Logistics and equipment operation

Cold chain: control and breaks

One day to keep chilled and frozen products at the right temperature from receipt to delivery, and to know what to do when the cold chain breaks. Critical links, equipment, temperature measurement and recording, docks and vehicles, detection of breaks and the decision on the product are practised on your own cold rooms, docks and temperature records.

Duration : 1 day

Objectives

1. Explain the effect of a temperature break on product safety and quality
2. Identify the critical links in your cold chain: dock, picking, loading, transport, delivery
3. Check the reliability of measuring means: probes, recorders, thermometers, room mapping
4. Detect a break, assess its extent and decide the fate of the product according to a written procedure
5. Record the incident and start the corrective action

Programme

Day 1 — morning

• Why temperature matters: microbial growth, quality, shelf life

• Chilled, frozen and temperature-controlled products: regulatory requirements and customer specifications

• Equipment: cold rooms, docks, refrigerated vehicles, recorders

• Measurement: checking probes, sensor placement, thermal mapping of a room

Day 1 — afternoon (workshop)

• Sensitive points: dock dwell time, open doors, pre-cooling of the body, air circulation in the load

• Break: alarm, duration, temperature reached, products concerned

• Decision: release, downgrade, withdraw or destroy; who decides and on what evidence

• Workshop: analyse a real or simulated break at your site and write the procedure to follow; knowledge test

Teaching methods

• Reading your temperature readings and records

• Guided tour of your cold rooms and docks

• Cases of breaks in warehousing and transport, analysed in a group

• Writing a procedure that night and weekend teams can use

Assessment and documents

A knowledge test and a review of the procedure written in the workshop, and an end-of-course evaluation at D+1. A numbered training certificate that can be verified online for each participant; the company receives the training report and the break management procedure.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

For all the hygiene rules in warehousing and transport, see “Food safety in warehousing and transport”. A product withdrawn after a break is managed with the method taught in “Logistics traceability and recall exercise”.

Practical information

Duration	1 day
Audience	Cold store managers, dock supervisors, refrigerated vehicle drivers, quality teams
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Which temperatures does the course use?

Those set by the regulations applicable to your products and by your customers' specifications. The course teaches how to translate them into alarm thresholds and written tolerances, not to replace them.

Who should decide the fate of a product after a break?

A designated person, usually the quality manager or their deputy, on the basis of measured elements: duration, temperature reached, nature of the product. The workshop formalises this delegation, including at night and at weekends.

Does the course concern carriers?

Yes. Transport is often the least monitored link. Drivers and transport managers learn to pre-cool the body, to load without blocking cold air and to keep the temperature evidence.