

Merieux NutriSciences Freshcare FSQ 4.2 Checklist V8

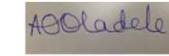


Site Details

Company Name	Bulmer Farms Pty Ltd						
Main Address (Site)	30 Bulmers Road	City	Lindenow	State	VIC	Post Code	3865
Cropping (Ha)	358.95ha	Packing Shed (sqm)	4700sqm	Total Land Size	368.95ha		
GPS Latitude	37.79940 S	GPS Longitude	147.47774 E	Number of FTE	57	Number PTE	64
Additional Site Addresses							
	Address 1	Coverdale Farm - 100 Jensen Road, Wy Yung VIC 3875					Yes
	Address 2	Hines Farm - 1050 Lindenow South - Glenaladale Road Lindenow VIC 3865					Yes
	Address 3	Wuk Wuk Farm – 1105 Lindenow-Glenaladale Road, Walpa VIC 3875					Yes
	Address 4	Pappins Farm - 1325 Wy Yung-Calulu Road Calulu VIC 3875					Yes
	Address 5	O'Briens Farm - 1335 Wy Yung-Calulu Road Calulu VIC 3875					Yes
	Address 6	Galati's Farm - 170 Soldiers Road Hillside VIC 3875					Yes
	Address 7	Keiths Farm - 175 Dockertys Road Wy Yung VIC 3875					Yes
	Address 8	Coster & Calvi Farm - 48 Main Road Lindenow VIC 3865					Yes
	Address 9	Lindenow Farm (and Maintenance) - 80 Main Road Lindenow VIC 3865					Yes
	Address 10	Johnson's Farm Cnr Wallers Lane & Bairnsdale-Dargo Road WALPA VIC 3875					Yes
	Address 11	Woodwards Farm - Luby's Lane Walpa VIC 3875					Yes
	Address 12	Murphy Farm - 55 Windmill Road, Lindenow, VIC 3865					Yes
Contact Name	Amiy Brambhhatt		Position	QA Supervisor			
Contact Phone Number	(03) 5157 1709 0434 872 911		Email	quality@bulmerfarms.com.au			

Audit Details

Audit Type	Announced	Start Date	22-Oct-25	Was this a two-part Audit?	No
Certification Type	Re-Certification	End Date	23-Oct-25	Hours - Part A (Off-Site)	
On-Site Audit Time	11.0	Off-Site Reporting Time	3.0	Hours - Part B (on-Site)	
Scope / Business Activity	Grower & Packer				
Products (Crops List)	Brassica (Broccoli, Broccoli - Baby), Leafy Vegetables (Chard, Lettuce - Fancy, Mizuna, Rocket, Tatsoi, Spinach)				
Freshcare Logo Use	Has the Logo been used in accordance with the Freshcare Rules? (Section R10)		N/A	Comments : Freshcare logo is not used by this business	

Auditor Details								
Auditor Name	Bisi Oladele	Registration # (if applicable)	133789	Role	Lead Auditor			
Executive Summary								
<p>Bulmer Farms is an integrated farming and packing operation of leafy vegetables and Brassicas with growing across multiple sites. Produce is brought in from growing sites in clean tubs /crates. Pre assessment is done against receipt on the LiveFarmer program.</p> <p>Two separate processing halls for Salad leaf and Broccoli with both as low temperature-controlled.</p> <p>The Salad leaf hall has two processing lines identified as Large Sormac and Small Sormac lines with tipping of produce in an adjoining room. Both lines with two stages of washing and in addition a dryer on the LS and a Spinner on the SL before bulk fill into lined cartons. Individual carton is weighed before closure and palletisation.</p> <p>The Broccoli Hall has a Cutter and wash bath. Bunched and cut Baby broc. are tagged, pack into packaging by count and topped with ice before palletisation.</p> <p>Positive Food Safety culture demonstrated by enterprise with continuing commitment to the Food Safety program with involvement of management at Opening and Closing meetings and available at different stages of the audit. Workers are adequately trained for task performed with a positive vibe in interaction between workers and management staff. Harvest workers and facility staff interviewed understood the 'whys' of tasks been performed and actions to take in the event of potential food safety risk identified, a reflection of a Food safety system built into the site culture. Staff were observed at various time adhering to Good Operation and Hygiene practices.</p> <p>Robust Quality System in place with implementation evidence during the facility inspection. Regular toolbox meetings with various training topics on Food Safety and Quality. All staff are encouraged to be part of the operational improvement with Suggestion box sighted in the staff lunchroom, Regular 'Shout Out messages' on group chat for exceptional reporting/behaviour.</p> <p>The business uses LiveFarmer for warehousing and spray program and iAuditor and Safety Culture for most production records.</p>								
<p>The systems and records sighted at the time of the audit were majorly compliant to Freshcare FSQ4.2 with 1 CAR raised.</p> <p>Certification recommended upon successful close out of CAR raised.</p> <p>Opening meeting attendees: Amiy Bramhbhatti (QA Supervisor), Andrew Papp (Snr Production & Logistics Manager), Jodie O'Brien (GM People & Culture)</p> <p>Closing meeting Attendees: Amiy Bramhbhatti (QA Supervisor), Andrew Papp (Snr Production & Logistics Manager), Glenn Trewin (GM Finance & Administration), Tim McAuliffe (GM Facility & Developement), Mitchell (on behalf of Jodie O'Brien - GM People & Culture)</p>								
<p>Audit Summary cannot be distributed to any third party without the prior approval of Mérieux NutriSciences LLC and the Company. Name and signature of Company's authorised representative is an acknowledgement that the audit findings were reviewed with such individual and the audit outcome can be reported accordingly.</p>								
Company Representative	Amiy Bramhbhatti	Position	QA Supervisor	Signature of Auditee		Date	23-Oct-25	
Lead Auditor	Bisi Oladele	Certification Body	Mérieux NutriSciences Certification LLC	Signature of Auditor		Date	23-Oct-25	
<p><i>This audit report sets forth the findings of Mérieux NutriSciences Certification LLC ("MNCertification") as of the date herein. MNCertification shall not assume any responsibility for the programs and/or facility being audited nor for events or actions occurring prior or subsequent to this audit. MNCertification does not endorse any of client's actions, and hereby expressly disclaims any liability related to the client carrying out MNCertification's recommendations, if any, contained in this report. The name of MNCertification or its affiliates or any of its employees may not be used in connection with any marketing or promotion or in any publication concerning or relating to the client or its products and services without the prior written consent of MNCertification. The content of this audit report may not be copied, reproduced or otherwise redistributed other than for use by the client with appropriate reference to restrictions on reproduction and use. Except as expressly provided above, copying, displaying, downloading, distributing, modifying, reproducing, republishing or retransmitting any information, text or documents contained in this audit report or any portion thereof in any electronic medium or in hard copy, or creating any derivative work based on such documents, is prohibited without the express written consent of MNCertification. Nothing contained herein shall be construed as conferring by implication, estoppel or otherwise any license or right under any copyright of MNCertification, or any party affiliated with MNCertification. This report is furnished solely for the benefit of the above named client in connection with the auditing services indicated above and provided in accordance with "MNCertification Terms and Conditions for Services". This audit report may not be reproduced or published in full or in part, altered, amended, made available to or relied upon by any other person, firm or entity without the prior written consent of MNCertification.</i></p>								

NCR Summary



This is a preliminary summary of the non-conformances identified by the auditor. It has yet to be presented to the Certification Body (CB) for technical review. The Initial Technically Reviewed Report with an approved Nonconformance Summary will be emailed to the Primary Contact listed in Section 1 (above) within 10 days of the last day of the audit. It will be the Primary Contact's responsibility to distribute the reviewed report to their team members to complete the necessary corrective actions.

Non-Conformance Closure Timeframes:

Critical: Please contact MNCert Technical Manager certification.au@mxns.com immediately. A correction action plan is required within 24 hours and the Critical NCR is to be closed within 28 calendar days upon agreement with the CB

Major: Closure is required within twenty-eight (28) calendar days of the completion of the audit

Minor: Closure is required within twenty eight (28) calendar days of the completion of the audit

Site Instructions: Complete the Root Cause & Corrective Action Taken sections (BLUE sections in the below table). Submit via email the completed corrective actions with evidence to your auditor and include certification.au@mxns.com in the email. If enough evidence is not provided to close out the nonconformance, the auditor will ask you to provide further documentation. Failure to address the nonconformances in the required timeframes will result in escalation of severity of the NCR (e.g. Minor elevated to a Major) and an escalation to the Technical Manager.

Details of Nonconformance Raised (Auditor to Complete)				Root Cause & Preventative Corrective Action Taken (Client to Complete)		Verification Close-out (Auditor to Complete)	
Clause	Nonconformance Finding	Rating	Due Date	Root Cause	Corrective Action	Verification Statement	Auditor Initial/Date
		(C, Ma, Mi)					
F4.9.2	Annual Chemical residue testing is done on random samples for all produce grown. Multiscreen residue testing FC0067, FC0071 has been done which does not capture Ridomil Gold (Mancozeb) used in the spray program on Spinach.	Major	20/11/25	The samples were sent to an accredited NATA laboratory ALS for the request to test for Multiscreen residue testing, which is FC0067, FC0071. However, for this specific spray, "dithiocarbamates" testing, is a separate test and does not cover in FC0067, FC0071 and hence needs to be requested separately for this test. This was not picked up by QA/ Agronomy team as we assumed the tests requested would cover the testing for "dithiocarbamates" as usually all labs do.	Sample of Spinach was sent to NATA lab "Symbio" on 22/10/2025 (as soon as this was brought to our attention by Auditor during the audit). Results received on 28/10/2025. The results reported as <0.2mg/kg (compliant as per FSANZ schedule-20 MRL's). Moving forward, if Ridomil Gold is used as spray, this testing will be conducted as part of our annual MRL verification. See attached test results for our produce.	Lab report for additional testing For Spinach Symbio Laboratories B1994052 28/10/2025 Spinach - CR007 Dithiocarbamates. No breach reported.	Bisi Oladele 7/11/2025

Clause	Standard Element	Compliance Criteria	Records	Finding	Evidence
Section R - Freshcare Rules					
R1	Scope	1. Site is scoped appropriately in accordance with R1 - table	Form – M1 Scope Form – M1 Flowchart	Complies	Scope appropriately defined as grower and packer of Brassica, Leafy Vegetables
		2. Audit has been conducted in accordance with cycle and in harvest/operational period		Complies	Harvesting and packing of various Leafy vegetables and baby broccoli at time of audit.
R10	Logo Use	1. Freshcare Logo is used in accordance with Freshcare Rules	Visual inspection of product packaging and stamps etc	N/A	No Freshcare logo in use.
		2. Logo is not used on consumer facing packaging		N/A	No Freshcare logo in use

