Freshcare

Australian Wine Industry
Standard of Sustainable Practice
Winery
Edition 1.1

This Standard can be used to meet the requirements of Sustainable Winegrowing Australia.

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Contents

Introduction

Purpose and scope

Freshcare provides the Australian Wine Industry Standard of Sustainable Practice – Winery – Edition 1 (AWISSP-WIN1), as an industry owned standard, describing the practices required on site to provide assurance that winery operations are managed with care for the environment, and in a sustainable manner.

The Standard offers benefits to both suppliers and customers. It verifies that industry recognised best practice is followed, and sustainable outcomes are achieved. Certification to this Standard is achieved through independent third-party auditing by approved auditors. Certification to the Freshcare Australian Wine Industry Standard of Sustainable Practice – Winery can be used to meet the requirements of Sustainable Winegrowing Australia, which is administered by the Australian Wine Research Institute (AWRI).

Freshcare Limited continues to work closely with the AWRI, the Wine Industry Sustainability Advisory Committee and key customer groups globally, to maintain a level of program awareness and developments, and to ensure continued compliance with market requirements and community expectations.

Sustainable Winegrowing Australia trust mark.

The Sustainable Winegrowing Australia trust mark is the property of the Australian Wine Research Institute Limited (AWRI) and Australian Grape and Wine Incorporated (AGW).

Certified Members of Sustainable Winegrowing Australia have the opportunity to use the Sustainable Winegrowing Australia trust mark in accordance with the trust mark rules of use and style guide specifications.

Standard Review Process

Freshcare supported by the Freshcare Technical Committee – Environmental is responsible for the review and amendment of this Standard, working closely with the Wine Industry Sustainability Advisory Committee. Participating Freshcare businesses are advised of all Standard updates and should ensure that they are always operating with the current edition of the Standard.

Suggestions for improving this Standard from all users and industry is encouraged. Suggestions should be submitted in writing to Freshcare Limited.

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Using this Standard

This Standard is presented in the following sections:

1 – Freshcare Rules (R)

2 – Management (M elements)
3 – Environmental (E elements)
4 – Appendix.

Each section forms part of the auditable criteria for compliance with this Standard. The Management and Environmental elements describe the specific outcomes required and the practices needed to demonstrate sustainability outcomes for each participating business. Training to the Standard is delivered with supporting forms and resources, to establish the foundations for effectively implementing the Freshcare Australian Wine Industry Standard of Sustainable Practice – Winery – Edition 1 (AWISSP-WIN1).

NOTE: Changes between versions of this Standard have been marked in *italics*.

Freshcare Rules

R1 Scope

Certification against this Standard covers business operations involved in primary production activities as outlined in the following table:

Standards	Code	Applicable to	Audit Cycle	Audit Duration
Freshcare Australian Wine Industry Standard of Sustainable Practice - Winery	AWISSP-WIN1	**Winery** Includes businesses involved in the production of wine. **Wine Business** *Includes businesses that sell wine under their own label, but do not own a winery.* *Refer to Appendix.*	Triennial (3 years) The Certification Body will conduct recertification audits to take place up to 60 days prior to the certification anniversary month, which is a fixed month based on historical audit reporting.	The duration of a Freshcare audit will vary in consideration of business size and scope and will be set by the Certification Body.

R2 Freshcare Registration Process

1. All sites to be included under the scope of certification must be disclosed on the Freshcare registration form and on application for audit.

2. *Businesses registering with Freshcare for audit purposes should be consistent with the business details registered with Sustainable Winegrowing Australia in relation to ownership, management and location(s) (GI Regions).*

3. A business is required to complete a Freshcare registration form as part of the registration process and to provide a detailed business profile, including management and key contact information. The key contact will be responsible for the management of the business's compliance with the Freshcare Program.

4. Each business participating in the program shall have least one (1) representative of the management complete approved training, as required by the Freshcare Standard(s):

    a. This training shall be conducted prior to an audit being undertaken at time of initial registration to the program; and

    b. Where this person leaves, the business shall require a new trained representative to commence training within three (3) months.

5. These Rules are the terms on which, upon registration, a business agrees to participate in the Freshcare Program:

    a. Businesses participating in the Freshcare Program must comply with these Rules and the Freshcare Standard(s) nominated by the business at all times;

    b. Failure to comply with the Rules or the requirements of the nominated Freshcare Standard(s), may result in a business's Freshcare certification being suspended or withdrawn;

    c. Each business acknowledges and agrees that Freshcare may disclose information concerning the business to any government authority for any lawful purpose and otherwise as required by law;

    d. Certain information handled by Freshcare may be personal information, as defined in the Privacy Act 1988 (Cth). Personal information obtained by Freshcare is handled in accordance with Freshcare's Privacy Policy, as available on Freshcare website and amended from time to time.

    e. A business must notify Freshcare and its nominated Certification Body of any prosecutions brought, or likely to be brought against the business, in relation to any business activities within the scope of their Freshcare certification.

6. Any change to a business's profile or key contact information or other details provided on registration must be notified to Freshcare in writing within 28 days of the change.

R3 Freshcare Certification Process

1. Only Freshcare approved Certification Bodies may conduct Freshcare audits. A list of approved Certification Bodies, with their scopes is available on the Freshcare website.

2. Upon application for audit, a business must enter a written contract with a Freshcare approved Certification Body for the provision of Freshcare certification services prior to the commencement of audit activity. The contract will include information pertaining to Standard(s), Scopes, Company Details (name, address, contacts), type of audit and other details required to be captured by the Certification Body.

R3 Freshcare Certification Process *continued*

3. Subject to its contract with its nominated Certification Body, a business may change its nominated Certification Body at any time, in accordance with the following:

    a. the business is not currently suspended from the Freshcare Program;

    b. there are currently no corrective actions outstanding or outstanding payments from previous audits; and

    c. contact is required with Freshcare prior to CB transfer, to enable the transfer to occur on the Freshcare database.

4. Only auditors complying with competency requirements set by Freshcare, and who are employed by or contracted to a Freshcare approved Certification Body, may conduct Freshcare audits.

5. The business acknowledges and agrees that where consulting or training services related to the Freshcare Standard(s) have been provided to the business by an individual contracted to, or employed by a Certification Body, that individual is excluded from conducting any Freshcare audit for that same business within two (2) years of completion of the consulting/training activity.

