



Food Act 2008

Food Business Registration Form

Primary Producers and Processors of Leafy Vegetables / Melons not in a GFSI recognised scheme*

*Business not able to demonstrate current Global Food Safety Initiative (GFSI) Recognized Scheme certification (eg. Freshcare, GlobalGap and SQF)

Part A: Food Business Details

Section 107(1) / 110(2)

Proprietor Name (Individual/body corporate/trustee*)	
Food Business Name	
Postal Address	
Address of farm/ processing facility	
ABN	
Phone	
Mobile	
Email	
Primary language spoken	

*If food business is operating under a trust, please write the name of the person who is the trustee.

What leafy vegetables do you grow or process?

<input type="checkbox"/> Asian leafy greens	<input type="checkbox"/> Herbs consumed raw	<input type="checkbox"/> Silverbeet
<input type="checkbox"/> Cabbage	<input type="checkbox"/> Chicory	<input type="checkbox"/> Spring onions
<input type="checkbox"/> Lettuces	<input type="checkbox"/> Kale	<input type="checkbox"/> Swiss chard
<input type="checkbox"/> Spinach leaves	<input type="checkbox"/> Microgreens	<input type="checkbox"/> Watercress
<input type="checkbox"/> Other (Please specify):		

What melons do you grow or process?

<input type="checkbox"/> Rockmelon	<input type="checkbox"/> Piel de sapo	<input type="checkbox"/> Korean melon
<input type="checkbox"/> Honeydew	<input type="checkbox"/> Galia melon	<input type="checkbox"/> Hami melon
<input type="checkbox"/> Watermelon	<input type="checkbox"/> Charentais melon	
<input type="checkbox"/> Other (Please specify):		

Which of these activities do your business undertake in relation to leafy vegetables / melons?

<input type="checkbox"/>	Growing and harvesting	<input type="checkbox"/>	Combining harvested leaves
<input type="checkbox"/>	Trimming	<input type="checkbox"/>	Storing
<input type="checkbox"/>	Sorting	<input type="checkbox"/>	Packing
<input type="checkbox"/>	Washing/sanitising produce	<input type="checkbox"/>	Transport

Do you resell / repack leafy vegetables/melons from another producer?

Yes No

To whom / where do you sell your produce?

<input type="checkbox"/>	Farmer's markets	<input type="checkbox"/>	Perth Market Agent	<input type="checkbox"/>	Independent grocers
<input type="checkbox"/>	Large retailers	<input type="checkbox"/>	Café / Restaurants / Caterers	<input type="checkbox"/>	Delivery to customer
<input type="checkbox"/>	Farm gate	<input type="checkbox"/>	Packer	<input type="checkbox"/>	Processor
<input type="checkbox"/>	Other (Please specify):				

I confirm that I have enclosed the following records with my application:

<input type="checkbox"/>	Food Safety Management Statement (Part B of this form)
<input type="checkbox"/>	Map of all production and processing sites: boundaries, buildings/sheds, wastewater systems, growing sites, storage tanks, chemical/fuel storage, waste storage, soil amendment storage area, contaminated areas, etc.
<input type="checkbox"/>	Details for the payment of prescribed fee (Part C of this form)

Declaration

I, the person making this application, declare that the information contained in this application is true and correct in every particular.

Signature of applicant*: _____

*In the case of a company, the signing officer must state position in the company

Date: _____

Name of person completing form / authorised contact: _____

Phone : _____

The information gathered in this form will be used for purposes related to the administration of the *Food Act 2008* (WA). In accordance with regulation 51 of the *Food Regulations 2009* (WA), certain details (proprietor name, trading name and address details) may be made publicly available.

Part B: Payment of prescribed fee

Registration fee is as per the Shire of Manjimup's annual Fees and Charges.

Enquiries

Environmental Health Services

37 – 39 Rose Street, Manjimup / PO Box 1, Manjimup

P: 08 9771 7777

E: info@manjimup.wa.gov.au



Appendix: Food Safety Management Statement

A Food Safety Management Statement (FSMS) sets out how the requirements of the primary production and processing standards will be met. You will need to specify the **food safety risk control measures that will be implemented across various aspects of your operation.**

The following sections of this form outline key food safety risk areas associated with the primary production and/or processing that must be addressed.