Clause	Standard Element	Compliance Criteria	Records	Finding	Evidence
M1 - Scope and Commitment					
M1.1	Scope	<p>1. The scope of Freshcare certification is defined by the owner or appropriate senior manager.</p> <p>2. All business enterprises and activities undertaken are recorded.</p> <p>3. Flowcharts are completed to document the crops and activities for which Freshcare certification is required.</p>	Form – M1 Scope Form – M1 Flowchart Crop List	Complies Complies Complies	<p>Scope of the business is growing and packing of Brassica and Leafy Vegetables</p> <p>Produce supplied to fresh market through various customers including Tier 1 supplier to retailer.</p> <p>No other activities on site.</p> <p>Process Flowchart for all produce include activities relating to land preparation, growing, harvesting and packing including postharvest water use and dispatch. BOM V9 29/9/2023,</p>
M1.2	Identify property areas, infrastructure and local activities on a property map.	<p>1. A property map is documented and maintained. The map identifies:</p> <ul style="list-style-type: none"> • property boundaries and adjacent infrastructure such as public roads and public places (schools, sports fields) • local activities that may impact food safety (other agricultural enterprises, waste treatment plants) • production areas and growing sites • farm houses, buildings, sheds, on-farm roads and access points • toilet facilities, septic tanks and seepage pads • workers accommodation and facilities • bulk fuel storage, including underground tanks • chemical storage areas, mixing areas, equipment clean-down areas, dip sites (postharvest, livestock) and disposal trenches/evaporation ponds • storage sites for waste, including controlled wastes (empty chemical containers awaiting collection) • fertiliser and soil additive storage, composting/ageing and mixing/loading areas • areas that are contaminated (persistent chemicals, heavy metals, fertilisers, waste, physical contaminants) • water sources, extraction points and delivery infrastructure. 	Property map Form M1- Property map checklist (optional)	Complies	<p>Bulmer Farms Master Site Map V1 gives an overview of all sites with easy access to Mitchell River water. Individual Farm map also sighted. Dated 17/1/2023.</p> <p>All Maps identify growing blocks, property boundaries, external roads, and in addition for:</p> <p>Lindenow Farm - Staff lunchroom and amenities, Water tanks, Equipment wash down area, Bulk fuel storage, Waste bins, Chemical storage, Fertiliser Storage, Tractor Storage, Workshop, Empty Chemical Disposal, Residential house.</p> <p>Bulmer Farm & Processing Shed – packing facility, Coolrooms, water tanks, staff lunchroom and amenities, Office, septic tank, waste bins, chemical cage, residential.</p> <p>All farms were visited and maps verified as current.</p>
		<p>1. The owner and/or appropriate senior manager provides suitably qualified workers to implement, maintain, review and improve the food safety program of the business.</p> <p>2. The organisational structure of the business is documented and must include:</p> <ul style="list-style-type: none"> • workers responsible for the management of food safety and quality • reporting relationships of all workers whose roles may affect food safety and quality. 		Complies Complies	<p>Organisation chart has been developed with Andrew Bulmer (Managing Director) having immediate report as GM Field Operations (Daniel Hammond), GM Finance & Administration (Glenn Trewin), GM Sales (Kaine Bulmer), GM People & Culture (Jody O'Brien), GM Facility & Development (Tim McAuliffe).</p> <p>Operation Management - Production (Jacqui Crawford), Maintenance (Layne Stubbs), Snr Agronomist (Nick Archdale), Field Ops Co-ordinator (Aaron Douglas), Farm 1 (Jason Stewart), Farm 2 (Nick Defelice), Farm 3 (Joshua Broome), Snr Prod & Log Manager (Andrew Papp)</p> <p>Supervisors - Baby Leaf, Hand Harvest, Baby Broc Room x2, Production Cleaning, Agronomy, Receival, Logistics, Quality</p>

M1.3	Define the roles, responsibilities and reporting relationships of workers responsible for the management of food safety and quality.	<p>3. Position descriptions are documented for workers responsible for the management of food safety and quality.</p> <p>4. The organisational structure, roles and responsibilities are reviewed at least annually or when changes occur. A record is kept.</p> <p>5. The organisational structure, roles and responsibilities are communicated to all workers.</p>	Form M1 - Organisational chart Form M1 - Position descriptions	Complies	A well detailed Position description on file for all positions with all staff encouraged to contribute to the continuous improvement of the Food Safety System.
Complies	PD Quality Assurance Supervisor revised 25/2/2025 - Include responsibility for the Quality team, Management and maintenance of Quality Systems, including Freshcare, HACCP, GMP and relevant customer standards.				
Complies	PD Production Manager revised 19/8/2025 - Include to ensure all team members understand and comply with HACCP, Freshcare, HARPS and other appropriate quality systems and standards				
Complies	Amiy Brambhatt is responsible for the Food Safety program and demonstrated a good knowledge of it. Organisational structure, roles and responsibilities are reviewed at least annually or when changes occur. Last reviewed with internal audit 1/7/2025.				
M1.4	Document the business commitment to the Freshcare Code of Practice.	<p>1. A Food Safety and Quality Policy is documented and must include measurable objectives.</p> <p>2. The owner or appropriate senior manager signs the Food Safety and Quality Policy committing to support and comply with the Freshcare Food Safety & Quality Standard, Freshcare Rules and all legislative requirements.</p> <p>3. The Food Safety and Quality Policy is communicated to all workers.</p> <p>4. The Food Safety and Quality Policy is reviewed at least annually, and when changes occur that may impact food safety or quality. A record is kept.</p>	Form – M1 Food Safety and Quality Policy	Complies	BOM010 Food Safety & Quality Policy has been signed by Andrew Bulmer MD 20/9/2023. Policy has included business committed to maintaining compliance to producing safe produce and complying to all relevant food legislation and regulation requirements.
Complies	Measurable quality objectives include: Customer complaint per month < 10, Quality complaint per month < 10, Quality Compliant per month to be < 5 for soiling of light mud, dirt and other natural-occurring soil, Non-conforming product (product and WIP rejections (including to rework) to be Nil Product delivery DIFOT to be >98%				
Complies	Copies of the policy is displayed in the shed and lunchroom. Relevant objectives are communicated to all workers at induction, and at regular toolbox meetings.				
Complies	FS & Q Policy reviewed with internal audit 1/7/2025.				
M2 - Documentation					

M2.1	Procedures and/ or work instructions are maintained for activities that impact food safety.	1. Procedures and/ or work instructions are documented and implemented for activities that impact food safety and quality.	Procedures Form – M2 Work instructions	Complies	Work Instructions & Procedures 016 Pack Shed – Knife Control; 017 Harvest Knife Control, 019 Harvest Harvester Cleaning and sanitation, 025 Pack Shed – Colour Coded Cleaning Utensil, 026 Pack Shed – Cleaning and Sanitation, 031 Pack Shed – Produce Labels, 034 Pack Shed - Incoming Raw Product. Handwashing with pictorial instructions in relevant places
		2. Procedures and/ or work instructions are reviewed at least annually or when changes to processes occur.		Complies	Reviewed with internal audit 1/7/2025.
Business Farms is an integrated farming and packing operation of leafy vegetables and Brassicas with growing across multiple sites. Produce is brought in from growing sites in clean tubs/crates. Pre assessment is done	Verify compliance with the Freshcare Code of Practice through relevant documents and records.	1. Current editions of the Freshcare Code of Practice Food Safety & Quality and the Freshcare Rules are kept.	Freshcare Food Safety & Quality Standard Freshcare Rules	Complies	Electronic copy of current Freshcare Food Safety & Quality Standard V4.2 and Freshcare Rules are available and maintained electronically..
		2. All records and documents required to verify compliance to this Code of Practice are legible and must include: <ul style="list-style-type: none"> title date of issue or version number business name name of person completing the record and date of completion. 		Complies	Current Freshcare FSQ forms in use, in addition to business own developed forms and checklists which meet Freshcare requirement. Name of person completing, and date of completion have been included in all documentation and records. Records are kept for longer than 2 years. Business uses LiveFarmer, iAuditor and Safety Culture for QC record keeping. Electronic storage.
		3. As documents and records change, out-of-date versions are replaced.		Complies	Only current versions of forms are in use.
		4. All records are securely stored and kept for a minimum of two years (or longer if required by legislation or customers).		Complies	Records are kept for longer than 2 years. Spray records maintained on Live Farmer and iAuditor and Safety Culture for records.
M3 - Training & Development					
M3.1	Complete Freshcare training	1. A management representative completes approved Freshcare Food Safety & Quality training. Evidence is kept. (See Appendix A-M3).	Training certificate	Complies	Name: Amiy Brambhatty; Buangi Salomia; Rineieta Ekeata Date Completed: 1/7/2025 Version: 4.2 Trainer/ Training Body : IL Johson Trainer ID TR00882601 Name: Jacqui Crawford Date Completed: 26/7/2024 Version: 4.2 Trainer/ Training Body : QMS CERT01506 All Certificates in folder.
		1. Training is provided for workers who complete tasks relevant to this Code of Practice.		Complies	Employment Induction training includes but not limited to instructions on Food Safety, Allergens, Personal Hygiene, Quality Assurance, Workplace emergency situations, Work wear, PPE & presentation, Site security, and more.

