

Australian Wine Industry Standard of Sustainable Practice Viticulture

Edition 1

Forms

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Freshcare Form Index - AWISSP-VIT1

Below is a list of form templates provided by Freshcare Limited.

Editable versions of these forms are available for download on **FreshcareOnline for Growers** via www.freshcare.com.au.

To have your business logon reissued, please email info@freshcare.com.au or contact the Freshcare Office on 1300 853 508.

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E1 Biosecurity Management Program

Business name:							
			cumented program:				
Crop	Biosecurity threats	Strategies and practices to minimise risk(s) (Include any quarantine regulations and requirements)		Worker(s) responsible			

E2 Fertilisers and soil additives application record

Business name: _____

Date	Location and crop	Product used and batch code (if applicable)	Rate of application	Wind speed and direction	Method of application/ incorporation	Name and signature of operator

E2 Nutrient Management Program

Business name:								
Date program developed	:	Name of	f person who documented program:					
Crop/Variety	Crop area (ha)	Fertiliser /soil additive budget (total for crop/variety per year)	Crop nutrient requirements (include monitoring method(s))	Fertiliser /soil additive application program (method and schedule)	Worker(s) responsible			
Total	annual nutrient budg	get property:			1			
Total an	nual nutrient require	ment property :						
To	otal annual crop yield	property:						
Was the annual crop	yield achieved within	the annual nutrient budget?						

E3 Chemical Application Record

Business name:		

Labels must be checked for additional record keeping requirements (e.g. operating pressure, droplet size, nozzle size, etc.).

Date	Start and finish times	Location and crop	Product name (and batch no. where available)	WHP/EHD*	Rate of application and quantity applied	Equipment/method used	Wind speed and direction	Name and signature of operator

^{*}WHP = Withholding period; EHD = Earliest harvest date

E3 Chemical Authorisation Record

Business name:	
	When an authorised person is not present, this chemical storage area is to be kept locked.
training and supervision	is responsible for the security, storage, handling, application, and disposal of chemicals used on this property, and the on of workers who store, handle, apply and dispose of chemicals.

The following workers are authorised:

Authorised person	Authorised for (Y	or N)	Supervisor's signature	Date
	Storage			
	Handling			
	Application			
	Disposal			
	Storage			
	Handling			
	Application			
	Disposal			
	Storage			
	Handling			
	Application			
	Disposal			
	Storage			
	Handling			
	Application			
	Disposal			

E3 Chemical Inventory

Rucinocc	nama

			Label	Quantity	Quantity	Quantity	Quantity	Permit no. and	Disposal of chemical/container		
Date received	Place of nurchase Product name	(including container size)	permit expiry date (if applicable)	Date	Method	Name of person responsible					

*DOM	l = [)ate	٥f	M	lan	ufa	ctu	re

Stored chemicals are checked at least annually to identify and segregate chemicals for disposal that have:

- exceeded the label expiry date
- exceeded the permit expiry date
- had their registration withdrawn
- containers that are leaking, corroded or have illegible labels

Checked by:

Date checked:

E3 Spill Response Procedure

SPILL RESPONSE PROCEDURE

Assess

- identify substance spilled
- obtain Safety Data Sheet (SDS)
- assess risk level to self, other workers and environment

Alert

- if emergency call '000' or Poisons Information Centre 13 11 26
- identify area affected
- notify area supervisor

Isolate

- keep people and animals away
- restrict access to contaminated area

Contain

- wear Personal Protective Equipment (PPE)
- obtain spill kit
- contain spill refer to SDS for instructions
- apply absorbent material to liquids

Decontaminate

• apply decontaminants if required/possible

Dispose

- collect all contaminated material
- clean spill area
- dispose of contaminated material as specified in SDS

EMERO	EMERGENCY CONTACT INFORMATION					
Property details						
Property name						
Property address						
Nearest town/cross-road						
Specific directions						
Phone number						
Manager						
First aid officer						
Emergency services						
AMBULANCE*	000	*For a text based service for the				
FIRE* (including RFS)	000	hearing or speech impaired:				
POLICE*	000	Dial 106 from a mobile phone				
Poisons information centre	13 11 26					
Doctor (local)						
Police (local)						
Hospital/medical centre						
State emergency service						
Workplace safety authority						
Gas supplier						
Bulk fuel supplier						
Electricity supplier						

E3 Preventive Pest and Disease Control Program

Business name:								
Date program developed: Name of worker/person/organisation that documented program:								
Crop/area Target to be treated pest/disease/weed		Method of control to be used (biological, chemical, cultural, mechanical and technological)	Details of control method	Frequency of use/stage of crop development (must include any limitations on the frequency of chemical use per crop/season)				

E4 Water Management Program

Business name:								
Date program developed: Name of person who documented program:								
Crop/Variety	Crop area (ha)	Water requirement (mL/ha)	Water requirement (total for variety)	Irrigation method				
	Tota	I water requirement property:						

E4 Water Management Program

Crop/Variety	Irrigation program (include justification and schedule)	Contingency plans if water resources are unavailable

E4 Water Source Record

Business name:

Water source	Water use include mode of water use, block, crop and application (pre harvest/post harvest)	Completed by	Date completed

E5 Biodiversity Management Program

Business name:							
Date program developed: Name of person who documented program:							
Biodiversity value/issue	Is it a regional priority?	Strategies / practices (to protect areas of biodiversity, reduce threatening processes, manage feral animals invasive species, pests, weeds, diseases)	Worker(s) responsible				

E6 Waste management program

Business name:							
Date program developed:		Name of person who documented program:			rogram:		
							Manhan(a)

Waste type and location	Management method	Minimised	Reused	Recycled	Stored	Disposed	Worker(s) responsible

E7 Air Quality Management Program

Business name:							
ate program developed: Name of person who documented program:							
Issue to be addressed	Location	Management method	Worker(s) responsible				

E8 Service and Maintenance Record

Date of service/maintenance	Vehicle/machinery/equipment	Details of service/maintenance	Worker(s) responsible

M1 Commitment Statement

(Business name)

Our business uses the Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture Standard and the Sustainable Winegrowing Australia program, to demonstrate its commitment to sustainability for the benefits of the environment, our business, our community, and the Australian Wine Industry.

