



Fresh Produce Safety Centre Australia-New Zealand

Horticulture Primary Production & Processing
Standards for melons, berries and leafy veg
(Australia)

FPSC-ANZ

Who are we?



- ▶ Not-for-profit organisation
- ▶ Established in 2014 by PMA-ANZ (now IFPA ANZ) in partnership with University of Sydney
- ▶ Facilitate connections and collaboration to improve food safety knowledge in horticulture
- ▶ Host food safety events
- ▶ Provide **FREE** best practice guidance and resources

FPSC-ANZ Grower Support (**FREE** resources)



Custodians of the Guidelines for Fresh Produce Food Safety

- ▶ Covers the supply chain from planting to retail store
- ▶ Australia & New Zealand Best Practice
- ▶ 13 simple & illustrated Food Safety Grower Guides
- ▶ Recently translated into 5 languages



- ▶ Please visit our website at <https://fpsc-anz.com>





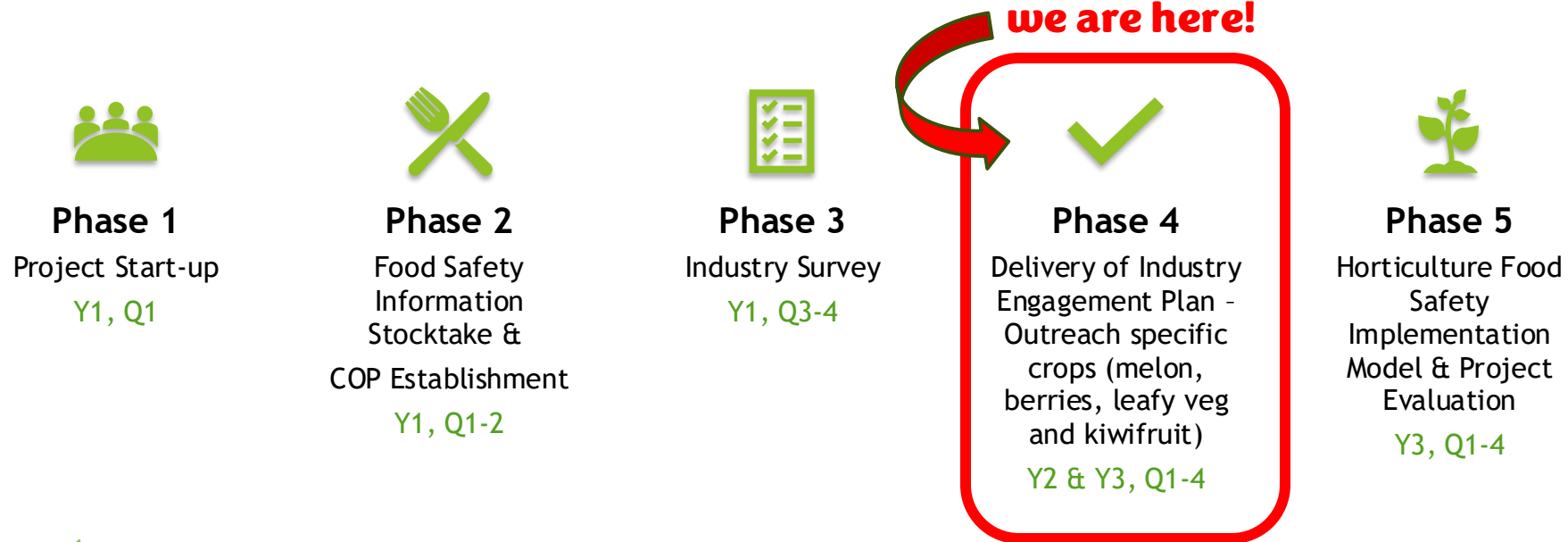
Guidelines for Fresh Produce Food Safety **REVIEW**



As part of our commitment to continuous improvement, we are conducting a comprehensive review of the FPSC-ANZ Guidelines for Fresh Produce Food Safety.

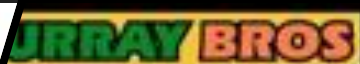
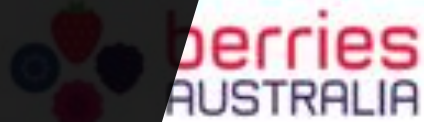
The Horticulture Food Safety Initiative

- ▶ 3-year Project is divided into 5 Phases
- ▶ Goal is to improve food safety standards for the ANZ fresh produce industry
- ▶ The Project aims to provide information, guidance and training for the Australian and New Zealand fresh produce industry.



