Food Safety Management Statement Template

Leafy Vegetables and/or Melons

NORTHERN TERRITORY GOVERNMENT

Table of Contents

Introduction

What is a Management Statement?

A Management Statement is a concise way of documenting your intended business activities. It should provide a profile of your business and outline how your business intends to operate, including how you will prevent or minimise the food safety risks that are likely to occur at each step of your process.

What is the purpose of this document?

This document has been developed to assist leafy vegetable & melon growers to meet their legal obligations to comply with *Standard 4.2.8 - Primary Production and Processing Standard for Leafy Vegetables* and *Standard 4.2.9 - Primary Production and Processing Standard for Melons*. If you choose to use this template to complete your food safety management statement, you must complete all relevant parts.

Please note that other formats (e.g. Industry Management Statement template, Food Safety Program or developing your own Management Statement), are also acceptable means for demonstrating compliance with the Food Standards Code.

This document includes links to 'Grower Guides' that provide practical guidance on different areas of horticulture, these are developed by the *Fresh Produce Safety Centre*. These Grower Guides are available in 6 different languages.

Some additional resources that provide additional detail to assist you with complying with these standards are:

- *Safe Horticulture Australia – 1st Edition September 2024 – A guide to the Primary Production and Processing Standards for Horticulture.*
- *Fresh Produce Safety Centre – Guidelines for Fresh Produce Food Safety 2022*

If you operate according to a Global Food Safety Initiative (GFSI) food safety program – you do not need to complete this document.

This Management Statement covers the growing and harvesting, and supply of leafy vegetables and/or melons. The word 'produce' is used throughout this document which refers to leafy vegetables and/or melons. (whichever is relevant)

This document has been developed from standard templates developed by the *Implementation Subcommittee for Food Regulation – Horticulture Implementation Working Group*.

Section 1: Business details

Business details	
Name of the business	
Trading name (if applicable)	
Name of the proprietor or designated representative	
Address of business	
Business Phone	
Business E-mail	
Company ACN	
Leafy vegetables supplied ☐ N/A	☐ Lettuce (all types) ☐ Spinach leaves ☐ Kale ☐ Watercress ☐ Swiss Chard ☐ Asian greens (Bok choy) ☐ Silverbeet ☐ Cabbage ☐ Spring onions ☐ Microgreens ☐ Swiss chard ☐ Chicory ☐ Leafy herbs (e.g. Parsley, basil, Coriander, dill, mint) ☐ Other (list):
Melons supplied ☐ N/A	☐ Rockmelons ☐ Honey dew melon ☐ Watermelon ☐ Piel de Sapo ☐ Other (list):
How does your business supply leafy vegetables and/or melons?	☐ Whole ☐ Cut ☐ Mixed leafy vegetables ☐ Other (list):
Where are leafy vegetables and/or melons supplied?	☐ Small retailers ☐ Large retail chain ☐ Café/restaurant ☐ Farmer markets ☐ I sell direct to the public from farm ☐ Other (list):

Activities	☐ I grow melons ☐ I harvest melons ☐ I sort melons ☐ I wash melons ☐ I wash/sanitise ☐ I pack melons ☐ I transport melons ☐ I sell melons direct to the public form my farm ☐ I do not handle other people's melons ☐ I do handle other people's melons ☐ I grow leafy vegetables ☐ I harvest leafy vegetables ☐ I sort leafy vegetables ☐ I wash leafy vegetables ☐ I wash/sanitise leafy vegetables ☐ I pack leafy vegetables ☐ I transport leafy vegetables ☐ I sell leafy vegetables direct to the public form my farm ☐ I do not handle other people's leafy vegetables ☐ I do handle other people's leafy vegetables
Number of businesses supplied to	
Approximate area of land used for growing produce	
Approximate harvest volume per year	

Section 2: General food safety requirements

Outcome: Food Safety Management Statement (this document) is completed for the business and details how the business will comply with the requirements of the standard. This document should identify all food safety risks and how they are controlled in the business. The Food Safety Management Statement should be verified to make sure the controls are being done in practice.

Risk assessment

Have you undertaken a risk assessment* on all your activities being conducted at the site? Refer to Appendix A for a template.