M3.2	Train all workers who complete tasks relevant to this Code of Practice to ensure a base level of food safety awareness.	2. All workers must receive basic food safety training before starting work.	Form – M3 Training record – internal FSQ Form – M3 Training record Other Training certificates	Complies	Records reviewed for Bridie de Kunder 21/7/2025, Felix Fry 18/8/2025, Emidio Ribeiro, Carvalho Virginia, Juleita Da Silva, Riggo Bertosasi 18/9/2025; Bruce Sieber 29/9/2025; Will Hutchinson 13/10/2025; Cody, Gaspar, Nuno, Allua, Aiken 16/10/2025 and more.
		3. Training is provided in the relevant language for workers, or pictorially.		Complies	Training provided in English with interpreters for Timorese, Pidgin as needed.,
		4. A record of internal and external training is kept and must include: <ul style="list-style-type: none"> • name and signature of trainee • name of trainer or training provider • topic of the training • date of training and expiry date (when applicable). 		Complies	Employment Induction training includes but not limited to instructions on Food Safety, Allergens, Personal Hygiene, Quality Assurance, Workplace emergency situations, Work wear, PPE & presentation, Site security, and more. Records reviewed for Bridie de Kunder 21/7/2025, Felix Fry 18/8/2025, Emidio Ribeiro, Carvalho Virginia, Juleita Da Silva, Riggo Bertosasi 18/9/2025; Bruce Sieber 29/9/2025; Will Hutchinson 13/10/2025; Cody, Gaspar, Nuno, Allua, Aiken 16/10/2025 and more.
		5. A review of training is conducted at least annually or when tasks and/or workers change.		Complies	Other external training - Rashapreet Walia HACCP training through Quality Associates Cert No. SOA-5121 5/9/2025 FBPFSY2002, FBPFSY3002; PACHE80647 expiry 29/8/2029 Jacqui Crawford ChemCERT CERT222517 Issued 16/9/2024 Josh Broome PACHE80645 issued 16/9/2024 Nick Defelice AusChem #81757 issued 17/6/2025 Mweretaka Tekiera PACHE63929 ChemCERT expiry 22/12/2027
				Complies	Training has been reviewed with internal audit, 1/7/2025
M4 - Internal audit, Corrective Action, & Preventative Action					
M4.1	Conduct internal audits to verify ongoing compliance with this Code of Practice.	1. An internal audit of all activities and records relevant to the Freshcare Food Safety & Quality Standard is conducted at least annually, or when changes occur that may impact food safety. A record is kept.	Form – M4 Internal audit report	Complies	Internal audit was completed by Amiy B. 1/7/2025 using Freshcare FSQ and Retailer Supply Internal Audit checklist. Adequate comments included with no CAR raised. Follow-up notes for where needed.
		2. Workers responsible for completing sections of the internal audit are identified and, where possible, are independent of the practices being assessed.		Complies	AB is Quality personnel and independent of most process.
M4.2	Complete corrective actions for any non-compliance.	1. A Corrective Action Record (CAR) must be completed when the requirements of the Freshcare Food Safety & Quality Standard, Freshcare Rules or legislation are not being met, as identified by: <ul style="list-style-type: none"> • routine activities • annual internal audits • annual external audits • complaints • produce identified as being contaminated, or potentially contaminated. • Incidents 	Form – M4 Corrective action record (CAR)	Complies	Business have system in place to capture internal issues, customer complaints or rejections, internal and external audit non-conformance. Incidence is logged on an Excel sheet with a BIR raised. Spreadsheet reviewed with total complaints raised per month as: Jan - 2, Feb - 2, March - 10, Apr - 5, May - 5, June - 2, July - 6, Sep - 4. Corresponding BIR is raised and adequately actioned. Customer complaint PM fresh Ref NCF #11523 1/7/2025 Green hard plastic tag in Spinach *BIR 26 Closed 4/7/2025 Customer complaint One Harvest CAR #NAT2425-445 25/6/2025 Slugs in Mizuna *BIR22 Close out 27/6/2025
		2. A Corrective Action Record must include: <ul style="list-style-type: none"> • description of the problem • cause of the problem • whether or not the problem has occurred before • short term fix (action taken to fix the problem) 		Complies	BIR system meets all required information. Customer complaint PM fresh Ref NCF #11523 1/7/2025 Green hard plastic tag in Spinach *BIR 26 Closed 4/7/2025 Customer complaint One Harvest CAR #NAT2425-445 25/6/2025 Slugs in Mizuna *BIR22 Close out 27/6/2025

		<ul style="list-style-type: none"> long term fix (action taken to prevent the problem recurring) confirmation that short term and long term actions are completed and effective <ul style="list-style-type: none"> name and signature of person completing the review date of the review. <p>3. Reoccurrences of non-compliance are reviewed by the owner or appropriate senior manager.</p>		Complies	
				N/A	No reoccurrences of non-compliance noted.
M4.3	Conduct a management review of compliance and documentation.	1. A management review of compliance is conducted at least annually. A record of the review is kept and must include as a minimum: <ul style="list-style-type: none"> internal and external audits corrective actions customer feedback complaints training the food safety and quality policy and measurable objectives 	Form M4 Management Review Minutes	Complies	<p>Fortnightly Facilities & Development Meetings (Management Review) include discussion on site Food Safety program including customer complaints and follow up actions. Sample minutes 28/4/2025, 19/5/2025, 22/5/2025, 5/6/2025, 10/7/2025, 31/7/2025, 9/9/2025 with attendees as Tim McAuliffe (TM), Andrew Papp (AP), Jacqui Crawford (JC), Aimy Brambhatty (AB). Business own minute template used and meets Freshcare requirement. Daily production meetings include reporting of Food safety and Quality issues within 24 hours for immediate actioning.</p>
M5 - Customer requirements					
M5.1	Comply with customer specifications.	<p>1. Where a written product specification has been provided by, or agreed with a customer, a copy of the specification is kept.</p> <p>2. Product is checked to ensure it meets the agreed specification before dispatch. When required by the customer, a record is kept.</p> <p>3. If product does not meet the agreed specification, the customer is informed of the variation and the agreed course of action is implemented and recorded.</p>	Product specifications Product inspection records	Complies	<p>Customer specification Retailer A - Broccoli Baby V21 9/7/2025, Broccoli V12 7/5/2025 PM Fresh - Spinach leaf #704905, Green Coral V2.1 6/5/2021, Kale #720044 V2.2 6/5/2021 One Harvest - Baby Spinach V1 8/7/2013, Tatsoi V1 8/7/2013, Rocket V1 21/6/2013 Bulmer Spec - Baby Red Cos V1 3/6/2016, Green Coral V1 20/5/2016, Mizuna V1 May 2016</p> <p>Produce assessment include check for Harvest damage/Bruising, Cut leaf, Pest damage, Breakdown, Disease, Dirt Score. Records reviewed: 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025 and more.</p> <p>Tier 1 customer request variation as needed. Presently none in place.</p>

Clause	Standard Element	Compliance Criteria	Records	Finding	Evidence
F1 - Hazard analysis					
F1.1	Conduct risk assessments for persistent chemicals.	<p>1. Risk assessments are conducted for each growing site to determine the risk of persistent chemical contamination of produce from the soil/growing medium. A record is kept. (See Appendix RA-F1.1).</p> <p>2. If the risk assessments conducted in F1.1.1 determine the risk of the hazard is high, relevant control measures, monitoring and verification activities are implemented. (See Appendix RA-F1.1).</p>	Form F1 - Risk assessment – persistent chemicals	Complies N/A	Site Hazard Analysis Iss 10/4/2023 include risk assessment for persistent chemical contamination of produce from soil at all sites.
F1.2	Conduct risk assessments for heavy metals.	<p>1. Risk assessments are conducted for each growing site to determine the risk of heavy metal contamination of produce from the soil/growing medium. A record is kept. (See Appendix RA-F1.2).</p> <p>2. If the risk assessments conducted in F1.2.1 determine the risk of the hazard is high, relevant control measures, monitoring and verification activities are implemented. (See Appendix RA-F1.2).</p>	Form F1 - Risk assessment – heavy metals	Complies N/A	Site Hazard Analysis Iss 10/4/2023 include risk assessment for heavy metal contamination of produce from growing soil at all sites. Hazard risk determined as low.
F1.3	Conduct risk assessments for fertilisers and soil additives.	<p>1. Risk assessments are conducted for all growing sites to determine the risk of microbial contamination of produce from fertilisers and/or soil additives. A record is kept. (See Appendix RA-F1.3).</p> <p>2. If the risk assessments conducted in F1.3.1 determine the risk of the hazard is high, relevant control measures, monitoring and verification activities are implemented. (See Appendix RA-F1.3).</p>	Form – F1 Risk assessment – fertilisers and soil additives	Complies N/A	Site Hazard Analysis Iss 10/4/2023 include risk assessment for microbial contamination of produce from fertilisers and/or soil additives. Only use fertilisers that do not contain manure and/or food waste with no risk identified.
F1.4	Conduct risk assessments for preharvest water.	<p>1. Risk assessments are conducted for all preharvest water used to determine the risk of microbial contamination of produce from preharvest water. A record is kept. (See Appendix RA-F1.4).</p> <p>2. If the risk assessments conducted in F1.4.1 determine the risk of the hazard is high, relevant control measures, monitoring and verification activities are implemented. (See Appendix RA-F1.4).</p>	Form – F1 Risk assessment – fertilisers and soil additives	Complies N/A	Site Hazard Analysis Iss 10/4/2023 include risk assessment for pre harvest water for microbial contamination of produce. Hazard risk determined as low as no irrigation or spraying within 48 hours of harvest with subsequent pathogen reduction step at the packing facility if this happens.
F1.5	Where an additional food safety hazard is identified within the scope of this Code of Practice, a risk assessment is conducted and additional actions implemented if required by the hazard analysis.	<p>1. A risk assessment must be conducted for any additional food safety hazard identified within the scope of the Freshcare Code of Practice Food Safety & Quality. A record is kept.</p> <p>2. If the risk assessment conducted in F1.5.1 determines the risk of the hazard identified is high, relevant control measures, monitoring and verification activities are implemented.</p>	Form – F1 Risk assessment – other practices	N/A N/A	No additional food safety hazard identified No additional food safety hazard identified
F1.6	Where an aspect of this Code of Practice is not implemented, it is supported by a risk assessment detailing reasons for exclusion.	1. A risk assessment must be conducted to support any aspect of the Freshcare Code of Practice Food Safety & Quality that is not implemented and must clearly detail the reason for any exclusion. A record is kept.	Form – F1 Risk assessment – other practices	N/A	All elements of the Standard have been implemented. No exclusion required.

F1.7	Review risk assessments at least annually.	1. All risk assessments are reviewed at least annually, or when changes occur that may impact the significance of the hazards.	Record of annual risk assessments review	Complies	All risk assessment reviewed with internal audit 1/7/2025.
F2 - Growing Sites					
F2.1	Manage growing sites to minimise the risk of contaminating produce.	1. If the risk assessment conducted in F1.1 identified the risk of persistent chemical contamination of produce from the soil/growing medium is high, the additional control measures specified in the risk assessment are implemented. (See Appendix RA-F1)	Form – F1 Risk assessment – persistent chemicals	N/A	Risk assessment outcome as low. No additional control measure required
		2. If the risk.1). assessment conducted in F1.2 identified the risk of heavy metal contamination of produce from the soil/growing medium is high, the additional control measures specified in the risk assessment are implemented. (See Appendix A-F5 and RA-F1.2).		N/A	Risk assessment outcome as low. No additional control measure required
		3. Growing sites are assessed for potential of spray drift.	Soil/growing medium test for persistent chemicals	Complies	Weather condition assessed before spraying operation, with wind conditions noted with spray record.
		4. Where spray drift is likely, plantings are planned to minimise the risk of contaminating non-target produce.		Complies	Crops are planted with minimal potential for spray drift. All operators responsible for spraying operation are aware and monitor spray drift.
		5. For growing sites affected by a flood event, planting must be scheduled to ensure the period between flood water subsiding and harvest exceeds 90 days for produce where the harvestable part is grown in, or has direct contact with the soil, and may be eaten uncooked.	Produce residue test result for persistent chemicals	N/A	No flood event noted within the last twelve months.
		6. Livestock is not permitted on growing sites within: <ul style="list-style-type: none"> • 90 days of intended harvest date for produce where the harvestable part is grown in, or has direct contact with the soil, and may be eaten uncooked, or • 45 days of intended harvest date for all other produce. 		N/A	No livestock permitted in growing area.
		7. Growing sites are assessed for potential of physical contamination.	Form – F2 Livestock movement record	Complies	Growing site history and farming practices have been assessed for potential physical contaminants with subsequent steps to remove physical contaminants if they exist. None identified from growing site history and farming practices.
		8. Where physical contamination is likely, sites are inspected before ground preparation and physical contaminants are removed or managed to minimise the risk of contaminating produce.		Complies	
		9. Sites/areas contaminated with physical contaminants are identified on the property map.		N/A	No areas with physical contaminants identified on property map
F3 - Planting Materials					
F3.1	Manage planting materials to minimise the risk of contaminating produce.	1. Planting materials are purchased from suppliers that are managed in accordance with the supplier requirements specified in F11.1.		Complies	Seeds obtained from Approved suppliers – Boomaroo Nurseries, Lefroy Valley, Rijz Zwaan, Bayer Crop, Grolink. All managed in F11.1
F4 - Chemicals					
		1. Chemicals are purchased from suppliers that are managed in accordance with the supplier requirements specified in F11.1.		Complies	Chemicals are purchased from Approved Chemical suppliers – EE Muir, Elders, Sopura