We demonstrate this by our commitment and compliance to the requirements of the:

Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture Standard and the Freshcare Rules;

Sustainable Winegrowing Australia; and legislative requirements; to ensure we safeguard the natural environment in which our business operates.

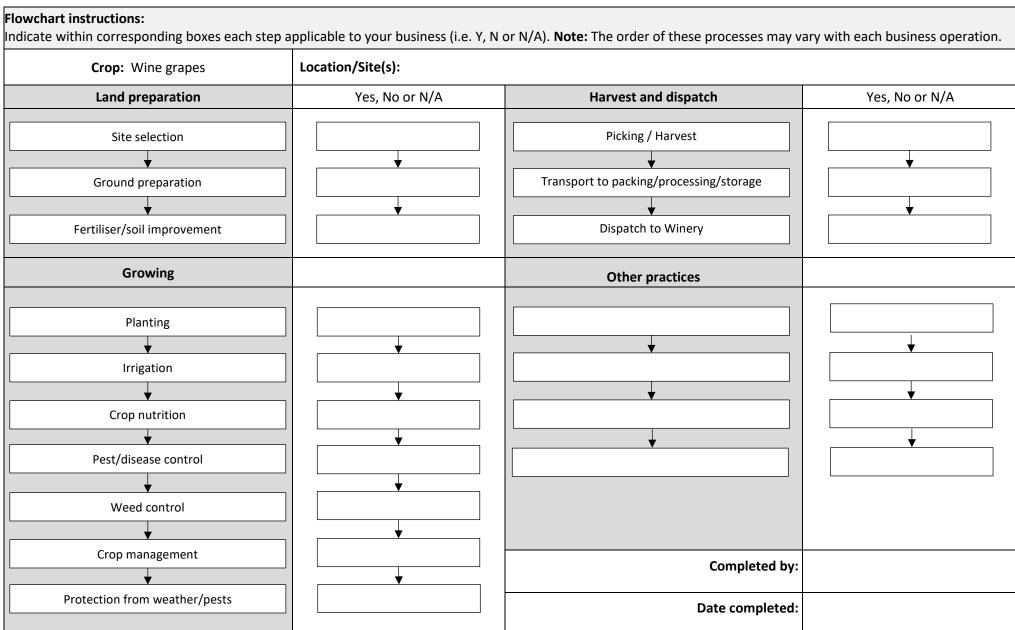
We have developed a Sustainability Action Plan to help guide continual improvements and outcomes in sustainability within our business. We inform all our workers of our business' commitment to Sustainability and review this statement annually in conjunction with the Sustainability Action Plan.

- •
- •
- •

(Owner/senior manager) (Signature) (Date)

M1 Flowchart

Business Name: Date:



M1 Organisational Chart

Business name:	Date:
Organisational Chart identifying reporting relationships of workers (insert/draw).	

M1 Position Descriptions

Business name: Date:

Position descriptions for workers responsible for the management of sustainability			
Position/Role/Job title	ion/Role/Job title Description and responsibilities of Position/Role/Job		

M1 Property Map Checklist

Business name: Date:

Identify property areas, infrastructure and surrounds on a property map – checklist			
Property boundaries buildings and facilities			
☐ property boundaries	☐ buildings and sheds		
\square roads	\square on-farm roads and access points		
\square surrounding facilities (school, sports fields, residential)	\square toilet facilities, septic tanks and seepage pads		
☐ farm houses	worker accommodation and facilities		
Production areas and infrastructure			
$\ \square$ vineyard blocks and other production areas	$\ \square$ storage sites for waste, including controlled wastes (empty chemical containers		
\square bulk fuel storage, including underground tanks	awaiting collection, tyres)		
$\ \square$ chemical storage areas, mixing areas, equipment clean-down areas	fertiliser and soil additive storage areas and mixing/loading areas		
☐ dip sites (livestock)	composting/ageing		
☐ disposal trenches/evaporation ponds	water sources, extraction points and delivery infrastructure		
	drainage lines and discharge points		
Environmentally sensitive areas on the property			
$\ \square$ areas that are, or are at risk of being, highly degraded, eroded or	☐ threatened species		
contaminated	\square other sensitive areas with high conservation value		
significant stands of remnant native vegetation			
Environmentally sensitive areas adjacent to the property boundary			
☐ National Parks	$\ \square$ wildlife sanctuaries/corridors or other specified conservation areas		
☐ World Heritage-listed areas	☐ natural waterways, wetlands, riparian areas and lakes		
☐ Ramsar-listed wetland areas	\square other sensitive areas with high conservation value		

M1 Scope

The Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture, has been implemented by the following business:

(Business name)	
Certification scope: Viticulture - Grower Category:	Wine grapes

Identify business site(s)/addresses for which certification is required:

Address / vineyard locations	Block names/ID	Customer / destination (e.g. winery if known)	Completed by	Date completed

Identify other business enterprises/activities undertaken on these properties:

Business enterprises/activities conducted (e.g. livestock, transport, processing, farm gate sales)	Specify locations where these activities occur	Completed by	Date completed

M2 Sustainability Action Plan (SAP)

Business name:	
Date conducted:	Completed by:

Sustainability risks/assets	Location (on property/site or external)	Actions planned to address issue/protect asset (what, when & how?)	Worker(s) responsible (who?)	Timeframe/target date of completion (short or long term?)	Evaluation (review, outcomes, plan changes) Sign-off of completed actions
					Completed Date: Name & Signature:
					Completed Date: Name & Signature:
					Completed Date: Name & Signature:

M2 Sustainability Action Plan (SAP)

Sustainability risks/assets	Location (on property/site	Actions planned to address issue/protect asset	Worker(s) responsible	Timeframe/target date of completion	(review, outcomes, plan changes)
	or external)	(what, when & how?)	(who?)	(short or long term?)	Sign-off of completed actions
					Completed Date:
					Name & Signature:
					Completed Date:
					Name & Signature:
					Completed Date:
					Name & Signature:

M2 SAP Assessment

Business	name:
Dusiness	manne.

Date conducted: Completed by:

Elements	Suggested areas to consider	Business, community and/or environmental risks and assets identified:
Business	Staff training and development, food recovery (Fareshare, FoodBank, OzHarvest, SecondBite).	
Community	Community works, rehabilitation projects.	
Biosecurity	Site access, potential industry/regional risks.	
Land and soil	Salinity, soil acidity and alkalinity, sodicity, soil degradation, compaction, contaminated land.	
Nutrient management	Inappropriate use, misplacement of fertiliser, nutrient leaching.	
Pest and disease management	Chemical storage facilities, application/use, alternatives (IPM), disposal.	
Water	Inefficient use, run-off/discharge, water quality, storage, availability, waterways, riparian areas.	
Biodiversity	Loss of biodiversity, regionally significant biodiversity, protected species/land, feral animals, invasive species.	
Waste	Inappropriate disposal, inefficient use of resources, waste recovery.	
Air	Dust, smoke, noise, lights.	
Energy and fuel	Inefficient use of resources, storage, spillage.	

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M4 Site Access Instructions

Business name:					
		an Wine Industry Standard of Sustainab			
Environmental priorities on site include: • • •					
wear clean clothes at the beginning only access property and growing	ng of each day and undertake cleaning prot	tocols when required			
Use of protective clothing and footwear (when required protective clothing •		ask, maintained and changed when damaged	d		
 Emergency and evacuation procedures: in the event of an emergency con in the event of an evacuation follow 	tact: ow the appropriate signage/procedure				
follow site procedures and instruction report any breaches of these instructions.	ctions at all times ructions to a relevant staff member				
I have read and agree to abide by the site access instructions	Name:	Signature:	Date:		

M4 Training record – internal VIT

Training is provided to workers who complete tasks relevant to the Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture.

	Trainee Name:				
	Training by Standard Element	Elements completed:	Date of training:	Trainer Name:	Signature of Trainee:
R1-7	Freshcare Rules				
M1	Scope and commitment				
M2	Sustainability Action Planning				
M3	Documentation				
M4	Training and development				
M5	Suppliers				
M6	Customer & regulatory requirements				
M7	Incident management, internal audit, corrective & preventive action				
E1	Biosecurity				
E2	Land, soil & nutrient management				
E3	Pest and disease management				
E4	Water				
E5	Biodiversity				
E6	Waste				
E7	Air Quality				
E8	Energy and fuel				

M4 Training record – other

A record of internal and external training is kept. Once training is delivered, the trainee is required to sign and date the relevant box.

Name of trainee	Name of trainer or training provider	Topic of training	Date of training and expiry date (when applicable)	Signature of trainee

M5 Approved Supplier Table

Business name:		

Suppliers of materials and services that may introduce an environmental or business risk are identified. These may include:

- Agricultural chemicals supplier, application
- Agronomist/technical advisor
- Chemicals cleaning, water treatment
- Contract labour
- Fertilisers and soil additives

- Pest control
- Planting materials
- Portable toilets

- Transport
- Waste management
- Water

Input material/service		Evidence of		If no longer sourcing from supplier		ing from supplier
that may introduce a risk	Name of supplier	compliance/ mode of approval	Date approved	Completed by	Date removed	Reason for removal

M7 Corrective action record (CAR)

Business name:			
Date CAR raised:	F	Person raising CAR:	
What is the problem?			
What caused the problem?			
Has the problem occurred before?		If	yes, to be reviewed by owner or appropriate senior manager
Short term fix (what can be done now to fix the problem)?			
Person responsible for action:	Date action complete	ed:	Signature upon completion:
Long term fix (what can be done to prevent the problem from h	nappening again)?		
Person responsible for action:	Date action complete	ed:	Signature upon completion:
Have the actions taken been effective?		If no, complete and	other CAR to identify alternative actions to be implemented.
Reviewed by:	Signature:		Date of review:

M7 Incident Management Plan

Business name:	
Date plan developed:	Name of person who documented the plan:

The incident management plan is documented to support business continuity and identify ways to:

The incluent management plan is documented	to support business continu	ity and identity ways to

reduce the likelihood of an incident occurring	ensure business activities are not compromised.	 respond to, and 	recover from, an incident.
Potential risks to business continuity	Strategies and practices to manage risk(s)	Internal and external stakeholders	Worker(s) responsible
Labour shortage	Contingency plan – find someone willing to start a new contract business or bring one across from mainland or bring in international workers (develop relationships). Re-train existing staff (e.g. cellar door staff for pruning and vine	Existing staff, senior management, contractors	
	training). Mechanisation and automation	Consumers	
	Stay up to date on market trends, consumer surveys		
Diesel spill	Bollards, plan to contain the spill		
Biosecurity outbreak			
Major disease outbreak	Investigate alternative chemicals and permits,		
Chemical trespass	Keep an eye on neighbours, keep up dialogue. Communication. Record anything unusual (temp) and let regional association know		
Major workplace accident	Have a safety plan in place. Emergency response plan. Timely reporting. Having all details at hand. Having a relationship with regulatory bodies.	Reg bodies, staff and management	

M7 Incident Management Plan

ivi inciacii ivianagement i ian		
	Awareness of requirements. Knowledge of trigger	
	points for reporting.	
	points is reporting.	
Equipment malfunctions during critical times	ID back up equipment and access to mechanics	
Loss of key personnel	Training, records available, succession plan,	
Loss of key personner		
	having a plan, communication, versatility in roles,	
	SOPs, list of passwords, multiple copies of keys,	
	insurance to cover employment	
	modrance to cover employment	

M7 Incident Management Plan

Business name:					
Date plan developed:	Name of person who docu	umented the plan:			
The incident management plan is documented to su	upport business continuity and identify ways to:				
• reduce the likelihood of an incident occurring	ensure business activities are not compromised	 respond to, and 	 respond to, and recover from, an incident. 		
Potential risks to business continuity	Strategies and practices to manage risk(s)	Internal and external stakeholders	Worker(s) responsible		

M7 Internal Audit Report

Business name:		
Completed by:	Signature:	Date of completion:

Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
M1 Sc	ope and Commitment			
M1.1	Define the business scope and the scope of certification.	 The scope of certification is defined by the owner and/or appropriate senior manager. All business enterprises and activities undertaken are recorded. Flowcharts are completed to document the activities for which certification is required. 		
M1.2	Identify property areas, infrastructure and surrounds on a property map.	 A property map is documented and maintained. A record is kept. The property map identifies property boundaries buildings and facilities including: property boundaries, roads, and surrounds (school, sports fields, residential, etc.) farm houses, buildings, sheds, on-farm roads and access points toilet facilities, septic tanks and seepage pads worker accommodation and facilities. The property map identifies production areas and infrastructure including: vineyard blocks and other production areas bulk fuel storage, including underground tanks chemical storage areas, mixing areas, equipment clean-down areas, dip sites (livestock) and disposal trenches/evaporation ponds storage sites for waste, including controlled wastes (empty chemical containers awaiting collection, tyres) fertiliser and soil additive storage areas, composting/ageing and mixing/loading areas water sources, extraction points and delivery infrastructure drainage lines and discharge points. 		

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M7 Internal Audit Report

Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
		 4. The property map identifies environmentally sensitive areas including: sensitive areas adjacent to the property boundary such as National Parks, World Heritage-listed areas, Ramsar-listed wetland areas, wildlife sanctuaries/corridors or other specified conservation areas natural waterways, wetlands, riparian areas and lakes areas that are, or are at risk of being, highly degraded, eroded or contaminated significant stands of remnant native vegetation threatened species other sensitive areas with high conservation value. 		
M1.3	Define the roles, responsibilities and reporting relationships of workers responsible for the management of the Standard.	 The organisational structure of the business is documented and must include: workers responsible for the management of this Standard workers responsible for the management of the Sustainability Action Plan (M2) reporting relationships of all workers whose roles may affect compliance with the requirements of this Standard. The organisational structure, roles and responsibilities are reviewed at least annually, or when changes occur. A record is kept. The organisational structure, roles and responsibilities are communicated to all workers. 		
M1.4	Document the business commitment to the Standard and sustainability objectives.	 The owner and/or appropriate senior manager signs a commitment statement to support and comply with: Freshcare Australian Wine Industry Standard of Sustainable Practice Freshcare Rules (R) Sustainable Winegrowing Australia Sustainability Action Plan (M2); and Legislative requirements (including licensing and permits). The commitment statement is communicated to all workers. The commitment statement is reviewed annually in conjunction with the Sustainability Action Plan (M2). 		