Each section includes examples of typical food safety risk controls to assist you with the completion of this FSMS. You will need to:

1. Tick (✓) the food safety controls that you currently have in place and relevant to your operation.
2. List down any additional food safety controls you have in place.
3. Leave any pre-listed food safety controls [] blank if it does not apply to your operation.
4. Mark any food safety controls you are not sure of with (?) a question mark if you would like to discuss them further with your local government.

Refer to the following resources that can assist you with the completion of this FSMS:



Fresh Produce Safety Centre
[Food Safety Grower Guide](#)



Vegetables WA
[Tools and resources](#)



Department of Health WA
[Horticulture webpage](#)

Management of Growing Site

Measures to prevent crop contamination on growing site.

Select the food safety controls that you have in place to manage your growing site:

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Onsite wastewater treatment and disposal systems are located away from growing site to prevent contamination. |
| <input type="checkbox"/> | Growing areas are located away from boundaries or measures are in place to prevent contamination via runoff from neighbouring properties. |
| <input type="checkbox"/> | No known heavy metal contamination of soil in the growing areas. |
| <input type="checkbox"/> | Growth of weeds and toxic plants are monitored and managed in the growing site to prevent contamination of produce. |
| <input type="checkbox"/> | Dedicated waste disposal area located away from growing site to prevent contamination. |
| <input type="checkbox"/> | Equipment washdown areas located away from growing areas to prevent contamination. |

Number of growing areas: _____

Provide details of any historical soil tests for heavy metals:

Any other food safety controls in place for your growing site:

Examples: Windbreaks, biosecurity control measures, controlled access, runoff and erosion control, management of soil conditions to reduce heavy metal uptake (eg. acidity, salinity, zinc), segregation from allergenic foods grown on same farm (eg. Nuts, cereal, soybean), knowledge of historical land use (eg. dip sites, dump site, power poles), greenhouse, plastic covers.

Soil amendments (manure, fertilisers, compost)

Measures to ensure your soil amendments (manure, fertilisers, and compost) do not contaminate your crop.

Select the food safety controls that you have in place for your soil amendments:

- | | |
|--------------------------|--|
| <input type="checkbox"/> | No soil amendments used. |
| <input type="checkbox"/> | Raw untreated chicken/animal manure OR untreated organic fertilisers is not used on farm. |
| <input type="checkbox"/> | Fertilisers sourced from reputable suppliers. |
| <input type="checkbox"/> | Treated manure and composts sourced from suppliers that is accredited with AS 4454. |
| <input type="checkbox"/> | Treated manure / organic fertilisers is incorporated into soil, and growing site is rested prior to planting. |
| <input type="checkbox"/> | Soil amendments stored to prevent windborne dust onto crops and into buildings. |
| <input type="checkbox"/> | Soil amendments storage area is in a suitable location to prevent contamination of growing site and water sources. |
| <input type="checkbox"/> | Pellet or liquid fertilisers stored safely to prevent leakages. |
| <input type="checkbox"/> | Pellet or liquid fertilisers are applied in accordance with label instructions. |
| <input type="checkbox"/> | Soil amendment specification sheets and certificates from suppliers are kept on record. |
| <input type="checkbox"/> | Soil amendments stored to prevent bird, rodent, animal, and pest access. |
| <input type="checkbox"/> | Records are made on soil amendment application / use. |

How many days before harvest are soil amendments applied? _____ days

Any other food safety controls in place for the use of soil amendments:

Examples: Covering to prevent exposure to wind and rain, monitoring of environmental conditions before application, weather consideration, soil testing pre- and post- amendments, post-application buffer period, training of workers, procedures, heavy metal testing for long-term use fertilisers.

Seed and seedlings (not required for melons)

Measures to ensure your seeds/seedlings are free from contamination.