F4.1	<p>Obtain properly labelled chemicals from approved suppliers and ensure labels remain legible.</p>	<p>2. Chemical containers are adequately labelled and in acceptable condition on receipt.</p> <p>3. Deteriorating chemical labels are replaced immediately with a legible copy.</p> <p>4. All chemicals purchased are recorded in a chemical inventory. A record is kept and must include:</p> <ul style="list-style-type: none"> • date received • place of purchase • name of chemical • batch number (where available) • expiry date or date of manufacture • quantity 	Form – F4 Chemical inventory	Complies	Alex confirmed chemical containers are checked on arrival to ensure adequate labelling and acceptable condition. Chemicals sighted at time of audit were in original containers, with all labels intact and in good condition.
F4.2	<p>Store, manage and dispose of chemicals to minimise the risk of contaminating produce.</p>	<p>1. Chemical storage areas are:</p> <ul style="list-style-type: none"> • located and constructed to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing sites or water sources • structurally sound, adequately lit, well ventilated and constructed to protect chemicals from direct sunlight and weather exposure • equipped with a spill kit to contain and manage chemical spills • secure, with access restricted to authorised workers. <p>2. Chemicals are stored in designated separate areas for each category of chemical, and for chemicals awaiting disposal.</p> <p>3. Chemicals are stored in original containers according to directions on the container label. If a chemical is transferred to another container for storage purposes, the new container is a clean chemical container and a copy of the chemical label is applied to the new container.</p> <p>4. Stored chemicals are checked at least annually to identify and segregate chemicals for disposal that have:</p> <ul style="list-style-type: none"> • exceeded the label expiry date • exceeded the permit expiry date • had their registration withdrawn • containers that are leaking, corroded or have illegible labels. <p>5. A record of the check is kept and must include:</p> <ul style="list-style-type: none"> • date of the check • name and quantity of chemicals awaiting disposal • name of authorised person conducting the check. 	Property map Form – F4 Chemical inventory Chemical disposal receipts. Chemical drum disposal receipts.	Complies	Chemical storage in a modern shed with Concrete floor. Structurally sound, well ventilated, with adequate lighting and located away from growing area with no risk of contamination of produce. Chemical spill kit sighted. and well secured with access code assigned only to authorised persons.
		Complies		Chemical containers are stored in groups and all in original containers. No chemicals noted requiring disposal	
		Complies		Chemicals sighted during the site visit were in original containers with no de-canting occurring.	
		Complies		Annual chemical check is completed by Alex & Amiy 10/9/2025 with no chemicals requiring disposal.	
		Complies		Annual chemical check is completed by Alex & Amiy 10/9/2025 with no chemicals requiring disposal.	

		6. Unusable chemicals and empty chemical containers are legally disposed of through registered collection agencies or approved off-farm disposal areas. A record of disposal is kept.		Complies	Empty containers are triple rinsed before disposal. Empty chemical containers are disposed of through DrumMuster. #116904 LIN121224 317 containers.
F4.3	Train and authorise workers who store, handle, apply and dispose of chemicals.	1. Workers involved in the supervision of the storage, handling, application and disposal of chemicals: <ul style="list-style-type: none"> have successfully completed a recognised chemical users course, or equivalent (See Appendix A-F4) are competent in chemical storage, handling, application and disposal as specified by the Freshcare Code of Practice Food Safety & Quality. 	Record of completion of farm chemical users course Form – F4 Chemical authorisation record	Complies	Jacqui Crawford ChemCERT CERT222517 Issued 16/9/2024 Josh Broome PACHE80645 issued 16/9/2024 Nick Defelice AusChem #81757 issued 17/6/2025 Mweretaka Tekiera PACHE63929 ChemCERT expiry 22/12/2027 Jason Steward AusChem 76108 expiry 17/6/2025 Craig Williams PACHE80904 issued 29/8/2024 Rashan Walia PACHE80647 expiry 29/8/2029 And more.
		2. Workers authorised to store, handle, apply and dispose of chemicals have been trained.		Complies	Chemical authorisation record displayed at the chemical shed listed Nick, Alex, Rashan, Joshua, Jason, Craig, Mweretaka, Aimy as authorised persons.
		3. A register of workers authorised to store, handle, apply and/or dispose of chemicals is maintained and displayed in the chemical storage area.		Complies	Chemical authorisation record displayed at the chemical shed listed Nick, Alex, Rashan, Joshua, Jason, Craig, Mweretaka, Aimy as authorised persons.
F4.4	Use chemicals according to regulatory, label and market requirements.	1. Chemicals are used and applied: <ul style="list-style-type: none"> according to label directions, or under 'off-label permits' issued by the Australian Pesticides and Veterinary Medicines Authority (APVMA), with a current copy of the permit kept, or according to relevant state legislation for 'off-label use', and according to specific customer and/or destination market requirements. 	Copies of applicable off-label permits	Complies	Alex Keith (Agronomist) confirmed chemicals are used according to label directions. Presently no off-label chemical used.
		2. Chemicals are checked for their withholding period before use.		Complies	LiveFarmer upload whp for every spray application and the system will not allow harvesting to be entered outside of expected harvest date.
F4.5	Avoid potential for spray drift.	1. Chemicals are not applied when the risk of contaminating adjacent crops or off-target areas with spray drift is high.		Complies	All operators are knowledgeable and aware to spray on calm days to reduce chances of spray drift.
		2. Potential and actual spray drift incidents are identified. A record is kept.		N/A	No issue noted on spray record.
		1. Chemical application equipment is maintained and checked for effective operation before and during each use.		Complies	Equipment is maintained and Nick confirmed they are checked for effective operation, before, and during each use.
		2. Equipment is calibrated at least annually or as per manufacturer's instructions and immediately after spray nozzles are replaced.		Complies	Equipment is calibrated annually, and nozzles replaced at calibration, if required. Calibration record sighted for: Chemical Sprayers:

F4.6	Maintain and calibrate chemical application equipment.	<p>3. Equipment is calibrated using a recognised method. A record of calibration is kept and must include:</p> <ul style="list-style-type: none"> · date of calibration · method of calibration and results · name of person calibrating the equipment 	<p>Calibration records Form – F8 Calibration record</p>	Complies	<p>Kuhn Dettis 2 (#2, #3) by Josh Broome 13/10/2025 Gold Acres by Mwerethka Jekiera 6/10/2025 Fertiliser Applicators: Brendan O'Kelly Side Dresser (Rustica) 6/10/2025 Side Dresser (Tropote) 8/10/2025 Orange Bed Former 480kg/ha 10/10/2025 Spinner 250kg/ha 6/10/2025 Scarifier 8/10/2025 All Equipment look well maintained at time of audit.</p>			
F4.7	Manage mixing and disposal of chemical solutions to minimise the risk of contaminating produce.	1. Chemical mixing areas are located to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources.	Property map	Complies	Chemical mixing is done outside the chemical shed, safely away from growing site and water source.			
		2. Leftover chemical solutions are disposed of according to label directions where specified, or in a manner that minimises the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources.		Complies	Operators mix to requirements of the block to be sprayed. Minimal leftover and a safe area available to spray out leftover chemical if required			
F4.8	Record all chemical applications.	<p>1. Records of all preharvest chemical applications are kept and must include:</p> <ul style="list-style-type: none"> · application date · start and finish times · location and crop · chemical used (including batch number if available) · rate of application and quantity applied · equipment and/or method used to apply the chemical · withholding period (WHP) or earliest harvest date (EHD) · wind speed and direction · name and signature of person who applied the chemical. 	<p>Form – F4 Preharvest chemical application record</p>	Complies	<p>Spray application records maintained on LiveFarmer with information captured meeting Freshcare requirement.</p> <p>11/3/2025 4pm Spinach B4-9 *Revus (rate 600L/ha, used 1.16L, whp-1 day) + Sprayphos 620 (rate 2.9L/ha, used 5.50L, whp-1) *Boomspray 19.7kph SE *Op: Lucas *Safe Harvest Date 12/3/2025 *1st pick 19/3/2025 Spray dates - 25/2/2025, 11/3/2025 (last spray with WHP-1 day). Other chemical use - Out of Bounds</p> <p>30/12/2024 11:32am Baby Broccoli B6-45-Y1 *Amicus Blue (2L/ha, used 4.56L, whp-nil) *boomspray 19kph W 19C *Joshua *Safe harvest date 30/12/2024 *1st Harvest date 31/12/2024 Spray dates - 21/11/2024, 3/12/2024, 19/12/2024 (last with withholding 1 day), 30/12/2024. Other chemicals - Ridomil Gold MZ WG, Success Neo, Cimergra</p> <p>15/4/2025 10:46am Mizuna O2-14-T1*Sprayphos 620 (rate 2.9L/ha, used 2.67L, whp-1) *Boomspray 14kph E *Op: Joshua *Safe harvest date 16/4/2025 *1st Harvest date 29/4/2025 Spray dates - 4/4/2025, 11/4/2025, 15/4/2025 (last with withholding - 1 day). Other chemicals - Belt</p> <p>11/9/2025 8:36am Lettuce Green Coral W1-25-C2 *Sprayphos 620 (rate 2.9L/ha, used 0.49L, whp-1) *Boomspray 20.4kph W *Op: Mweretaka * Safe harvest date 12/9/2025 * Harvest 18/9/2025 Spray dates - 19/6/2025, 25/7/2025, 12/8/2025, 26/8/2025 (last with whp - 1 day)</p>	Form – F4 Postharvest chemical application record	N/A	No postharvest chemical application.
		<p>2. Records of all postharvest chemical treatments are kept and must include:</p> <ul style="list-style-type: none"> · treatment date and time · produce treated · chemical used (including batch number if available) · rate of application and/or quantity applied 						

