



Freshcare
Code of Practice
Environmental Winery

**The Environmental Assurance Program
for Australian Wineries**

2nd Edition

Endorsed by Entwine Australia

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Preface

Acknowledgments

Many individuals and organizations have been involved in the development of the Freshcare Code of Practice Environmental Winery Second Edition. Their contribution and support is much appreciated.

Disclaimer

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Code Review Process

The Freshcare Technical Committee in conjunction with the Winemaker's Federation of Australia is responsible for the review and amendment of this Code of Practice. Freshcare members are advised of all Code updates and should ensure their practices comply with amendments within the timeframes specified by Freshcare.

Suggestions for improvement to this Code of Practice are encouraged from all users. Suggestions should be submitted in writing to Freshcare Limited or the Winemakers' Federation of Australia.

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Introduction

Purpose and scope

The Freshcare Code of Practice Environmental Winery is an industry owned standard, describing the practices required on site to provide assurance that winery operations are managed with care for the environment. This code, together with the Freshcare Code of Practice Environmental Viticulture Second Edition can be used to meet the certification requirements for Entwine Australia membership.

The program offers benefits to suppliers, customers and other interested parties. It provides verification that an industry recognised environmental assurance program is followed. Certification to the program is achieved through independent auditing to this Code of Practice.

Freshcare continues to work closely with key customer groups and industry stakeholders, maintaining a level of awareness of program developments and ensuring continued compliance with market requirements and community expectations.

How the Code was developed

A team of quality, food safety and environmental facilitators, experienced in developing management systems, developed the original Freshcare Code of Practice Environmental. A risk assessment approach was used to identify environmental impacts in site management, and where potential environmental harm may occur, the practices needed to minimise the impact.

This winery code has been developed from Freshcare's original Environmental code in collaboration with the Winemakers Federation of Australia. During 2009 a number of wineries across Australia trialled the draft code to adapt it and ensure its relevance to wineries. The First Edition was released in November 2009. Feedback from participating wineries, trainers, auditors and other stakeholders has been incorporated into this Second Edition. The Second Edition also incorporates the structural changes and relevant elements from the Freshcare Code of Practice Environmental Viticulture Second Edition.

An important criterion in developing the Freshcare Code of Practice Environmental Winery was the need for consistency with the Freshcare Code of Practice Environmental Viticulture. This has been achieved through adopting a similar structure, elements and compliance criteria where relevant. This consistency enables a single on-site management system to be developed and audited where viticulture and winery operations occur on the same property.

The following publications were referenced when determining the practices required:

1. Environmental Management Systems [ISO14001:2004]
2. Freshcare Food Safety and Quality Code of Practice – 3rd Edition [2009]
3. Environmental Assurance Recognition Framework for Australian Horticulture [2010]
4. Freshcare Code of Practice Environmental Viticulture Second Edition [2011]
5. GlobalGAP Integrated Farm Assurance Fruit and Vegetables [2012]

Using the Code

The elements of the Freshcare Code of Practice Environmental Winery are grouped into two sections, Management and Environment.

Each section has elements that describe the outcomes required and the practices necessary to ensure compliance.

More information on compliance is provided in the Freshcare Code of Practice Environmental Winery Compliance Criteria - a document which forms the basis of Freshcare Code of Practice Environmental Winery training. Together with the Freshcare Forms these provide the foundations for the effective implementation of the Freshcare Code of Practice Environmental Winery.

Meeting the requirements of Freshcare Code of Practice Environmental Winery does not guarantee compliance with local, state or national legislation. Wineries are responsible for ensuring that they comply with all applicable laws.

Freshcare structure

Freshcare is the horticultural industry's own on farm assurance program, developed by industry, for industry and operated as a 'not for profit' organisation.

Freshcare is 'owned' by twenty two peak industry bodies:

1. Apple & Pear Australia
2. Australian Banana Growers Council
3. Australian Chamber of Fruit & Vegetable Industries
4. Australian Lychee Growers Association
5. Australian Macadamia Society
6. Australian Mango Industry Association
7. Australian Melon Association
8. Australian Mushroom Growers Association
9. AUSVEG
10. Avocados Australia
11. Canned Fruits Industry Council of Australia
12. Chestnuts Australia
13. Custard Apples Australia
14. Growcom
15. NSW Chamber of Fruit & Vegetable Industries
16. NSW Farmers Association
17. Passionfruit Australia
18. Potato Processors Association Australia
19. South Australia Farmers Federation
20. Summerfruit Australia
21. Victorian Farmers Federation - Horticulture Group
22. Winemakers Federation of Australia

The owner organisations provide a vital link and conduit for communications between Freshcare and their individual members.

