Step 9: Project Details for Food Safety and Traceability Training (FSED-PR-A)

1. Check all of the food products that will be impacted by your project (check all that apply):

Ready-to-eat (RTE), minimally processed fruit and vegetables (e.g. peeled, cut, washed, dried, in order to be packaged

RTE bagged salads or greens (e.g. salad mix, spinach)

RTE meat products (e.g. pate, meat spreads, frankfurters, deli meats, beef or poultry jerky)

Unripened or fresh soft cheese (e.g. cottage cheese, cream cheese, feta, ricotta)

Unpasteurized fruit/vegetable juice (e.g. apple cider)

Poultry or beef slaughter or processing

Dry/semi-dry fermented sausages

Sprouted seeds

Swine slaughter or processing

Sheep and other milk (e.g. water buffalo, mare)

RTE spreads and dips (e.g. hummus, tahini)

Shelf-stable canned products

Insect processing

Oilseeds (e.g. soybean, corn) and grains (e.g. wheat, pea and bean, rice) for processing

Fresh fruits and vegetables that are frozen, or cooked

Peanuts and tree nuts (e.g. hazelnuts, walnuts)

Maple syrup and honey

Beverages (e.g. pasteurized fruit juices, carbonated soft drinks, bottled water, alcohol)

Pickled meat

Baked goods

Semi-hard cheese (e.g. cheddar, brick, gouda)

Hard cheese (e.g. asiago, parmesan)

Processed cheese

Ice cream, fluid milk (cow & goat) and high fat and other dairy products

Other cultured milk products (e.g. yogurt, kefir)

Ready-to-serve meat products (e.g. meat pies, pizza)

Health and/or nutrition supplements

Other, specify: _____

Full Name: _____

2. Indicate all activities that will be impacted by your training project (check all that apply):

GFSI /international food safety programs

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

Shipping and receiving

Hazard Analysis Critical Control Points (HACCP) or Preventive 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

Other food safety practices (e.g. management commitment, food fraud, program development, internal auditor etc.), specify: _____

3. What is your current food safety certification status (select one):

Not currently working towards food safety certification

Working towards certification, specify which program (e.g., BRC, FSSC 22000, SQF): _____

Currently certified, specify which program (e.g., BRC, FSSC 22000, SQF): _____

4. What is your current mock recall status? (Select one):

100% finished, product identified

Less than 100% finished, product identified

Have not conducted a mock recall

Full Name: _____

5. What type of traceability system is currently in place at your operation (select one):

    Paper-based

    Combination of paper and electronic

    Fully electronic or automated

    No formal system

6. What is the name of the training being applied for: _____

7. What is the type of training that you will be undertaking? (Select one):

    Workshop/Seminar

    In-class course with multiple sessions

    On-line course or webinar

    On-site

    Other? Please describe: _____

8. Please provide a description of the training (include training objectives, topics covered):

9. How long is the training (duration in days/hours)? _____

10. How many people will be attending this training? _____

11. Who or what organization is the provider of the training? _____

12. How will the information be used in the future to improve food safety or traceability? (i.e. needed for certification/ address gaps/ determine hazards, etc.):

Full Name: _____