	<ul style="list-style-type: none"> · equipment and/or method used to apply the chemical · withholding period (WHP) (where applicable) · name and signature of person who carried out the chemical treatment. 			
F4.9	<p>Test produce for chemical residues to verify that chemicals are applied correctly, withholding periods are observed and produce complies with MRLs.</p> <p>1. A chemical residue test is conducted before initial Freshcare certification and then annually, or more frequently, if required by a customer specification.</p> <p>2. A chemical residue test is:</p> <ul style="list-style-type: none"> • a multi-screen test that includes chemicals used in the spray program • conducted on a random sample of produce that has had all preharvest and postharvest chemical treatments completed and is ready for sale and/or consumption • conducted by a competent laboratory with NATA accreditation to ISO/IEC 17025 for the analysis of chemical residues. <p>3. Chemical residue levels do not exceed:</p> <ul style="list-style-type: none"> • Maximum Residue Limits (MRLs) as specified by Food Standards Australia New Zealand (FSANZ) • Maximum Residue Limits (MRLs) as specified by a customer and/or the importing country (where applicable). 	Produce residue test result	<p>Complies</p> <p>Major</p> <p>Complies</p>	<p>Annual produce testing through ALS NATA 1247.</p> <p>Annual Chemical residue testing is done on random samples for all produce grown. Testing through ALS NATA 1247.</p> <p>Baby Broccoli – FM2516814 27/3/2025</p> <p>Chard – FM2516822 27/3/2025</p> <p>Green butter – FM2516839 27/3/2025</p> <p>Green Oak – FM2516812 27/3/2025</p> <p>Mixed Salad – FM2516813 27/3/2025</p> <p>Mizuna – FM2516829 27/3/2025</p> <p>Red Butter – FM2516841 27/3/2025</p> <p>Red Oak – FM25116842 27/3/2025</p> <p>Spinach – FM2516826 27/3/2025</p> <p>Micro – E. coli <3 cfu/g, Listeria & Salmonella - ND/25g.</p> <p>Ridomil Gold (Mancozeb) used in the spray program on Spinach has not been captured on testing done - CAR</p>

F5 - Fertilisers and soil additives

	<p>1. Human effluent or biosolids are not used.</p> <p>2. Fertilisers and soil additives comply with heavy metal limits specified in AS4454-2012 Composts soil conditioners and mulches. (See Appendix A-F5).</p>	<p>Form – F1 Risk assessment – fertilisers and soil additives</p> <p>Copies of certification for suppliers of treated fertilisers and soil additives</p> <p>Certificate of analysis for treated fertilisers and soil additives</p>	<p>Complies</p> <p>N/A</p>	<p>No evidence of untreated manures or human effluent / biosolid used.</p> <p>No compost soil conditioners or mulches used. Only synthetic fertilisers in used.</p>
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F5.1	Manage fertilisers and soil additives to minimise the risk of contaminating produce.	3. Storage sites for fertilisers and soil additives are located, constructed and maintained to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources.	Form – F5 Fertilisers and soil additives treatment record Form – F5 Fertilisers and soil additives application record	Property map	Complies	Synthetic fertilisers are stored away from growing site and water source.
		4. Specified exclusion periods between application of fertilisers and soil additives and crop harvest (identified in the risk assessment conducted in F1.3) must be observed. (See Appendix A-F5 and RA-F1.3).		N/A		No exclusion periods require for type of fertiliser applied
		5. Fertilisers and soil additives containing manures and/or food waste used within the specified exclusion periods must be treated using an approved treatment process. Evidence is kept. (See Appendix A-F5).		N/A		No manure and/or food waste used.
		6. Liquid or foliar sprays, derived from untreated manures, that may contact the harvestable part of the crop must not be used within: <ul style="list-style-type: none"> • 90 days of intended harvest date for produce that may be eaten uncooked, or • 45 days of intended harvest date for all other produce. 		N/A		No liquid or foliar spray from untreated manure.
		7. All other liquid or foliar sprays that may contact the harvestable part of the crop must meet preharvest water requirements.		N/A		No liquid or foliar sprays done within 48 hours of harvest.
		8. Fertilisers and soil additives are not applied when the risk of contaminating off-target areas due to wind drift and/or runoff is high.		Complies		Weather conditions are observed with application only when risk of drift or run off is low. Evident in record sighted.
		9. Records of all fertiliser and soil additive applications are kept and must include: <ul style="list-style-type: none"> • application date • location and crop • product used • rate of application • wind speed and direction • method of application/incorporation • name of person applying the fertilisers and soil additives. 		Complies		Application record maintained on LiveFarmer. 11/3/2025 Spinach B4-9 *Manganese Chelate 2L/ha *foliar 19.7kph SE *Op: Lucas 18/12/2024 Baby Broccoli B6-45-Y1 *Quick-N Bulka 200kg/ha *Spreader 19kph W *Op: Brendan O'Kelly 14/7/2025 Green Coral *Rustica Plus 400kg/ha *Spreader 11kph NW *Op: Brendan
F6 - Water						
F6.1	Manage and maintain water sources and infrastructure.	1. All water sources used preharvest and postharvest are identified. A record is kept.	Form – F6 Water source record Property map	Complies		Water source identified on all site maps as dam filled from river, bore for all irrigation use through sprinklers. Postharvest water - bore
		2. Water sources are monitored and managed to minimise potential contamination from: <ul style="list-style-type: none"> • human activities • livestock and domestic animals • wildlife (where possible) • adjacent activities. 		Complies		Water source monitored and managed to minimise potential contamination. Dams, rivers, irrigation shed and water extraction points all well maintained at time of audit.
		3. Water extraction points, water storage and delivery infrastructure and irrigation equipment is monitored and maintained.		Complies		Water storage tanks well maintained and fit for purpose.
		4. Water storage tanks, water dumps, flumes and treatment tanks are <ul style="list-style-type: none"> • Suitable for Intended purpose • constructed of materials that will not contaminate the water 		Complies		

		<ul style="list-style-type: none"> • clean and maintained. 			
F6.2	Manage preharvest water to minimise the risk of contaminating produce.	<p>1. Water sources contaminated by toxic algae are not used if preharvest water directly contacts the harvestable part of the crop</p> <p>2. Reclaimed or recycled water used meets the appropriate specification as defined in the Australian Guidelines for Water Recycling (2006). Water suppliers provide test results that verify water quality.</p> <p>3. If the risk assessment conducted in F1.4 identified the risk of microbial contamination of produce from preharvest water use is high, all water used within 48 hours of harvest must meet E. coli <100 cfu/100mL. Evidence is kept. (See Appendix A-F6 and RA-1.4).</p> <p>4. Produce that has come into contact with flood water is not harvested unless it meets limits of E. coli <10 cfu/g and Salmonella Not Detected/25g, or customer specifications.</p>	Form – F1 Risk assessment – pre-harvest water	Complies	Water sources are clear from toxic algae. No reclaimed, or recycled water in use. Risk assessment for microbial contamination found as low. Annual water micro testing is done through ALS NATA 1274 with all E. coli <100cfu/100ml
			Pre-harvest water test results	N/A	FM2539628-AI 4/7/2025 Bulmer Farm River E. coli 29cfu/100ml FM2539628-AE 4/7/2025 Galati's River E. coli 45 cfu/100ml FM2539628-AB 4/7/2025 Galati River Pump-2 E. coli 45 cfu/100ml FM2539628-AD 4/7/2025 Galati's River Pump-1 E. coli 63 cfu/100ml FM2570922-AP 25/9/2025 Kieth's Pump E. coli 32 cfu/100ml FM2570922-AQ 25/9/2025 Pappins Pump E. coli 0 cfu/100ml FM2570922-AR 25/9/2025 Pappins Shed E. coli 4 cfu/100ml FM2570922-AS 25/9/2025 O'Briens Pump E. coli 38 cfu/100ml FM2570922-AT 25/9/2025 O'Briens Pump (Dam) E. coli 27 cfu/100ml FM2553270-AC 31/7/2025 Coster Pump E. coli 30 cfu/100ml FM2553270-AD 31/7/2025 Hines Pump E. coli 26 cfu/100ml FM2553270-AE 31/7/2025 Woodward Bore E. coli 0 cfu/100ml FM2553270-AC 31/7/2025 Coster Pump E. coli 30 cfu/100ml No flood event noted.
F6.3	Manage post-harvest water to minimise the risk of contaminating produce.	<p>1. Water sources contaminated by toxic algae are not used postharvest.</p> <p>2. Water used postharvest for pre-washing (removing soil and debris) where there is a subsequent wash step, must meet E. coli <100 cfu/100mL. Evidence is kept. (See Appendix A-F6).</p> <p>3. All other water used postharvest is suitable for the intended purpose and not a source of food safety risk, and meets, or is treated to achieve, E. coli <1 cfu/100mL. Evidence is kept. (See Appendix A-F6).</p> <p>4. Water in recirculation systems, water dumps, flumes and treatment tanks, is treated and/or changed at an appropriate frequency to maintain water quality, E. coli <1 cfu/100mL. A record is kept.</p> <p>5. Any variations to postharvest water quality must be supported by a risk assessment and associated documentation and be verified at audit.</p>	Postharvest water test results	Complies	Water source is bore with no obvious sight of toxic algae. Bore water used for produce washing and ice making.
			Form – F6 Water treatment monitoring record	Complies	Water Micro test by ALS NATA 1274 FM2543215-AH 24/6/2025 Bulmer Bore E. coli 0 cfu/100ml FM2543215-AF 24/6/2025 Shed Tap Water 1-1 E. coli 0 cfu/100ml FM2543215-AG 24/6/2025 Ice Machine Water E. coli 0 cfu/100ml
				Complies	Recirculating wash water is auto dose with Peracetic Acid. Validation report of the process maintaining water quality at E. coli <1 cfu/100ml on file. Annual testing of recirculated water at worst case scenario still done.
				Complies	FM2543215-AB 24/6/2025 Line 1 Wash Bath-1 E. coli 0 cfu/100ml FM2543215-AC 24/6/2025 Line 1 Wash Bath-2 E. coli 0 cfu/100ml FM2543215-AD 24/6/2025 Line 2 Wash Bath-1 E. coli 0 cfu/100ml FM2543215-AE 24/6/2025 Line 2 Wash Bath-2 E. coli 0 cfu/100ml FM2543215-AA 24/6/2025 Baby Broc Wash Bath E. coli 0 cfu/100ml
		<p>1. Water used for hand washing is suitable for the intended purpose and not a source of food safety risk, and meets, or is treated to achieve, E. coli <1 cfu/100mL. Evidence is kept. Where water is not proven to meet E. coli <1 cfu/100mL an alcohol-based hand sanitiser must be used after washing hands with soap and water. (See Appendix A-F6).</p>		Complies	Dam/river water used for handwashing in growing sites with alcohol-based hand sanitiser available for use after handwashing. Handwashing and cleaning at the packing shed is with bore water. All workers use plastic/rubber gloves when handling any of the harvested crops.
					Water Micro test by ALS NATA 1274 FM2543215-AF 24/6/2025 Shed Tap Water E. coli 0 cfu/100ml

