

Step 9: Project Details for Food Safety and Traceability System Improvements (FSIM-PR-E)

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 included in the project (check all that apply):

Developing entire GFSI Scheme (e.g., SQF, BRC)

Development (writing) of a complete HACCP, or Preventive Control Plan

Personnel and handling

Cleaning and sanitizing

Water testing and treatment

Pest Control

Traceability

Shipping and receiving

Preventative maintenance and calibration

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

Recall

Other food safety practices (e.g. management commitment, food fraud, etc.)

Development of Process Control e.g. procedures that indicate the minimum internal product temperature and the minimum holding time to produce lethality

Conducting validation studies

Initial (first-time) training of your workforce on the facility's written food safety program

Initial third-party audit/certification to a Global Food Safety Initiative benchmarked scheme (BRC, SQF, FSSC 22000), or HACCP

Modifications to existing written food safety programs (e.g. HACCP to a GFSI benchmarked scheme)

Equipment to support the implementation of written programs

Building upgrades to meet requirements of written programs

Responding to audit items for existing program/certification

Full Name: _____

3. Indicate your top two reasons for undertaking the project?

To maintain a customer/market

To access a new customer

To reduce food safety risks

To help implement a full food safety program

To reduce cost of doing business

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

Correcting deficiencies found during a food safety audit.

Complete the food safety program and become certified.

Other _____

4. Explain how your project will address the two reasons identified above:

5. What is your current food safety certification? (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): _____

6. 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

7. 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

Full Name: _____

8. Are you able to track all *inputs* through the process to finished product and customer? (Select one):

Yes

No

9. Have you attended relevant food safety or traceability training? (Select one):

Yes, please describe: _____

No

10. Do you plan to communicate your project results to benefit your sector or industry? If so, please provide your communication plan. (Select one):

Yes, my communication plan is attached:

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

Not applicable because:

Full Name: _____

11. Action Plan

Complete the Action Plan table below, using a line for each cost for which funding is requested. Be as specific as possible. Attach additional pages if necessary.

<p>List each activity/item requested for funding from the “eligible costs” section of your application.</p>	<p>Why are you doing this activity or making this purchase? Description should consider:</p> <ul style="list-style-type: none"> • What food safety hazards or risks are being addressed? • How does this project impact the ability to trace products and improve supply chain opportunities? • Is this project for the development of a full food safety program? 	<p>List the programs that will be developed or improved as part of this project Description should include:</p> <ul style="list-style-type: none"> • What policies, procedures, records, etc. are being developed or improved • What international food safety or traceability standard will be achieved

Add additional rows, if necessary

Full Name: _____