

<b>Grower Name &amp;/or Business Trading Name</b>	
<b>Supplier Code</b> if known	
<b>Farm Name and Farm Address</b>	
<b>In completing and signing this document the Grower agrees to abide by the following for the 2023 crop</b>	
<p><b>References:</b> Please refer to these documents when completing this form and keep a copy on premises at all times. Documents are available to download at <a href="http://suncoastgold.com.au/downloads">suncoastgold.com.au/downloads</a></p> <ul style="list-style-type: none"> <li>- Australian Macadamia Industry Code of Sound Orchard Practices 2010 (COSOP).</li> <li>- Best Practices Guidelines for the Application of Chemicals on Macadamia Orchards 2015.</li> <li>- Macadamia Plant Protection Guide (current edition)</li> </ul>	

<b>A. Quality Assurance (ASM 4.1 – 4.14)</b> A copy of the full QA requirements is available on the SGM website														
<b>1.</b>	Is your farm <b>FRESHCARE</b> accredited? <i>If YES, attach a copy of your Freshcare Certificate and proceed to section D.</i>	Yes <input type="checkbox"/> No <input type="checkbox"/>												
<b>2.</b>	<p><b>Farm Records</b> - Growers that are NOT <b>Freshcare</b> accredited must keep farm records. As part of the Suncoast Gold food safety program the following RECORDS MUST BE KEPT up to date and made available on request. <i>Record keeping templates are available at <a href="http://suncoastgold.com.au/downloads">suncoastgold.com.au/downloads</a></i></p> <p><i>Note: A register or farm diary is an appropriate method of farm record keeping</i></p> <table border="1"> <thead> <tr> <th></th> <th>Tick to indicate</th> </tr> </thead> <tbody> <tr> <td>Fertiliser, compost and soil additives application records are kept</td> <td>Yes <input type="checkbox"/></td> </tr> <tr> <td>Spray diary and sprayer calibration records are kept</td> <td>Yes <input type="checkbox"/></td> </tr> <tr> <td>Harvest, post-harvest handling and nut storage records are kept</td> <td>Yes <input type="checkbox"/></td> </tr> <tr> <td>Grower consignment records (Waybills) and results (Delivery Reports) are kept</td> <td>Yes <input type="checkbox"/></td> </tr> <tr> <td>Records relating to persistent chemicals, heavy metals, or other contaminants on site are kept (if applicable)</td> <td>Yes <input type="checkbox"/></td> </tr> </tbody> </table>			Tick to indicate	Fertiliser, compost and soil additives application records are kept	Yes <input type="checkbox"/>	Spray diary and sprayer calibration records are kept	Yes <input type="checkbox"/>	Harvest, post-harvest handling and nut storage records are kept	Yes <input type="checkbox"/>	Grower consignment records (Waybills) and results (Delivery Reports) are kept	Yes <input type="checkbox"/>	Records relating to persistent chemicals, heavy metals, or other contaminants on site are kept (if applicable)	Yes <input type="checkbox"/>
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<b>B. Chemical Management (Please refer to COSOP)</b>		
<b>3.</b>	I only use and store chemicals in accordance with government legislation, chemical labels and industry best practice standards.	Yes <input type="checkbox"/>
<b>4.</b>	I only use chemicals on farm that are registered or permitted for use by the APVMA and always adhere to the Withholding Period (WHP) on the label.	Yes <input type="checkbox"/>
<b>4. a)</b>	<p>Export Restricted Chemicals. Some chemicals registered for use on Australian macadamia orchards are restricted in some export markets and monitored through the National Residue Survey (NRS). Indicate if the following registered chemicals were used on the crop grown in the 22/23 growing season.</p> <p>"Sivanto Prime" Insecticide (Flupyradifurone) Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Iprodione Fungicide eg "Rovral" Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Phosphorous Acid Yes <input type="checkbox"/> No <input type="checkbox"/></p>	

B. Chemical Management continued...		
5.	<p>Users of chemicals on the orchard are adequately trained and hold a current <b>Farm Chemical Users Certificate</b>.</p> <p>Please list names of persons who are chemical users (self, staff or contractors)  <i>Provide a separate list if more space is needed</i></p> <p>.....</p> <p>.....</p> <p>Name of Spray contractor, if used.....</p>	Yes <input type="checkbox"/>
6.	<p><b>Spray equipment used on farm must be calibrated annually and records kept.</b></p> <p>Contact us for more information on calibration methods.</p> <p>Spray equipment is calibrated at least annually.</p> <p><b>Date of last calibration (Required)</b></p>	<p>Yes <input type="checkbox"/></p> <p>Mth.....Yr.....</p>
7.	<p>The following documents are available to persons using chemicals in the orchard</p> <ul style="list-style-type: none"> <li>• Best Practice Guidelines for Application of Chemicals on Macadamia Orchards 2015</li> <li>• Macadamia Plant Protection Guide -current edition (Includes list of all permitted chemicals and copies of all off-label permits)</li> <li>• Chemical labels and Materials Safety Data Sheets of all chemicals used</li> </ul>	Yes <input type="checkbox"/>

