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SAFETY BULLETIN



Food Safety: From Farm to Fork

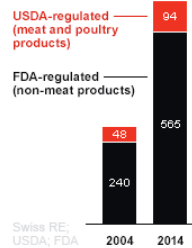
Each Year, 48 Million Americans Get Sick from Food-borne Pathogens

Listeria, E. coli, salmonella, and even a number of other viruses are the cause of not only illness, but according to a 2015 study by Robert Scharff, an associate professor at Ohio State University, the annual cost of medical treatment, lost productivity, and illness-related mortality is a \$55.5 billion safety problem.

A study of three dozen international grocery companies conducted in 2011 showed that 18% of those surveyed said the cost from recalls and lost sales was between \$30 million and \$99 million; 5% said the financial impact was \$100 million or more. And, the long-term reputational damage to companies can have an even steeper price tag.

Food-borne illness is an expensive challenge for all companies, and their exposure to the risk is much higher than it was thirty years ago. "Back then, if you had a little problem, you were not going to get discovered," says David Acheson, former associate commissioner for foods at the U.S. Food and Drug Administration, who today runs a consulting firm. "Now the chances of getting caught are significant, and it can be the end of your company."

GROWTH IN RECALLS



Sanitary Transportation of Human and Animal Food

The risk of contaminating food during transit is low. However, two recent studies of the food transportation industry identified several areas of concern, including *improper refrigeration, transport of food and non-food items in the same load in a manner that could result in cross-contamination, improper sanitation, and low driver awareness of food safety.*

FDA FOOD SAFETY MODERNIZATION ACT

The goal of the FSMA is to prevent practices that create food safety risks, such as *failure to properly refrigerate food, inadequate cleaning of vehicles between loads, and failure to properly protect food during transportation.*



March 18, 2016

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Register Now for the 2016 Idealease / NPTC Safety Seminar

Idealease and the National Private Truck Council NPTC will again be hosting safety seminars in 2016. The one day seminar this year will focus on the new Electronic Logging Device (ELD) regulation, basic safety and compliance, regulation changes and CSA. In addition, this year attendees will receive the mandatory two hour Drug and Alcohol supervisor training as part of the seminar. The seminars and will be provided to all Idealease customers, potential customers and NPTC members at no charge. The seminar provides important information applicable for both the novice and experienced transportation professionals.

[Click Here](#) to register

2016 Idealease Safety Seminar Schedule:

March 23

Santa Rosa, CA

What are the practices recommended by the FDA to protect the food supply?

In addition to having a *clean pre-cooled compartment that is properly loaded to ensure optimum airflow around product*, The FSMA has also established procedures for the *exchange of information about prior cargos, cleaning of transportation equipment, and temperature control between the shipper, carrier and receiver*. Shippers will need this information to ensure adequate sanitation practices were used that would help prevent adulteration of transported products. For example, a carrier transporting nut-free foods would want to ensure that vehicles that have previously transported peanuts will not introduce allergens into nut-free foods through cross contact.

How will the FDA enforce the FSMA?

The DOT has established procedures for transportation safety inspections to be conducted by DOT or state personnel. Compliance will be enforced through administrative actions like *warning letters*, and in some cases, *legal action up to and including criminal prosecution*.

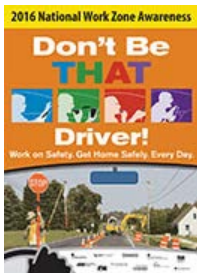
When is the deadline for the FSMA final rule?

The FDA will require those who transport food to use sanitary practices mentioned above to ensure food safety, with a **final rule deadline of March 31st, 2016**.

Do not wait for this rule to go into effect without making preparations to comply!

Visit <http://www2.idealease.com/e/36492/Food-GuidanceRegulation-FSMA-4c9jr/474411180> for more information.

March 29	Shreveport, LA
March 30	Dallas, TX
March 30	Atlanta, GA
April 12	Wausau, WI
April 14	Madison, WI
April 14	Lodi, CA
April 19	Fort Myers, FL
April 20	Tampa, FL
April 21	Orlando, FL
April 26	Baltimore, MD
April 27	Harrisburg, PA
April 28	New Windsor, NY
May 3	Kansas City, MO
May 3	Lexington, KY
May 5	Salt Lake City, UT
May 5	Aurora, CO
May 10	Everette, WA
May 12	Moncton, NB
June 7	Springfield, IL
June 23	San Leandro, CA
September 20	Lafayette, IN
September 22	Santa Barbara, CA
October 4	Green Bay, WI
October 4	Erie, PA
October 5	Butler, PA
October TBD	Cleveland, OH



2016 National Work Zone Awareness Week - April 11-15

National Work Zone Awareness Week (NWZAW) is an annual spring campaign held at the start of construction season to encourage safe driving through highway work zones and construction sites. The key message is for drivers to use extra caution in work zones. For more information, check out the link below.

[American Traffic Safety Services Association \(ATSSA\)](#)

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