

## Step 6: Project Details for Food Safety and Traceability System Improvements (FSIM-PD-E)

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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

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

Recall

Traceability

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

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

Other food safety practices, specify: \_\_\_\_\_

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

**FBRN:** \_\_\_\_\_

3. You must complete a Food Safety and Traceability Action Plan to apply to this category (visit [ontariosoilcrop.org](http://ontariosoilcrop.org) for a template). Have you identified qualified individual(s) (e.g. current staff or third-party consultants) and the necessary skills that will be required to complete the project?

Yes, specify who and what their qualifications are: \_\_\_\_\_

No

4. Have you completed training or education specific to food safety or traceability implementation to support your project?

Yes (attach certificate(s) of completion with your application)

No

5. Your Food Safety and Traceability Action Plan must detail why you are undertaking each activity of the proposed project. 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 part of or address a gap in a food safety program

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):

\_\_\_\_\_

6. For each piece of equipment or upgrade 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

7. 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. CanadaGAP, GlobalG.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, ExelGrains):

\_\_\_\_\_

No, we are working towards certification; specify which program (e.g. CanadaGAP, GlobalG.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, ExelGrains):

\_\_\_\_\_

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

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

**FBRN:** \_\_\_\_\_

8. 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. CanadaGAP, GlobalG.A.P., FSSC 22000, Safe Quality Food, Canadian Quality Milk, ExelGrains):  
\_\_\_\_\_

No, this project is not necessary to achieve certification

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

9. 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: \_\_\_\_\_

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

Yes

No

11. 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

12. Do you plan to communicate your project results to benefit your sector or industry? If so, please provide your communication plan.

Yes, my communications plan is attached

No, I do not plan on communicating the results of my project

Not applicable because: \_\_\_\_\_

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