☐ Yes ☐ No

Verification: policies and procedures

1. Describe how your farm checks that the content of this Food Safety Management Statement is being done on farm.

This may include mock recalls, internal review of food safety policy and procedures (e.g. staff checking to make sure PPE is being worn as directed, staff washing hands correctly), checklists, grower guides or other references are followed onsite.

Section 3: Traceability

Guidance: *Fresh Produce Safety Council – Traceability Grower Guide* *tiếng Việt*

Outcome: The business must have a system to identify where their produce has come from, and gone to, so any unsafe or unsuitable product can be removed from sale as quickly as possible.

1. How do you ensure all produce sold from your farm can be traced back to where it was grown?

☐ Sales receipts ☐ Colour coding for harvest day ☐ Record of sales

☐ Log books ☐ Sales journal ☐ Harvest day journal

☐ Purchase receipts ☐ Farm notebook ☐ Packing shed log

2. How do you prepare for and manage product recalls and customer complaints about your produce? (e.g. labelling, coloured stickers / barcodes on your produce that identifies a specific day of harvest etc.)

☐ Sales receipts ☐ Produce stickers ☐ Record of sales

☐ Log books ☐ Sales journal

3. What does your business consider to be a product batch?

☐ All produce harvested in a day

☐ All produce harvested in a day from the same field (if you have more than one field)

☐ All produce harvested from a greenhouse (if you use a greenhouse)

☐ Other:

4. How does your business identify each product unit or lot that makes up the batch to maintain traceability in the event of a product recall (e.g. application of a label, sticker, laser etching etc.)? What information is included on the identifying method you use?

☐ You use stickers on your melons

☐ You apply a label to boxes of melons from your farm

☐ You prepare paperwork that you give to the buyer of your melons

☐ Other:

5. What information is included on the identifying method you use?

☐ Business logo

☐ Batch numbers

☐ Batch numbers and business logo

☐ Name and address of your business

☐ Other:

6. What records does your business maintain to trace product from receival through handling and supply (e.g. date of harvest, farm identification, quantity etc.)? What information is kept that:
   - links seeds or seedlings with supplier and growing site (field)
   - links each batch of harvested product with the immediate subsequent recipient of the melons (e.g. packing shed, processing establishment, wholesale or retail outlet)

7. Does your business comingle (mix produce from multiple fields, farms etc.) product during or after harvest?

☐ Yes ☐ No

8. If yes to question 7, what information is kept by the business and supplied to the buyer to ensure all product is traceable?

9. Can you establish that all produce sold from your farm can be traced back to where it was grown?

☐ Yes ☐ No

Section 4: Management of inputs

Outcome: Water, seeds and seedlings, soil, soil amendments and fertilisers that the business uses for growing and processing do not contaminate the produce.

Water

1. You need to make sure water used in production and processing does not contaminate produce. If reticulated town drinking water supply is used directly from the tap then it should generally be suitable. If water is transported or comes from another source such as a bore or reclaimed water than it is your responsibility to make sure it is suitable.

Guidance: *Fresh Produce Safety Centre – Preharvest Water Use Grower Guide* *tiếng Việt*

Guidance: *Fresh Produce Safety Centre – Postharvest Water Use Grower Guide* *tiếng Việt*

2. If you use water from another source other than reticulated town drinking water supply (for pre or post harvesting), detail how you manage and treat the water to make sure it does not contaminate produce.

Seeds and seedlings

3. How does your business ensure that only appropriate seeds and seedlings are used for production (e.g. free from contamination)?

☐ I only purchase seed and seedlings from commercial suppliers who can provide assurance of the safety of their product (i.e. certificate of analysis, information about chemicals used for their production)

☐ I use my own seeds and seedlings from my farm

If using your own seeds and seedlings, how do you ensure they are free from contamination (e.g Salmonella)?

Agriculture chemicals

Guidance: *Fresh Produce Safety Centre – Chemical & Pesticide Use Grower Guide* *tiếng Việt*

4. What types of agriculture chemicals are used during the growing and harvest period?

☐ N/A ☐ Insecticides ☐ Herbicides ☐ Rodenticides ☐ Fungicides

☐ Only pesticides from natural sources ☐ Soil conditioners

☐ Other:

5. How do you ensure that only appropriate agricultural chemicals are applied to horticulture produce?

☐ I only use APVMA registered agricultural products appropriate for produce

☐ I seek advice from my local agronomist, rural supplier (e.g. CRT, Nuturf) before I purchase agricultural chemicals for use on my produce.

