

**WGMB HACCP TABLE**

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Wine Grapes (12 month cycle)	Vineyard	01	1 of 1

Step (# and description)	Hazard (Principle 1)	Control Measures	Rating (Principle 2)	Limits (Principle 3)	Monitoring (Principle 4)			Corrective Action (Principle 5)	Forms (Principle 7)
					How	When	Who		
Steps 1-8 inclusive	<i>All listed below linked to poor traceability</i>	Legible block ID matching farm plan (Manual – 12.5)	CP						
3 - Weedicide	<i>Chemical residue above MRL on grapes at harvest [B]</i>	Minimal drift equipment; Wind monitoring in spray diaries	CP						
4 - Irrigation	<i>Chemical contamination from channel [B]</i>	M.I. policy on water contamination (Manual – 12.12)	CP						
5 - Pest and disease control (fungus & insects)	<i>Chemical residue above MRL on grapes at harvest [A]</i>	SOP 01 (Spraying), SOP 03a and 03b (Calib.), WHP; Chem. storage (Manual – 12.11); Chemical use training	CP						Spray diary; Calibration record (Form 08); Chemical users' certificate
8 - Harvest	<i>Chemical residue above MRL on grapes [A]</i>	Harvest after WHP cut off date (refer Spray Diary); GHP (SOP 07)	CCP	Not harvested inside WHP's; (MRL's for each chemical – reference Food Stds. Code)	Check Spray Diary	Every load	Vineyard Manager	If possibility of above MRL, Winery GLO must be directly informed. W'maker acknowledge awareness on Delivery Note. If fruit is rejected, follow SOP 05.	Delivery Note (Form 01); OFI (Form 05) for rejected fruit
	<i>Hydraulic oil, fuel or lubricant contamination [A]</i>	Preventative maintenance (PM) check on all hydraulic equipment (Manual – 12.7)	CCP	No sign of leaks or hose wear	Visual check	Weekly (or during start of each harvest run)	Vineyard Manager	Repair any wear or leaks prior to further harvesting	Harvesting PM Check 06a
						Before starting each Vineyard	Vineyard Manager		Harvesting PM Check 06b
		Awareness during harvesting; visual inspection prior to dispatch to winery		Nil hydraulic oil, fuel or lubricant present	Visual check	Every load	Vineyard Manager	Dump fruit as per SOP 05. Clean bin.	Delivery Note (01); OFI (05) for dumped fruit
	<i>Chemical taint from paint used on bins [A]</i>	Use of food grade paint on all grape contact surfaces except stainless steel and plastic	CCP	Nil non-food grade paint	Check prior to use of paint	Every time equipment is painted	Vineyard Manager	Dump fruit as per SOP 05. Change paint to food grade	Equipment Painting Record (10); OFI (05) for dumped fruit
	<i>Foreign matter due to unclean "grape contact" equipment (e.g. bins, sulphur buckets) [B]</i>	Use of clean buckets for mixing additives (e.g. sulphur, enzyme)	CP						
Visual check prior to using any "grape contact" equipment									
<i>Foreign matter - poor GHP [B]</i>	Training (Manual – 12.2); GHP (SOP 07)	CP							
9 – Transport to winery	<i>Chemical taint from paint used on bins or transport vehicle [A]</i>	Use of food grade paint on all grape contact surfaces except stainless steel and plastic	CCP	Nil non-food grade paint	Check prior to use of paint / hiring of transport	Every time equipment is painted / transport hired	Vineyard Manager	Dump fruit as per SOP 05. Change paint to food grade / change transport	Equipment Painting Record (10); OFI (05) for dumped fruit
	Foreign matter – contamination during transport [C]	GHP (SOP 07)	CP						