

OliveCare Signatory declaration of food quality / food safety systems

As part of *OliveCare*® compliance requirements, all participants are required to complete the <u>following</u> food safety / food quality systems and risk management declaration.

Please forward a copy of your current audit / registration certificate or copy of your food quality / food safety plan to the *OliveCare*® administrator at: <u>olivecare@australianolives.com.au</u>

Part A: Business description :

- 1. What is the nature of your business? (please tick all that apply)?
 - □ Olive producer (branded product)
 - □ Bulk sales only (un-branded product)
 - $\hfill\square$ Retail sales of own brand olive products
 - □ Trader of private branded olive products (produced by others)
 - □ Other

Please provide details:_____

Part B: Food quality /food safety systems and risk management:

- 2. Which of the following best describes the nature of your food quality / food safety plan? (please tick all that apply)
 - □ NO formal plan
 - D *OliveCare*® HACCP style food quality / food safety plan template see Q4
 - □ Third party audited food safety system (BRC / SQF / Global Gap / FreshCare) see Q5
 - □ Local Government Authority (Council) registration see Q6
 - □ Certified Food Business (NSW Food Authority / VIC Food Smart / other formal certificate) - see Q6
 - Organic Certified (NASAA / ACO / AUSQual / Organic Food Chain / Demiter Bio-dynamic / other) see Q8
 - Internal food quality / food safety plan
 Please provide details:

3. Which of the following operations does your food quality / food safety plan or registration include? (please tick all that apply)

- □ NO formal plan
- □ Grove operations
- \Box Olive processing (Olive Oil Y/N Table Olives Y/N)
- □ Bulk storage of olive products
- □ Bottling / packaging olive products
- □ Warehouse and wholesale distribution
- □ Retail sales (including shop front, cellar door, on-line or farmers markets)
- □ Other activities?
 - Please provide details:_____

4. Do you have an OliveCare® approved food safety / food quality / risk management plan? (please tick all that apply)

- □ Olive Oil *OliveCare*® HACCP style food quality plan template (advanced)
- □ Olive Oil OliveCare® Risk Assurance Safety and Quality Small Grower Version
- □ Table Olives *OliveCare* BHACCP style food quality plan template (advanced)
- □ Table Olives *OliveCare*® Risk Assurance Safety and Quality Small Grower Version
- Other internal food quality / food safety procedures in place Please provide details:

5. Do you have a proprietary 'third party' audited food safety / food quality plan? (please tick all that apply)

- □ NO
- □ BRC Global Standard for Food Safety Issue 8
- □ SQF Food Safety Program Edition 8.1
- □ GLOBAL G.A.P.Integrated Farm Assurance Standard V5
- □ Freshcare Food Safety and Quality Standard SC1
- Use other 'third party' audited food safety / food quality plan Please provide details:

6. Do you have state or local government food safety / food quality registration ? (please tick all that apply)

- □ LGA registration not required
- □ Local Government Authority registration (State: _____)
- □ NSW Food Authority registration
- □ Victoria Food Smart program
- Other government registration / certification programs?
 Please provide details:

7. Does your food quality / food safety plan include any of the following elements? (please tick all that apply)

- □ NO formal plan
- □ Use of **retained representative samples** for each batch of product prepared for sale kept by the producer / merchant for re-testing purposes should the need arise;
- Documented **product recall system in place,** including product traceability records maintained involving unique batch codes and a record of where each batch of oil is sold.
- A Corrective Action Request (CAR) procedure to deal with quality complaints, negative feedback, audit failures, on-farm inefficiencies, accidents or lapses in processes. Comments:

8. Do you have organic certification or are you in 'conversion'? (please tick all that apply)

- □ NO formal certification but practice organic principles
- $\hfill\square$ In conversion to organic certification
- □ NASAA Certified Organic: <u>https://www.nasaa.com.au/</u>
- □ Australian Certified Organic: <u>https://aco.net.au/</u>
- □ Aus-Qual Certified Organic: <u>https://www.ausmeat.com.au/services/list/horticulture/organics/</u>
- □ Organic Food Chain Certified Organic Australia: <u>http://organicfoodchain.com.au/</u>
- Demeter Bio-dynamic Certified: <u>http://www.demeter.org.au/</u>
- Other organic certification ?
 Please provide details:

OliveCare® Signatory Name:

Date:

Brands:

Note: *OliveCare* HACCP style food quality / food safety plan templates for olive oil and table olive products, and *OliveCare* Best practice Checklists are available on the AOA website in the *OliveCare* Members Area at: <u>https://australianolives.com.au/olivecare-members-area/</u>