☐ I buy products from my local rural supplier (e.g. CRT. Nuturf) when needed and follow the label instructions.

☐ I don't apply agricultural chemicals to my produce.

Soil amendments, fertilisers and compost

Guidance: *Fresh Produce Safety Centre – Soil Amendments & Fertilisers Grower Guide* *tiếng Việt*

6. Where do you source your soil amendments, fertilisers and composts used to help grow your produce?

☐ I purchase soil amendments, fertilisers and compost from commercial suppliers who can provide evidence of compliance with the relevant Australian Standard AS4454

☐ I produce my own soil amendments, fertilisers and compost on farm.

7. If you produce your own soil amendments, fertilisers or compost, how do you make sure they are free and protected from contamination, including during storage. (e.g. absence of *Salmonella* spp. excessive Cadmium levels)

8. If you produce your own soil amendments, fertilisers or compost, describe the process used to make sure microorganisms are reduced to safe levels (e.g. though heat, aeration and time.)

Untreated or raw animal manures MUST NOT be used as soil amendments in leafy vegetable and melon growing.

Section 5: Management of growing site

Guidance: *Fresh Produce Safety Centre – Suitability of Growing Areas Grower Guide* *tiếng Việt*

Outcome: The business routinely assesses their growing sites, to consider what hazards may be present or emerging, so that produce is only grown where there is a low risk of contamination.

1. Have you identified any risks associated with your growing site? Refer to your risk assessment carried out in Section 2.

☐ Yes ☐ No

2. What activities are undertaken on the production site and any neighbouring sites that may present a contamination risk to your produce?

☐ Livestock	☐ Wildlife	☐ Chemical use or storage
☐ Commercial industry	☐ Heavy vehicle use	☐ Wastewater or septic tanks
☐ Known contaminated site	☐ Site history	☐ Hard rubbish or storage of other materials
☐ Spraydrift	☐ Toxic weeds	☐ Dust generation

Crop protection

3. What methods are used to protect the crops from potential contamination?

☐ Nil ☐ Ground plastic ☐ Raised mounds ☐ Drainage channels ☐ Buffer zones

☐ Netting ☐ Physical barriers ☐ Ditches ☐ Other (specify):

4. Does your site have any known natural contaminants (e.g. Cadmium) or any persistent agricultural and veterinary chemicals above Maximum Residue Limits (MRLs)? If yes, how do you manage this?

Guidance: *FSANZ Standard 1.4.1 – Chemicals in food*

Guidance: *FSANZ Standard 1.4.2 – Maximum residue limits*

5. Are records of land history, hazard analysis, pre-plant field inspections, tests such as soil tests kept?

☐ Yes ☐ No

Weather events

Guidance: *Fresh Produce Safety Centre – Severe Weather Event Grower Guide* *tiếng Việt*

Outcome: Make sure that produce contaminated or damaged by weather events do no enter the food supply.

6. You must take action to manage extreme weather events (e.g. flooding events and/or sewage system leaks on growing/packing sites, severe windstorms). How do you plan to manage these events to ensure that impacted produce is not sold?
   - Do you have wind breaks or shelters
   - Inter-row cropping to manage dust storms
   - Maintain good drainage on the site to reduce the chance of flooding

- Rest land after a flood event before replanting

7. Document any extreme weather events that occur and the impact on your produce. It is important that you document the action you take to make sure contamination produce is not sold. This can include cyclones, floods, droughts and storm events.

Weather event	Date	Impact/action taken
e.g. Flood	*03/06/25*	*Field 12 inundated with floodwater, produce removed and discarded. After flood waters have receded, field rested for 60 days before replanting.*

Section 6: Premises, equipment and transportation vehicles

Guidance: *Fresh Produce Safety Centre – Premises & Equipment Grower Guide* *tiếng Việt*

Outcome: Produce is not contaminated due to the design, construction, maintenance, cleanliness and operation of premises, equipment or transportation vehicles.