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nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
stainability Action Plann	ing		
Establish a Sustainability Action Plan (SAP) to identify planned future actions to manage and improve sustainability.	 Conduct an assessment of the property and business operations to identify any business, community and environmental risks and assets. Establish a Sustainability Action Plan (SAP) that documents the action(s) planned to address sustainability issues and protect assets. The SAP must include: date of plan development sustainability issue/asset being addressed location on the property of the sustainability issue/asset actions planned to address the issue and/or improve the process or asset worker(s) responsible target date of completion for each action evaluation of action(s) undertaken date, name and signature of the person verifying action(s) are completed. Evidence of progress towards and/or changes to planned action(s) is kept. The Sustainability Action Plan (SAP) is reviewed and updated at least annually. The name of the person completing the review and the date of the review are documented.		
cumentation			
with this Standard through relevant documents and	 The current editions of the Standard and the Freshcare Rules (R) are maintained. Use of the Sustainable Winegrowing Australia trust mark is managed in accordance with the guidelines and specifications for use (See Appendix 		
1000143.	A- M3).		
	 3. All records and documents required to verify compliance to this Standard are legible and must include: title 		
	Establish a Sustainability Action Plan (SAP) to identify planned future actions to manage and improve sustainability. cumentation Verify compliance with this Standard through relevant	Establish a Sustainability Action Planning 1. Conduct an assessment of the property and business operations to identify any business, community and environmental risks and assets. 2. Establish a Sustainability Action Plan (SAP) that documents the action(s) planned future actions to manage and improve sustainability. 2. Establish a Sustainability Action Plan (SAP) that documents the action(s) planned to address sustainability issues and protect assets. The SAP must include: a date of plan development b sustainability issue/asset being addressed c location on the property of the sustainability issue/asset c actions planned to address the issue and/or improve the process or asset worker(s) responsible target date of completion for each action evaluation of action(s) undertaken date, name and signature of the person verifying action(s) are completed. 3. Evidence of progress towards and/or changes to planned action(s) is kept. 4. The Sustainability Action Plan (SAP) is reviewed and updated at least annually. The name of the person completing the review and the date of the review are documented. 1. The current editions of the Standard and the Freshcare Rules (R) are maintained. 2. Use of the Sustainable Winegrowing Australia trust mark is managed in accordance with the guidelines and specifications for use (See Appendix A- M3). 3. All records and documents required to verify compliance to this Standard are legible and must include:	Establish a Sustainability Action Planning

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Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
M3.2	Verify compliance	 business name name of the person completing the record, and date of completion. 4. As documents and records change, out-of-date versions are replaced. 5. All records are kept for a minimum of five (5) years (or longer if required by legislation or customers). 1. The defined Sustainable Winegrowing Australia business metrics and the 		
	with Sustainable Winegrowing Australia through reporting of business metrics and completion of the best practice workbook.	best practice workbook are completed and reported annually. A record is kept.		
M4 Tra	aining and Development			
M4.1	Complete approved training as required by this Standard.	A management representative completes approved training. Evidence is kept. (See Appendix A-M4).		
M4.2	Train all workers who complete tasks relevant to the Standard.	 Training is provided for workers who complete tasks relevant to this Standard Training is provided in the relevant language for workers and/or pictorially. A record of internal and external training is kept and must include: name and signature of trainee name of trainer or training provider title or topic of the training date of training and expiry date (when applicable). The owner or appropriate senior manager completes a review of training to: identify worker needs 		

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Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
		 identify opportunities for professional development ensure appropriate qualifications and licenses are maintained. The review of training is conducted at least annually or when tasks and/or workers change. A record is kept. 		
M4.3	Instructions and signage are used to support workers and visitors.	 Site instructions are provided to all workers and visitors, and must include information regarding: environmental priorities biosecurity and hygiene requirements site access and movement use of protective clothing and footwear (where required). emergency procedures general behaviour. 		
M5 Su	ppliers			
M5.1	Approved suppliers are established for materials and services.	Suppliers of materials and services are reviewed and approved, to demonstrate they comply with the applicable requirements of this Standard. A record of is kept.		
		 Purchase records are kept for materials and services identified in M5.1.1 and must include: name of supplier date of purchase material or service supplied. A Competent laboratory is used when testing is undertaken to verify 		
		compliance with requirements of this Standard.		
M5.2	Manage new planting materials	New planting materials are purchased from suppliers that are managed in accordance with the supplier requirements specified in M5.1. and in consideration of legislation.		
M5.3	Manage certified wine grapes.	All wine grapes represented for sale by a certified business, must be sourced from a business currently certified to the Freshcare Australian Wine Industry Standard of Sustainable Practice.		

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Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
M6 Cu	stomer and Regulatory I	Requirements		
M6.1	Comply with specific customer, regulatory body or legislative requirements.	 Where a customer, regulatory body or legislation requires compliance with specific environmental, sustainable agriculture or greenhouse gas emission practice(s), not covered in this Standard, a copy of these practices is kept. Practices and requirements outlined in the above point (M6.1.1) are complied with and included in M7 - Internal audits. A record is kept. 		
M7 In	cident Management, Inte	ernal Audit, Corrective & Preventative Action		
M7.1	Prepare an incident management plan to support business continuity.	 An incident management plan is established to support business continuity and identify ways to: reduce the likelihood of an incident occurring respond to, and recover from, an environmental incident. The incident management plan is documented and must include: potential environmental risks to business continuity strategies and practices to manage identified risks workers responsible for incident management contact details of internal and external stakeholders name of person documenting the plan date plan is developed. 		
		3. A test of the incident management plan is conducted annually. A record is kept.		
		The incident management plan is reviewed at least annually, and after any event requiring the incident management plan to be actioned. A record is kept.		
M7.2	Conduct internal audits to verify	An internal audit of all activities and records relevant to this Standard is conducted at least annually. A record is kept.		
	ongoing compliance with this Standard.	 Workers responsible for completing sections of the internal audit are identified and, where possible, are independent of the practices being assessed. 		