Select the food safety controls that you have in place for your seeds and seedlings:

- Seeds and seedlings sourced from reputable suppliers.
- Seedlings checked for pests and diseases upon arrival, and before transplanting.
- Seeds and seedlings adequately protected from contamination.
- Seeds and seedlings specification sheets and certificates from suppliers are kept on record
- Records are made on seedling receipt and planting area for each batch.

Any other food safety controls in place for your seeds and seedlings:

Examples: Seed disinfection, request for pathogen testing results from supplier, separate batch storage, handling procedures.

Irrigation water

Measures to protect your irrigation water from contamination.

Select the food safety controls that you have in place for your irrigation water:

- Bores are adequately capped and not subjected to surface water intrusion.
- Open soaks/dams are not subjected to surface water intrusion.
- Regular inspection of soaks/dams and pumping equipment.
- In the event of wild bird infestation at open soak/dam, a water sample will be tested. If washing of produce is undertaken, disinfection concentrations will be increased.
- Onsite wastewater treatment and disposal systems is located away from water sources to prevent contamination.
- Irrigation system setup to allow for fertigation and chemigation for separate growing areas.
- Pets kept away from any farm dams

Select the water sources you use for crop irrigation:

<input type="checkbox"/>	Bores	<input type="checkbox"/>	Irrigation channel
<input type="checkbox"/>	Dams and soaks	<input type="checkbox"/>	Scheme water
<input type="checkbox"/>	River / creek	<input type="checkbox"/>	Recycled water scheme
<input type="checkbox"/>	Rainwater	<input type="checkbox"/>	Other (Please specify): _____

Select the irrigation method(s) you use for crop irrigation:

<input type="checkbox"/>	Surface / flood irrigation	<input type="checkbox"/>	Drip / subsurface irrigation
<input type="checkbox"/>	Sprinkler irrigation	<input type="checkbox"/>	Other (Please specify): _____

Any other food safety controls in place for your irrigation water:

Examples: Dates of heavy rain recorded, regular microbiological and chemical testing, monitoring of rainfall and weather, sediment filtration, source protection zones, inspection of runoff paths, pre- and post- flushing of lines, irrigation line map.

Agriculture chemicals

Describe how you store, apply, and manage your chemicals to ensure it does not make your crop unsafe.

Select the food safety controls that you have in place for your agriculture chemical use:

<input type="checkbox"/>	No agriculture chemicals used.
<input type="checkbox"/>	Chemicals stored undercover in secure, ventilated equipment shed away from produce.
<input type="checkbox"/>	Records are made on all chemical use and application.
<input type="checkbox"/>	Material Safety Data sheets available (physical or electronically) for all chemicals.
<input type="checkbox"/>	Mixing and calculation of chemicals are only undertaken by experience staff.
<input type="checkbox"/>	Fertigation tank checked for leaks before addition of chemicals.
<input type="checkbox"/>	Fertigation tank and irrigation lines flushed with fresh water after use.
<input type="checkbox"/>	Manual application on affected crop undertaken if chemigation is not required.
<input type="checkbox"/>	All chemical containers placed on bunds or in a manner to prevent any leakages contaminating soil.
<input type="checkbox"/>	Empty chemical IBCs / containers stored away from growing site ready for collection / disposal.
<input type="checkbox"/>	Clothing and gloves are laundered after each application.
<input type="checkbox"/>	Application equipment washed in appropriate area away from growing, processing areas.
<input type="checkbox"/>	Dosing, spraying, and pumping equipment is regularly calibrated.

Do you have personnel trained and certified (ChemCert) to handle agriculture chemicals:

Yes No

Any other food safety controls in place for your agriculture chemical use:

Examples: Pre-harvest interval monitoring, designated mixing and loading areas, spill kits, monitoring of weather and wind direction, labelling and expiry tracking, post-application flushing of lines, flow rate monitoring, residue testing, spray drift management, replacement of deteriorated labels, leftover solution disposed safely,

Harvesting

Measures to prevent crop contamination during harvesting.

