



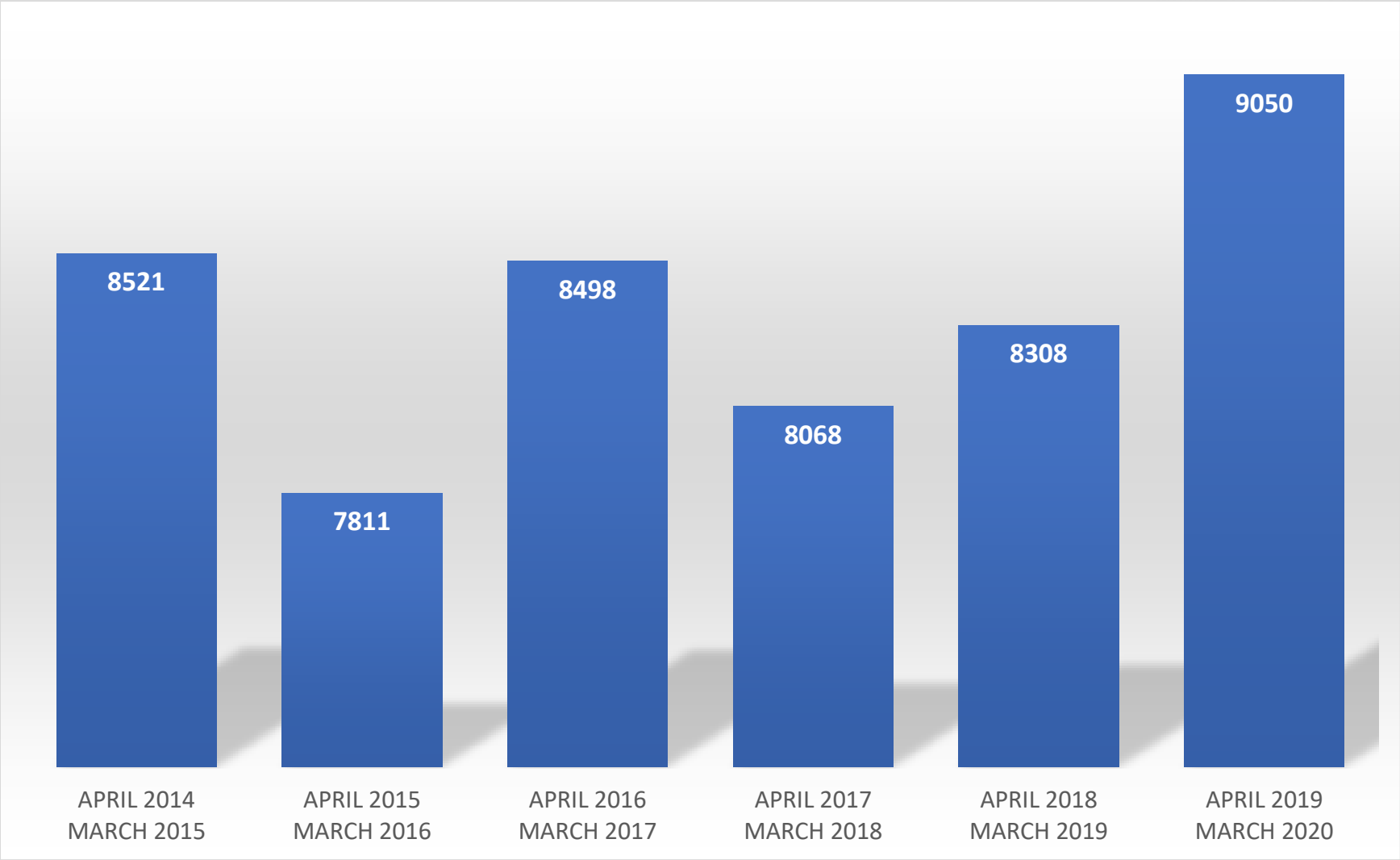
COLD CHAIN

PRE-SEASON MEETING ROBERTSON

2020/2021



CONTAINER VOLUMES ROBERTSON/HEX

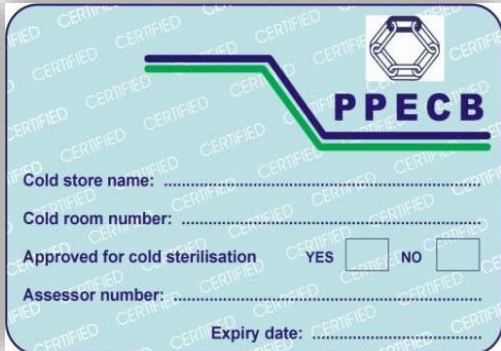


CHALLENGES

- ***Late bookings - not on working program – difficult to plan***
- ***Booking of container on day of loading – after hour loading during week – 24 hours prior loading - cost recovery***
- ***Cold store temperatures – boarder line or to cold . Ensure product is uniformly cooled***
- ***Turn-around time of containers – waiting on containers - over time -cost recovery***
- ***Incorrect set point and vent settings, damaged containers – delays – Q136 route***
- ***Pre-releasing of containers – PTI expired, day or two***

COLD STORES

- **Annual Inspection/Registration: *November/December 2020***
- ***Basic requirements:***
- ***Valid Food Safety Certificate (HACCP, BRC, SA GAP, Global GAP)***
- ***Rodent bait station plan and rodent bait station maintenance plan***
- ***Hourly temperature printouts for the rooms – DAT/RAT***
- ***Applicable service certificates and calibration certificates for the temperature recorders / sensors***
- ***Manufacturers certificates that light bulbs are shatterproof (do not require protective covering)***
- ***Ensure Cold Stores are in satisfactory condition throughout the season***