Cleaning, sanitising and maintenance of specific equipment and premises

Guidance: *Fresh Produce Safety Centre – Cleaning & Sanitising Grower Guide* *tiếng Việt*

1. How do you clean and sanitise equipment used to harvest produce.

☐ Rinse with water

☐ Rinse with water & detergent

☐ Rinse with water & then sanitise

☐ Place in collection bin at the end of harvest

☐ Other:

2. Select the items used in production that are subject to routine cleaning and sanitising

☐ Produce bins used in the field

☐ Handheld harvest tools

☐ Other harvest tools/equipment

☐ Harvest machinery/vehicles

☐ Tools associated with the application of soil amendments/fertilisers

☐ Equipment associated with the use of agricultural chemicals

☐ Equipment associated with water

☐ Transports vehicles used in melon production

3. Select the areas of the premises that are subject to routine cleaning and sanitising

☐ Packing shed

☐ Sheds used in production processes (e.g. used for preparing AgVet chemicals)

☐ Storage areas used to house harvest machinery, produce bins

☐ Dry store (e.g. used to house product packaging, purchased seeds prior to planting, any chemical used to treat water)

☐ Equipment used in the packing shed (e.g. rollers, conveyors, sorters).

☐ Storage areas for packed product prior to distribution

4. What evidence do you keep of your cleaning and sanitising practices? Tick all relevant boxes.

☐ Cleaning and sanitation schedules for equipment and premises

☐ Cleaning and sanitation checklists for staff to follow

☐ Cleaning and sanitation diagrams/pictures in the workplace

☐ Cleaning and sanitation diagrams/pictures in the pack house

☐ Cleaning and sanitation schedules for equipment (rollers, conveyors)

☐ I do not need to keep evidence as I do all the cleaning and sanitising myself (small farms only)

☐ Other:

5. If you do all the cleaning and sanitising yourself and do not keep records, describe how you clean and sanitise:

Pest control

Guidance: *Fresh Produce Safety Centre – Animals & Pests Grower Guide* *tiếng Việt*

Outcome: Businesses implement a pest control program to make sure animals and pests do not contaminate produce.

6. How do you manage pests on premises and your farm to prevent the entry of wild animals, pests, and domestic animals onto your produce and the packing shed, storage and transportation areas of your business?

☐ Pest control contractor manages site

☐ Pest control contractor manages site plan and staff monitor traps

☐ Pest control plan developed for your farm by a pest control contractor but it is managed by your staff

☐ I manage pest control myself as I run a small farm

Pest control contractor details (if applicable)	
Company Name	
Address	
Contact no.	

If you manage pest control yourself, describe your pest control plan below (including a map of where traps are laid on your farm)

7. What evidence do you keep to check that your pest control measures are effective? (e.g. pest control contractor used, pest maintenance log maintained, traps laid and checked).

☐ Pest control contractor manages site and provides report when visiting site.

☐ Pest maintenance log maintained that records when traps are laid.

☐ Pest maintenance log maintained that records when traps are laid, and records monitoring and re-setting of traps.

☐ I visually inspect laid traps on a routine basis but do not maintain a record

Section 7: Temperature of harvested produce

Guidance: *Fresh Produce Safety Centre – Temperature Management Grower Guide* *tiếng Việt*

Outcome: Harvested produce must be kept in a temperature range that slows growth of bacteria and moulds that can cause foodborne illness.

1. How do you maintain harvested produce at a temperature range that slows bacterial growth. Tick all boxes that are relevant.

☐ Harvest in the morning or at night when temperatures are cooler

☐ During harvest store produce out of direct sunlight i.e. under light coloured shadecloth or shaded areas

☐ Spraying produce with potable water (drinking water)

☐ Store harvested produce in refrigeration prior to transport from farm i.e. under 5°C for rockmelons, 7°C-10°C for specialist melons, and under 5°C for washed and packed leafy vegetables.

Section 8: Washing and sanitising harvested produce

Outcome: Harvested produce is cleaned to remove visible surface dirt, and if washed and sanitised, these processes are effective to ensure the produce is acceptable to eat.

1. Do you undertake any washing and sanitisation of harvested produce on your farm?

☐ Yes ☐ No

If yes,

Sanitiser used	
What dilution is recommended by the manufacturer	

2. How do you ensure visible material on harvested produce is removed?

☐ Produce is brushed at harvest to remove excess dirt before being put into harvest bins

☐ Produce is visually inspected at the packhouse, dirt is removed by brushing prior to washing.