Our Fresh Produce Community of Practice

- ▶ 80+ Representatives from
 - ▶ Industry
 - ▶ Growers (incl. English second language)
 - ▶ Peak Industry Bodies
 - ▶ Regulatory/ Government Agencies
 - ▶ Research Bodies
 - ▶ Retail
 - ▶ Standard Owners (e.g. Freshcare, HARPs)
 - ▶ Service & Training Providers
 - ▶ Wholesale



To join our community for **FREE**
email technical@fpssc-anz.com

Help Desk

Welcome to the FPSC-ANZ Help Desk.

Our new live chat is a convenient and efficient tool designed to provide instant* support and information. Here's how you can make the most of it:

Step 1, Accessing the Live Chat:

Visit our website and look for the live chat icon located at the bottom right corner of the page. Click on the icon to open the chat interface.*

Step 2, Starting a Conversation:

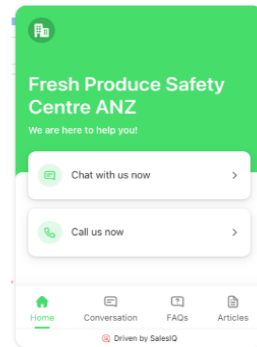
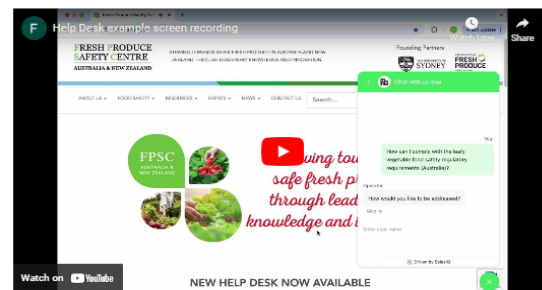
Type in your query for a live chat. Queries will be responded to via chat or phone call.

Step 3, Getting Redirected:

If your enquiry requires expertise from an existing Stakeholders helpdesk, or subject matter experts, live chat will guide you to the appropriate contact. Access a wealth of information, including FAQs, food safety guidelines, and technical documents directly through the chat or FAQs with links to detailed resources and guides on various food safety topics.

Help desk video tutorial

Play the video below to see an example of how easy it is to use our Help Desk.



Horticulture Food Safety Initiative



The primary goal of the Horticulture Food Safety Initiative (HFSI) Project is to improve Food Safety Standards in the Fresh Produce Industry of Australia and New Zealand.

HFSI focuses on providing practical, trusted, and accessible information, guidance, and training to the Industry. Funding Partners to the Project include FPSC-ANZ, University of Waikato, NSW Department of Primary Industries, Agriculture Victoria, South Australia Health, Coles, Zespri NZ, New Zealand Food Safety Science & Research Centre, Vegetable Research and Innovation Board, Hort NZ.

The Project seeks to build connections between Food Safety Researchers, Regulators and Food Safety Managers in horticultural businesses in both Australia and New Zealand. Initially, the Project will focus on the three high risk industries that will be regulated in Australia in 2025 under the Primary Production and Processing (PPP) Standard for melons, berries and leafy greens. These industries will provide understanding for further, more extensive engagement with other crops.

Information dissemination

The Project aims to provide practical information and training for growers, packhouses, and other supply chain participants, including those with English as a Second Language (ESL).

Industry engagement plan

The Project intends to engage with various Industry Stakeholders, utilizing existing channels of extension and communication, such as social media groups, Industry development networks, webinars, Industry newsletters, short videos, local meetings and on-site training.