F6.4	Manage all other water usage.	2. Water used for cleaning equipment, containers or other produce contact surfaces is suitable for the intended purpose and not a source of food safety risk, and meets, or is treated to achieve, E. coli <1 cfu/100ml. Evidence is kept. (See Appendix A-F6).	Complies	FM2543215-AH 24/6/2025 Bulmer Bore E. coli 0 cfu/100ml FM2539628-AI 4/7/2025 Bulmer Farm River E. coli 29 cfu/100ml FM2539628-AE 4/7/2025 Galati's River E. coli 45 cfu/100ml FM2539628-AF 4/7/2025 Galati River Pump-2 E. coli 45 cfu/100ml FM2539628-AD 4/7/2025 Galati's River Pump-1 E. coli 63 cfu/100ml FM2570922-AP 25/9/2025 Kieth's Pump E. coli 32 cfu/100ml FM2570922-AQ 25/9/2025 Pappins Pump E. coli 0 cfu/100ml FM2570922-AR 25/9/2025 Pappins Shed E. coli 4 cfu/100ml FM2570922-AS 25/9/2025 O'Briens Pump E. coli 38 cfu/100ml FM2570922-AT 25/9/2025 O'Briens Pump (Dam) E. coli 27 cfu/100ml FM2553270-AC 31/7/2025 Coster Pump E. coli 30 cfu/100ml FM2553270-AD 31/7/2025 Hines Pump E. coli 26 cfu/100ml FM2553270-AE 31/7/2025 Woodward Bore E. coli 0 cfu/100ml FM2553270-AC 31/7/2025 Coster Pump E. coli 30 cfu/100ml
		3. Any variations to water quality must be supported by a risk assessment and associated documentation and be verified at audit.	N/A	No variation required

F7 - Allergens

F7.1	Identify and manage potential sources of allergens.	1. Raw material inputs are reviewed for known allergens.	Form – F7 Allergen management plan	Complies	Allergen Management documented with no allergen identified with produce handled. Staff instructed on management of allergens at induction.
		2. If allergens are identified, an allergen management plan is documented and must include: <ul style="list-style-type: none"> • a list of all raw materials and/or produce containing allergens • how these products are used, stored and handled • control measures to prevent cross-contamination. 		N/A	
		3. Workers are trained: <ul style="list-style-type: none"> • to identify, avoid introducing and remove allergens • in allergen control measures (where required). 		Complies	
F7.2	Manage allergen labelling	1. Labelling of packed product that contains, or may contain, allergens is compliant with allergen labelling regulations in the country of production and/or the country of destination.		N/A	No allergen declaration needed.

F8 - Premises, facilities, equipment, tools, packaging and vehicles

		1. Produce growing, handling, packing (including in-field packing) and storage facilities are located, designed, constructed and maintained (interior and exterior) to minimise the risk of contaminating produce.		Complies	Construction and maintenance of growing and packing facilities are specifically designed for purpose, and seemingly in good working condition.
		2. Mezzanine floors, walkways and stairs are designed and constructed to minimise the risk of contaminating produce.		N/A	No mezzanine floor. Flow of produce has been well designed from receival to washing, packing, storage and dispatch.
		3. Lighting in growing, packing and storage areas is adequate for the tasks performed.		Complies	Well illuminated for all activities performed. Natural light at growing sites and lights fitted with shatter proof covers (LED's) at the packing shed.
		4. Lights above produce handling and storage areas are fitted with shatter proof covers and/or shatter proof bulbs.		Complies	Well illuminated for all activities with lights fitted with shatter proof covers (LED's).

F8.1	Construct and maintain growing, handling, packing and storage facilities to ensure they are suitable for the production and preparation of produce.	<p>5. Glass, hard or brittle plastic, ceramic or similar materials are removed from produce handling and storage areas. Where this is not possible, precautions are taken to ensure these materials do not contaminate produce.</p> <p>6. Items that are not needed for production are removed from produce handling and storage areas. Items needed for production are managed to minimise the risk of contaminating produce.</p> <p>7. Surfaces that contact produce in the packing area are cleaned and maintained to ensure they do not contaminate produce.</p> <p>8. Produce is not stored with or near materials that may present a risk of contaminating produce.</p> <p>9. Chemicals, grease, oil, fuel and farm machinery are segregated from packing and produce storage areas.</p> <p>10. Workshop equipment is not operated during production or is screened to prevent contamination of produce.</p> <p>11. Facilities are kept clean, and are subject to regular cleaning.</p>	Form – F8 Facilities audit checklist	Complies	Area is checked daily before packing for unwanted items. There was no evidence of glass, hard brittle plastic, ceramic or other breakable items on the day of the audit.
				Complies	Area is checked daily before packing for unwanted items. Only items needed for production were sighted in packing area at time of audit.
				Complies	Contact surface is made of stainless steel baths and plastic conveyors and appear to be well maintained at the time of the audit. Harvest Crates and tubs are washed at the shed and taking to field daily as needed. Inspected for condition, and cleanliness prior to use.
				Complies	Produce is stored within the coolroom which was sighted to be clean with no other items stored within it.
				Complies	Chemical containers, Grease and oil are stored in designated areas away from produce handling area.
				Complies	Work shop equipment is not operated in field. If required in the packing shed, it will be when produce is not being packed.
				Complies	Cleaning done daily, with verification by Amiy B. Records maintained on Safety Culture and reviewed for 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025 and more. Facility was reasonably clean at time of audit.
				Complies	Two dedicated packing halls - Salad & Broccoli rooms were reasonably clean for purpose. Flow of produce has been well designed from receival to washing, packing, storage and dispatch.
				Complies	Hand washing facilities are easily accessed at entry to the packing halls. Hand sanitisers are used after hand washing. Commercial rubber gloves used by all staff.
				Complies	Daily facility check done at end of day after production and cleaning. This is done by the QA Supervisor along with verification of cleaning. Records maintained on Safety Culture and reviewed for 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025 and more. Monthly inspection - 25/6/2025, 14/8/2025, 17/9/2025, Facility was clean at time of audit.
		1. Toilets and hand washing facilities must be:			

F8.3	Provide and maintain toilets and hand washing facilities to minimise the risk of contaminating produce.	<ul style="list-style-type: none"> located to minimise the risk of contaminating produce and maximise accessibility toilets and hand washing facilities to be in sufficient numbers for the number of workers on site at any one time or provided to accommodate the number of workers kept clean, and regularly maintained and serviced designed to ensure hygienic removal of waste and to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources equipped with running water (as specified in F6.4.1), liquid soap, mechanism/s for effective hand drying, and waste disposal facilities (See Appendix A-F8) hand washing instructions are displayed. <p>2. For produce that has an edible skin and may be eaten uncooked, all workers must apply hand sanitiser (after completing handwashing) before handling produce or materials that may come into contact with produce.</p>	Form – F8 Facilities audit checklist	Complies	<p>Fixed and portable toilets are located within walking distance at all growing sites and packing facility and adequate for size of operation. Equipped with running water, hand washing liquid, paper towel, hand sanitiser and rubbish bin.</p> <p>Hand washing instructions displayed at all relevant areas. Amenities were clean at the time of audit</p>
F8.4	Construct and maintain septic, waste and drainage systems to minimise the risk of contaminating produce.	1. Septic, waste disposal and drainage systems are designed, located and constructed to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources.	Property map	Complies	
2. Drains are designed to: <ul style="list-style-type: none"> prevent ponding in areas where produce is handled and stored prevent pests entering the facility enable regular cleaning. 		Complies		<p>No Septic tank located near growing areas and has been constructed to comply with council approval.</p> <p>Drains are maintained and no risk identified</p>	
3. Drains must be kept clean.		Complies			
F8.5	Maintain and clean tools, equipment and containers that contact produce.	1. Tools, equipment, and containers are made of substances that are non-toxic, and designed and constructed to enable regular cleaning and maintenance.	Form – F8 Facilities audit checklist	Complies	<p>All tools and equipment were appropriate to allow for regular cleaning and maintenance. Tools are operated only, when there is no risk of contaminating produce.</p> <p>Plastic crates and tubs used for harvesting are cleaned daily after every use and taking to</p>
2. Tools, equipment, and containers are stored in a manner that minimises contamination.		Complies		<p>Harvesting crates and bins are stored away from potential contamination and are inspected for condition and cleanliness, prior to use.</p>	
3. Handheld harvesting tools are cleaned each day before use, and accounted for at the end of each day.		Complies		<p>Harvest supervisors are responsible for allocating harvest knives, which are returned at the end of the day to be washed and sanitised. Record maintained on iAuditor and reviewed for 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025</p>	
4. For produce that has an edible skin, and may be eaten uncooked: <ul style="list-style-type: none"> produce containers used at harvest are handled to avoid produce being contaminated by soil or other physical contaminants 		Complies		<p>Harvesting crates and bins are suitable for use and kept away from dirt with no obvious damage sighted</p>	

		<ul style="list-style-type: none"> • a food grade liner is used when containers cannot be effectively cleaned. 			
		5. Wooden bins and pallets are checked for cleanliness, odours, Odours (only in IA and not in standard)foreign objects, pest infestation and protruding nails or splinters. Where required, bins and pallets are cleaned, repaired, rejected or covered with a protective material.		Complies	Wooden pallets used for packed produce are inspected for condition and cleanliness, prior to use. All sighted during site inspection were in good state
		6. Containers used for storing waste, chemicals or dangerous substances are clearly identified and not used for produce.		Complies	Chemical waste is not stored in containers. Waste containers are clearly identified.
F8.6	Maintain monitoring and measuring equipment.	1. Monitoring and measuring equipment is identified, checked for operational efficiency and accuracy, and calibrated using a recognised method at a predetermined frequency. A record is kept.	Form – F8 Measuring and monitoring equipment register Form – F8 Calibration record	Complies	Form 95 Bulmer Farms Site Calibration Register inclusive of Name, Model & Serial No (where applicable) of Equipment, Location, Calibration frequency. Annual – Scales, Test weight, Coolrooms, temperature probes. Corrective Action to be taken if out at calibration noted. AusStandard T.I.No 591/1-4 4/8/2025 Packing Scales x4, #591-5 Pallet scale; Cast Iron 2kg x2 EGRAC Heating & Cooling 1/10/2025 Coolrooms x7. Internal calibration of probe using Ice slurry method 5/10/2025.
F8.7	Manage packaging materials to minimise the risk of contaminating produce.	1. Packaging materials used for retail sale are food grade. 2. Packaging materials are stored in a manner that minimises contamination. 3. All packaging is checked for cleanliness, foreign objects and pest infestation. Where required, packaging is cleaned, rejected or covered with a protective material.	Packaging Specification	Complies Complies Complies	Food grade cardboards, Styro and RPC trays source from approved supplier - PAC-1 Pty Ltd (HACCP 0058814, Cert No. 10614101 expiry 26/4/2027; CHEP (HACCP 684418 expiry 28/2/2027), Polyfoam FS548714 expiry 11/3/2028 through BSI, OJI (FSM47575 valid till 25/9/2026), Pac 1 Australia (HACCP 0058814, Cert No. 10614101 expiry 26/4/2027), Omega Packaging FS708543 expiry 30/4/2028 through BSI Packaging stored appropriately off the floor on pallets in designated area. Flat boxes, Styros and RPC - plastic wrapped on pallets. Plastic liners left in boxes until needed. Packaging is checked by each operator prior to use. Damaged packaging is not used.
F8.8	Construct and maintain cooling systems to minimise the risk of contaminating produce.	1. Cooling systems are checked to ensure they are operating at specified temperatures. Systems are maintained and calibrated. 2. Measures are taken to prevent condensate and defrost water from cooling systems contacting produce.	Form – F8 Calibration record	Complies Complies	Annual calibration by EGRAC Heating & Cooling 1/10/2025 Coolrooms x7. Internal calibration of probe using Ice slurry method 5/10/2025. Daily monitoring of Coolroom with start-up checks. All readings between 2.1 - 4C. No condensation issues noted. Defrost pipe is plumbed to exterior
		1. Produce is not transported under conditions or with other goods that present a potential source of contamination.		Complies	Approved Supplier Transport – Transport – Bonaccord Freightliners, Lanteri Haulage. Trucks only use for produce.