6. Audits are scheduled with adequate notice for both the business and the auditor/Certification Body and auditors are appointed by the Certification Body with due consideration and care and should not be influenced by the business.

7. The business must provide unimpeded access to the site and premises, to full documentation and records, and to product, for the purpose of conducting the audit and provide all reasonable assistance required by the auditor in the conduct of the audit.

8. The business acknowledges and agrees that an auditor (or a Certification Body) may refuse to carry out or finish a Freshcare audit:

    d. in the presence of a third party who they believe may intentionally or otherwise influence the outcome of the audit in an inappropriate manner.

    e. if they feel threatened or have been subject to abusive behaviour during the visit.

    f. if the site is empty or non-operational.

    g. if they deem that the business has not implemented the Freshcare Program, or no records are available.

    h. if the business fails to provide complete and accurate information as required by the auditor.

9. An auditor may be accompanied on the audit for training or accreditation purposes, e.g. auditor training, auditor calibration, witness audits (Freshcare, AWRI, or Certification Body).

10. A copy of the audit report, supporting documentation and Freshcare certificate will be made available to Freshcare, and the audit result will be communicated to Freshcare.

11. Freshcare may contact the business directly for feedback on auditor and/or Certification Body performance.

12. At the completion of the audit, the result will be communicated to the business by the Certification Body, and documented by the Certification Body using FreshcareOnline, creating an electronic record.

13. Where corrective actions have been raised (refer R4), the information will be communicated to the business, documented on FreshcareOnline and the timeframes and process for correction provided.

14. The full audit report, including any subsequent evidence provided by the business for closure of corrective actions, will be reviewed by the Certification Body prior to a certification decision.

R4 Corrective Action Report (CAR) Rating and Closure

Rating		Actions	
Critical	An issue presenting an immediate risk to the environment, or when the integrity of the Program has been compromised.	Critical CAR action plan must be addressed by the business and provided to the Certification Body within **48 hours** of audit. A re-audit may be required.	The business is immediately suspended whilst a resolve is determined between the business and the Certification Body to close the Critical CAR. When the corrective action plan is agreed by the Certification Body, the CAR's must be fully closed within 28 days for the certification to be issued.
Major	Raised when there is the potential to compromise the environment or the integrity of the Program. Compliance with the majority of Standard elements is considered essential to certification.	Major CARs must be addressed within **28 days** of audit.	CAR's remaining outstanding after six (6) months deems the audit invalid.
Minor	Raised where the issue is not likely to directly impact the environment or the integrity of the Program, but still is of a nature that requires the business to act.	Minor CARs must be addressed within **90 days** of the audit.	CAR's remaining outstanding after twelve (12) months deems the audit invalid.

1. All corrective actions raised at audit must closed out within the time frames indicated for certification to be issued.
2. Wherever practical, outstanding issues will be 'closed out' remotely through written or photographic evidence. However, in the event where evidence of 'close out' for outstanding issues cannot be provided remotely, a follow-up audit may need to be scheduled, at the expense of the business.

R5 Fees
1. Payment of all fees by participating businesses is a requirement for the business's continued Freshcare certification.
2. Fees for certification services (e.g. auditing services) are payable to the Certification Body by the business. Freshcare therefore has no influence over the specific fees charged by the Certification Body for undertaking the audit.
3. The cancellation of a scheduled audit may result in a penalty fee in accordance with the terms of the contract between the Certification Body and the business.
4. A Freshcare certification fee is collected from a business by the Certification Body and remitted to Freshcare. Freshcare fees are reviewed annually and advised via the Freshcare website.

R6 Suspensions and Withdrawal

1. Suspension and Withdrawal from program may occur where:

    a. False or misleading information is provided on application for audit, or in subsequent business updates.

    b. A Critical CAR is raised.

    c. The business unreasonably delays or continually defers a Freshcare audit.

    d. The auditor cannot complete an audit in full, including because the business fails to provide access to a site or records, or otherwise fails to cooperate in the audit process.

    e. The business fails to pay any fees in connection with the Freshcare Program.

    f. The business supplies false or misleading information.

    g. The Certification Body is of the opinion, reasonably held, that the business has breached a material provision of these rules or is not maintaining compliance with the stated requirements of the relevant Freshcare Standard(s) or these rules or is unable or unwilling to do so.

2. If a business's certification is suspended and the ground for suspension is not capable of rectification or, if capable of rectification, the business does not take the necessary action(s) to rectify within a timeframe specified by the nominated Certification Body, the business's registration(s) may be withdrawn by written notice from the Certification Body. Notification will occur to Freshcare and the AWRI and the businesses details will be removed from public registers.

R7 Complaints and Appeals

1. Freshcare reserves the right to conduct its own audit on a business in response to complaints or as part of routine compliance activities. These audits may be announced or unannounced.

2. A complaint or appeal in relation to Certification Body services is to be directed to the Certification Body. The Certification Body must have a process to handle complaints and appeals.

3. The Business can contact Freshcare for assistance in resolving a complaint between them and the Certification Body should an initial outcome not be satisfactorily managed. There is an enquiry form available on our website www.freshcare.com.au.

4. Complaints in relation to activities undertaken by Freshcare will be managed in accordance with the Freshcare complaints procedure.

Management

Element		Compliance Criteria	Records
M1 Scope and Commitment			
M1.1	Define the business scope and the scope of certification.	1. The scope of certification is defined by the owner and/or appropriate senior manager. 2. All business enterprises and activities undertaken are recorded. 3. Flowcharts are completed to document the activities for which certification is required.	Form – M1 Scope Form – M1 Flowchart
M1.2	Identify property areas, infrastructure and surrounds on a property map.	1. A property map is documented and maintained. A record is kept. 2. The property map identifies property boundaries buildings and facilities including: • location(s) of all business infrastructure and activities (buildings, tanks, cellar door, sheds, houses, worker accommodation and facilities) • on-property roads and access points • toilet facilities, septic tanks and seepage pads • property boundaries, roads, and surrounds (school, sports fields, residential). 3. The property map identifies production areas and infrastructure including: • vineyard blocks and other production areas • hazardous chemicals and dangerous goods storage areas, mixing areas, equipment clean-down areas • bulk fuel storage, including underground tanks • storage sites for waste, including controlled wastes awaiting collection or disposal • water sources, extraction points and delivery infrastructure	Property map Form – M1 Property map checklist

