



Freshcare

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frontline services

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“On Farm Assurance – Supporting Industry”

October 2009

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Presentation @ Olive Expo 28 October 2009

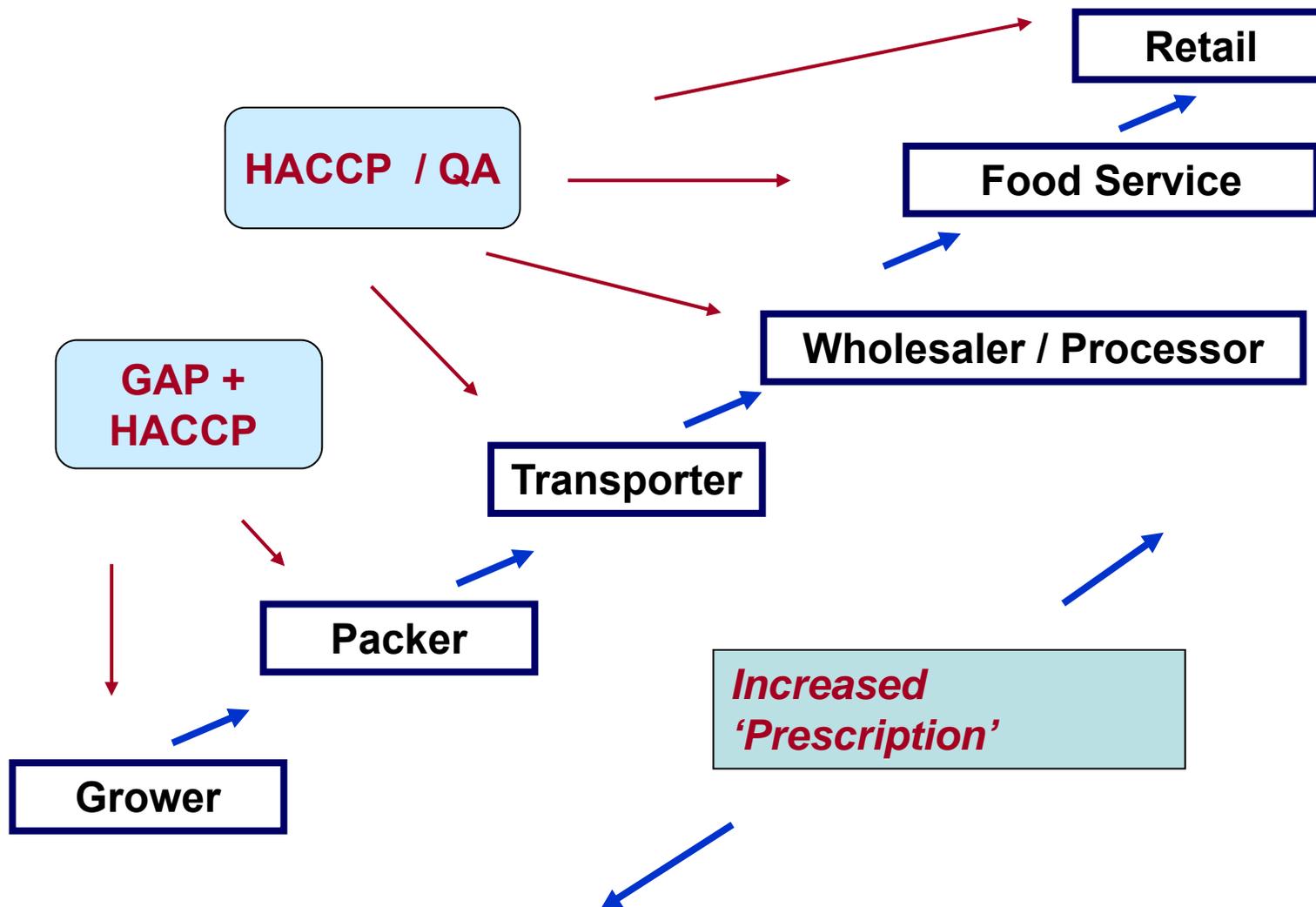
Drivers for / uptake of 'on-farm
assurance'

Freshcare Program Update

Freshcare Code of Practice - 3rd
Edition - July 2009



The Fresh Produce Supply Chain





Current Certification Situation

- **Systems:**
 - Freshcare
 - Codex HACCP
 - SQF1000™ / SQF2000™
 - Woolworths QA
 - GlobalGAP
 - BRC
 - ISO22000
- Current estimate is approx 11,000 certifications over 7,500 businesses
- Total industry numbers: 14,000 businesses
- Estimate 70% fresh produce production from certified businesses