C. Organic-Based Fertiliser Usage (Please refer to COSOP)		
<p>Records of application of all organic-based fertilisers (including composts and manures) applied, and treatment or testing of these materials must be kept and made available on request.</p> <p><b>Note:</b> No un-composted manure eg chicken litter is to be applied within 120 days of harvest.</p>		
8.	Any compost, animal manure, organic materials or nut husk applied to the orchard was applied in accordance with industry standards and records kept	Yes <input type="checkbox"/>
9.	If applied, provide date <u>untreated animal manure</u> was last applied to the crop	Mth.....Yr.....
10.	Do domestic animals graze in the orchard?	Yes <input type="checkbox"/> No <input type="checkbox"/>
<p><i>It is strongly advised not to graze domestic animals in the orchard.</i></p> <p><i>Animals must be removed 120 days prior to harvest.</i></p>		

D. Harvest and Post-Harvest Handling (Please refer to COSOP)		
11.	Pre-season and early-harvest NIS is monitored for maturity to avoid harvesting immature NIS. Please contact us to arrange testing if required.	Yes <input type="checkbox"/> No <input type="checkbox"/>
12.	<p>Pre-harvest orchard clean-up must be done to destroy all old NIS, black nut, mouldy or insect damaged nut on the orchard floor prior to the first harvest.</p> <p>Date of pre-harvest clean-up .....</p>	...../2023
13.	<p>Do you use <b>off-farm dehusking or sorting service</b>?</p> <p>If Yes, please note the de-husking facility must comply with industry guidelines</p> <p>Name of facility used (if applicable) .....</p>	Yes <input type="checkbox"/> No <input type="checkbox"/>
14.	Do you operate your farm in a manner to minimise the risk of physical, chemical or pathological contamination of Nut in Shell during handling, storage or transport?	Yes <input type="checkbox"/>
15.	Do you operate your farm in a manner to minimise risk of damage to NIS from mechanical impact, heat or excessive drop heights which may cause bruising or discolouration during handling, storage or transport?	Yes <input type="checkbox"/>

E. On-Farm Dehusking, Sorting, Drying and Storage ONLY		
16.	Sorting shed and post-harvest handling area is maintained in a clean, sanitary condition to minimise risk of contamination of NIS	Yes <input type="checkbox"/>
17.	All shed equipment for handling nut, including storage and transport equipment are maintained in good condition and cleaned before start of each season.	Yes <input type="checkbox"/>
18.	Staff have access to well-maintained personal hygiene facilities on farm and are trained in personal hygiene such as hand washing.	Yes <input type="checkbox"/>
19.	If rodent bait stations are used in or near nut handling sheds, they are located to ensure no contamination of nuts or equipment; are clearly identified; are regularly inspected and maintained in accordance with label directions & industry standards.	Yes <input type="checkbox"/>
20.	Water sorting or NIS floating conducted on farm is done in accordance with COSOP. Water sorting or floating NIS presents a major risk of contamination. Sanitising agents used need to be approved for food contact. COSOP requires water to be changed every 4 hours and bath to be emptied and sanitised at the end of each day.	Yes <input type="checkbox"/> N/A <input type="checkbox"/> (no water sorting)
21.	<b>On Farm Storage</b> – Growers should ensure an adequate amount of suitably aerated on-farm storage is available to hold NIS prior to delivery to the factory. In order to maintain the highest quality and food safety SGM does not recommend extended holding and storage of NIS on farm, particularly when conditions are not conducive to on-farm drying (ie wet or humid weather).  Total NIS storage capacity on farm.....T Method and amount of on-farm NIS drying and storage - <input type="checkbox"/> Aerated Silos.....T <input type="checkbox"/> Aerated Portable Bins.....T or Other.....	
22.	<b>Transport and Delivery -</b> <ul style="list-style-type: none"> <li>• Consignments to the factory must be delivered within the minimum specifications set out in the SGM Terms and Conditions of Supply.</li> <li>• Transport vehicles must be cleaned and inspected prior to loading and not carry any Haram products such as pork and its derivatives.</li> <li>• Consignments must be booked in prior to delivery and must be accompanied by a completed Waybill Docket, signed by the Grower and transport operator if applicable.</li> </ul>	

GROWER NAME:	POSITION:
SIGNATURE:	DATE:

Thank you for your co-operation in completing this form. Please ensure that you have completed all questions and have attached copies of any relevant documents and forward to Suncoast Gold Macadamias. Suppliers with multiple properties with unique Supplier Codes should complete one form for each property.

**Office use :** Form checked by:.....Grower Services.....Date

Site Audit\* Conducted by : .....Grower Services.....Date

\*Note: A site audit may be requested as part of the Supplier Agreement and Approved Supplier Program

Comments, actions or assistance required

**SGM Approved Supplier Status Confirmed** .....Royce Alcorn, Quality Manager.....Date