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Element		Compliance Criteria	Records
M1.2 *cont.*		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.	1. 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. 2. The organisational structure, roles and responsibilities are reviewed at least annually, or when changes occur. A record is kept. 3. The organisational structure, roles and responsibilities are communicated to all workers.	Organisational chart Position descriptions

Element		Compliance Criteria	Records
M1.4	Document the business commitment to the Standard and sustainability objectives.	1. 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). 2. The commitment statement is communicated to all workers. 3. The commitment statement is reviewed annually in conjunction with the Sustainability Action Plan (M2).	Form – M1 Commitment statement
ℹ	**Freshcare Resources** • Factsheet – M1 Scope and Commitment	**External Resources** • www.sustainablewinegrowing.com.au • www.awri.com.au	

Element		Compliance Criteria	Records
M2 Sustainability Action Planning			
M2.1	Establish a Sustainability Action Plan (SAP) to identify planned future actions to manage and improve sustainability.	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 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. 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.	Form – M2 SAP assessment Form – M2 Sustainability Action Plan (SAP)
ℹ	**Freshcare Resources** Factsheet – M2 Sustainability Action Planning	**External Resources**	

Element		Compliance Criteria	Records
M3 Documentation			

M3.1	Verify compliance with this Standard through relevant documents and records.	1. The current editions of the Standard and the Freshcare Rules 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:
		    • title
		    • date of issue or version number
		    • 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 for compliance to this standard are kept for a minimum of five (5) years (or longer if required by legislation or customers).
			Freshcare Australian Wine Industry Standard of Sustainable Practice
			
			Freshcare Rules (R)
			
			Trust mark specification and guidelines

M3.2	Verify compliance with Sustainable Winegrowing Australia through reporting of business metrics and completion of the best practice workbook.	1. The defined Sustainable Winegrowing Australia business metrics and the best practice workbook are completed and reported annually. A record is kept.	Business metrics data Supporting documentation (electricity bills, water use statements)
	Freshcare Resources • Appendix – A-M3 Sustainable Winegrowing Australia trust mark • Factsheet – M3 Documentation	**External Resources** • www.sustainablewinegrowing.com.au • www.awri.com.au	

Element		Compliance Criteria	Records
M4 Training and Development			
M4.1	Complete approved training as required by this Standard.	1. A management representative completes approved training. Evidence is kept. *(See Appendix A-M4)*.	Training certificate
M4.2	Train all workers who complete tasks relevant to the Standard.	1. Training is provided for workers who complete tasks relevant to this Standard. 2. Training is provided in the relevant language for workers and/or pictorially. 3. 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). 4. The owner or appropriate senior manager completes a review of training to: • identify worker needs • identify opportunities for professional development • ensure appropriate qualifications and licenses are maintained.	Form – M4 Training record – internal WIN Form – M4 Training record – other Training review records
M4.3	Instructions and signage are used to support workers and visitors.	1. 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.	Form – M4 Site access instructions
ℹ	**Freshcare Resources** • Appendix – A-M4 Approved training • Factsheet – M4 Training and Development	**External Resources**	

Element		Compliance Criteria	Records
M5 Suppliers			

M5.1	Approved suppliers are established for materials and services.	1. 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.
		2. 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.
		3. A Competent laboratory is used when testing is undertaken to verify compliance with requirements of this Standard.
			Form – M5 Approved supplier table
			Evidence of compliance to requirements
			Purchase and inspection records from suppliers

ℹ	**Freshcare Resources** • Factsheet – M5 Suppliers		**External Resources**

Element		Compliance Criteria	Records
M6 Customer and Regulatory Requirements			
M6.1	Comply with specific customer, regulatory body or legislative requirements.	1. 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. 2. Practices and requirements outlined in M6.1.1 are complied with and included in M7 - Internal audits. A record is kept.	Customer contract, agreement or specifications. Council, regulatory or legislative practice requirements. Form – M7 Internal audit.

	Freshcare Resources	**External Resources**
ℹ	• Factsheet – M6 Customer and Regulatory Requirements	

Element		Compliance Criteria	Records
M7 Incident Management, Internal Audit, Corrective & Preventative Action			
M7.1	Prepare an incident management plan to support business continuity.	1. 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. 2. The incident management plan is documented and must include: • potential environmental risks to business continuity • strategies and practices to manage identified risks (refer also E3 Emergency Response) • 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. 4. 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.	Form – M7 Incident management plan Incident response record
M7.2	Conduct internal audits to verify ongoing compliance with this Standard.	1. An internal audit of all activities and records relevant to this Standard is conducted at least annually. A record is kept. 2. Workers responsible for completing sections of the internal audit are identified and, where possible, are independent of the practices being assessed.	Form – M7 Internal audit report

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Element		Compliance Criteria	Records
M7.3	Complete corrective actions for any non-compliance.	1. 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 • internal audits • external audits • complaints • incidents and near misses. 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. 3. Reoccurrences of non-compliance are reviewed by the owner or appropriate senior manager. A record is kept.	Form – M7 Corrective action record (CAR)

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Element		Compliance Criteria	Records
M7.4	Conduct a management review of compliance and documentation.	1. 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 • complaints • incidents and near misses • training • the Sustainability Action Plan (SAP).	Form - M7 Management review record
ℹ	**Freshcare Resources** • Factsheet – M7 Incident Management, Internal Audit, Corrective & Preventative Action	**External Resources**	

Element		Compliance Criteria	Records
M8 Product Identification, Traceability, Withdrawal and Recall			
M8.1	Manage certified wine.	1. A record of all wine grapes received from external suppliers is kept, and must include: • supplier business name • crop/variety • quantity/amount • date received • evidence of certification. 2. A winery presenting wine for sale under the Sustainable Winegrowing Australia trust mark and certification to this Standard, must demonstrate 85% of wine grapes have been sourced from businesses currently certified to the Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture *(Appendix – A-M3).* A record is kept. 3. *For the sale of certified bulk wine under the Sustainable Winegrowing Australia trust mark and certification to this Standard, each batch transferred must have a declaration accompanying the load that demonstrates 85% of wine grapes have been sourced from businesses currently certified to the Freshcare Australian Wine Industry Standard of Sustainable Practice – Viticulture (Appendix – A-M3). A record is kept*.	Form – M8 Supplier traceability Evidence of certification *Statutory declaration or AWRI Trust mark approval and demonstration of certification.*