Select the food safety controls that you have in place for harvesting:

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Chemical application sheet checked to ensure adequate withholding period has been achieved for growing area. |
| <input type="checkbox"/> | Collection bin moved to packing shed as soon as it is full to minimise sun exposure. |
| <input type="checkbox"/> | Collection bins, gloves, and knives clean and sanitised at the end of each day. |
| <input type="checkbox"/> | Excess dirt is removed from crop before placing in harvest bins. |
| <input type="checkbox"/> | Harvest equipment regularly maintained and checked for damages. |

Any other food safety controls in place for harvesting:

Examples: Provision of portable ablution blocks and handwash stations, disinfection of tools, not harvesting in wet/muddy conditions, no overfilling to prevent bruising, pre-harvest pest and wildlife monitoring walkthrough, no stacking of soiled bins on produce, record keeping.

Post-harvest water and processing

Measures to prevent contamination of your crop from post-harvest water use (washing, sanitising, cleaning, etc).

Select the food safety controls that you have in place for your post-harvest water use and processing:

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Scheme / Carted scheme water is used for post-harvest washing and processing. |
| <input type="checkbox"/> | Onsite sourced water is disinfected before use. |
| <input type="checkbox"/> | Storage tanks are regularly checked (for pest/birds intrusion, leaks, cracks) and desludged. |
| <input type="checkbox"/> | Crops are pre-washed before a final wash step. |
| <input type="checkbox"/> | Pre-washing bin water is managed to prevent high levels of organic matter build up. |
| <input type="checkbox"/> | Final wash bin/water is dosed with disinfectant. |
| <input type="checkbox"/> | Disinfectant residuals are checked hourly and topped up when it is low. |
| <input type="checkbox"/> | Clean and packed product is stored under temperature control if it is stored for extended period. |
| <input type="checkbox"/> | Excess dirt is removed prior to washing. |

If disinfected water is used for washing:

- Which disinfectant do you use: _____
- What is your target concentration: _____

Where is your wash water disposed of: _____

Any other food safety controls in place for your post-harvest water use and processing:

Examples: pH monitoring, disinfectant concentration adjusted to the level of residue on crop and risk, single pass pressure spray, microbiological testing of wash water, disinfectant dosing sheet/procedure, turbidity monitoring, product testing, use of food safe chemicals/detergents.

Premises and equipment

Measures to ensure your premises and equipment do not contaminate your crop.

Select the food safety controls that you have in place for your premises and equipment:

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Knives used on growing site and packing shed have solid blades. |
| <input type="checkbox"/> | All collection and wash bins, packing shed floors are cleaned at the end of each day. |
| <input type="checkbox"/> | Damaged or deteriorated crates and pallets are disposed/repared. (Risk: nails, splinters, plastic, etc) |
| <input type="checkbox"/> | Clean crates and boxes stored undercover to avoid contamination. |
| <input type="checkbox"/> | Soiled cleaning cloths and brushes are replaced, cleaned, and disinfected throughout the day. |
| <input type="checkbox"/> | Cool room temperature is checked regularly. Temperature: _____ |
| <input type="checkbox"/> | Toilets are available and provided with hand washing facilities. |

Any other food safety controls in place for your premises and equipment:

Examples: Sealed floors at processing areas, floor drains in processing areas, designated eating and drinking areas for employees, cleaning records, internal hygiene and sanitation checks, checking for leaks and drips in cool room, checking for oil leaks and grease on equipment, glass and brittle plastic management, repair of rusting/flaking surfaces, prevent splashing on crops during wash up.

Animals and livestock

Measures used to prevent animals, wildlife, and livestock from contaminating your crop and water supplies.

Select the food safety controls that you have in place to prevent crop contamination from livestock and animals:

- | | |
|--------------------------|---|
| <input type="checkbox"/> | Growing area is fenced off and livestock has no access to growing area. |
| <input type="checkbox"/> | Harvest workers are trained to be on the lookout for animal tracks and droppings while harvesting. |
| <input type="checkbox"/> | Potentially contaminated crops are not harvested. |
| <input type="checkbox"/> | Increased monitoring of crop or growing area contamination when there is increase wild bird activity. |
| <input type="checkbox"/> | Damaged fences are fixed immediately to prevent wildlife access. |
| <input type="checkbox"/> | Standing water puddles around growing area are filled in. |
| <input type="checkbox"/> | Packing and storage sheds are regularly checked for bird roosts and perches. |

Any other food safety controls in place to prevent crop contamination from livestock and animals:

Examples: Increase monitoring during bushfires, marking out of areas accessed by wildlife to exclude harvesting, testing of irrigation dam following severe wild birds/animal intrusion.

