

# PLAYING IT **SAFE**

Be safe and healthy on the job at with these helpful tips provided by The Buckner Company.

## **Keep it Cool, Reefer Drivers!**

*How to ensure the safety of a refrigerated load*

Reefer trucks are essential for delivering temperature-sensitive products safely, and refrigerated products no longer include only food. Properly maintaining a reefer unit is the key to delivering an undamaged product, whether it is perishable food, sensitive electronic equipment or medical supplies.

Carrying refrigerated cargo can be especially dangerous because if the trailer's temperature gets too high or dips too low, entire loads of product could be ruined, or worse, could make people sick. Bacteria can grow on perishable items if the temperature gets above 45° F.

### **Safety Precautions**

Use these tips to make sure your cargo reaches its destination safely and efficiently.

- Use a data logger to track the temperature of the refrigerated trailer and ensure its accuracy during transit.
- Check to make sure air channels in back of the reefer unit's fan are not blocked. If the fan cannot discharge enough air, the load can easily get too warm.
- Do not pack the load too high in the truck. Circulation from the air-delivery chute could become

blocked, which means air will not be distributed properly toward the rear of the trailer.

- In your pre-trip inspection, check that the truck body does not contain any dents, which could mean a break in insulation. Also inspect door seals for leaks.
- Always have a service manual available while on the road. Any trouble with the reefer unit could not only be detrimental to the load, but to your safety and the safety of other drivers around you. Consult the manual if you find yourself questioning the truck's functionality.
- Remember, the government requires that only trained technicians who are certified in refrigeration may perform maintenance on reefer units.



### **Don't Break the "Cold Chain"**

Food products need to stay refrigerated from start to finish. When foods are removed from a cold environment and reach a temperature that promotes microbial growth, these bacteria cannot be removed simply by returning the food to its proper temperature.

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