

REFRIGERATED CONTAINERS CHECKLIST FOR STOWAGE OF CARGO



Stowing reefer (refrigerated) cargo requires careful planning to ensure that perishable goods are transported safely and maintain their quality.

Here's a checklist for stowage of reefer cargo:

1. Pre-Loading Checks

- **Inspect the Reefer Units:** Ensure all reefer units are clean, dry, and in good working condition. Check for leaks, cracks, or any signs of damage.
- **Temperature Calibration:** Verify the reefer unit's temperature control system is correctly calibrated and set to the required temperature for the specific cargo.
- **Check Power Supply:** Confirm that power supply connections, including emergency backups, are functional.
- **Ventilation Settings:** Ensure proper ventilation for the type of cargo (e.g., high ventilation for produce and low or no ventilation for frozen goods).
- **Pre-Cool the Cargo Hold:** For sensitive cargo, pre-cool the cargo hold to the desired temperature before loading.

2. During Loading

- **Monitor Temperatures:** Ensure the reefer units are set to and maintain the correct temperature during loading.
- **Avoid Physical Damage:** Handle goods carefully to avoid puncturing, crushing, or otherwise damaging packaging.
- **Check Cargo Condition:** Inspect the cargo for any signs of spoilage, damage, or other quality issues before stowing.
- **Proper Stowage:** Avoid stowing reefer cargo near heat sources or non-refrigerated cargo that might affect temperature control.
- **Maintain Airflow:** Arrange cargo in a way that allows adequate airflow within the container, especially for produce that requires ventilation.

3. Cargo Placement and Separation

- **Cargo Segregation:** Stow different types of refrigerated cargo separately if they have different temperature or ventilation requirements.
- **Avoid Overloading:** Don't overfill containers; this can restrict airflow and temperature control within the container.
- **Stow Dangerous Goods Separately:** Ensure that incompatible goods are kept apart per international maritime regulations.
- **Stacking Precautions:** Follow guidelines for stacking to prevent crushing or damage to lower levels of cargo.

4. Monitoring During Voyage

- **Regular Temperature Checks:** Monitor and record temperatures at regular intervals throughout the voyage.
- **Humidity Control (if required):** Adjust humidity settings based on cargo requirements.
- **Power Supply Monitoring:** Ensure reefer units are continuously supplied with power, especially during port stops.

5. Unloading Process

- **Temperature Consistency:** Maintain the reefer's temperature until the cargo is removed from the container.
- **Careful Handling:** Ensure careful unloading to avoid damage, especially for fragile or delicate items.
- **Immediate Transfer to Storage:** Transfer the cargo promptly to refrigerated storage upon unloading to avoid temperature fluctuations.

This checklist helps maintain quality, reduce spoilage risks, and ensure compliance with regulations for handling perishable cargo during transport.

ModalART Reefer Guide:

<https://modalart.com/reefers.htm>