Representatives from the owner organisations (both producer and non-producer groups) comprise the Board of Freshcare Ltd.

The Freshcare Office undertakes the day-to-day management of the Freshcare Program.

Definitions

Adjacent	Immediately adjoining, neighbouring, lying near or close by.
APVMA	Australian Pesticides and Veterinary Medicines Authority. Australian Government authority responsible for the assessment and registration of pesticides and veterinary medicines.
Audit	A systematic examination of compliance, to determine whether practices are being followed and to ensure that the system achieves its aims.
Biodiversity	The variety of species of plants, animals and microorganisms, their genes and the ecosystems they comprise. Often considered in relation to a particular area.
Business enterprise	An undertaking occurring on the property that may cause environmental harm. May include - but is not limited to - wine production, packaging, warehousing, horticulture, broadacre, livestock and dairy operations.
Chemical handling	Includes measuring and mixing chemicals.
Competent	Demonstration of knowledge and skills to complete tasks to specified performance criteria.
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 and waterways contamination may include - but is not limited to -persistent chemicals and heavy metals.
Controlled waste	A waste that may cause harm to human health and the environment if it is not managed properly. It is the most hazardous category of waste and disposal of controlled wastes is regulated. Types of controlled waste may include hazardous substances and dangerous goods containers, winery waste products, waste oil, oil filters, paint, adhesives, batteries, tyres, fluorescent light tubes and some types of old electronic equipment.
Corrective Action Record (CAR)	A written record of an issue (or issues) that must be addressed to demonstrate compliance with this Code of Practice or Certification Rules. They may be raised during self-assessment, at initial assessment/annual audit or during routine site activities.
Customer	A commercial packer, marketing group, wholesaler, exporter, processor, retailer or consumer who receives produce from a supplier.
Dangerous Good	Solid, liquid or gaseous substances that can cause immediate risk to life, property or the environment during transport, storage and handling.
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 harm of significance	Significant adverse (negative) change to the environment, wholly or partially resulting from the organisation/property's activities, products or services.
Environmental issue	Human impacts on the biophysical 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 value	Worth that a community or society places on environmental resources or services for their life sustaining, recreational, aesthetic or intrinsic ecological aspects.
Environmental weeds	Plant species that require action to reduce harmful effects on the environment. Environmental weeds can include both exotic and non-indigenous native plants. Each state and territory administers weed management legislation including lists of species and the responsibilities of landholders.
Feral animals	An introduced animal, with an established, self-supporting population in the wild.
Fuel	Petrol, diesel, LPG, kerosene, ethanol, oil, or any other gaseous, liquid or solid resource combusted for power or heat.
Hazard	A source of potential environmental harm or a situation with the potential to cause harm.
Hazardous substances	Solid, liquid or gaseous substances that may cause harm to living organisms and the environment. For example ethanol, hydrogen peroxide, sodium hydroxide and other substances used during the processing of winegrapes into wine or for cleaning of processing equipment. Also includes other products used on-site such as fuel, pesticides and sanitisers, but excludes small quantities of chemicals stored and used in on-site laboratories.
Highly degraded soil	Soil with three or more degradation factors (see soil degradation).
Irrigation	The application of water to cultivated land or open space, to promote the growth of vegetation or disperse wastewater.
Land and Soil	Land and Soil management at the winery site can involve areas such as: waste management areas, drainage areas, spillways, gardens, road edges and other open spaces at the winery site.
Management Plan	A structured, documented and authorised strategy for controlling processes and achieving desired outcomes.
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 Environmental Winery Code of Practice or Certification 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 run-off into sensitive areas).
Optimise	To modify in order to maximise effectiveness and efficiency.
Original initiative	An initiative that has not previously been implemented on the property.
Property	The whole property/facility and/or areas leased from other landholders for the purpose of wine production. It includes all houses, buildings, paddocks, production areas, roads, fauna and flora, watercourses, etc, within the surveyed boundaries of the property title and/or leased areas specified.
Property activity	Wine production, packaging, movement, development, commercial cropping, stock management, residential and maintenance activities conducted within and around the surveyed boundaries of the property and/or other leased sites.
Property map	Aerial photographs, topographical maps, self-drawn maps or overlays that document the required features, infrastructure and natural resources on or adjacent to the property.

