

**NC Fresh Produce Safety  
10-Point Checklist for Transportation**

<b>Inspect for the following:</b>	<b>Yes</b>	<b>No</b>	<b>Comments</b>
<b>Preload conditions</b>			
1. Has the transport vehicle been previously used to transport live animals or other harmful substances like chemicals or fertilizers that could contaminate fresh produce?			
2. Is all water utilized in these steps potable?			
3. Are all the transport vehicle & equipment (such as conveyors & pallets and containers) free from odor & moisture, clean & in good repair before loading the product?			
4. Are all personnel that have come in contact with produce at the transport process practicing good personal hygiene practices ?			
5. Is refrigeration equipment working properly and the transporters aware of produce temperature requirements?			
6. Is Pre-cooling truck necessary? Record temperatures below. Use temperature recorder for trip, if available.			
<b>Loading conditions:</b>			
7. Upon visual inspection, is all equipment utilized to pack, load and stabilize produce have physical integrity and free from organic debris ?			
8. Is fresh produce loaded in trucks or trailers to minimize physical damage to product & to reduce potential for contamination during transport and maximize flow of cold air?			
9. Has product been inspected at point of shipping, for damage, temperature abuse, & code dates? Record the product status on shipping log or other documentation.			
10. Are all documents verified & corrective actions taken?.			

Temperature at time of checklist completion: \_\_\_\_\_

Temperature at time of loading: \_\_\_\_\_

Signatures:

Company Representative: \_\_\_\_\_ Date: \_\_\_\_\_

Transport Driver: \_\_\_\_\_ Date: \_\_\_\_\_