

All the containers must comply with the following basic quality and safety requirements:

- The container needs to be food grade.
- At the loading must be clean and free of any type of contamination (dirt, residues of other products; alive, dead or any evidence of pests), floor must be clean without any packing material or any type of residues and stay in good condition during the journey. Not bad or estrange odors.
- The Floor, ceiling and walls must be in good conditions without any holes, perforations or deformations where water, light or some type of contamination enter. Also, must be free of screws, nails, splinters or any object than may damage the commodity. No rust, no detachment of foreign materials. No visible light from the exterior when it's closed.
- All containers must be fumigated (no more than 72 h prior loading) with authorized products for food contact and need to have the fumigation certificate.
- For reefer and frozen commodities:
 - ✓ The cooling unit must be capable of supplying and maintaining the commodity at the required temperature.
 - ✓ The cold unit must be clean (not a source of contamination) and receive preventive maintenance to guarantee the right functioning.
 - ✓ The container must have a gen-set.
 - ✓ The walls must have a mark (line) that indicates the maximum height to not affect the cold air circulation.
 - ✓ Doors must have seals in good condition and close completely allowing airtightness.
 - ✓ At the time of loading, the container must have the required temperature (pre-cooled).
 - ✓ Temperature deviations greater than 4.4°C (40° F) for refrigerated commodities and greater than -18°C (-0.4° F) for frozen commodities for 1 continuous hour are not allowed (including defrost during the journey) or temperature deviations greater than the stablished in the "Guidelines for reception of imports, transport temperature control table and imported product on receipt". Appendix 1.
 - ✓ If required, you must share the temperature record of the container during the journey (from the day of loading, until delivery to Walmart facilities).

Walmart Quality and Safety Team

Appendix 1: Guidelines for reception

PRODUCTOS REFRIGERADOS	TEMPERATURA DE SETEO UNIDAD	TEMPERATURA DE PRODUCTO		TEMPERATURA ÓPTIMA EN TRÁNSITO
		MÍNIMA	MÁXIMA	
Lácteos: mantequilla, quesos (excepto tipo americano), leche fresca, yogurt, queso crema.	0°C	0°C	4.4°C	0° a 4.4°C
Carnes frescas (res, pollo, cerdo)				
Jamones y embutidos				
Canales y vísceras (canales no entran en éste esquema)				
Pescado y mariscos (no se recibe)				
Aderezos, dips, etc.				
Jugos preenvasados	0°C	0°C	8°C	0° a 8°C
Margarinas, crema batida, queso tipo americano (Suli, Sabemas, Nestlé)				
Confitería y chocolates				
Otros productos frescos no especificados*	0°C	0°C	4.4°C	0° a 4.4°C

PRODUCTOS CONGELADOS	TEMPERATURA DE SETEO UNIDAD	TEMPERATURA DE PRODUCTO		TEMPERATURA ÓPTIMA EN TRÁNSITO
		MÍNIMA	MÁXIMA	
Carnes congeladas (res, pollo, cerdo, pavo)	-25°C	-15°C		Menor o igual a -18°C
Pizzas, sandwiches, lasagnas, deditos de queso, croissant relleno				
Panqueques, waffles, pasteles marmoleados, tostadas francesas				
Pescado y mariscos congelados				
Tortas de carne, alitas, preformados				
Hash brown, papas, aros de cebolla				
Frutas y vegetales congelados				
Helados		-18°C		
Panadería CP: magdalenas, pasteles, tres leches, muffins		-12°C		

NOTAS:

- 1- En caso de desviación de temperatura por operación portuaria, se restará del análisis hasta 6:00 h máximo por puerto por el que transite dicha importación.
- 2- En caso de tener tolerancias establecidas por el proveedor estas serán aplicadas.
- 3- Estos parámetros no aplican a productos cuya cadena de frío responde a cuidados de calidad, ejemplo Frutas y Vegetales.