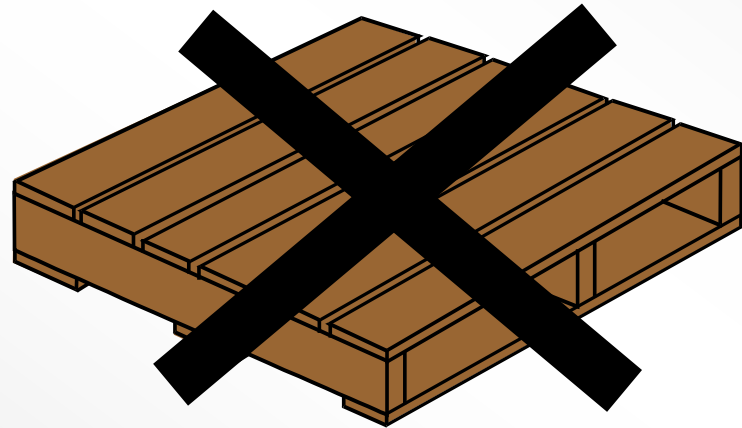
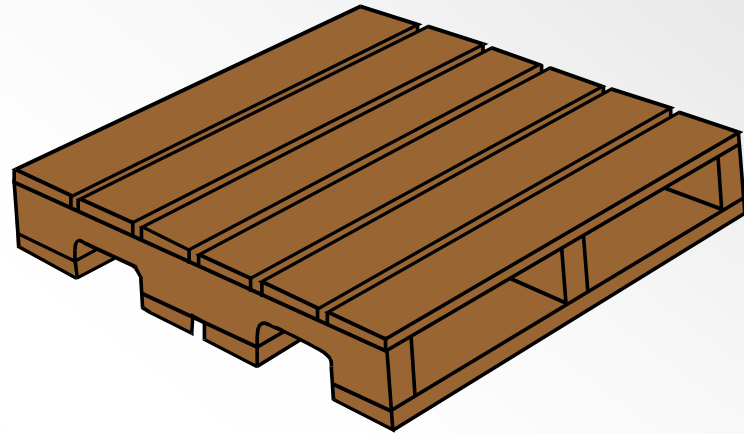
- Proper Air Circulation demands unobstructed paths on all six sides of the load
- Good Airflow involves 4 KEY FACTORS:





RISK MANAGEMENT

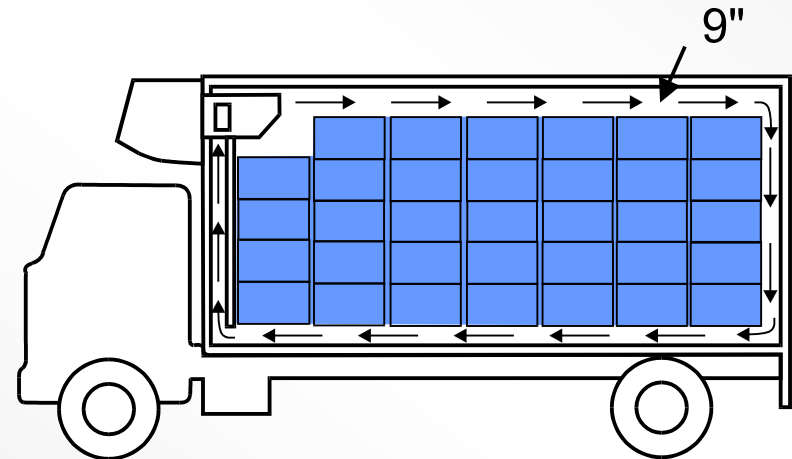
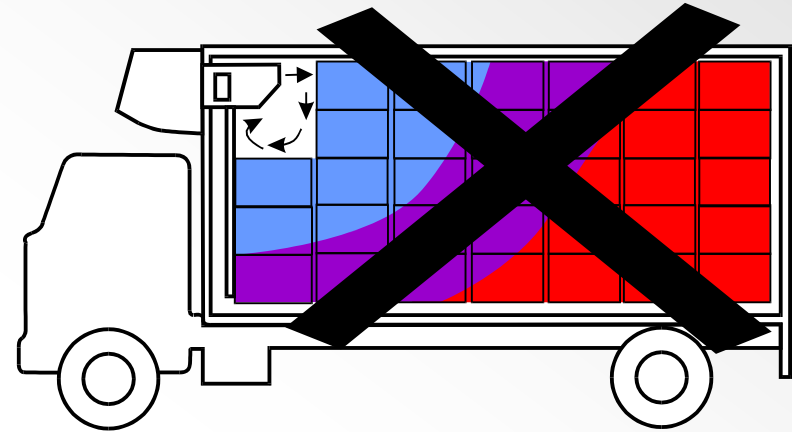
- Cargo must be stacked **on double-faced block pallets**
- Do not use plastic wrap **on fresh produce pallets** - it prevents air circulation from reaching the load.
- Do not obstruct floor **under the load**