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Element		Compliance Criteria	Records
M8.2	Maintain a product identification and traceability system, to enable wine to be traced from production to destination.	1. Traceability must be maintained for all wine products. 2. All product dispatched to a customer is marked with: • business name and physical address • date of manufacture and/or batch identification code • other trade descriptions required by legislation and/or customer. 3. Dispatch records are kept and must include: • customer • dispatch date • batch identification code • quantity • destination. 4. The product traceability system is tested at least annually to verify full traceability of wine from production to its destination, or vice versa. A record is kept.	Dispatch records
M8.3	Maintain a system enabling the effective withdrawal or recall of product.	1. In the event of a potential issue regarding product safety, quality or regulatory compliance, the matter is investigated to determine the extent of the problem. Where required, further action is taken. 2. Determine whether a withdrawal or trade or consumer level recall is required for the product supplied to customers. 3. If a withdrawal or recall is required, the relevant withdrawal/recall is implemented. A record is kept. 4. A mock recall is completed annually using the A&NZ Product Recall/Withdrawal form or equivalent system. A record is kept.	Form – M8 Trade level recall/withdrawal form A&NZ Product Recall/Withdrawal form or GS1 Recall net
	Freshcare Resources • Factsheet – M8 Product Identification, Traceability, Withdrawal and Recall	**External Resources** • Updated copies of the A&NZ Product Recall/Withdrawal form can be found on the Australian Food and Grocery Council website www.afgc.org.au • Food Standards Australia New Zealand (FSANZ): www.foodstandards.gov.au/industry/foodrecalls • Wine Australia – Labelling www.wineaustralia.com/labelling/label-integrity-program	

Environmental

Element		Compliance Criteria	Records
E1 Biosecurity			

E1.1	Manage biosecurity on the property.	1. 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.
		2. Biosecurity and hygiene requirements are reinforced with prominent signs and/or written or pictorial training guides.
		3. Access to the property and vineyard sites is restricted to authorised persons and vehicles including workers, visitors and contractors.
		4. *Any unusual plant pest, disease or weed identified is reported to vineyard management for them to report to external agencies as required.*
		5. 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.
			Form – E1 Biosecurity Management Program
			
			Signage

E1.2	*Maintain compliance with the biosecurity requirements of the winery, vineyard and regulations.*	1. Worker and visitor behaviour is monitored for compliance with biosecurity and hygiene requirements of the property and vineyard sites. 2. *Applicable licences and permits for movement of grapes and must between regions and states are current and adhered to.*	Licences and permits
ℹ	**Freshcare Resources** • Factsheet – E1 Biosecurity	**External Resources** Plant Health Australia: www.planthealthaustralia.com.au/biosecurity/emergency-plant-pests/reporting- suspect-pests Vinehealth Australia: www.vinehealth.com.au Exotic Plant Pest Hotline (1800 084 881).	

Element		Compliance Criteria	Records
E2 Chemical Management			
E2.1	Select hazardous chemicals and dangerous goods that minimise risk to the environment.	1. Consideration is given to all available options before hazardous chemicals and dangerous goods are chosen for use. 2. When necessary to use hazardous chemicals and dangerous goods, those that are less hazardous and dangerous and/or have a lower environmental impact are considered.	
E2.2	Obtain, check and record hazardous chemicals and dangerous goods.	1. Hazardous chemicals and dangerous goods are purchased from approved suppliers and managed in accordance with the supplier requirements specified in M5.1. 2. Hazardous chemicals and dangerous goods containers are adequately labelled and in acceptable condition on receival. 3. All hazardous chemicals and dangerous goods purchased are recorded in an inventory. A record is kept and must include: • date purchased/received • place of purchase • name of hazardous substances dangerous good • batch number (where available) • expiry date or date of manufacture • quantity.	Form M5 – Approved supplier table Form – E2 Chemical inventory

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Element		Compliance Criteria	Records
E2.3	Store, manage and dispose of hazardous chemicals and dangerous goods to minimise the risk of environmental harm.	1. Hazardous chemicals and dangerous goods storage *and handling 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 from direct sunlight and weather exposure • equipped with a spill kit to contain and manage spills • secure, with access restricted to authorised workers • maintained in compliance with any additional legislative requirements. 2. *Hazardous chemicals and dangerous goods are stored in separate areas for each category/class when required, and for substances awaiting disposal.* 3. A current Safety Data Sheet (SDS) is kept for all hazardous chemicals and dangerous goods. 4. Hazardous chemicals and dangerous goods are stored in original containers according to directions on the label or *Safety Data Sheet (SDS) requirements*. If it is necessary to transfer the substance to another container for storage purposes, the new container is a clean chemical container, and a copy of the label or *Safety Data Sheet (SDS) requirements* is transferred to the new container. 5. Deteriorating labels are replaced immediately with a legible copy. 6. Stored hazardous chemicals and dangerous goods are checked at least annually to identify and segregate for disposal substances that have: • exceeded the label expiry date • exceeded the permit expiry date *(where applicable)* • had their registration withdrawn • containers that are leaking or corroded or have illegible labels.	Safety Data Sheet(s) for all chemicals stored Form – E2 Chemical inventory Disposal receipts/records

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Element		Compliance Criteria	Records
E2.3 *cont.*		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 hazardous chemicals and dangerous goods and empty containers are legally disposed of through registered collection agencies, *or through approved waste management providers.* A record of disposal is kept. 9. *Leftover hazardous chemicals and dangerous goods unable to be stored after use are disposed of according to label directions, Safety Data Sheet (SDS) requirements, or in a manner that minimises environmental harm*.	
E2.4	Train and authorise workers who store, handle and/or dispose of hazardous chemicals and dangerous goods	1. Workers involved in the supervision of storage, handling, *use* and disposal of hazardous chemicals and dangerous goods must: • have completed hazardous chemicals and dangerous goods training; and • remain competent in hazardous chemical and dangerous goods storage, handling, *use* and disposal as required by this Standard and any regulatory requirement. 2. Workers authorised to store, handle, *use* and/or dispose of hazardous chemicals and dangerous goods are trained in practices that minimise the risk of environmental contamination from chemicals and in actions to be taken in the event of chemical spills, leakage or spray drift. 3. Workers authorised to store, handle, *use* and/or dispose of hazardous chemicals and dangerous goods 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, *use* and/or dispose of hazardous chemicals and dangerous goods is maintained and *accessible.*	Form – E2 Chemical authorisation record