Pest control

Pest control measures used to protect your crop from contamination.

Select the pest control measures you have in place:

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Damaged / rejected produce is either ploughed back into the field or incorporated into compost heap or disposed offsite. |
| <input type="checkbox"/> | Compost heap is covered, and heap temperature checked regularly. |
| <input type="checkbox"/> | Pest control chemicals used according to label instructions. |
| <input type="checkbox"/> | Pest control chemicals located and contained to prevent contact with crops and harvest equipment. |
| <input type="checkbox"/> | Rodent baiting stations are in place throughout sheds. |
| <input type="checkbox"/> | Workers trained to look out for droppings, burrows, tracks, and gnaw marks. |
| <input type="checkbox"/> | Livestock feed stored securely to prevent access to pests. |
| <input type="checkbox"/> | Licensed pest control contractor is engaged when required. |
| <input type="checkbox"/> | Rubbish and waste are not stockpiled and managed to prevent harbouring/breeding of pests. |

Any other pest control measures you have in place:

Examples: No wood/stone piles, weed trimming, designated personnel responsible for pest management,

Severe weather event

Describe how you respond to severe weather events (flooding, dust storms, drought, etc).

Select the management measures you have in place when your crop is affected by severe weather events:

- | | |
|--------------------------|--|
| <input type="checkbox"/> | Crop areas affected by flood will not be harvested and will be ploughed back into the field. |
| <input type="checkbox"/> | In the event of increased dust activity, final wash bin disinfectant concentration will be increased. |
| <input type="checkbox"/> | In the event of dust storm, harvest and despatch will be withheld until advice is received on product testing and clearance. LG will be consulted. |
| <input type="checkbox"/> | In the event of bushfires, inspection for damaged fencing and wildlife access to water sources will be increased. |
| <input type="checkbox"/> | Areas affected by flood water are not replanted for at least _____ days. |

Last known flooding event (year): _____

Last known dust storm (year): _____

Last known drought (year): _____

Any other measures you have in place to manage food safety during severe weather events:

Examples: Growing area testing after flood event, water quality testing of any alternative water sources.

Traceability

Describe how you keep track of whom you supply your produce to and whom you receive (if any) produce from.

Select the records that you make to keep track of whom you supply your produce to and whom you receive leafy vegetables / melons from:

- Sales receipts or Invoice
- Purchase receipts
- Logbook / Journal (Electronic or written)
- Crate/Bin numbers to market agent
- Other (Please specify):

Health and hygiene

Health and hygiene practices for workers and visitors.

Select the health and hygiene measures you have in place:

- Workers with symptoms of nausea, vomiting, diarrhoea, fever, or jaundiced are not permitted to handle produce.
- Cuts, minor wounds, and sores covered with bandages and dressings.
- Wearing of jewellery (except plain wedding bands) not allowed when harvesting.
- No smoking, spitting, eating, and chewing of gum when harvesting and processing.
- Toilets with hand washing/sanitising facilities are easily accessible by workers.

Any other health and hygiene measures you have in place:

Examples: Dedicated work clothes/footwear, footbath / sanitation mats, hygiene training and reinforcement, monitoring of new hires and seasonal workers, reminder signs/posters, workers with cold required to use masks, provision of single use tissues.

Skills and knowledge

Describe what is being done to ensure workers have necessary skills and knowledge associated with their tasks.

Select the training and education you provide to your workers:

- All new workers are trained by the farm manager and supported by more experienced workers.
- Farm manager will provide instructions and corrective advice to workers when required.

Other training / measures you have in place to ensure you and your workers have the appropriate skills and knowledge:

Examples: Horticulture safety course, prestart meetings, food safety culture, translation of instructions