Drivers for Implementation

- **Customer**
 - Minimise the food safety risks of inputs
 - Indirect extension of Food Standards Code
- **Self interest**
 - As a tool for business improvement
- **Regulation**
 - Food Standards Code - food businesses
 - Primary Production Standards



Freshcare Ltd

- The Fresh Produce Industry's own On-Farm Assurance Program
- An industry owned, not-for-profit service organisation
- Established in July 2000:-
 - “To provide practical. cost effective on farm assurance solutions for Australian fresh produce producers”



Freshcare Program

- Master HACCP Plan
- Prescriptive Codes of Practice
 - Food Safety and Quality (3rd Edition – 2009)
 - Environmental (1st Edition - 2006)
 - OH&S and Welfare (in 2010)
 - Biosecurity (in 2010)



Freshcare Stakeholders

- 19 Industry 'Owner' Groups
- Freshcare Board – industry representatives
- 30 Endorsed Trainers (Food Safety)
- 18 Facilitators (Environmental)
- 4 Certification Bodies (60+ auditors)
- Freshcare Office – Sydney Markets



Freshcare Membership

- Horticulture and associated sectors
- National – all States and Territories
- Small to medium growers & grower/packers
- Suppliers to Co-ops, marketing groups, wholesalers, processors, some retailers & exporters



Freshcare Membership By Crop

- Fruit Crops 51%
- Vegetable Crops 43%
- Other (e.g. coffee, fodder, nuts) 4%
- Unknown 2%

At 1st October 2009 - 80% of members are fresh market suppliers.

Processing suppliers steadily increasing.



Freshcare Membership By State

<u>State</u>	<u>Membership</u>
Queensland	1544 (37%)
New South Wales	784 (19%)
Western Australia	589 (14%)
Victoria	557 (13%)
Tasmania	432 (10%)
Northern Territory	149 (4%)
South Australia	144 (3%)
Australian Capital Territory	1 (0%)



Freshcare Membership Environmental – October 2009

Membership – Environmental

Total Membership = 317

- Certified Growers 43
- Pending Certification 12
- Training 262



Launched 1st August 2009

**Freshcare Code of Practice
Food Safety and Quality
3rd Edition – July 2009**

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Freshcare Code – Elements

- M1 – Scope and Commitment ★
- M2 – Documentation
- M3 – Training
- M4 – Internal Audit and Corrective Action.
- M5 – Customer Requirements



Freshcare Code – Elements (cont)

- F1 – Hazard Analysis 
- F2 – Growing Site – microbial, Persistent chemicals, Heavy metals, Spray drift, Physical contaminants.
- F3 – Planting Material 
- F4 – Chemicals – obtaining, storing and disposing of chemicals, chemical application, chemical residue testing.



Freshcare Code – Elements (cont)

- F5 – Fertilisers and soil additives
- F6 – Water – preharvest and postharvest
- F7 – Allergens ★
- F8 – Facilities, equipment, materials and vehicles
- F9 – Animals and pests



Freshcare Code – Elements (cont)

- F10 – People
- F11 – Product identification, traceability and recall
- F12 – Suppliers ★



Sections in manual...

- Freshcare Code of Practice
- Compliance Criteria
- Forms
- Resource documents
- Certification rules



Food Safety and Quality Code 'Roll-out'

- All Freshcare trainers trained to deliver the 3rd Edition Code.
- All Freshcare auditors trained to audit to the 3rd Edition Code.
- Resources finalised
- Communication to members – September 2009
- Communication to stakeholders / wider industry



Food Safety and Quality Code 'Roll-out'

- All training after 1st August 2009 – 3rd Edition.
- 3rd Edition 'transition training' required for all existing Freshcare members.
- All existing members to move to the 3rd Edition by 1st March 2011.
- July 2009 to March 2011 – choice of being audited to 2nd or 3rd Edition Code.
- All audits after 1st March 2011 – 3rd Edition.
(Customer compliance timeframes may differ).



3rd Edition Food Safety and Quality Code 'Roll-out'

- 2nd Edition Certification = Annual Certificates (March certification anniversary)
- 3rd Edition Certification = 12 month certificate from date of audit. Assists with:
 - Audit scheduling
 - Audit declines
 - Confusion
 - Abuse of the system.



3rd Edition Food Safety and Quality Code 'roll-out'

- Training Options (existing members)
 - Regional Workshops – transition training
 - One on one training - transition training
 - Distance Education – online (late 2009)
- Training Options (new members)
 - Regional Workshops+ farm visit / remote support
 - One on one training
 - Distance Education – online (late 2009)
- FarmReady – new member and upgrade training recently approved



Questions



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