



February 15, 2017

In March of 2016, the US Food and Drug Administration released their final regulation under the Food Safety Modernization Act (FSMA). Under these new regulations we are both responsible to ensure the food received is safe and wholesome. J&B is prepared and compliant with the new regulations.

As an industry leader, J&B has in place the following food safety program elements:

- All J&B Group Processing facilities operate under Hazard Analysis Critical Control Point (HACCP) program, and are backed with up to date documented Good Manufacturing Practice protocols.
- All J&B Group Warehouse facilities, practices, and staff training programs are designed to ensure food safety through the all phases of the food distribution chain, including product receiving, loading and storage.
- All J&B Group Fleet equipment standards, practices and driver training programs are designed that ensure the sanitary transportation of food products.
  - All J&B Trailers are equipped with refrigeration units that are pre-set to maintain, record and document temperatures within that trailer. These units will also alert the driver if temperatures fall outside predetermined parameters.
  - All J&B Trailers are inspected and adhere to regular documented cleaning and maintenance schedules.
  - All J&B trailers are stored to a documented storage and security program specifications.
- All outside carriers are contracted in accordance with FSMA regulations.

J&B Group dedicates full time associates highly qualified in preventive controls as leaders within our Food Safety & Quality Assurance team, to stay in front of these industry changing regulations and better serve your business needs.

<b>Rule/Regulatory Provision</b>	<b>J&amp;B Actions</b>
Vehicle design and construction suitable for food transport <b>1.906(a)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B Trailers are equipped with refrigeration units that maintain, record and document trailer temperatures.</li> </ul>
Vehicle sanitation suitable for food transport <b>1.906(b)</b>	<ul style="list-style-type: none"> <li>• J&amp;B has well-documented and traceable regular cleaning and maintenance schedules on all trailers.</li> </ul>
Vehicle temperature control to meet product safety requirements <b>1.906(c)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B Trailers are equipped with refrigeration units that maintain, record and document trailer temperatures. These units are also set to alarm the driver if temperatures reach undesired levels.</li> </ul>
Vehicles stored to maintain sanitary conditions <b>1.906(d)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B vehicles are managed by a well-documented storage and security program.</li> </ul>
All operations carried out under competent supervisory personnel <b>1.908(a)(2)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B distribution supervisory associates are well trained and operate to strict food safety standards designed and regulated by our Food Safety Quality Assurance team.</li> <li>• 100% of our distribution operations being carried out under Food Safety Quality Assurance</li> </ul>
Segregation of food and raw foods/non-food items <b>1.908(a)(3)(i)</b>	<ul style="list-style-type: none"> <li>• J&amp;B does NOT combine food items with non-food items on a trailer.</li> <li>• J&amp;B has a regular documented cleaning and maintenance program that exceeds all food safety regulations and ensures our vehicles are in prime condition to transport food products.</li> </ul>
Provide hand washing facilities for drivers when handling food not completely enclosed <b>1.908(a)(3)(ii)</b>	<ul style="list-style-type: none"> <li>• Regular vehicle inspections ensure every J&amp;B vehicle transporting food products. Is equipped with “spill kits” and gloves in the event a product container is compromised.</li> </ul>
Food transported in a safe manner, including proper temperature control <b>1.908(a)(3)(iii)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B Trailers are equipped with refrigeration units that maintain, record and document trailer temperatures.</li> </ul>
Prevent food that is potentially unsafe due to temperature abuse or unsanitary transport conditions from being distributed or sold <b>1.908 (a)(6)</b>	<ul style="list-style-type: none"> <li>• All J&amp;B Trailers are equipped with refrigeration units that maintain, record and document trailer temperatures.</li> <li>• This included an alarm system that alerts the driver if temperatures fall outside set parameters for each specific product load.</li> </ul>