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Element		Compliance Criteria	Records
E2.5	Use hazardous chemicals and dangerous goods according to regulatory, label and customer requirements.	1. Hazardous chemicals and dangerous goods *are handled and used* according to label directions, *Safety Data Sheet (SDS) requirements, and site procedures*. 2. Hazardous chemicals and dangerous goods usage equipment is maintained and checked for effective operation before and during each use, *and when required calibrated as per manufacturers guidelines.* 3. *Records of hazardous chemicals and dangerous goods use are kept when required by site procedures, customers or legislation.*	
ℹ	**Freshcare Resources** • Factsheet – E2 Chemical Management	**External Resources** ChemClear, disposal of Agvet chemicals: www.chemclear.com.au DrumMUSTER, disposal of Agvet chemical containers: www.drummuster.com.au Safe Work Australia: www.safeworkaustralia.gov.au/chemicals

Element		Compliance Criteria	Records
E3 Emergency Response			
E3.1	Manage spills to minimise environmental harm.	1. The potential spill risks for wine, wastewater and hazardous chemicals and dangerous goods are assessed. *(Refer also M7.1 Incident management).* 2. Spill control materials and equipment are adequate for containing spill risks and located in relevant areas. 3. Internal and external emergency contacts required in the event of a spill are documented and displayed in relevant areas. 4. Spill response procedures are documented and displayed in relevant areas. 5. Workers are trained in spill response procedures. 6. Spill response procedures are reviewed and verified/updated annually, or: • when there is a change in relevant legislation • when there are alterations to facilities affecting spill risk • following a spill. 7. Spill response procedures are tested at least annually. A record is kept. *(Refer also M7.1 Incident management).*	Form – E3 Spill response procedure *Alternate:* *Form – M7 Incident management plan* *Incident response record*
ℹ	**Freshcare Resources** • Factsheet – E3 Emergency Response	**External Resources** Safe Work Australia: www.safeworkaustralia.gov.au/topic/emergency-plans-and-procedures	

Element		Compliance Criteria	Records
E4 Water Management			
E4.1	Manage water use on the site.	1. Water Management Program is documented and must include: • date developed • name of the person documenting the Program • method(s) and frequency of water consumption measurement • strategies used for minimising water use • method(s) and frequency of wastewater measurement • method(s) of wastewater treatment • wastewater reuse, recycling, treatment or disposal strategies • worker(s) responsible. 2. 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. 3. Water use improvement strategies identified in E4.1.2 are documented in the Sustainability Action Plan (M2).	Form – E4 Water Management Program Form – M2 Sustainability Action Plan (SAP)
E4.2	Maintain water sources and infrastructure.	1. All water sources used are identified. A record is kept. 2. Water sources are monitored and managed to minimise potential contamination from: • human activities • livestock and domestic animals • wildlife (where possible) • adjacent activities. 3. Water extraction points, water storage and delivery infrastructure and equipment is monitored and maintained. 4. Applicable licences and permits for infrastructure and activities in water harvesting, extraction, storage, use and discharge are current and available. 5. Water licences and permits are adhered to. *(Continues over page)*	Form – E4 Water source record Property map Licences and permits

	Freshcare Resources	**External Resources**
i	• Factsheet – E4 Water Management	

Element		Compliance Criteria	Records
E5 Wastewater Management			
E5.1	Manage wastewater to minimise environmental harm.	1. Contaminated stormwater, winery wastewater, grape juice and wine from drains, pipes, sumps, tanks, retention basins or other facilities all drain into the wastewater capture and management system. 2. Wastewater capture and storage systems are: • separated from domestic septic systems • sized to manage peak volumes • monitored and maintained to minimise risk of leakage. 3. Wastewater treatment systems are: • designed to treat wastewater to the irrigation or discharge standard required • verified as achieving the irrigation or discharge standard required • maintained and checked for effective operation. Maintenance records are kept. 4. Wastewater volume is measured and reviewed annually against the Water Management Program. 5. Water efficiency is considered in the selection and design of new irrigation systems. 6. Water run-off or discharge from the property is managed or treated to minimise environmental harm on and off-site. 7. Strategies are implemented to prevent contamination and sedimentation of water sources.	Property map Wastewater licenses and permits Form – E9 Service and maintenance record
E5.2	Manage wastewater to minimise land and soil degradation, erosion and contamination.	1. Wastewater disposal practices on the winery site are chosen to minimise soil degradation, erosion and contamination. 2. Wastewater disposed to land via irrigation is assessed for risk of causing an increase in soil salinity, soil acidity, soil alkalinity or soil sodicity. 3. Wastewater used for irrigation that has the potential to increase soil salinity, soil acidity, soil alkalinity or soil sodicity is either treated before use or the land areas receiving the wastewater are monitored for changes.	Form – E4 Water Management Program

(Continues over page)

Element		Compliance Criteria	Records
E5.2 *cont.*		4. Land areas receiving irrigation from untreated wastewater are tested and monitored for changes to soil salinity, soil acidity, soil alkalinity or soil sodicity. Test results are kept including: • date of testing • area and parameter(s) tested • testing result(s) and action recommended • name and signature of the person who carried out the testing. 5. Irrigation records are kept for land areas irrigated with untreated wastewater, including: • date of irrigation(s) • areas irrigated • volume of water used or duration of irrigation • name of the person who managed the irrigation activity.	Form – E5 Water treatment monitoring record Water test results Irrigation records Signage
E5.3	Manage areas with highly degraded, eroded or contaminated soil.	1. Land areas identified as being highly degraded, eroded or contaminated are: • managed to minimise further degradation, erosion or contamination • contained to minimise soil movement on and off-site. 2. Remediation activities for areas identified in E5.3.1 are documented in the Sustainability Action Plan (SAP).	Form – M2 Sustainability Action Plan (SAP)
ℹ	**Freshcare Resources** • Factsheet – E5 Wastewater Management	**External Resources** AWRI Irrigation management fact sheets: www.awri.com.au/information_services/fact-sheets/	

Element		Compliance Criteria	Records
E6 Biodiversity			
E6.1	Manage biodiversity on the property.	1. 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. 2. 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. 3. 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.	Form E6 – Biodiversity Management Program
E6.2	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 E6.2.1 are documented in the Sustainability Action Plan (M2).	Form – M2 Sustainability Action Plan (SAP)
ℹ	**Freshcare Resources** • Factsheet – E6 Biodiversity	**External Resources** www.environment.gov.au/biodiversity/invasive/weeds	

