KEY DATA ELEMENT (KDE) COLLECTION FRAMEWORK

Restaurants must collect and store Restaurant Receiving KDEs for 2 years or confirm their supplier will do so.

Ensure the supplier can:

1. Provide access to required KDEs
2. Confirm prior supply chain members have the necessary information
3. Provide the KDE information to regulators within 24 hours or provide access so the restaurant can do this.

*The Reference Document Number will change as the FTL Food moves to a different part of the process

PACKING/COOLING KDEs

- Name & Description of commodity.
- Date harvested.
- Lot code (TLC)
- Location where it was harvested from.
- Location description
- Quantity /Unit of Measurement (UOM)
- Origin of the commodity (who you got the commodity from)
- If cooled: the location of where food was cooled and date of cooling.
- Location where commodities were packed.
- Date shipped.
- Date food received for packing.
- Reference document with unique *Reference Document Number (Example: Bill of lading.)

DISTRIBUTOR KDEs

- Lot code (TLC)
- Product description
- Quantity/UOM shipped to restaurant.
- Date received FTL food.
- Receiving area where the distributor received the food
- Original grower/ processor (name and phone)
- Previous supplier location
- Reference document and *Reference Document Number.

SHIPPER KDEs

- Lot Code (TLC)
- Description of product
- Quantity/UOM
- Shipper location
- Previous location (supplier)
- Restaurant location shipped to
- Date shipped.
- Reference document and *Reference Document Number.

PROCESSING (TRANSFORMATION) KDEs

- NEW TLC
- New product description
- Previous Lot Code(s) (TLCs) for every FTL food
- New quantity/UOM
- Place of transformation
- Date of transformation
- Reference Document Type and *Reference Document Number.

RESTAURANT RECEIVING KDEs

- Traceability Lot Code
- Ship From Location
- Received Location
- Traceability Lot Code Source
- Product Description
- Quantity and Unit of Measurement
- Date Received the Food
- Reference Document Type and Number