



**e-Share Inquiry: In-Transit Temperature Monitoring of Product
December 21, 2011**

1. Does your company monitor temperatures of perishable products while they are in transit?

We had 18 members respond. Fifteen of the 18 conducted some level of in-transit monitoring.

Of the 15, most monitored produce shipments, many monitored seafood and meat. Several retailers monitored most perishables. A couple of retailers stated they are moving towards monitoring 100% of all perishables. Some retailers only checked the information if there was a problem with product upon inspection at the dock.

Most of this feedback was in the context of shipments from suppliers to distribution centers and manufacturing facilities.

2. If yes:

- i. What technologies/mechanisms do you use to do so?

The Sensitech TempTale was the most commonly cited device. The Ryan Tempmonitor was also used. Paksense labels were also mentioned.

- ii. How do you record the data?

The Flahshlink VN Datalogger was mentioned. A number of retailers only downloaded the data if a device indicated temperatures exceeding a specified range. Some retailers mentioned that TempTale data was transmitted wirelessly when a trailer entered the lot. Others downloaded data at the dock. Retailers generally recorded the data electronically. Many retailers only recorded data if there was an alarm, problem with the product upon inspection, or indication that a specified temperature range had been exceeded. Some records were downloaded to an Internet site. It was noted that different devices are not cross-compatible which can pose challenges as retailers may not have all software required to extract the information.

- iii. What records do you maintain?

Several retailers only recorded data on perishables if there was an alarm. One retailer recorded data for all produce items regardless of whether an alarm indicated a problem. Several retailers recorded data for all seafood items regardless of whether an alarm had been triggered. Some retailers maintained paper records, others maintained records electronically. Some maintained both. Record retention generally ranged from one to three months.