<b>Rule/Regulatory Provision</b>	<b>J&amp;B Actions</b>
Specify to carrier and loader in writing the necessary sanitary conditions for transport vehicles <b>1.908(b)(1)</b>	<ul style="list-style-type: none"> <li>All outside carriers contracted through J&amp;B have been contracted in compliance with all food safety regulations including the Food Safety Modernization Act (FSMA)</li> </ul>
Specify to carrier in writing the necessary temperature conditions for transport vehicles <b>1.908(b)(2)</b>	<ul style="list-style-type: none"> <li>All outside carriers contracted through J&amp;B have been contracted in compliance with all food safety regulations including the Food Safety Modernization Act (FSMA)</li> <li>All contracted shipments receive a confirmation with temp requirements on freight tender as well as a Bill of lading to advise proper temperature for transport.</li> </ul>
Develop and implement written procedures to ensure necessary sanitary conditions for transport vehicles <b>1.908(b)(3)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-established fully functional documented procedure for tracking Temperature controls. These are tracked digitally in the cooling units onboard every J&amp;B trailer and contracted carrier and can be accessed upon request.</li> </ul>
Develop and implement written procedures to ensure necessary temperature conditions for transport vehicles <b>1.908(b)(5)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-documented vehicle inspection/preparation process that includes specific instruction for pre-cooling each trailer for its specific product load. <ul style="list-style-type: none"> <li>Once set – all temperatures are maintained, recorded and documented digitally through the refrigeration units onboard every J&amp;B trailer.</li> </ul> </li> </ul>
Inspection of vehicle sanitary condition before loading <b>1.908(c)(1)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-documented vehicle inspection report that is recorded and documented before every trailer is loaded.</li> </ul>
Verification of proper vehicle temperature, including pre-cooling of vehicles <b>1.908(c)(2)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-documented vehicle inspection/preparation process that includes specific instruction for pre-cooling each trailer for its specific product load</li> </ul>
Ensure food received has not been subjected to temperature abuse <b>1.908 (d)</b>	<ul style="list-style-type: none"> <li>Temperatures on all incoming products are recoded and documented during the receiving process. Our warehouse staff is trained to alert our Food Safety Quality Assurance team if temperatures are outside predetermined measures for each product.</li> </ul>

<b>Rule/Regulatory Provision</b>	<b>J&amp;B Actions</b>
Vehicles meet requirements specified by shipper <b>1.908(e)(1)</b>	<ul style="list-style-type: none"> <li>As the shipper, all J&amp;B processes and procedures are maintained to ensure that our vehicles meet or exceed all requirements for each specific load.</li> </ul>
Be able to provide temperature tracking data to shipper and receiver <b>1.908(e)(2)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-established fully functional documented procedure for tracking Temperature controls. These are tracked digitally in the cooling units onboard every J&amp;B trailer and contracted carrier and can be accessed upon request.</li> </ul>
Pre-cool vehicle before offering for transport <b>1.908(e)(3)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-documented vehicle inspection/preparation process that includes specific instruction for pre-cooling each trailer for its specific product load</li> </ul>
Develop and implement written procedures for cleaning, sanitizing, and inspecting vehicles <b>1.908(e)(6)(i)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a documented storage and security program for all product trailers. Pre-cooling is covered in this program.</li> <li>J&amp;B has a regular documented cleaning and maintenance program that exceeds all food safety regulations and ensures our vehicles are in prime condition to transport food products.</li> </ul>
Develop and implement written procedures for how temperature control will be tracked per <b>1.908(d)(6)(ii)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-established fully functional documented procedure for tracking Temperature controls. These are tracked digitally in the cooling units onboard every J&amp;B trailer and contracted carrier.</li> </ul>
Training of drivers <b>1.910(a)</b>	<ul style="list-style-type: none"> <li>All J&amp;B drivers are fully trained on FSMA compliance regulations</li> </ul>
Establish and maintain training records <b>1.910(b)</b>	<ul style="list-style-type: none"> <li>J&amp;B has a well-established a fully functional training program that is fully documented and traceable.</li> </ul>
Maintain records of written specifications to carrier concerning necessary sanitary conditions and temperature conditions for transport vehicles <b>1.912(a)</b>	<ul style="list-style-type: none"> <li>All of our rate confirmations are designed to include specific sanitary and temperature requirements for every product load.</li> </ul>
Maintain records of procedures for maintaining vehicle temperature and sanitation ( <b>1.912(b)</b> ) and training ( <b>1.912(c)</b> )	<ul style="list-style-type: none"> <li>J&amp;B has a regular documented cleaning and maintenance program that exceeds all food safety regulations and ensures our vehicles are in prime condition to transport food products.</li> </ul>