

Step 6: Project Details for Food Safety Equipment (FSEQ-PD-C)

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 with the proposed project? (Check all that apply)

Personnel and handling

Cleaning and sanitizing

Water testing and treatment

Pest Control

Preventative maintenance and calibration

Shipping and receiving

Hazard 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

Other food safety practices, specify: _____

3. You must complete a Food Safety and Traceability Action Plan to apply to this category (visit ontariosoilcrop.org for a template). Your action plan must detail why you are installing each piece of equipment. What are the top two reasons for undertaking the proposed project? (You can only choose 2 of the following options)

To maintain a customer or customers

To access a new customer or customers

To reduce food safety risks

To implement a full food safety program

To reduce the cost of doing business

To meet upcoming requirements (e.g. regulations), specify which requirement(s):

4. For each piece of equipment identified in your Food Safety and Traceability Action Plan, have you included the creation or update of written procedures to address food safety risks?

Yes

No

5. 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, ExelGrains):

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

6. 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

Full Name: _____ **FBRN:** _____

7. 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: _____