☐ Produce is pre-wash rinsed with reticulated town drinking water supply to remove excess dirt at the packhouse.

☐ Produce is pre-wash rinsed with water from a source other than reticulated town drinking water supply to remove excess dirt at the packhouse.
If water other than reticulated town drinking water supply is used refer to 'Section 4: Management of inputs' regarding treatment and management of the water.

3. If applicable, describe the washing and sanitising process used for produce at your farm:

4. If applicable, describe how you monitor sanitiser levels during the washing and sanitising process to ensure the correct concentration and contact time is maintained for the entire process?

Section 9: Skills and knowledge

Outcome: Staff have necessary food safety and hygiene skills and knowledge associated with their tasks during production to reduce the risk of contamination of produce.

1. How do you train farm hands, harvesters, product handlers, transport drivers and process workers in food safety on your farm?

☐ I employ an external contractor to develop food safety training for my staff

☐ New staff are trained on-site by other experienced staff as to what they need to do

☐ We require pre-requisite food safety training before we employ new staff

☐ We undertake in-house training sessions

☐ Staff are provided operating procedures to follow

☐ Staff undertake external food safety training courses

☐ Staff undertake free online food safety training courses (i.e. DoFoodSafely or I'm Alert)

☐ Routine staff meetings

☐ They learn on the job

☐ I don't employ staff as I do it myself

2. How frequently do you train staff? Tick all relevant boxes.

☐ New staff, upon arrival at my farm

☐ All staff are provided with an annual re-fresher in food safety

☐ We only re-train existing staff when it is necessary (e.g. new machinery purchases)

☐ We check in with staff periodically.

☐ No refresher training is provided.

3. If you provide your own food safety training, detail the main content covered.

Section 10: Health and hygiene of staff and visitors

Guidance: *Fresh Produce Safety Council – Health & Hygiene Grower Guide* *tiếng Việt*

Outcome: Staff, visitors and other people do not contaminate produce through illness or poor personal hygiene.

1. What personal hygiene practices does your farm use to manage product hygiene and minimise potential contamination of your produce by visitors and staff?

☐ Documented personal health and hygiene policies/procedures

☐ Documented food safety health and hygiene policies/procedures

☐ Amenities available to staff and visitors (restrooms, handwash facilities, portable field amenities etc.)

☐ Documented staff illness register

☐ Staff that have recently had a gastro type illness do other activities at work so they are not in contact directly with produce

☐ No documented procedures but signs or posters are used to help staff keep clean (e.g. poster on handwashing).

☐ I don't have procedures in place as I run my farm myself

2. Provide a map of where amenities/handwashing stations are located on-site on your farm?

3. List the key matters covered by your personal health/hygiene procedures/policies

4. How do you ensure that staff follow health and hygiene rules on your farm?

☐ A staff member supervises food handling practices on my farm to ensure my food is clean.

☐ I have an appointed supervisor whose role it is to ensure that workers are clean and tidy.

☐ I have instructions around my farm reminding staff to regularly wash their hands.

☐ No one goes near my produce until they have completed site induction training which includes site health/hygiene.

☐ Other, provide details:

Section 11: Sale or supply of unacceptable produce

Outcome: Appropriate measures are in place to identify, isolate and manage unacceptable produce so that it does not pose a risk to consumers.

1. How are rejected and waste products managed on your farm?

☐ disposed of off farm ☐ composted on-site

☐ transformed into processed foods (e.g. juice, dried herbs) (you will require a food business registration to do this)

☐ Other:

2. How are rejected and waste products managed on your farm? Include the practices you use to identify, isolate and manage/dispose of rejected product.

3. How do you manage weather damaged product on your farm so it does not contaminate un-affected produce?

☐ Separate good and damaged produce at the point of harvest and keep separated at all further processing steps.

☐ Harvest all produce at the same time and then sort produce at the packing shed, separating damaged produce for disposal.

Recall procedure

1. Describe the recall procedure your farm has to ensure produce can be effectively recalled from market if it presents a risk to consumers. Include how and when your farm would notify NT Health.

Section 12: Declaration

I will review my Management Statement at least once every 12 months to ensure that it continues to accurately reflect what I do. I will also review and update my Management Statement if the activities on my farm change.

