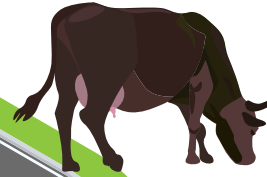


# COLD CHAIN MANAGEMENT

1

## PROCESSING

- Ground beef at blend and final grind shall not exceed 36°F.
- Temperatures must be documented for each batch and/or blend.



2

## SHIPMENTS

- All fresh trailers shall be pre-chilled to 28°F, and frozen trailers shall be pre-chilled to 0°F prior to loading. Refrigerated loads must be set at 25-28°F, and frozen loads must be set at 0°F or less.
- Temperature recorders required on all trucks transporting FRF products.



3

## OPERATING COMPANY RECEIVING

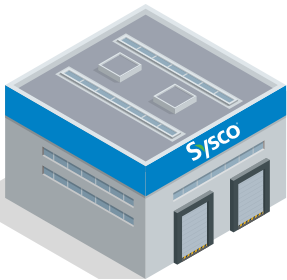
- FRF received on refrigerated dock where temperature is verified to ensure uninterrupted cold chain.



4

## WAREHOUSING

- Stored in refrigerated warehouse.
- Staged on refrigerated dock.
- Placed on refrigerated delivery truck.



5

## CUSTOMER

- Delivered directly to customer's place of business.
- First time FRF ground beef has been out of refrigeration.



- Place product in coldest part of refrigeration unit, beef doesn't freeze until it reaches 27°F.
- Do not let beef ground beef sit out or place near door of cooler. In and out traffic may cause temperature near door to get too warm.