

1. The proposed transportation requirements for harvesters do not require any temperature control as long as within harvest matrix. For a Vp control plan in a month with average high temps of 80°F, product could remain in a conveyance for 18 hours without any temperature control as long as the temperature in the conveyance did not rise above the ambient temperature. The former requirement seemed more prudent whereby refrigeration would be required when air temp and time of travel could be expected to cause bacterial growth or deterioration of the product.

2. Dealers can receive and process product which is not adequately iced, in a conveyance at or below 45°F or with an internal temp of 50°F or less.. If it is ok, then why bother to have the former requirements A.2.(a), (b), (c). Then you might as well just keep A.3 so shellstock can show up warm as long as the shipper was documenting 3.(a), (b), (c). This rule is basically saying as long as the product doesn't warm up, it could be in transit for hours or even days at the temperature it was harvest at and still be ok. Doesn't sound like a good idea to me.