Element		Compliance Criteria	Records
E7 Waste			
E7.1	Manage waste on the property.	1. 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. 2. Workers are provided appropriate protective equipment to be used in accordance with the Waste Management Program. 3. Waste that cannot be avoided, reused, or recycled, is disposed of in approved off-site facilities. 4. 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. 5. All stored waste is managed to minimise the risk of contaminating onsite and off-site areas and to minimise pest activity. 6. 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. 7. Waste management improvement strategies identified in E7.1.6 are documented in the Sustainability Action Plan (M2).	Form E7 – Waste Management Program Form M5 – Approved supplier table Transport and disposal receipts/records Form – M2 Sustainability Action Plan (SAP)

(Continues over page)

Element		Compliance Criteria	Records
E7.2	Review input materials and suppliers to reduce waste.	1. 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. 2. Packaging size, quantity and weight, and the potential to reuse or recycle input materials is considered in the selection. 3. A review of input materials is undertaken at least annually, to prioritise the reduction of plastic waste. 4. Suppliers of input materials are managed in accordance with supplier requirements specified in M5.1.	Form M5 – Approved supplier table
ℹ	**Freshcare Resources** • Factsheet – E7 Waste		**External Resources**

Element		Compliance Criteria	Records
E8 Air Quality			
E8.1	Manage air quality.	1. 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. 2. Workers are provided appropriate protective equipment to be used in accordance with the Air Quality Management Program. 3. 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. 4. Air quality improvement strategies identified in E8.1.3 are documented in the Sustainability Action Plan (M2).	Form – E8 Air Quality Management Program Form – M2 Sustainability Action Plan (SAP)
ℹ	**Freshcare Resources** • Factsheet – E8 Air Quality		**External Resources**

Element		Compliance Criteria	Records
E9 Energy and Fuel			
E9.1	Energy and fuel efficiency is optimised throughout the production system.	1. Energy and fuel efficiency must be considered in the selection and/or design of new premises, vehicles, machinery, and equipment. 2. Efficient operating practices for premises, vehicles, machinery, and equipment are identified and implemented. 3. 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 E9.1.4 are documented in the Sustainability Action Plan (M2).	Form – E9 Service and maintenance record Electricity and fuel consumption review Form – M2 Sustainability Action Plan
E9.2	Bulk fuel is stored to minimise environmental harm.	1. Bulk fuel storages are located, constructed, and maintained to minimise the risk of environmental contamination and contain spillage. 2. A current Safety Data Sheet (SDS) is kept for all bulk fuel stored on the property. 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.	Safety data sheet(s) for bulk fuel Form M5 – Approved supplier table Purchase and inspection records from suppliers
ℹ	**Freshcare Resources** • Factsheet – E9 Energy and Fuel	**External Resources** AWRI climate change fact sheets: www.awri.com.au/information_services/fact-sheets/ AWRI case studies: www.awri.com.au/industry_support/sustainable-winegrowing-australia	

Appendix

Reference	Compliance Criteria
A-M3	Sustainable Winegrowing Australia trust mark rules of use and style guide specifications download: www.awri.com.au/wp-content/uploads/2020/06/trust-mark-rules.pdf
A-M4	Approved training includes: • Freshcare Australian Wine Industry Standard of Sustainable Practice Edition 1 – Winery (AWISSP- WIN1) Training • Freshcare Environmental Winery 2nd Edition Code of Practice training • Freshcare Environmental Winery 1st Edition Code of Practice training

AWISSP Element of Standard	Winery members	Wine business members
M1 Scope and commitment	Yes	Partial.
M2 Sustainability Action Planning	Yes	Yes
M3 Documentation	Yes	Yes
M4 Training and development	Yes	Partial.
M5 Suppliers	Yes	Yes
M6 Customer and regulatory requirements	Yes	Yes
M7 Incident management, internal audit, corrective and preventative action	Yes	Yes - Reported back by contracted winery if there is an incident and actions taken.
M8 Product identification, traceability, withdrawal and recall	Yes	Yes - Includes of control of product by contracted party.
E1 Biosecurity	Yes	May be applicable when visiting vineyards and/or processing wineries.
E2 Chemical management	Yes	May be applicable in some cases.
E3 Emergency response	Yes	May be applicable in some cases. Links back to incident management.
E4 Water management	Yes	N/A
E5 Wastewater management	Yes	N/A
E6 Biodiversity	Yes	Limited, the business may participate in some biodiversity projects.
E7 Waste	Yes	May be applicable in some cases.
E8 Air quality	Yes	May be applicable in some cases.
E9 Energy and fuel	Yes	May be applicable in some cases.

Glossary

Term	Definition
Adjacent	Immediately adjoining, neighbouring, surrounding, lying near or close by.
Air Quality	The state of the air around us. To maintain air quality, pollution from horticultural production, such as odours, dust, smoke and noise should be managed and minimised.
Approved supplier	A supplier who is approved by the business to provide a product or service that meets defined specifications.
Approved training	Training provided by an approved Freshcare trainer to the Freshcare Australian Wine Industry Standard of Sustainable Practice - Winery, or recognised course as listed in *Appendix A-M4*.
Assessment	An appraisal that a business undertakes to and for itself for the purposes of process improvement.
Audit	A systematic examination of compliance, to determine whether practices that have been introduced are being followed and to ensure that the system achieves its aims.
Authorised person	A person delegated the right to perform a task or access specific areas of a business. Authorisation may be in consideration of training completed or position held.
Biodiversity	The variety of species of plants, animals and microorganisms, and the ecosystems they comprise, often considered in relation to a particular area.
Biosecurity	Managing and minimising the risk and spread of pests and diseases on-farm.
Business continuity	A planning and preparation process undertaken to ensure a business can continue to operate, or recover quickly to an operational state, following a serious incident or disaster.
Business enterprise	Any business undertaking, occurring on the property that may cause environmental harm. May include, but is not limited to horticulture, broadacre, livestock and dairy operations.
Calibrate	To check, adjust, make corrections, or determine accuracy by comparison with a standard.
Chemical	*Products such as sanitisers, cleaning agents, additives and grease used in and around premises or facilities.* *It also includes insecticides, herbicides, pheromones and other organic treatments used to control pests and weeds applied on or around premises or facilities.*
Commitment statement	A formalised statement on behalf of a business committing to meeting the requirements of the Freshcare Australian Wine Industry Standard of Sustainable Practice – Winery, Freshcare Rules, Sustainable Winegrowing Australia, and legislative requirements. A commitment statement must be signed by the owner and/or appropriate senior manager and communicated to all workers.