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Eleme	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
M7.3	Complete corrective actions for any non-compliance.	 A Corrective Action Record (CAR) must be completed when the requirements of the Standard, Freshcare Rules or legislation are not being met, as identified by: routine activities annual internal audits complaints (received from a neighbour, customer or regulatory authority) incidents and near misses (environmental harm has occurred/may occur as a result of property activity, neighbouring activity or a natural event). 		
		 2. A Corrective Action Record must include: description of the problem cause of the problem whether or not the problem has occurred before short term fix (action taken to fix the problem) long term fix (action taken to prevent the problem recurring) date action completed and the name of the person responsible review and verify that short term and long-term actions are complete and effective name of the person completing the review and date of review. 		
		 Reoccurrences of non-compliance are reviewed by the owner or appropriate senior manager. A record is kept. Corrective Action Records are retained for a minimum period of five (5) years (or longer if required by legislation or customers). 		
M7.4	Conduct a management review of compliance and documentation.	The owner or appropriate senior manager conducts a management review of compliance at least annually. A record of the review is kept and must include: internal and external audits corrective and preventative actions		

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Eleme	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
		• complaints		
		 incidents and near misses 		
		 training 		
		 the sustainability action plan (SAP). 		
Assess	sment completed by:		Date of completion:	

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E1 Bi	osecurity			
E1.1	Manage biosecurity on the property.	 A Biosecurity Management Program is documented and must include: date developed name of the person documenting the Program biosecurity threats strategies/practices to minimise risk (including quarantine regulations and requirements) worker(s) responsible. Biosecurity and hygiene requirements are reinforced with prominent signs and/or written or pictorial training guides. Access to the property and growing sites is restricted to authorised persons and vehicles including workers, visitors and contractors. The Biosecurity Management Program is reviewed and updated at least annually. The name of the person completing the review and the date of the review are documented. 		
E1.2	Monitor and report unusual findings.	 Worker and visitor behaviour is monitored for compliance with biosecurity and hygiene requirements. Any unusual plant pest, disease or weed identified on the property must be reported to the relevant state or territory agriculture agency directly, or through the Exotic Plant Pest Hotline (1800 084 881). 		
Asses	sment completed by:		Date of completion:	

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E2 La	nd, Soil and Nutrient Mar	nagement		
E2.1	Manage land and soil to minimise degradation and optimise soil organic matter and remediation.	 Soil conservation and crop production practices are chosen to: minimise soil degradation, erosion, compaction and contamination optimise soil organic matter and fertility consistent with fruit quality objectives For identified areas, applicable records of these practices are kept. Areas identified as being highly degraded, eroded or contaminated are: managed to minimise further degradation, erosion or contamination managed to minimise the release of soil and surface water run-off to water sources for contaminated soil, contained to minimise movement on and offsite. Remediation activities for areas identified in the above point (E2.1.2) are documented in the Sustainability Action Plan (M2). 		
E2.2	Select fertilisers and soil additives to minimise risk to the environment.	 A Nutrient Management Program is documented and must include: date developed name of the person documenting the Program crop nutrient requirements fertilisers and soil additive budget application including justification and schedule worker(s) responsible The decision to use fertilisers and soil additives is based on one or more of the following: results of soil/plant tissue/sap testing crop monitoring with monitoring records kept a recognised nutrition program. Worker(s) responsible for crop nutrition are competent to make recommendations relevant to the crops under their management, with training requirements managed in accordance with M4.2. 		

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
		4. The Nutrient Management Program is reviewed and updated at least annually. The name of the person completing the review and the date of the review are documented. 1. Contilions and soil additions are purchased from supplies that are managed.		
E2.3	Fertilisers and soil additives are purchased from approved suppliers.	 Fertilisers and soil additives are purchased from suppliers that are managed in accordance with the supplier requirements specified in M5.1. Fertilisers and soil additives used comply with heavy metal limits specified in AS4454-2012 Composts, soil conditioners and mulches. (See Appendix A-E2). A record is kept. 		
	Store and manage	 Storage sites for fertilisers and soil additives are located, constructed and maintained to minimise harm to off-target and sensitive areas from nutrient runoff or leaching. A current Safety Data Sheet (SDS) or product specification/ingredient 		
E2.4	fertilisers and soil additives to minimise risk to the environment.	declaration, is kept for fertilisers and soil additives stored on the property. 3. Workers are provided appropriate protective equipment to be used in accordance with label and Safety Data Sheet (SDS) requirements (where available).		
		4. Workers are trained in practices that minimise the risk of environmental contamination from fertilisers and soil additives.		
E2.5	Maintain and calibrate fertiliser and soil additive application equipment.	 Equipment used to apply fertilisers and soil additives is maintained and checked for effective operation before and during each use. Equipment used to apply fertilisers and soil additives is calibrated at least annually or as per manufacturer's instructions. A record of calibration is kept and must include: description of method and calibration results date of calibration name of the person calibrating the equipment. 		
E2.6	Manage and record all fertiliser and soil additive applications.	 Fertilisers and soil additives are not applied when the risk of contaminating off-target areas due to wind drift and/or runoff is high. Records of all fertiliser and soil additive applications are kept and must include: application date 		

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Element	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
	location and crop		
	product used		
	rate of application		
	wind speed and direction		
	 method of application/incorporation 		
	 name and signature of the person applying the fertilisers and soil 		
	additives.		
Assessment completed by:		Date of completion:	

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments		
E3 Pe	E3 Pest and Disease Management					
E3.1	Select pest and disease control strategies to minimise risk to the environment.	 Consideration is given to all available methods of pest and disease control (for example biological, chemical, cultural, mechanical, and technological) before a control program is chosen. A record of control methods used is kept. When necessary to apply agricultural chemicals, those which are less hazardous to beneficial organisms and/or have a lower environmental impact must be considered. The decision to use agricultural chemicals is based on one or more of the following: Crop and/or weather monitoring for pest and disease pressure. Records must include:				

