

## Step 9: Project Details for Food Safety Equipment (FSEQ-PR-C)

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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 what activities will be impacted by your equipment purchase (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 Preventive Control Plan (PCP)

Process controls (e.g. equipment to monitor food safety parameters, temperatures, pH, water activity, etc.)

Validation studies

Other food safety practices: \_\_\_\_\_

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): \_\_\_\_\_

**Full Name:** \_\_\_\_\_

**4. Project Details** - Complete the Project Details table below, using a line for each cost for which funding is requested. Be as specific as possible. Attach additional pages if necessary.

<b>List of each activity/item requested for funding.</b> Be specific	<b>Why are you purchasing this equipment?</b>	<b>How does it reduce food safety risk?</b>	<b>Itemize costs to complete activity or purchases.</b> (Canadian dollars; include quotes, hours, estimates, etc.)

Add additional pages, if necessary