

SUBWAY® Loads Receiving SOP Guide



TempTale.GEO LTE

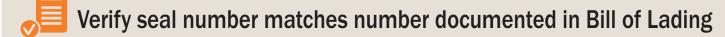
This process must be followed at all times when receiving SUBWAY® products.

V3.1 updated 08.29.2019

Inspect Trailer Condition:



All inbound loads must have a seal



If trailer seal is missing or broken, or seal number does not match shipper documentation:

- ✓ If driver had previous stops/deliveries, request documentation
- ✓ If not, then: 1) Pull away from dock
 2) Refer to Exception A

If any contaminants: excessive dirt, off odors, wetness, or infestations are found, immediately pull away from the dock & notify shipper & IPC Quality Group qualitygroup@ipcoop.com

Other problems identified at time of receiving: damaged, shifted loads, dating issues, etc. refer to Exception A. File DILE report, section 2.

Temperature controlled load: proceed to Section 2

SUBWAY® Gold Standard Receiving Product Temperatures			
Frozen:	-10°F to +5°F	-23°C to -15°C	
Refrigerated Proteins:	28°F to 38°F	-2°C to +3°C	
Refrigerated:	33°F to 41°F	1°C to 5°C	
Tomatoes:	52°F to 60°F	11°C to 16°C	
Peppers, Cucumbers, Lemons, Red Onions:	45°F to 60°F	7°C to 16°C	
Fresh Avocados:	38°F to 50°F	3°C to 10°C	



Validate Trailer and Product Temperature:





Use a calibrated and sanitized temperature measuring device (SUBWAY® Gold Standards): Digital rapid response thermometer or thermocouple



Verify and record trailer reefer unit settings and return air temperature



If temperature monitor is present, expose to light for 1 minute



Check for arrival email notification from Sensitech:

ALARMED	NOT ALARMED	NO MONITOR*
Review alarms	Proceed to temp the load:3 temperatures (nose,	Proceed to temp the load: 3 temperatures (nose, middle and
Proceed to Exception B	middle and tail)	tail) Report lack of monitor to IPC

^{*} If protein or frozen dough load, please report lack of monitor to qualitygroup@ipcoop.com



Place temperature monitor inside box to be returned.



If at any time during receiving, product is found to be outside of SUBWAY® Gold Standard temperatures, refer to Exception B



If all temperatures are within SUBWAY® Gold Standards proceed with standard receiving procedures