The image shows a form for PPECB (Pretoria Pest Eradication and Control Board) Cold Store Inspection. The form is light blue with a dark blue border and features the PPECB logo at the top right. The logo consists of a stylized hexagonal shape with a gear-like pattern inside, and the text 'PPECB' below it. The form contains the following fields:

- Cold store name:
- Cold room number:
- Approved for cold sterilisation: YES NO
- Assessor number:
- Expiry date:

STONE FRUIT

- *All stone fruit (Apricots, Peaches, Nectarines except plums –*
- *D-0.5 minus 0.5°C - Carry at minus 0.5°C for the full duration of the voyage – vents closed:*

- *Take note – in the case of plums being mixed and the following codes are to be used:*
 - *CHILLED MIXED PRODUCTS:*
 - *X + Temperature (carried at a plus temperature – with vents open)*
 - *H + Temperature (carried at a minus temperature – with vents open)*

- *Plum set points minus 0.4°C – same as previous season*
- *See Schedule 1 attach for all plum temperature regimes*

STONE FRUIT

- *All containers, both inland- and port loading, plum pulp temperatures shall not exceed plus 3.0°C, which is a plus 3.4°C tolerance above the required set-point temperature of minus 0.4°C.*

JMF (Plums)

- 1. Plum regime code recipe to change on the schedule 1. The stuffing date of a container will replace the ETD date used as bases for determining the temperature step-up time**
- 2. The step-up temperature date will be 6 days after stuffing date**
- 3. If the period from cooling in the inland cold store until temperature step-up is longer than 10 days, the PDY7.5 code to be used**
- 4. Only dual temperature regime codes to be specified on the spread sheet. No PD1 codes to appear on spread sheet**
- 5. Spread sheet to be filled in on day of stuffing and send to Shipping Line/PPECB the same day. Day 2 and 3 to be added per day**

JMF (Plums)

- 6. Final spread sheet for a vessel must be send to PPECB/Shipping line on the last day of loading**
- 7. If the step-up date falls on the day the vessel is loading or on the first day after sailing (ETD), the shipping line will adjust the step-up and step-down dates accordingly**

JMF (Plums)

Exporter/Agent				Shipping Line			
<i>Name</i>				<i>Name</i>			
<i>Container Number</i>	<i>Regime Code</i>	<i>Set Point</i>	<i>Stuffing date</i>	<i>Step-up date to 7.5°C</i>	<i>Step-down date to minus 0.4°C</i>	<i>Booking Reference</i>	<i>Amendment</i>
PONU34567802	PD5	-0.4°C	04 12 2020	7 12 2020	12 12 2020		
MNBU12345671	PD7	-0.4°C	04 12 2020	7 12 2020	14 02 2020		
SZLU87654321	PDY7.5	7.5°C	05 12 2020	N/A	12 12 2020		
TTNU43215678	PD7	-0.4°C	05 12 2020	8 12 2020	15 02 2020		
SUDU3453451	PD5	-0.4°C	06 12 2020	9 12 2020	14 02 2020		



TABLE GRAPES

➤ **TABLE GRAPES**

- ***GT08 minus 0.5°C (maximum pulp temperature at loading 0.8°C; carry at minus 0.5°C for the full duration of the voyage)***
 - ***GT15 minus 0.5°C (maximum pulp temperature at loading 1.5°C; carry at minus 0.5°C for the full duration of the voyage)***
 - ***Fresh air ventilation***
 - ***Integral containers – Closed***
- ***No dispensations allowed***

PAG - DISPENSATION

APPLES:

- ✓ to manage the possible build up of uncooled or partially cooled apples at cold stores due to load shedding, request for maximum loadout temperature of 3.0°C.

(Presently set point of minus 0.5°C plus 2.0°C tolerance, which in practice normally equates to a maximum of 1.5°C)

PEARS:

- ✓ to manage the possible build-up of uncooled or partially cooled winter pears at cold stores due to load shedding, the maximum loadout temperature for winter pears of 2.0°C to be applied.

(Presently set point plus 2.0°C, which in practice normally equates to a maximum of 1.5°C)

PROCEDURE FOR REJECTIONS

- *Procedure : Rejection for taint, oxidation or damage to container*

WHAT IS THE PROCEDURE TO FOLLOW:

- *PPECB Assessor report deviation to cold store operator*
- *Cold store operator report deviation to Container Depot/Exporter/Agent and Shipping Line*
- *Container Depot/Shipping Line to decide on action – fix/clean on site, send another container or futile trip.*

PROCEDURE FOR REJECTIONS

- *Procedure : Incorrect set point/unable to verify set point, incorrect vent setting, PTI sticker, cleanliness seal, power cable etc.*

WHAT IS THE PROCEDURE TO FOLLOW:

- *PPECB Assessor report deviation to cold store operator*
- *Cold store operator to report deviation on Q136 to Container Depot*
- *Container Depot/Shipping Line to decide on action, send out a technician or container to return to depot*
- *Container Depot/Shipping Line to provide proof of PTI or cleanliness validity to the PPECB at pack point*

ATTACHED DOCUMENTS

- *Ordinary Handling Protocol - HP29 – Handling Procedures for Stone Fruit*
- *Schedule 1/HP22*
- *Shipping pulp temperature ranges*
- *Q136 – Container service confirmation*
- *National depot contact list*

THANK YOU

Lead Assessor: John Sharper 082 440 9402
Robertson office: 023 626 3834
Cape Town office: 021 552 3408
Email: johns@ppecb.com

