



Perishable Freight

Best Practices for Handling Perishable Freight

We (literally) wrote the book on transporting perishable commodities.

When handling your perishable freight, Clark Freightways follows a strict set of guidelines we've developed over more than 50 years of experience handling fresh and frozen products for some of BC's most well-known and respected companies. Our combination of people, training, and infrastructure is unmatched in the industry. We've used our expertise with less-than truckload (LTL) perishable commodities to develop and document comprehensive Best Practices for Handling Perishable Freight, combining our own years of in-house experience with numerous published standards and practices on the subject from around the world.

Since Hazard Analysis and Critical Control Points (HACCP) programs vary from shipper to shipper, you need a freight carrier whose standards are up to par. With Clark, there's no need to worry. We designed our Best Practices to meet or exceed the standards required by various HACCP programs.

Our Best Practices include documented maintenance, cleaning, and sanitation processes for our equipment and detailed handling and temperature-control monitoring procedures at critical points throughout our organization.

The Best Trained People in the Industry.

To provide you with the most qualified service possible, Clark Freightways extensively trains every employee in temperature control, mechanical refrigeration, and proper air circulation. Employees also receive training on the impact of temperature fluctuations on perishable commodities, shelf-life comparisons, and the importance of pre-chilling and warning signs of temperature abuse.

After completing training, all employees receive testing on comprehension and basic principles. Those who fail to achieve the expected level of competency repeat the training until they have achieved the required level.



Our people follow these Best Practices.

Preventative maintenance

To keep your products fresh during shipping, refrigerated equipment and trailers are maintained in tip-top mechanical condition at all times.

Cleaning and sanitation requirements and standard operating procedures

On a daily basis, reefer trailers are washed inside and out using steam and environmentally safe but effective food-safe cleaners. To avoid contaminating sensitive products, all equipment interiors are kept free of strong cleaning odours.

Critical control points

Employees are trained on all potential cold chain breakdowns during transportation and handling, from extended loading times to failure to use proper equipment.

Pickup, handling, and loading procedures

Trailers are pre-chilled before picking up perishable freight. The temperature of each shipment is monitored and recorded during pickup, and air circulation is considered while loading the trailer. No detail is too small when handling your perishable freight.

Air circulation

One of the most important factors in protecting refrigerated loads of perishable foods is proper air circulation, which ensures uniform temperatures throughout the load. A careful balance between load factor and efficient air circulation is always maintained to properly protect perishable freight.

Packaging

Drivers are vigilant in identifying any freight packaged in an unsatisfactory or dangerous manner and will bring concerns about it to the attention of the shipper.

Temperature-measuring and monitoring

Each branch monitors its freezer and cooler operations daily and schedules regular routine maintenance. At each point in the cold chain, drivers and warehouse workers monitor and record the shipment's temperature and adjust as necessary.

Contingency planning

Each facility has a contingency plan in place for handling of perishable freight in case of serious cooler or freezer equipment failure or a lengthy power outage.