F8.9	Manage produce transport vehicles to minimise the risk of contaminating produce.	<p>2. Transport vehicles are checked before use for cleanliness, foreign objects and pest infestation. Where necessary, vehicles are cleaned to prevent contamination of produce.</p> <p>3. Transport refrigeration systems are checked to ensure they are operating at specified temperatures.</p>		Complies	Michael Noirs (Dispatch) confirmed his team will inspect trucks for cleanliness and condition, prior to loading.
F8.10	Preventative maintenance, and cleaning is effective to minimise the risk of contaminating produce.	<p>1. A documented plan of preventive maintenance is followed. The plan describes:</p> <ul style="list-style-type: none"> · areas/equipment · details of maintenance · frequency of maintenance · name of person responsible for ensuring maintenance is completed. <p>2. A documented plan is followed for cleaning of produce handling and storage areas, equipment, containers, materials and vehicles that come into contact with produce. The plan describes:</p> <ul style="list-style-type: none"> · areas and items to be cleaned · cleaning agents and the methods used · frequency of cleaning · name of person responsible for ensuring cleaning is completed. 	Form – F8 Preventive maintenance plan Form – F8 Cleaning plan	Complies	Form 95 Bulmer Farms Site Calibration/Maintenance Register inclusive of Name, Model & Serial No (where applicable) of Equipment, Location, frequency. Monthly – Sormac lines, Broccoli lines, PAA Units; Quarterly – Vac Cooler; Annual - Coolrooms. Maintenance Manager as person responsible.
3. Chemicals used for cleaning are approved for use in a food handling area and are used according to label instructions.		Complies		SOP026 Cleaning & Sanitation 19/10/2022, detailed various cleaning activities to be performed at different areas and frequency (daily, weekly, monthly, Quarterly, annual), covering both internal and external of the packing facility. Wash lines are cleaned daily at the end of the shift when all packed pallets and bulk bins would have been returned into the coolroom. Daily verification by Amiy. Records maintained on Safety Culture and reviewed for 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025 and more.	
4. Cleaning materials and equipment are stored and managed to minimise the risk of contaminating produce.		Complies		Pur Foam used for washing equipment followed by Pur San 553N as sanitiser. Both are food grade with SDS maintained in holding cage.	
5. Monitoring activities are undertaken to ensure cleaning is effective.		Complies		Equipment for cleaning are stored in a designated area of the shed well away from any contaminants. Coloured coded equipment for different area sighted on wall brackets	
		Complies		Cleaning done daily after packing with verification by Amiy. Records maintained on Safety Culture and reviewed for 27-28-29/11/2024, 10-11-12/12/2024, 2-3-6/1/2025, 17-18-19/2/2025, 8-11-12/3/2025, 11-12-15/9/2025, 6-7-8/10/2025 and more. Facility was reasonably clean at time of audit.	
F8.11	Waste is managed and appropriately disposed of.	1. Waste containers are provided, appropriate for use, clearly identified and emptied on a regular basis.	Property map	Complies	Crop waste is left behind in the field. Shed waste picked up by pig farmer.
2. Waste disposal is appropriate for the type of waste generated.		Complies		Waste disposal is appropriate for type of waste generated. Skids are supplied and picked up by external providers for general and recyclable waste.	
3. Waste storage and disposal sites are located to minimise the risk of contaminating produce, are clearly identified and kept clean and tidy.		Complies		No dangerous or chemical waste sighted near produce growing areas. General waste bins centrally located for easy cleaning No waste build up or overflow waste bins sighted during walk around.	

F9 - Animals and pests					
F9.1	Measures are taken to minimise animal and pest presence.	<p>1. In and around areas where produce is grown, packed and stored, measures are taken to:</p> <ul style="list-style-type: none"> minimise animal and pest presence exclude wildlife and domestic animals discourage roosting of birds. 		Complies	<p>Wildlife is excluded where possible on growing site. Sheds are kept clean and closed to exclude wildlife animals from packing and storage areas.</p> <p>Nil roosting birds or domestic animals</p> <p>No obvious pest activity sighted near or around or within the packing shed & other premises including waste bins and staff amenities</p>
F9.2	Document and implement a plan for managing pests.	<p>1. A documented plan is followed to manage pests in and around growing, packing and storage areas. The plan must include:</p> <ul style="list-style-type: none"> method used location of baits and traps frequency of checking baits and traps name of person responsible for placing, checking and restocking baits and traps. <p>2. Method and chemicals used for pest management are:</p> <ul style="list-style-type: none"> appropriate for use in growing, packing and storage areas used according to label instructions not applied to the harvestable part of the crop. <p>3. Baits and traps used for pest management are located and contained to minimise the risk of contaminating produce, packaging containers, materials and equipment.</p> <p>4. Pest control measures are monitored to ensure they are effective. A record is kept.</p>	Form – F9 Pest management plan Form – F9 Pest monitoring record	Complies Complies Complies Complies	<p>SOP066 Quality - Bait Station monitoring V2 29/9/2022. Managed internally with weekly check of all bait stations by trained personnel (Amiy B). Report maintained on Safety Culture software.</p> <p>26 active stations external to packing areas.</p> <p>Tomcat rodenticide blocks used as per label requirement with SDS maintained on the system.</p> <p>Commercial grade lockable bait stations in place. Tomcat blocks are used, as per the label directions.</p> <p>Numbered lockable bait stations sighted during inspections. Bait stations are at ground level away from packing equipment, packaging and produce with no risk of contamination.</p> <p>Weekly monitoring by Amiy B.</p> <p>Records reviewed for 5-12-19/3/2025, 11/7/2025 - minor activity (#1, 2, 7, 8, 10, 17, 19); 1-15-24/8/2025, 9/9/2025 minor (#2, 13, 17); 3/10/2025</p>
F10 - People					
F10.1	Food safety instructions are communicated to workers and visitors to minimise the risk of chemical, microbial and physical contamination of produce.	<p>1. Written food safety instructions are provided to workers and visitors and must include requirements for:</p> <ul style="list-style-type: none"> health status personal hygiene hand washing management of clothing and personal items use of protective clothing (where necessary) general behaviour. <p>2. Food safety instructions are reinforced with prominent signs and/or basic written or pictorial training guides.</p>	Form – F10 Food safety instructions	Complies Complies	<p>Food Safety Instructions displayed at Visitors Sign in.</p> <p>Employment Induction training includes but not limited to instructions on Food Safety, Allergens, Personal Hygiene, Quality Assurance.</p> <p>Food Safety Instructions and pictorial posters of hygiene practices displayed in various location around the facility.</p>

		3. Compliance with food safety and hygiene requirements is monitored.		Complies	Compliance monitored by close supervision of supervisors. Visitors are monitored upon arrival
F10.2	Manage access to the property, growing sites and product handling areas to minimise the risk of contamination of produce.	1. Entry is restricted to authorised persons. 2. Workers or visitors known, or suspected to be suffering from or to be a carrier of a disease or illness likely to be transmitted through fresh produce: <ul style="list-style-type: none">• must report to management• are not permitted to handle produce• are not permitted to enter food handling areas.	Form – F10 Food safety instructions	Complies Complies	No unauthorised entry to site. All visitors report to the office and accompanied when on site. Workers with known illness are not allowed to handle produce. Return to Work policy instructed at Induction.
F11 -Suppliers					
		1. Suppliers of materials and services that may introduce a food safety risk are identified. A record is kept and reviewed annually.		Complies	F11 Supplier table has been reviewed with internal audit 1/7/2025. Include: Planting – Boomerang Nurseries (HACCP HAC00084 SAI Global expires 17/4/2027), Lefroy Valley (ASF Membership No. 168 valid till 30/6/2027), Rijk Zwaan (ASF 30/6/2027), Bayer Crop, Grolink (Supplier Questionnaire 21/10/2025)
		2. Suppliers of materials and services identified in F11.1.1 must comply with the applicable requirements of the Freshcare Code of Practice Food Safety & Quality.		Complies	Chemical – Muirs (Agsafe PK 1573 3/6/2027), Elders (Supplier Acknowledgement, Sopura Australia (Cert 10515426 expiry 18/4/2026 through LRQA)
		3. Evidence of compliance for suppliers of materials and services is kept and must include: <ul style="list-style-type: none">• independent evidence of compliance, or• a written declaration to comply with requirements,• or a record of inspection/assessment against requirements.	Form – F11 Supplier table Supplier acknowledgements of compliance	Complies	Packaging – CHEP (HACCP 684418 expiry 28/2/2027), Polyfoam FS548714 expiry 11/3/2028 through BSI, OJI (FSM47575 valid till 25/9/2026), Pac 1 Australia (HACCP 0058814, Cert No. 10614101 expiry 26/4/2027), Omega Packaging FS708543 expiry 30/4/2028 through BSI Waste collection – Tambo waste, Auz Country Couriers, Transport – Bonaccord Freightliners (HACCP 740617 expiry 31/1/2027), Lanteri Haulage (HACCP SQI 3870 valid till 26/4/2026)
F11.1	Identify and manage materials and services that may introduce a food safety risk.	4. Purchase records are kept for materials and services identified in F11.1.1 and must include: <ul style="list-style-type: none">• name of supplier• date of purchase • material or service supplied.	Evidence of compliance to requirements Purchase and inspection records from suppliers	Complies	Sample Invoices sighted Sopura INV-182027 16/9/2025 Pinnacle Peracetic Acid 200L x7 Elders INV-3104-10021000194 31/7/2025 Dual Gold 20L x2, Polyram DF 15kg x2 OJI Fibre INV-V1134579 1/9/2025 Baby Spinach Blue Bulmer 1.5kg Qty 560 Omega Packaging INV-00039875 8/1/2025 Broccoli Box Qty 648 Muirs INV-06-076642 20/8/2025 Agral 600 20L x1 Boomerang Nurseries INV-SI156945 24/2/2025 Lettuce Butter Gibbard Qty 14,659
		5. Competent laboratories are used when testing to verify compliance with requirements of the Freshcare Food Safety & Quality Standard.		Complies	Laboratory testing - ALS NATA 1274