Ramsar	A term adopted following a 1971 international conference held in the Iranian city of Ramsar to identify wetland sites of international importance.
Record	Documentary evidence to support compliance with this Code of Practice. The medium can be paper, photographic, magnetic and electronic or optical disc or any combination thereof.
Registration	Approval of substances for use as an additive or processing aid by the relevant authority. Includes off-label permit system variations to label directions.
Riparian vegetation	Vegetation on or near the banks of a waterway (creeks, streams, rivers, wetlands).
Risk	The chance of something happening that will have an impact upon objectives. It is measured in terms of severity and likelihood.
(Material) Safety Data Sheet (SDS)	A reference document for hazardous substances and dangerous goods, fuels and other 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. In 2012 the term 'material' has been removed – now called SDS only but with 5 year transition period for naming change.
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.
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 sites, Ramsar wetlands, biodiverse areas, other crops, livestock, watercourses, marine areas, wetlands, remnant native bushland, soils, neighbouring properties and public areas.
Signature	Handwritten or digital signatures, initials, marks and other authorisations confirming the identity and intent of records.
Sodicity	A relatively high proportion of sodium ions adsorbed to clay particles in the soil. This causes soil structure decline and soil instability on wetting.
Soil	Unconsolidated minerals, organic materials, water and air. Parent materials and geological processes contribute to characteristics of soil structure and function
Soil acidity	Increasing acidity of soils. 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 run-off water quality.
Soil degradation	Loss of soil chemical, biological and physical characteristics. Degraded soil has poor structure and/or organic carbon; with salinity, pH and nutrient levels that are outside the acceptable range for producing healthy crops in an economically and environmentally sustainable manner.
Spill	Accidental release of solid, liquid or gaseous substances that may cause environmental harm.
Threatened species	Any native species (including animals, plants, fungi) that is listed as vulnerable, endangered or critically endangered under the <i>Environment Protection and Biodiversity Conservation Act 1999</i> . Threatened species are also listed and recognised on a State-by-State basis under relevant State or Territory legislation.
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.

Vulnerable species	Any species (including animals, plants, fungi, etc.) which has a high risk of extinction in the wild in medium-term future. The Environment Protection and Biodiversity Conservation Act 1999 contains lists of vulnerable species. While individual states and territories of Australia are bound under the EPBC Act, they may also have legislation which gives further protection to certain species, and additional lists of threatened species.
Wastewater	Winery effluent, contaminated stormwater or run-off from other processes that is captured for reuse as irrigation or is treated before release back into the environment.
Workers	All people working in the business, including family members and contractors working on the property or in the business.
World Heritage	Properties listed as part of the cultural and natural heritage which the World Heritage Committee considers as having outstanding universal value.

Freshcare Environmental Winery Code of Practice

Management

Code element	Compliance criteria	Viticulture Criteria	
M1 Scope and commitment			
M1.1	Define the business scope and the scope of Freshcare Code of Practice Environmental Winery Certification.	1. The business enterprises undertaken on the property are documented.	M1.1.1
M1.2	Identify property areas, infrastructure and neighbouring areas on a property map.	1. A property map(s) is established that identifies: <ul style="list-style-type: none"> • property boundaries • buildings, tanks, cellar door, sheds, houses, on-property roads and access points • on-property vineyards or other production areas • neighbouring public roads, public places (schools, sports fields, etc) and production areas • bulk fuel storage, including underground tanks • hazardous substances and dangerous goods storage areas, mixing areas, equipment clean-down areas • drainage system of winery site, showing drainage lines through the site, surface drain network, direction of flow and drain interceptors • wastewater storage and treatment areas, and areas irrigated with wastewater • solid waste storage and or stockpile areas, including grape marc, treated timber and empty chemical containers • organic waste, composting/ageing areas • water sources and extraction points • areas that are or at risk of being highly degraded, eroded or contaminated • natural waterways, wetlands, riparian areas and lakes • sensitive environmental areas adjacent to the property boundary such as National Parks, World Heritage areas, Ramsar wetland areas, wildlife sanctuaries/corridors or other specified conservation areas • significant stands of remnant native vegetation • threatened species populations or habitat areas • other sensitive areas with high conservation value 	M1.2.1

Code element		Compliance criteria	Viticulture Criteria
M1.3	Document the business commitment to the Freshcare Code of Practice Environmental Winery.	1. The owner or appropriate senior manager signs a commitment statement or an equivalent environmental policy to support and comply with the Freshcare Code of Practice Environmental Winery, Freshcare Certification Rules and Environmental Action Plan.	M1.3.1
		2. The commitment statement/environmental policy is communicated to all workers.	M1.3.2
		3. The commitment statement/environmental policy is displayed in the office reception area and/or on the company website.	
		4. The commitment statement/environmental policy is reviewed annually in conjunction with the Environmental Action Plan.	M1.3.3
		5. A management representative is nominated as the environmental compliance point of contact for workers.	
		6. Entry to the property is granted to persons who are authorised for the purposes of auditing for Freshcare Code of Practice Environmental Winery certification.	M1.3.4