Term	Definition
Competent	Demonstration of knowledge and skills to complete tasks to specified performance criteria. A person that has the necessary qualifications and/or experience to demonstrate they are suitably capable of performing required tasks.
Competent Laboratory	A laboratory with NATA accreditation, or accredited to ISO/IEC 17025, for the required scope of testing. Or a laboratory run by a local, state, or federal government authority or university, that follows Australian Standard methods for the required scope of testing.
Conservation	The preservation, protection and management of the environment and natural resources.
Contamination	The introduction or occurrence of a hazard in the environment. In the case of soils, contamination may include, but is not limited to, persistent chemicals and heavy metals.
Controlled waste	A waste that, unless properly managed, can harm human health and the environment. It is the most hazardous category of waste, and disposal of controlled wastes is regulated. Types of controlled waste include agricultural chemicals, chemical containers, tyres and oil.
Corrective Action Record (CAR)	A written record of an issue, or issues, which must be addressed to demonstrate compliance with the Freshcare Australian Wine Industry Standard of Sustainable Practice - Viticulture or Freshcare Rules. They may be documented during internal audits (self-assessment), external audits, or during routine farm activities.
Customer	A commercial packer, marketing group, wholesaler, exporter, processor, retailer, or consumer who receives produce from a supplier.
Customer requirements	A written specification, agreement or contract between a customer and grower.
Dangerous Good *Also refer to Hazardous Chemicals*	Dangerous goods are substances that are corrosive, flammable, combustible, explosive, oxidising or water-reactive or have other hazardous properties. Dangerous goods can cause explosions or fires, serious injury, death and large-scale damage to property or the environment. Some substances are both hazardous chemicals/substances and dangerous goods.
Ecological Communities	A unique group of plants, animals and micro-organisms that occupy, and interact within the same geographical space. Each ecological community is adapted to occur in a particular habitat type, usually determined by factors such as soil type, position in the landscape, climate and water availability.
Environment	Surroundings in which an organisation or property operates, including landscape, soil, air, water, flora, fauna, humans and their interrelation.
Environmental asset	An environmental resources or service that is valued for its life sustaining, recreational, aesthetic or intrinsic ecological features.
Environmental harm of significance	Significant adverse (negative) change in the environment, wholly or partially resulting from the organisation/property's activities, products or services.

Term	Definition
Environmental issue	The result of the negative impacts of human activity on the natural environment.
Environmental management	The management of the environment, particularly in relation to the balancing of the often-conflicting requirements of natural and human-made resources, so that the maximum use of the land can be achieved without causing environmental harm of significance.
Environmental Protection and Biodiversity Conservation Act 1999 (EPBC Act)	Australian Government legislation relating to the protection of the environment and the conservation of biodiversity. It provides a legal framework to protect and manage nationally and internationally important flora, fauna, ecological communities and heritage places.
Environmental weeds	A plant that requires some form of action to reduce its effect on the environment. They can be an exotic or a native species that colonises and persists in an ecosystem in which it did not previously exist.
External audit	A third-party audit of a business' operations and records against the Freshcare Australian Wine Industry Standard of Sustainable Practice - Winery and Freshcare Rules to independently assess performance to the Freshcare Standard.
Facility	A structure, amenity or piece of equipment provided within the business premises for a specific purpose. Examples of facilities include but are not limited to, packing lines; storage areas; tank farms; cellars;
Feral animals	An introduced animal, formerly in domestication, with an established, self-supporting population in the wild.
Flowchart	A diagram identifying the sequence of activities undertaken in a procedure or process.
Freshcare Rules	A document released or included within the Standard detailing the requirements of businesses participating in the Freshcare Program.
Fuel	Petrol, diesel, LPG, kerosene, ethanol, oil, or any other gaseous, liquid, or solid resource combusted for power or heat.
GI Regions	*GI regions are regulated by Wine Australia and are listed here:* *https://www.wineaustralia.com/labelling/register-of-protected-gis-and-other-terms/geographical-indications*
Hazard	A source of potential environmental harm or a situation with the potential to cause harm.
Hazardous chemical	Hazardous chemicals are substances, mixtures and articles that can pose a significant risk to health and safety if not managed correctly. They may have health *hazards*, physical *hazards* or both. Hazardous chemicals are classified on the basis of their potential health effects, whether acute (immediate) or chronic (long-term). Some substances are both hazardous chemicals/substances and dangerous goods. Globally Harmonized System of Classification and Labelling of Chemicals (GHS) is commonly used when classifying hazardous chemicals.
Heavy metal	Usually defined as metals with a specific gravity of four or more, meaning they are at least four times heavier than water for a given volume. Some (not all) heavy metals are toxic, particularly cadmium, lead, and mercury.

Term	Definition
Highly degraded soil	Soil with three or more degradation factors (see soil degradation).
Improvement strategy	Any policy or process within a business that helps keep the focus on improving the way things are done on a regular basis. This could be through regular incremental improvements or by focusing on achieving larger process improvements.
Input materials	Products, materials, and services used by the business, that are received from an external source.
Integrated pest management (IPM)	Combines several pest management strategies to provide effective, economical control of pests, while minimising damage to the environment. An understanding of the lifecycle and biology of pests underpins the IPM approach. A pest can be an insect, mite, vertebrate (such as birds), disease, or weed.
Internal audit	An audit conducted by the business to review its own processes and system management.
Invasive species	A species occurring, as a result of human activities, beyond its accepted normal distribution and which threatens environmental or other resources by the damage it causes.
Management representative	An employee, worker, agent, officer, director, advisor, partner, consultant, contractor, or sub-contractor who is appointed to represent and/or manage on behalf of a business.
Monitoring	A planned sequence of observations and measurements to assess whether control measures are effective.
Non-compliance	A failure to comply with the requirements of the Freshcare Australian Wine Industry Standard of Sustainable Practice - Viticulture, or Freshcare Rules.
Off-target	Any misplacement or movement away from the target to which the property activity is directed, for example spray drift on to neighbouring area/crop, or nutrient runoff into sensitive areas.
Organisational chart	A diagram that depicts the organisational structure of a business and relationships of workers' roles in relation to environmental management.
Organisational structure	The chain of command or hierarchy of workers within an organisation or business.
Persistent chemicals	Organochlorine pesticides and other chemicals that remain in the soil, water and surrounding environment for a significant time.
Property	The whole property and/or areas leased from other landholders for the purpose of winery and associated operations. It includes all buildings, paddocks (where a vineyard attached), production areas, roads, fauna and flora, watercourses, etc. within the surveyed boundaries of the property title and/or leased areas specified.
Property map	Any combination of aerial photographs, topographical maps, cadastral maps, self-drawn maps, or overlays that document the required features, infrastructure, and natural resources on, or adjacent to the property.
Regional biodiversity	Biodiversity that is endemic, specific to an area, region, community, or state.