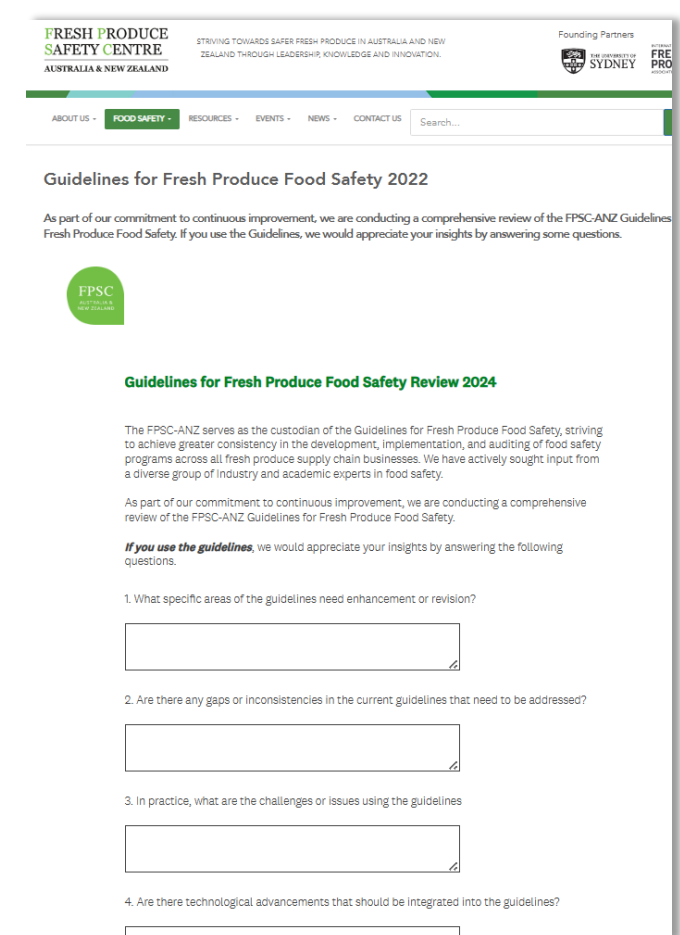
Food safety helpdesk

Food safety helpdesk has been established as part of the Project to address technical inquiries related to fresh produce safety. It serves as a support hub for the fresh produce industry. For more information, [CLICK HERE](#).

Current project status:

Project Plan

- The 3-year Project is divided into 5 Phases, each with key deliverables and milestones to be achieved within the assigned timeframe.
- A detailed Project Plan has been created to monitor progress of the Project Phases and outcomes, which will be reported regularly to the FPSC-ANZ Board and Stakeholders.

A screenshot of the Fresh Produce Safety Centre ANZ website. The header includes the logo and the text "STRIVING TOWARDS SAFER FRESH PRODUCE IN AUSTRALIA AND NEW ZEALAND THROUGH LEADERSHIP, KNOWLEDGE AND INNOVATION." Below the header is a navigation menu with "ABOUT US", "FOOD SAFETY", "RESOURCES", "EVENTS", "NEWS", and "CONTACT US". A search bar is also present. The main content area features the heading "Guidelines for Fresh Produce Food Safety 2022" and a sub-heading "Guidelines for Fresh Produce Food Safety Review 2024". The text explains that the FPSC-ANZ is conducting a comprehensive review of the Guidelines and is seeking input from industry and academic experts. A list of four questions is provided for users to answer, with input fields for each question. The questions are: 1. What specific areas of the guidelines need enhancement or revision? 2. Are there any gaps or inconsistencies in the current guidelines that need to be addressed? 3. In practice, what are the challenges or issues using the guidelines? 4. Are there technological advancements that should be integrated into the guidelines?

We have dedicated webpages to help guide you

FPSC-ANZ Website, now integrated with Google Translate

FRESH PRODUCE SAFETY CENTRE
AUSTRALIA & NEW ZEALAND

通过领导力、知识和创新，努力为澳大利亚和新西兰提供更安全的新鲜农产品。

创始合伙人
THE UNIVERSITY OF SYDNEY
INTERNATIONAL FRESH PRODUCE ASSOCIATION

Arabic
Chinese (Traditional)
English
Punjabi
Vietnamese
Chinese (Simplified)^

关于我们 食品安全 资源 活动 消息 联系我们 搜索...

来自“最新新闻”类别的帖子

SURVEY 研究调查见解

食品安全新见解：澳大利亚和新西兰新鲜农产品利益相关者的研究调查

感谢所有参与者！
非常感谢通过在线回复和电话采访参与我们最近调查的每一个人。您的反馈对于我们获得有关澳大利亚和新西兰新鲜农产品行业食品安全实践的新见解至关重要，您提供的信息将在塑造未来的推广和研究计划中发挥关键作用。我们也很高兴地宣布，以种植者身份参与调查的获胜者 Davis Celeff 将获得价值 250 美元的礼品卡！恭喜！

调查结果的一些亮点

我们的行业研究调查是园艺食品安全倡议 (HFSI) 的一部分，旨在了解澳大利亚和新西兰新鲜农产品利益相关者的食品安全知识和实践的现状。该调查上个月结束，有近 200 名在线和电话采访受访者，代表了新鲜农产品供应链的各个部门。

人口统计

大多数受访者来自澳大利亚 (62%)，包括新南威尔士州 (13%)、维多利亚州 (12%)、昆士兰州和南澳大利亚州 (10%)；35% 来自新西兰。

行业代表性

接受调查的利益相关者代表了新鲜农产品供应链中的各种活动，其中受访者比例最高的是种植者 (17%) 和包装商 (18%)，成功实现了目标群体和广泛调查对象的参与。这种参与程度确保调查结果能够全面反映整个新鲜农产品供应链的情况，从而实现有针对性的改进。