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
		 Industry preventive control programs or phytosanitary specifications. Records must include an up-to-date copy of the industry program or phytosanitary specification. 		
		 Chemicals are purchased from approved suppliers and managed in accordance with the supplier requirements specified in M5.1 Chemical containers are adequately labelled and in acceptable condition on receival. All chemicals purchased are recorded in a chemical inventory. A record is 		
E3.2	Obtain, check and record chemicals.	kept and must include:		
E3.3	Store, manage and dispose of chemicals to minimise the risk of environmental harm.	 Chemical storage areas must be: located and constructed to minimise the risk of contaminating the site and surrounding environment structurally sound, adequately lit, well-ventilated and constructed to protect chemicals from direct sunlight and weather exposure equipped with a spill kit to contain and manage chemical spills secure, with access restricted to authorised workers. Chemicals are stored in designated separate areas for each category of chemical, and for chemicals awaiting disposal. A current Safety Data Sheet (SDS) is kept for all chemicals stored in the chemical storage area. Chemicals are stored in original containers according to directions on the container label. If a chemical is transferred to another container for storage purposes, the new container is a clean chemical container and a copy of the chemical label is transferred to the new container. 		

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Elem	ent	Compliance Criteria Outcome – Findings and Comi Yes, No or N/A.	ments
		5. Deteriorating chemical labels are replaced immediately with a legible copy.	
		6. Stored chemicals are checked at least annually to identify and segregate	
		chemicals for disposal that:	
		have exceeded the label expiry date	
		have exceeded the permit expiry date	
		have had their registration withdrawn	
		containers that are leaking or corroded or have illegible labels.	
		7. A record of the check is kept and must include:	
		date of the check	
		name and quantity of chemicals awaiting disposal	
		name of the authorised person conducting the check.	
		8. Unusable chemicals and empty chemical containers are legally disposed of	
		through registered collection agencies, or in approved off-farm disposal	
		areas. A record of disposal is kept.	
	Train and authorise	1. Workers involved in the supervision of storage, handling, application, and	
		disposal of chemicals must:	
		have successfully completed a recognised chemical users' course or	
		equivalent (See Appendix A-E3).	
		remain competent in chemical storage, handling, application, and	
		disposal as specified by this Standard and regulatory requirement(s).	
	workers who store,	2. Workers authorised to store, handle, apply and/or dispose of chemicals are	
E3.4	handle, apply and/or	trained in practices that minimise the risk of environmental contamination	
	dispose of chemicals.	from chemicals and in actions to be taken in the event of chemical spills,	
		leakage, or spray drift.	
		3. Workers authorised to store, handle, apply and/or dispose of chemicals are	
		provided appropriate protective equipment to be used in accordance with label and Safety Data Sheet (SDS) requirements.	
		· · · · · · · · · · · · · · · · · · ·	
		4. A register of workers authorised to store, handle, apply and/or dispose of	
		chemicals is maintained and displayed.	

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Eleme	ent	Compliance Criteria	Outcome – Findings and Comments Yes, No or N/A.	
E3.5	Use chemicals according to regulatory, label and customer requirements.	 Chemicals are used and applied: according to label directions, or under 'off-label permits' issued by the Australian Pesticides and Veterinary Medicines Authority (APVMA), with a current copy of the permit kept, or according to relevant state legislation for 'off-label use', and according to specific customer and/or destination market requirements. 		
E3.6	Avoid potential for spray drift.	 Chemicals are not applied when the risk of contaminating off-target areas with spray drift is high. Spray drift incidents are identified. A record is kept. 		
E3.7	Maintain and calibrate chemical application equipment.	 Chemical application equipment is maintained and checked for effective operation before and during each use. Chemical application equipment is calibrated at least annually or as per manufacturer's instructions and immediately after spray nozzles are replaced. Chemical application equipment is calibrated using a recognised method. A record of calibration is kept and must include: description of method used equipment name and calibration results date of calibration name of the person calibrating the equipment 		
E3.8	Manage mixing and disposal of chemical solutions to minimise risk to the environment.	 Chemical mixing areas are located, constructed, and maintained to minimise the risk of contaminating the site and surrounding environment. Leftover chemical solutions are disposed of according to label directions where specified, or in a manner that minimises environmental harm. 		

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E3.9	Record all chemical applications.	 Records of all chemical applications are kept and must include: application date start and finish times location and crop chemical used (including batch number if available) rate of application and quantity applied equipment and/or method used to apply the chemical wind speed and direction withholding period (WHP) method of disposal for any leftover chemical solutions 		
		name and signature of the person who applied the chemical.		
Assessment completed by:			Date of completion:	

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Elemer	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E4 Water				
E4.1	Manage water use on the property.	 A Water Management Program is documented and must include: date developed name of the person documenting the Program water resources available crop water requirements water budget irrigation method irrigation program including justification and schedule contingency plans if water resources are unavailable. Irrigation requirements are determined using soil/growing medium, crop or weather monitoring methods, or a combination thereof. The Water Management Program is reviewed in consideration of improvement strategies and updated at least annually. The name of the person completing the review and the date of the review are documented. Water use improvement strategies identified in the above point (E4.1.3) 		
		are documented in the Sustainability Action Plan (M2).		
E4.2	Maintain water sources and infrastructure.	 All water sources used for irrigation are identified. A record is kept. Water sources are monitored and managed to minimise potential contamination from: human activities livestock and domestic animals wildlife (where possible) adjacent activities. Irrigation systems are monitored and maintained for operational efficiency. Water efficiency must be considered in the selection and design of new irrigation systems and water storages. 		
E4.3	Water is harvested, extracted, stored,	Water extraction points, water storage and delivery infrastructure and irrigation equipment is monitored and maintained.		