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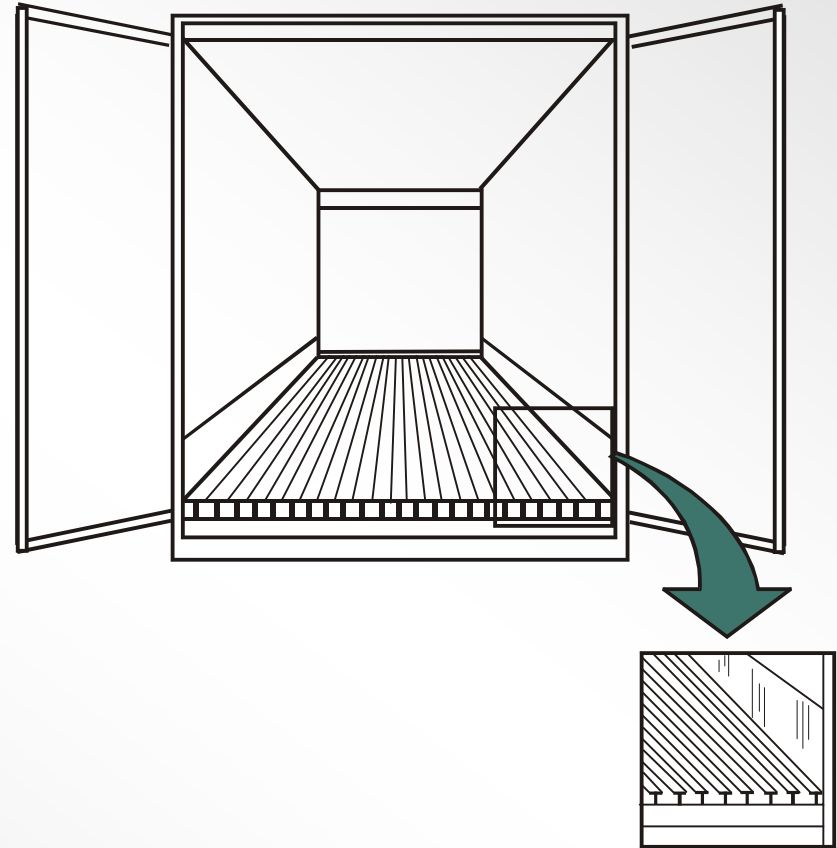
- Do not load product in front of the evaporator outlets - this will block the airflow
- Blockage above the load results in short cycling
- Leave a minimum of 9" between the top of the load and the ceiling





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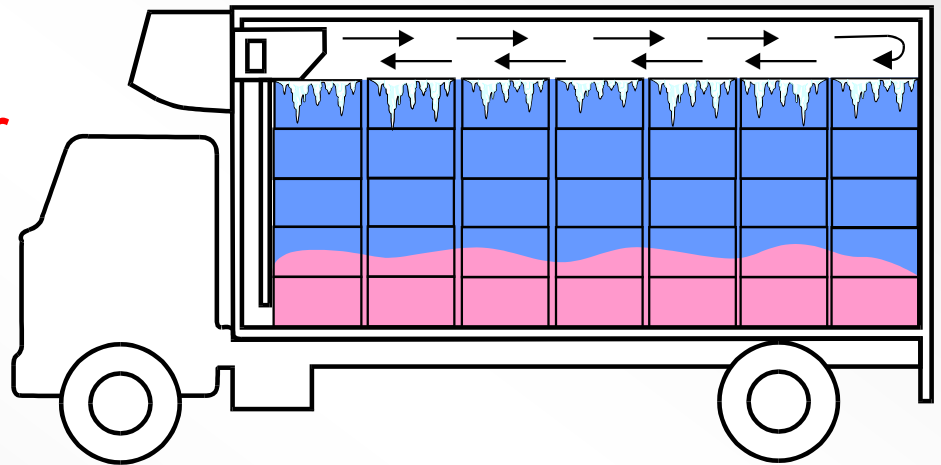
- Inside of the container must be clean
- T-Floor must be free of shrink wrap and paper debris
- Debris can either block air circulation or be sucked into evaporator