语言和企业规模

很大一部分受访者或其报告的员工都是以英语为第二语言 (ESL) 的人士。大多数受访者来自中型到大型企业，但 36% 的在线受访者和 27% 的电话受访者来自小型企业 (员工人数少于 20 人)。语言多样性和企业规模差异凸显了定制食品安全沟通和资源的必要性。

食品安全信心

受访者对食品安全实践有高度信心，86% 的在线受访者和 77% 的电话受访者感到极其自信或非常自信。小型企业 (0-4 名员工) 报告的信心水平最高 (100%)，这可能反映了紧密的团队和直接监督，而大型企业可能有更复杂的系统，需要额外的协调。这些结果与 FSANZ 对 2000 多名澳大利亚和新西

2024 年国际新鲜农产品安全研讨会

食品安全指南

食品安全种植者指南

FPSC 2025 创新议程

新鲜农产品安全和 COVID-19

食品安全文化

管理食品安全问题

消息

订阅最新的新鲜食品安全新闻!

搜索...

澳新银行新鲜农产品安全中心

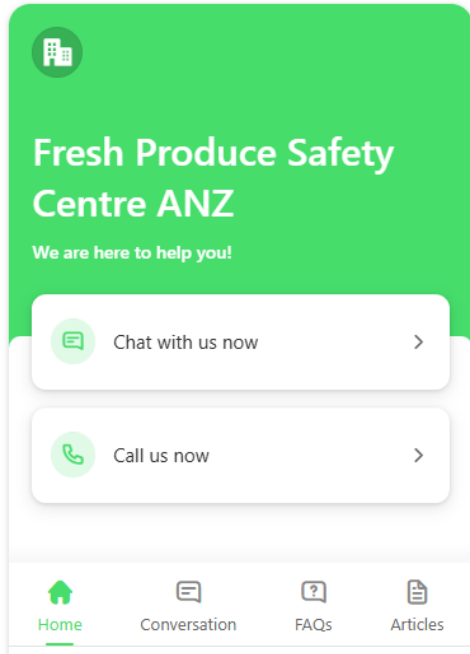
我们在这里帮助您!

立即与我们聊天

立即致电我们

家 对话 常见问题解答 文章

FPSC AUSTRALIA & NEW ZEALAND



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+64 27 620 2729



<https://fpsc-anz.com>

Try our **FREE** Fresh Produce Food Safety Helpdesk for guidance and support

FPSC
AUSTRALIA &
NEW ZEALAND



New Horticulture Primary
Production & Processing
Standards for melons,
berries and leafy veg
(Australia)

Effective 12 February 2025

Who do the new Standards apply to?



Primary Producer is a business that grows and/ or harvests melons, berries or leafy veg



Primary Processor is a business that does any of the following: washing, trimming, sorting, sanitising, storing, combining and packing melons, berries or leafy veg, and transporting between packhouses



Does not apply to retail or manufacturing of harvested melons, berries or leafy veg

What is a leafy veg?...



What crops are included?

The standard applies to fresh vegetables of a leafy nature where the leaf is consumed raw including, but not limited to:

- all lettuces
- spinach
- kale
- Asian leafy greens
- leafy herbs
- spring onions /scallions
- silverbeet /chard
- cabbage
- microgreens

What crops are NOT included in the standard?

This standard does not apply to broccoli, broccolini, cauliflower, asparagus, artichoke, root and tuber vegetables, bulb vegetables, brussel sprouts, kohlrabi, cucumber, peppers, eggplant, rhubarb, squash, celery and leek.

Note: all leafy herbs consumed raw (e.g. parsley, basil, coriander, dill, fennel leaves, mint, thyme, rosemary, oregano, marjoram, chives)



What berry crops are included?

The standard applies to fresh raw berries including, but not limited to:

- strawberries
- blueberries
- berries of the *Rubus* species such as blackberries and raspberries.

Note: Berries are defined in the standard as fresh berries and includes berries such as strawberries, blueberries and berries from the genus *Rubus*. Examples of berries included are, but not limited to those listed and raspberries, blackberries, boysenberry, loganberry, silvanberry and youngberry

What is covered by the standard for berries?

What is a melon?...



What melon crops are included?

The standard applies to fresh melons including, but not limited to:

- watermelon
- rockmelon
- honeydew melon
- piel de sapo.

Note: Melons have been defined in the standard as fresh melons and includes watermelon, rockmelon, honeydew melon and piel de sapo. Examples of melons include, but are not limited to, those listed above and galia melon, charentais melon, Korean melon, hami melon.

