

Traceability



Customers and consumers want to know more about how, where, and by whom the food they buy has been produced. Traceability helps growers demonstrate their products are safe and responsibly grown.

Record keeping



Keep records of important activities

Good traceability also helps protect your business to quickly respond to food safety issue or recall.

Our memory is limited. We cannot remember everything we do to each box of produce. Keep records of important activities during the season.

For example, if you buy produce from other growers or suppliers, keep copies of receipts that indicate what products and quantities were purchased, and the date of purchase. It is also important to keep records/ invoices indicating when the product was sold, and to whom.

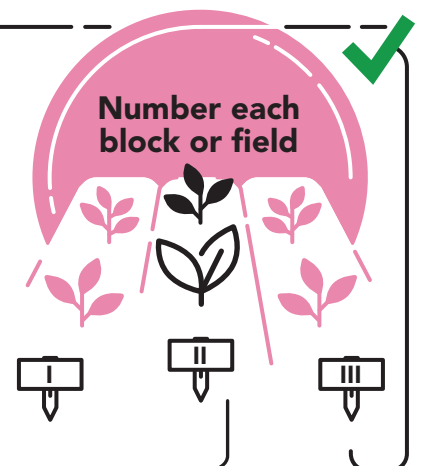
Crop markers

Consider dividing your production areas into blocks. Name or number each block.

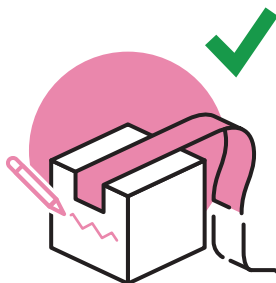
Every time you do some work in a block, record it. Keep records of any application of fertilisers, soil amendment, and pesticides.

At harvest, keep records of the block harvested, the product harvested, and the date of harvest.

If you wash and/or pack the product, keep records of the dates of processing, the block where the product comes from, and any chemical used during processing (e.g. chlorine).



Marking boxes



Use a date code

If you wash and/or pack product from another grower, ensure they have good traceability records as well and keep traceability of the origin of product in your washing/packing records.

Consider marking each box with a traceability code so you know exactly when the product was washed/packed.

If you mark the packed boxes, you can respond better in case there is a customer complaint or a food safety issue.

Or, if you get good comments about the quality of the product, the marking on the boxes will help you identify the product correctly.