		1. grown by a business currently certified to Freshcare Food Safety & Quality Standard or alternate, approved GFSI benchmarked standard (See Appendix A-F11)			Approved Supplier for produce Boratto Farms Freshcare FC309596 Grower expiry 30/6/2026 various including Rocket. Bonaccord Quality Produce SQF Cert #9356 expires 3/4/2026 various including Lettuce, Spinach. HARPS H000700 expires 3/4/2026
F11.2	All produce represented for sale as Freshcare certified must be:	packed by a business currently certified to Freshcare Food Safety & Quality Standard or alternate, approved GFSI benchmarked standard (See Appendix A-F11).		Complies	No packed product brought in.
F12 - Food defence and food fraud					
F12.1	Identify potential food defence threats that may impact food safety and implement control measures where required.	1. A food defence vulnerability assessment is completed to assess the risk of intentional contamination of: <ul style="list-style-type: none">• raw materials (business inputs or produce)• end product. 2. Where a food defence threat is identified, a control plan is documented. 3. The food defence vulnerability assessment and control plan is reviewed at least annually and updated when changes occur.	Form – F12 Food defence vulnerability assessment and control plan	Complies	Food Defence Fraud Assessment (V3 11/8/2023) identified potential Threat: Contamination of water *Control plan: Restricted entry into premises Threat: Malicious intentional contamination of produce *Control plan: Restricted entry to production area, and training of workers and visitors on food safety instruction. Reviewed at least annually and updated when changes occur. Last reviewed with internal audit 1/7/2025.
F12.2	Identify potential vulnerabilities for food fraud that may impact food safety and implement control measures where required.	1. A food fraud vulnerability assessment is completed to assess the potential risk of intentional adulteration, substitution or misrepresentation of: <ul style="list-style-type: none">• raw materials (business inputs or produce)• end product. 2. Where a food fraud vulnerability is identified, a control plan is documented and must include mechanisms for control to mitigate risk to public health. 3. The food fraud vulnerability assessment and control plan is reviewed at least annually and updated when changes occur.	Form – F12 Food fraud vulnerability assessment and control plan	Complies	Food Defence Fraud Assessment (V3 11/8/2023) identified potential Threat: Counterfeit agricultural chemicals *Control plan: Only purchase agricultural chemicals from approved suppliers. Threat: Misrepresentation of product from seedlings purchased *Control plan: Only purchase seedlings from approved suppliers. Reviewed at least annually and updated when changes occur. Last reviewed with internal audit 1/7/2025.
F13 -Product identification and traceability					
		1. A record of all produce harvested is kept and must include: <ul style="list-style-type: none">· crop/variety· growing site· earliest harvest date in consideration of exclusion periods			Detailed records of all product harvested from each site, including block info is maintained on LiveFarmer. 31/12/2024 Har ID #39990 Baby Broccoli B6-45-Y1 Qty 36 *Safe harvest date 30/12/2024

F13.1	<ul style="list-style-type: none"> · harvest date · packing date · batch identification code (where applicable) · quantity · destination. <p>2. Where harvested produce is sent to another business for packing or further processing, each delivery is clearly identified with supplier name and harvest or delivery date.</p> <p>3. A record of all produce received from suppliers is kept and must include:</p> <ul style="list-style-type: none"> · supplier business name · crop/variety · date received · packing date · batch identification code (where applicable). <p>4. All packed produce sent to a customer is marked with:</p> <ul style="list-style-type: none"> · business name and physical address · packing date and/or batch identification code · other trade descriptions required by customer or legislation. <p>5. Dispatch records are kept and must include:</p> <ul style="list-style-type: none"> · customer and/or destination · dispatch date · batch identification code · quantity <p>6. Product traceability is tested at least annually to verify full traceability of produce from production to its destination/immediate customer, or vice versa. A record is kept.</p>	<p>Form – F13 Harvest, packing and dispatch record</p> <p>Form – F13 Supplier traceability</p> <p>Dispatch records</p> <p>Form – F13 Traceability test</p>	Complies	29/4/2025 Har ID #42297 Mizuna O2-14-T1 Qty 378 *Safe harvest date 16/4/2025 18/9/2025 Har ID #44108 Lettuce Green Oak W1-25-C2 Qty 72 *Safe harvest date 12/9/2025
			Complies	Each bin/pallet is label with required information. *Company: Fresh Cuts *Variety: Chard *Harvest Date: 22/10/2025 *Block ID H4-37-A1
			N/A	No packed produce received from other growers.
			Complies	Cartons are pre-printed with grower name and address, variety and size. Tapes used on Styro are designed with all business information. Consignment destined to retailer have individual crate labelled to customer requirement that includes business details.
			Complies	Adelaide HydroFresh PO-340400 22/10/2025 Salad Mix 1.5kg x48, Salad Mix 3kg x16, Baby Broccoli-12 bunch x180, Baby Spinach 1.5kg x36, Spinach 3kg x24 Fresh Select PO-3845266 15/10/2025 Baby Broccoli-32 bunch x78 crates, Broccoli 8kg x396 crates
			Complies	Traceability test conducted with Mock Recall exercise conducted 21/10/2025. Scenario: Potential harmful weed found when cleaning harvester with possible contamination of Baby Broccoli harvested across two days. *Receival ID #44542 14/10/2025 C3-29-Y1 11 crates; C3-27-Y2 157 crates; Receival ID 44555 15/10/2025 C4-29-Y2 216 crates. 40 bunches/crate *Total 15360 bunches *Batch-12790 16/10/2025 – 1,368 styro (x12 bunches), 156 crates (x32 bunches) *Dispatch to various customers including Australian Global #340314 16/10/2025 180 styro box; Mint Produce #340319 16/10/2025 180 styro box; Hunter Fresh 84 styro box; Fresh Select #340306 16/10/2025 156 crates, David Lukes #340329 16/10/2025 4 styro box.
			Complies	

F13.2	Product release procedures are maintained for the final check of produce to prevent unintended use or delivery of produce found non-compliant.	<p>1. A product release procedure is documented and must include:</p> <ul style="list-style-type: none"> • assessment and final check of produce prior to dispatch • controls for produce found non-compliant • any required corrective action. 	Product release procedure Form – F13 Harvest, packing and dispatch record	Complies	<p>SOP014 Preharvest & Harvest Inspection V1 Iss. 26/3/2019 outline step by step procedure for conducting the preharvest and harvest inspection SOP015 Withhold Practices is to ensure product is not harvested inside the Withhold Period (WHP).</p> <p>SOP059 Product Assessment to ensure the incoming and outgoing product is effectively assessed for quality defects daily. with all including actions to be taken for non conforming product.</p>
F14 -Incident management, recall and withdrawal					
F14.1	Maintain an incident management plan to ensure produce that does not meet food safety requirements is effectively managed	<p>1. An incident management plan must include the requirements for:</p> <ul style="list-style-type: none"> • incident reporting • product hold and release • product withdrawal and product recall <p>2. The incident management plan is documented and must include:</p> <ul style="list-style-type: none"> • workers responsible for incident management • name of person documenting the plan • date plan is developed <p>3. A test of the incident management plan is conducted at least annually. A record is kept.</p> <p>4. The incident management plan is reviewed at least annually, and following any event requiring the incident management plan to be actioned. A record is kept.</p>		Complies	BOM 019 Business Risk & Incident Management Plan (11/9/2024) meets Freshcare requirements and appropriate for size of operation.
				Complies	<p>Plan includes incidents such as Fire (building), bush fires, Flooding, Pandemics, Loss of utilities (water, power, gas), Sabotage, IT issues, Transport issues, interruption to raw material supply, Product Recall, Workplace issues and Farm incidents.</p> <p>Crisis Management team includes Andrew Bulmer, Glenn Trewin, Kaine Bulmer, Andrew Papp, Amiy B.</p> <p>Approved by Andrew Bulmer 11/9/2024</p>
				Complies	Actual incident - incident with micro contamination of Salad leaves which resulted in a recall (not Bulmer own product). Extensive investigation with recommendation of precaution by business to have stringent water testing. March 2025
				Complies	Plan is reviewed at least annually, and following any event requiring the incident management plan to be actioned. Last reviewed with internal audit 1/7/2025.
		<p>1. In the event of a potentially serious food safety incident, the matter is investigated to determine the extent of the problem. Where required, further action is taken.</p> <p>2. Establish the level of recall relevant for the produce supplied to customers as a:</p> <ul style="list-style-type: none"> • trade level recall, or • consumer level recall. <p>3. If a recall is required, the relevant recall is implemented.</p>		Complies	SOP104 Quality - Incident Management/Product Recall/Mock Recall V2 31/12/2022 in place. Amiy noted business was involved in the investigation relating to Spinach toxin contamination March 2025.
				Complies	Trade level recall has been established.
				Complies	Company developed Form BOM093 Recall Form is on file . Meets Freshcare and JSANZ requirement

F14.2	Manage product recall and withdrawal.	<p>4. Where produce is supplied direct to consumers, or if required by a customer a mock recall is completed annually using the A&NZ Product Recall/Withdrawal form. A record is kept.</p>		<p>No direct sale to consumer is carried out. Annual Mock exercise conducted 21/10/2025. Scenario: Potential harmful weed found when cleaning harvester with possible contamination of Baby Broccoli harvested across two days.</p> <p>*Receival ID #44542 14/10/2025 C3-29-Y1 11 crates; C3-27-Y2 157 crates; Receival ID 44555 15/10/2025 C4-29-Y2 216 crates. 40 bunches/crate *Total 15360 bunches *Batch-12790 16/10/2025 – 1,368 styro (x12 bunches), 156 crates (x32 bunches) *Dispatch to various customers including Australian Global #340314 16/10/2025 180 styro box; Mint Produce #340319 16/10/2025 180 styro box; Hunter Fresh 84 styro box; Fresh Select #340306 16/10/2025 156 crates, David Lukes #340329 16/10/2025 4 styro box.</p> <p>Mass Balance Total received 62,680kg = total weight packed 15,630kg + 47,050kg (stock on hand)</p> <p>100% of produce harvested accounted for within 30mins.</p>
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