

Adapted from USDA Harmonized GAP+ Standard, Version 4.0

- Visually inspect vans and food-contact totes, bins, packaging materials, and pallets prior to use.
 - They should be clean, intact, and free of any foreign materials or odors.
 - Sweep and mop the floor regularly. Clean plastic curtains regularly.
- Clean and, if possible, sanitize pallets, produce bins, totes, and other food-contact surfaces used for handling or storage.
 - Use a barrier such as plastic if totes cannot be adequately cleaned.
 - Consider not using food-contact totes for non-food use, unless you have a SOP.
 - Make sure that the areas where you store these items are clean, well-ventilated, and designed to protect items from contamination and pest intrusion.
- When loading, physically separate products that pose a risk of cross-contamination.
 - Cover and protect products that are stored below any iced products.
 - Wash the interior of the van between loads that could reasonably pose a risk of contamination from biological, chemical (including allergens) or physical hazards.
 - When unloading, take steps to minimize physical damage to produce, which can promote the growth of pathogens.
- When required for food safety, monitor the product's temperature.
 - Take steps to minimize temperature increases during loading, transporting, and holding.
 - Pre-cool the vehicle as appropriate to the product.
 - Inspect and clean the reefer unit regularly. Monitor for drips and leaks.
 - Regularly inspect and calibrate the reefer unit's control mechanism.