

Managing Chemicals

Correct storage, handling and use of chemicals is essential for safe fresh produce

What chemicals do we use?

- Pesticides, fumigants and fertilisers
- Cleaners and sanitisers
- Pest control products
- Waxes



Are all chemicals registered for our use? If yes, then...

Is storage correct with appropriate segregation and bunding and kept secure at all times?

Are Safety Data Sheets, Permits and Chemical Registrations in use and current?

Are workers trained in the safe conduct of their tasks, eg chemical use?

Is suitable Personal Protective Equipment provided and worn at all times?

Is equipment calibrated?



Are all chemicals registered for our use?

Are withholding periods between application and harvest observed and maintained?

Are records kept?

Are all other risks assessed?

What other risks?

Persistent residues in soil or picking bins

Spray drift

Capture of wash-down

Disposal of empty containers and expired products



Critical limits for residue tests

Annual test must include as many chemicals used on crops as possible. If risk increases (eg higher fungicide use), the need for additional testing should be considered.

Results must not exceed the Maximum Residue Limit (MRL) as permitted on the food commodity, as set by your customer, producing country or importing country.

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