I will inform NT Health immediately where there are instances of serious food safety concern; for example, the receival of unsafe produce (e.g. flood affected product) or breakdowns that have the potential to impact on food safety and any proposal to withdraw or recall product from the marketplace.

I agree to comply with the information provided in this Management Statement in the day to day operation of my farm.

I agree to comply with the requirements outlined in *Standard 4.2.8 - Primary Production and Processing Standard for Leafy Vegetables* and/or *Standard 4.2.9 - Primary Production and Processing Standard for Melons*. (whichever is relevant to the produce I harvest).

I declare that the information provided in this document is complete, true and correct in every detail.

Name	
Signature	
Date	

Appendix A – Risk Assessment Template

Guidance: More detailed advice on how to undertake a risk assessment can be found in *Food Safety Produce Centre – Guidelines for Fresh Produce Food Safety 2022*. In particular, *Appendix 2 – Hazard analysis and risk assessment* has specific information for undertaking risk assessment.

For each activity carried out at your farm you must consider the Chemical, Microbiological and Physical risks and the hazards they present to food safety. Delete any activities you do not undertake, or add any additional activities not provided on this template. Some examples have been provided in the table to assist.

The different types of risk are:

Chemical risk: is where contamination due to a chemical can carry over into the final produce making it unsuitable for human consumption. These risks can come from; residues from sanitisers, pesticides, fertilisers or soil amendments; heavy metals or other contaminants in soil; contamination from chemical spills or spraydrift; and toxins produced by algae or fungi.

Microbiological risk: is where bacteria and pathogens are present in the final produce making it unsuitable for human consumption. These risks can include naturally occurring bacteria present in the soil or any inputs used during the harvesting process (water, soil amendments, fertilisers and composts). The levels of bacteria or additional pathogens can be introduced where; the growing site is contaminated due to previous site uses, close proximity to industry or wastewater systems, unsuitable inputs, and poor hygiene and handling, storage and processing of produce.

Physical risk: is where physical items and contaminants can be present in the final produce making it unsuitable for human consumption. These risks can include naturally occurring contaminants such as soil, dirt and dust, insects or pests such as caterpillars; or broken pieces of plant and equipment that fall into produce i.e. screws, deteriorated plastic/metal, rubber seals/handles etc.

Once hazards are identified for each activity they should be rated ‘high’ or ‘low’ risk. Where a risk is considered ‘high’, controls must be put in place to make sure that risk is minimised to protect the safety of your final produce.

In order to assess a hazard, you must consider the ‘likelihood’ and the ‘severity’ of the hazard. This can be done using the following matrix:

Likelihood	Severity
1. Practically impossible	1. Not significant
2. Not expected to occur	2. Customer complaint
3. Could occur	3. Product recall
4. Known to occur	4. Serious illness
5. Common occurrence	5. Fatality

	Likelihood				
Severity	1 – Practically impossible	2 – Not expected to occur	3 – Could occur	4 – Known to occur	5 – Common occurence
1 – Not significant	Low	Low	Low	Low	Low
2 – Customer complaint	Low	Low	Low	Low	High
3 – Product recall	Low	Low	Low	High	High
4 – Serious illness	Low	Low	High	High	High
5 - Fatality	Low	High	High	High	High

Activity	Risk factor	Potential hazard	Level of risk	Controls	Monitoring
Site selection	Chemical	*e.g. no know chemical contamination of site*	High ☐ Low ☒	*N/A*	*N/A*
	Microbiological	*e.g. no known microbial contamination to site.*	High ☐ Low ☒	*N/A*	*N/A*
	Physical	*e.g. Pest – Melon Thrip*	High ☒ Low ☐	*Chemical treatment program to be implemented.*	*Inspection of crops for signs of Melon Thrip activity*
Soil	Chemical		High ☐ Low ☐		

	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Water	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Agricultural chemicals	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Soil amendments/fertiliser	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Planting/growing	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Site maintenance	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Pest/animal management	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Harvesting	Chemical		High ☐ Low ☐		

	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Transporting to processor	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Unloading at processor/sorting	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Pre-cooling	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Pre-rinse	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Washing/sanitisation	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Packing	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Storage once packed	Chemical		High ☐ Low ☐		

	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		
Transporting of packed product	Chemical		High ☐ Low ☐		
	Microbiological		High ☐ Low ☐		
	Physical		High ☐ Low ☐		