

Agreement subcontractor transport

Datum: 16/10/2019 Versie: 2 WI.I.09.02

Opgesteld door: KV

Goedgekeurd door: BL

Flanders Road Services strives to provide high-quality and guaranteed services in the transport and storage of foodstuffs. To achieve this, Flanders Road Services works according to the guidelines and provisions in accordance with the applicable legislation and as included in the quality manual. Food safety is guaranteed by the development of a HACCP plan.

These transport guidelines have been drawn up for all external transport companies that work for Flanders Road Services. By accepting the transport order the **transport company declares to agree with the following provisions**:

- 1. The following requirements with regard to the design of the loading space from Regulation 852/2004 must be correctly followed:
 - a. Means of transport and / or containers used for food transport must be clean: there is a cleaning schedule, and if necessary a disinfection schedule, for all vehicles and equipment used during loading and unloading. There are records available of the (cleaning and / or disinfection) measures taken. Proof of this can be requested. The load space is in good condition; no condensation, nor mold or abnormal odor.
 - b. Means of transport and / or containers used for transporting food must be **properly maintained** to protect food from contamination. They are, if necessary, designed and constructed so that they can be properly cleaned and / or disinfected.

 The undersigned hereby confirms that they have drawn up a maintenance program and also follow it up for its cooling space. Proof of this can be requested.
 - c. Spaces in vehicles and / or containers may not be used for the transport of goods other than foodstuffs, if this can lead to contamination.
 - d. In means of transport and / or containers used at the same time for the transport of products other than foodstuffs or for the transport of several foodstuffs at the same time, the products must, if necessary, be sufficiently separated from each other.
 - e. Means of transport and / or containers used at the same time for the transport of products other than foodstuffs or for the transport of different foodstuffs must be **adequately cleaned** between the different loads to **avoid contamination**. Disinfection must be carried out after transport of unpackaged food. Crosscontamination must be avoided at all times.
 - Flanders Road Services can request proof of this at any time on the basis of a cleaning certificate or other objective evidence.
 - f. Foods in means of transport and / or containers must be placed and protected in such a way that the risk of contamination is reduced to a minimum. Damage to packaging must be avoided.
 - g. If necessary, means of transport and / or containers used for the transport of foodstuffs must be able to **keep** foodstuffs at the required temperature and offer the possibility to monitor that temperature.
 - ⇒ Refrigerated transport / frozen transport must be able to keep the product temperature within the legal criteria (also under maximum load of the product).

Frozen food	< -20°C
Other refrigerated food	< 7°C

- The temperature of the means of transport and the products will be checked **before loading and before departure** and this will be registered on the CMR.
- ⇒ Temperature of the trailer is set according to instructions.
- ⇒ Temperature during transport has to be registered.
 - Proof of this will be requested randomly by Flanders Road Services.
- 2. Before loading the truck, the condition is checked for the absence of strange odors, smoke, humidity, vermin, mold and if necessary action is taken.



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- 3. Always handle the products / pallets to be loaded with caution so that this operation does not cause product damage or contamination.
- 4. Notify the person in charge of Flanders Road Services whenever there is reason for: e.g.;
 - -damaged packages noticed or caused by you;
 - -if doubts about the conformity of what the product should be and is;
 - -with temperature overruns, ...

Person of contact: planner or in case of emergency:

Bram Lokere: 0032/478/98.01.53

- 5. Together with the customer, you must ensure that the correct products conform to the loading list.
- 6. The engine of your vehicle must be turned off during the waiting, loading and unloading of the products.
- 7. It is forbidden to transport pets.
- 8. You declare to have a HACCP study or, in the absence of your own HACCP study, to work in accordance with the rules of the HACCP system so that the food safety of the goods is guaranteed and under control at all times.
- 9. The drivers will follow the usual hygiene rules. You hereby declare that you and all your drivers are aware of these hygiene rules. This can be checked after the driver's arrival.
- 10. Exterior doors of means of transport are not opened unnecessarily: they are kept closed, except during loading and unloading.
- 11. In the context of Food Defense, means of transport are not left unattended and are always sealed.