Term	Definition
Ramsar	A term adopted following an international conference, held in 1971 in Ramsar in Iran, to identify wetland sites of international importance. Often in relation to habitat for migratory birds.
Recall	Action taken to remove produce from the supply chain if there is a safety risk to consumers. A consumer level recall involves recovery of product from consumers and businesses in the supply chain whereas a trade level recall only involves recovery of product from businesses in the supply chain.
Record	Documentary evidence to support compliance with the Australian Wine Industry Standard of Sustainable Practice -Winery. The medium can be paper, photographic, magnetic, and electronic or optical disc or any combination thereof.
Riparian vegetation	Vegetation on or near the banks of a waterway (creeks, streams, rivers, wetlands).
Risk	The chance of a hazard occurring, measured in terms of likelihood and severity.
Safety Data Sheet (SDS)	A reference document for chemicals, fuels and other hazardous products that includes information on the products: physical and chemical properties; safe handling, storage, transport and disposal procedures; first aid; health hazards; impacts on the environment; and what to do in accidents and emergencies.
Salinity	The presence and level of soluble salts in soil or water. Salinity occurs both naturally and as a result of human activity. Its use here is taken to mean salinity increase, caused by property (human) activity.
Scope	Business production activities undertaken, for which Freshcare Certification is required. The Scope will include a description of the business type (grower only, grower and packer, or packer only), site addresses, the crops grown, and the destination market (if known).
Sensitive areas	Areas at high risk of environmental harm caused by property activity. Sensitive areas may include, but are not limited to: Regionally Significant Vegetation, National Parks, World Heritage-listed areas, Ramsar-listed wetlands, biodiverse areas, other crops, livestock, watercourses, marine areas, wetlands, remnant native bushland, soils, neighbouring properties and public areas.
Signature	A personal recording by the individual of their name or a mark representing it. Signatures must be produced manually by the individual in written, digital or electronic format.
Significant harm	Harm (to the environment) that is irreversible, of high impact or wide-spread, or occurs in an area of high conservation value.
Sodicity	A relatively high proportion of Sodium ions adsorbed to clay particles in the soil, causing soil structure decline and soil instability on wetting.
Soil	Ground or earth. Environmental harm to soil means the degradation of soil chemical, biological and physical characteristics in response to an additive or activity.

Term	Definition
Soil acidity	Increasing the acidity of soil. This can occur naturally or be increased through prolonged heavy use of some nitrogenous fertilisers, the removal of alkaline soil materials and the leaching of calcium and magnesium. Soil acidity development can reduce soil productivity, soil biology and runoff water quality.
Soil carbon	Organic carbon stored within soil that is part of the soil organic matter (SOM). SOM is made up of plant and animal materials in various stages of decay and includes other important elements such as calcium, hydrogen, oxygen, and nitrogen. Materials on the surface of the soil, such as leaf litter, are not part of the organic matter until they start to decompose.
Soil degradation	Loss of soil structure or function. Degraded soil has poor structure and/or organic carbon, salinity, pH and nutrient levels that are outside the acceptable range for producing healthy crops in an economically and environmentally sustainable manner.
Soil fertility	A measure of the ability of soil to provide plants with sufficient amount of nutrients and water, and a suitable medium for root development to assure proper plant growth and maturity.
Supplier	An individual or business that supplies materials or services.
Sustainability	Using, conserving and enhancing the communities' and earth's resources so the ecological processes on which life depends are maintained and the total quality of life now and in the future can be increased. Sustainability takes a triple bottom line approach and includes economic, social and environmental performance and improvement.
Sustainability Action Plan (SAP)	The plan by which a business will take action to address business sustainability including financial, community and environmental issues. The SAP must be reviewed and updated annually to record progress and capture completed actions.
Target	The item or site to which property activity is directed. For example, the application of a chemical to a target crop for control of a target pest/disease or the application of a fertiliser to a target paddock for target crop nutrition.
Threatened species	Any native species (including animals, plants, fungi) that is listed as vulnerable, endangered or critically endangered under the *Environment Protection and Biodiversity Conservation Act 1999*. Threatened species are also listed and recognised on a State by State basis under relevant State or Territory legislation.
Traceability	The ability to trace produce within and through the supply chain, from raw material inputs to finished product.
Training	Provision of knowledge and skills to perform tasks to a specified competency. Training can be delivered on-the-job or through qualified external providers.
Verification	A set of procedures, processes and tests designed to ensure the system is working effectively.
Visitor	Any person(s) visiting the site, premises or facilities.
Waste	Unwanted, unusable and rejected materials.

Term	Definition
Wastewater	Wastewater is used water from any combination of domestic, industrial, commercial or agricultural activities. Industrial Wastewater treatment covers the mechanisms and processes used to treat wastewater that is produced as a by-product of industrial or commercial activities. After treatment, the treated industrial wastewater (or effluent) may be reused or released to a sanitary sewer or to surface water in the environment.
Weed of National Significance (WONS)	Weeds that have been identified by Australian Governments because of their invasiveness, impacts on primary production and the environment, potential for spread, and socioeconomic impacts.
Wine Business	*A wine business is a business which sells wine, but which does not own any physical winery assets.* *Wine businesses may or may not be directly involved in the winemaking process i.e. they may, in some cases, employ a winemaker who operates through a contract arrangement at a third party wine processing facility.*
Withdrawal (of product)	Action taken to remove product from the supply chain if there is a defect to the product that presents no safety risk to consumers or as a precaution.
Workers	All people working in the business, including family members, staff and contractors working on the property or in the business.
World Heritage listed	Properties forming part of the cultural and natural heritage which the World Heritage Committee considers as having outstanding universal value.

Legal and Other Information:

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