Food safety requirements for leafy vegetable growers and primary processors



Who needs to meet the requirements?

The requirements will apply to all primary producers and primary processors of leafy vegetables.

- A primary producer is a business that grows and/or harvests leafy vegetables.
- A primary processor is a business that does any of the following: washing, trimming, sorting, sanitising, storing, combining and packing leafy vegetables, and transporting leafy vegetables between pack houses.

What are the requirements?

The requirements of Standard 4.2.8 include:

- an approved food safety management statement showing how risks are managed
- traceability: being able to track where leafy vegetables have come from and who they have gone to
- managing inputs: including seeds, seedlings, soil, fertiliser and water so they do not make leafy vegetables unsafe to eat
- hygiene: good personal hygiene and health practices of people that handle leafy vegetables, as well as good hygiene of the premises and equipment they use.

The requirements will come into effect from 12 February 2025. Refer to [Standard 4.2.8 Primary production and processing standard for leafy vegetables](#) for full details.

[Why has a standard been introduced for leafy vegetables?](#)

Leafy vegetables can become contaminated from animals, the growing location, weather events, seeds and seedlings, soil, manure and composts, water, postharvest washing and sanitisation, and poor worker and equipment hygiene.

The standard sets minimum requirements for food safety, to address the main risks during leafy vegetable production.

What crops are included?

The standard applies to fresh vegetables of a leafy nature where the leaf is consumed raw including, but not limited to:

- all lettuces
- spinach
- kale
- Asian leafy greens
- leafy herbs
- spring onions /scallions
- silverbeet /chard
- cabbage
- microgreens

What crops are NOT included in the standard?

This standard does not apply to broccoli, broccolini, cauliflower, asparagus, artichoke, root and tuber vegetables, bulb vegetables, brussel sprouts, kohlrabi, cucumber, peppers, eggplant, rhubarb, squash, celery and leek.

What do I need to do?

- If the standard applies to you, [contact your state/territory food regulatory authority](#) to notify them of your business and discuss the requirements you need to meet.

Animations



Food Standards Australia New Zealand (FSANZ) Resources

Copy of the Horticulture Standards

Useful Info bites

Helpful Animations

'Safe Horticulture Australia' Guide



Horticulture Primary Production & Processing Standards

Key elements of Compliance

General food safety management requirements*

Traceability

Inputs - soil, fertiliser and water

Growing sites*

Weather events*

Premises and equipment*

Temperatures of harvested produce*

Washing and sanitation of produce*

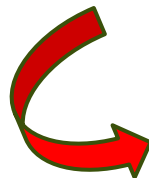
Animals and pests*

Skills and knowledge

Health and hygiene of personnel and visitors

Sale or supply of unacceptable produce

*Elements not for berries



Visit the FSANZ website for guidance on each element in the 'Safe Horticulture Australia' guide





Horticulture PPP Standard 4.2.7 for Berries

Berries, unlike melons and leafy veg, **does not** include the following standard elements:

- General food safety management
- Growing sites
- Weather events
- Temperature of harvested produce
- Washing and sanitation of harvested produce
- Animals and pests

Berries, **must notify authorities** of the business name, contact details and activities with berries

How can growers achieve & maintain compliance?



Conduct a self-assessment against the new PPP requirements



Identify any areas needing improvement and create an action plan



Continuous monitoring

Keep records (e.g. traceability, monitoring, corrective action, testing results)



Staff training

Provide ongoing training to staff on practices or updates



Review regularly

Update procedures if any change to practices or regulations (or any new risks!)



Stay informed

Attend workshops, stay updated with industry bodies, use helpdesks & resources



Seek technical advice if needed

Resources & Support available

- ▶ Join our Fresh Produce Safety Community of Practice
- ▶ Support available
 - ▶ FSANZ food safety in horticulture webpage
 - ▶ Your state/territory food regulatory authority:
 - [Agriculture Victoria](#)
 - [Department of Natural Resources and Environment Tasmania](#)
 - [Northern Territory Government](#)
 - [NSW Food Authority](#)
 - [Safe Food QLD](#)
 - [South Australian Health - Department of Primary Industries and Regions](#)
 - [Western Australia](#)
 - ▶ Engage peak industry bodies and extension services for more guidance:
 - AUSVEG: www.ausveg.com.au
 - Berries Australia: www.berries.net.au
 - Melons Australia: www.melonsaustralia.org.au (access safe melons toolkit & resources)
 - ▶ Food safety schemes (e.g. Freshcare)
 - ▶ Available Helpdesks



Please visit us @



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