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Element		Compliance Criteria		Findings and Comments
	used and discharged in accordance with	2. Applicable licences and permits for infrastructure and activities in water harvesting, extraction, storage, use, and discharge are current and available.		
	licences and permits.	3. Water licences and permits are adhered to.		
	Manage water to minimise environmental harm.	1. Water used for irrigation is assessed for risk of causing soil degradation.		
E4.4		2. Water that may cause soil degradation is, where possible, treated before use or managed to avoid soil degradation.		
		3. Water runoff or water discharge from property activities is managed or treated to minimise environmental harm on and off-site.		
		4. Strategies are implemented to prevent contamination and sedimentation of water sources.		
Assessi	ment completed by:		Date of completion:	

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Elemen	nt	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E5 Biod	diversity			
E5.1	Manage biodiversity on the property.	 A Biodiversity Management Program is established using strategies and practices to: protect areas of biodiversity identified on the property map reduce threatening processes manage feral animals, invasive species, pests, environmental weeds, and disease(s) on the property. The Biodiversity Management Program is documented and must include: date developed name of the person documenting the Program biodiversity issues or values strategies/ practices worker(s) responsible. The Biodiversity Management Program is reviewed and updated annually. The name of the person completing the review and the date of the review are documented. 		
E5.2	Develop strategies to protect and improve biodiversity.	1. Biodiversity protection and improvement strategies are developed with consideration of regional biodiversity priorities. 2. Improvement strategies identified in the above point (E5.2.1) are documented in the Sustainability Action Plan (M2).		
Assess	ment completed by:		Date of completion:	

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Element		Compliance Criteria	Outcome – Findings and Comments Yes, No or N/A.		
E6 Waste					
IFhII	anage waste on the operty.	 A Waste Management Program is documented and must include: date developed name of the person documenting the Program all waste types waste storage locations management method(s) worker(s) responsible. Workers are provided appropriate protective equipment to be used in accordance with the Waste Management Program. Waste that cannot be avoided, reused, or recycled, is disposed of in approved offsite facilities. Records of waste transport and disposal of controlled wastes are kept, and suppliers of these services are managed in accordance with supplier requirements specified in M5.1. All stored waste is managed to minimise the risk of contaminating onsite and offsite areas. The Waste Management Program is reviewed in consideration of improvement strategies and updated at least annually. The name of the person completing the review and the date of the review are documented. Waste management improvement strategies identified in the above point (E6.1.6) are documented in the Sustainability Action Plan (M2). 			
E6.2 and	view input materials d suppliers to duce waste.	 Raw material inputs, size, quantity/weight, the potential for reuse or recycling, and the residual waste product must be considered in the selection of input materials. A review of input materials is undertaken at least annually, to prioritise the reduction of plastic waste. Suppliers of input materials are managed in accordance with supplier requirements specified in M5.1. 			
Assessmei	ent completed by:	· · · · · · · · · · · · · · · · · · ·	Date of completion:		

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Eleme	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E7 Aiı	r Quality			
E7.1	Manage air quality.	 An Air Quality Management Program is documented and must include: date developed name of the person documenting the Program issue(s) to be addressed area/location management methods worker(s) responsible. Workers are provided appropriate protective equipment to be used in accordance with the Air Quality Management Program. The Air Quality Management Program is reviewed in consideration of improvement strategies and updated at least annually. The name of the person completing the review and the date of the review are documented. Air quality improvement strategies identified in the above point (E7.1.3) are documented in the Sustainability Action Plan (M2). 		
Asses	sment completed by:		Date of completion:	

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Elem	ent	Compliance Criteria	Outcome – Yes, No or N/A.	Findings and Comments
E8 En	ergy and Fuel			
		Energy and fuel efficiency must be considered in the selection and/or design of new premises, vehicles, machinery, and equipment.		
	Energy and fuel efficiency is optimised throughout the production system.	Efficient operating practices for premises, vehicles, machinery, and equipment are identified and implemented.		
E8.1		Servicing and maintenance records are kept for vehicles, machinery, and equipment		
		4. Electricity and fuel consumption is reviewed at least annually, in consideration of improvement strategies for use.		
		5. Electricity and fuel use improvement strategies identified in the above point (E8.1.4) are documented in the Sustainability Action Plan (M2).		
	Bulk fuel is stored to 2 minimise environmental harm.	Bulk fuel storages are located, constructed, and maintained to minimise the risk of environmental contamination and contain spillage.		
50.0		A current Safety Data Sheet (SDS) is kept for all bulk fuel stored on the property.		
E8.2		3. Workers are provided appropriate protective equipment to be used in accordance with Safety Data Sheet (SDS) requirements.		
		4. Suppliers of bulk fuel are managed in accordance with the supplier requirements specified in M5.1.		
Asses	sment completed by:		Date of completion:	

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M7 Management review minutes

Business name: Date:						
	AGENDA I	TEMS	3			
	Previous Meeting Minutes Follow-Up of previous Customer Complaints, Non-conformance, Corrective and Preventative Action (as required).		oility Action plan			
	Deficiencies Identified by Corrective and Preventative Action Reports that may require changes to procedures Internal Audit Results	require changes to procedures Training needs review				
	External Audit Results and preparation	☐ Any Other Relevant Business:				
	MINUTES AND DETAILS OF ACTIONS REQUIRED	ACTIONS REQ	UIRED			
	Actions to be completed:			Worker(s) responsible	Due by	