

Step 6: Project Details for Food Safety and Traceability Training (FSED-PD-A)

1. Which commodities will be impacted by the proposed project? (Check all that apply)

Ready-to-eat lettuce and leafy greens eaten raw (e.g. arugula, spinach, baby salad greens, other mixed lettuces)

Broad-leaf herbs (e.g. basil, cilantro, parsley)

Green onions, tomatoes

Greens which could be eaten raw (e.g. radicchio, dandelion greens, endive, mustard greens)

Rough-skinned berries (e.g. raspberries, strawberries, blackberries)

Dairy (e.g. sheep, water buffalo, mare, etc.)

Seeds for sprouting

Other, specify: _____

2. Which food safety practices will be addressed as part of the proposed training? (Check all that apply)

Personnel and handling

Cleaning and sanitizing

Water testing and treatment

Pest Control

Preventative maintenance and calibration

Facility interior and exterior (e.g. facility environment)

Recall

Traceability (ability to trace product and/or attributes through the facility and/or supply chain)

Shipping and receiving

Analysis Critical Control Points (HACCP) or Preventative Control Plan (PCP)

Process controls (e.g. procedures that indicate the minimum internal product temperature and the minimum holding time that produce lethality)

Validation studies

Development of an entire program to meet GFSI requirements (e.g. CanadaGAP)

Other food safety practices, specify: _____

3. Why are the skills proposed as part of the project important for your business? (Check all that apply):

Necessary to obtain/maintain food safety program certification, explain:

Addresses a gap in current food safety skills/programs, explain:

A requirement for market access, explain:

Train staff due to staff turnover/new staff, explain:

Other: _____

4. Is your farm business currently certified or working towards certification under a nationally or internationally recognized food safety program?

Yes, my farm business is currently certified; specify which program (e.g. Canada GAP, Global G.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, Exel Grains):

No, but we are working towards certification; specify which program (e.g. Canada GAP, Global G.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, Exel Grains):

No, we are not certified or working towards certification under a food safety program

5. Is this project necessary to achieve certification under a food safety program?

Yes, this project is necessary to achieve certification; specify which program (e.g., Canada GAP, Global G.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, Exel Grains):

No, this project is not necessary to achieve certification

Not applicable – my farm business is already certified under a food safety program

6. Have you conducted a mock recall for the commodities impacted by your project?

Yes

No

Full Name: _____ **FBRN:** _____

7. What is your current recall capability? (Select one)

100% of the product can be recalled

Only a portion of the product can be recalled (less than 100%)

We currently have no recall capabilities, and/or we have not conducted a mock recall

8. What channel(s) are used to market the commodities impacted by the proposed project? (Check all that apply)

Direct to consumer sales (e.g., roadside stand, farm store, CSA, online sales, U-pick, food hub, farmers' market), specify: _____

Other farm business

Direct to retailer or food service

Marketing board

Contracting with a processor, distributor or broker

Other: _____

Full Name: _____

FBRN: _____