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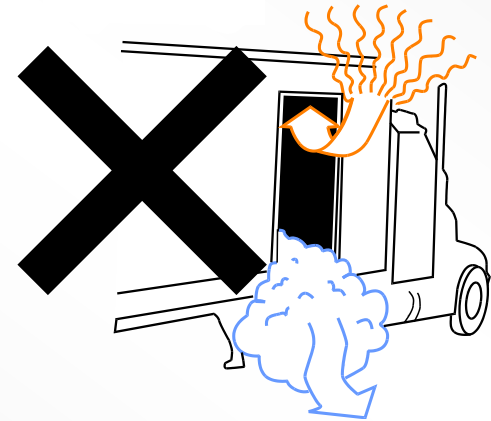
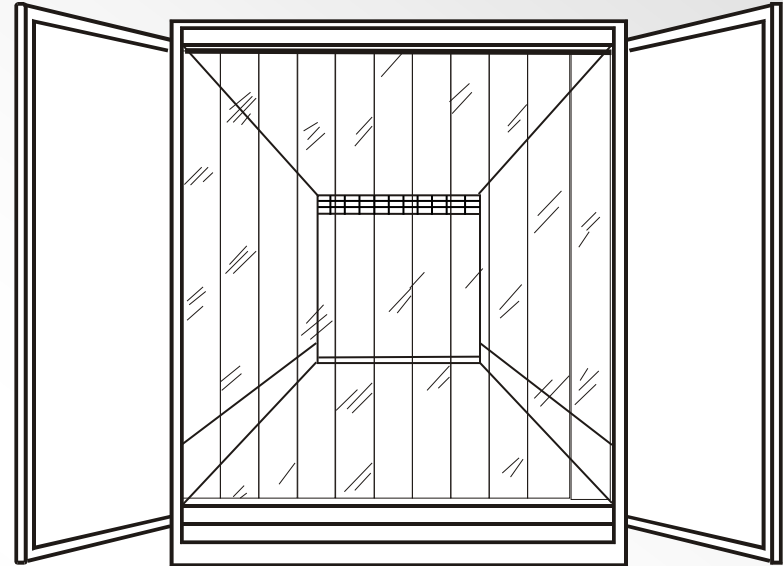
- Do not block the evaporator inlet (return air)
- Make sure return air grill is in good condition
- Restricted air return can cause product damage due to air not reaching the cargo





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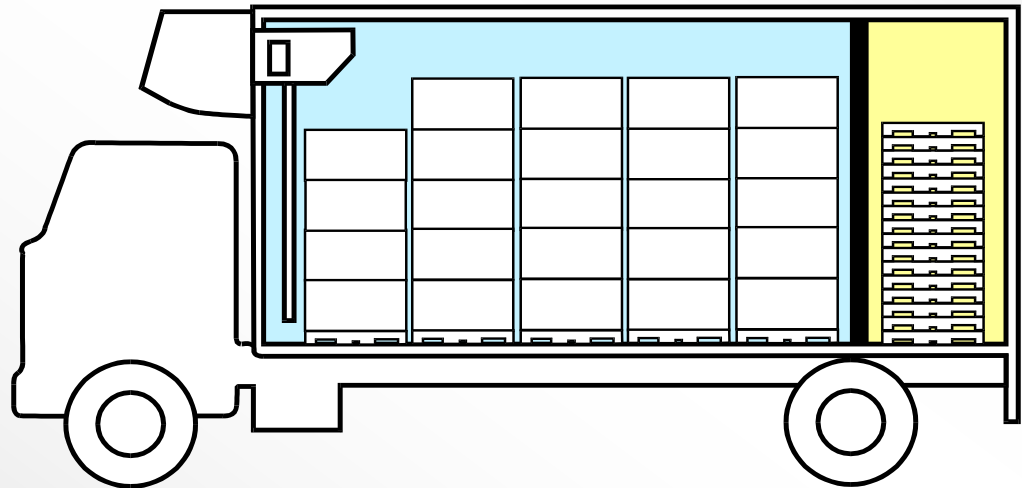
- Good Delivery Practice
- Turn unit OFF while doors are open
- Keep “Door Open” duration to a minimum
- Strip Curtains are always recommended in distribution





RISK MANAGEMENT

- Separate perishables from dry cargo using a bulkhead





GOOD PRACTICES

- ✓ Packaging: Frozen or Fresh Products
- ✓ Pre-Cool Container to Desired Temperature
- ✓ Pre-Cool Cargo to Desired Temperature
- ✓ Provide obstruction-free air circulation around all six sides of load
- ✓ Delivery Practice
- ✓ Preventive Maintenance



RISK MANAGEMENT

Use this Information to Help

‘Keep It Fresh From Farm To Fork’