M2 Documentation

M2.1	Verify compliance to this Code of Practice through relevant documents and records.	1. The current editions of the Freshcare Code of Practice Environmental Winery and the Freshcare Certification Rules are kept.	M2.1.1
		2. Legible records and documentation required to verify compliance are kept.	M2.1.2
		3. Documents and records are identified by a version number or date of issue.	M2.1.3
		4. As documents and records change, out-of-date versions are replaced with the new version.	M2.1.4
		5. All records are signed and dated by the person completing the record.	M2.1.5
		6. All records are kept for a minimum of five (5) years (or longer if required by legislation or customers).	M2.1.6

M3 Training

M3.1	Train all workers who complete tasks relevant to this Code of Practice.	1. A management representative completes approved training for the Freshcare Code of Practice Environmental Winery.	M3.1.1
		2. Training is provided for workers who complete tasks relevant to the Freshcare Code of Practice Environmental Winery.	M3.1.2
		3. Training is provided in the relevant language or pictorially.	M3.1.3
		4. A record of training is kept and includes: <ul style="list-style-type: none"> • name of the worker trained • title or topic of the training • signature of the worker trained and date of the training • signature of the trainer (not required for external training) 	M3.1.4

Environmental

Code element	Compliance criteria	Viticulture Criteria
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E1 Environmental action planning

E1.1	Establish an Environmental Action Plan to identify actions for improving the property's environmental values.	<ol style="list-style-type: none"> 1. An Environmental Action Plan is established that documents the actions planned for improving the property's environmental values. The Plan includes: <ul style="list-style-type: none"> • date of Plan development • positive environmental actions already undertaken on the property • location on property of environmental issue or value • environmental issue or value being addressed • actions proposed to address the issue or value • estimated date of completion for each action • date when action was completed or reason for the action not being completed • name and signature of the person verifying action has been completed 2. The Environmental Action Plan is reviewed and verified/updated at least annually. The name and signature of the person completing the review and the date of the review are documented. 	<p>E1.1.1</p> <p>E1.1.2</p>
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E2 Land and soil

E2.1	Manage land and soil, and minimise degradation, erosion and contamination.	1. Soil conservation practices around the winery site are chosen to minimise soil degradation, erosion and contamination.	E2.1.1
E2.2	Manage areas with highly degraded, eroded or contaminated soil.	<ol style="list-style-type: none"> 1. Areas identified as being highly degraded, eroded or contaminated are: <ul style="list-style-type: none"> • managed to minimise further degradation, erosion or contamination • contained to minimise soil movement on and off-site 2. Remediation activities for areas identified in E2.2.1 are documented in the Environmental Action Plan. 	<p>E2.2.1</p> <p>E2.2.2</p>

Code element	Compliance criteria	Viticulture Criteria
E3 Hazardous substances and dangerous goods		
E3.1	Select hazardous substances and dangerous goods that minimise risk to the environment.	<ol style="list-style-type: none"> 1. Consideration is given to all available options before hazardous substances and dangerous goods are chosen. 2. When necessary to use hazardous substances and dangerous goods, those that are less hazardous and dangerous and/or have a lower environmental impact are considered.
E3.2	Obtain correctly labelled hazardous substances and dangerous goods.	<ol style="list-style-type: none"> 1. Hazardous substances and dangerous goods are purchased from accredited suppliers. 2. Hazardous substances and dangerous goods containers, on receipt, are adequately labelled and in acceptable condition.
E3.3	Store, manage and dispose of hazardous substances and dangerous goods to minimise the risk of environmental harm.	<ol style="list-style-type: none"> 1. Hazardous substances and dangerous goods storage areas are: <ul style="list-style-type: none"> • located and constructed to minimise the risk of contaminating the site • structurally sound, adequately lit and constructed to protect substances and goods from direct sunlight and weather exposure • restricted to authorised workers 2. Hazardous substances and dangerous goods are stored in designated separate areas for each category, and for hazardous substances and dangerous goods awaiting disposal. 3. A current Safety Data Sheet (SDS) for all hazardous substances and dangerous goods stored on site is kept. 4. Hazardous substances and dangerous goods are stored in original containers according to directions on the container label. If transferred to another container for storage purposes, the new container is a clean hazardous substances and dangerous goods container and a copy of the hazardous substances and dangerous goods label is transferred to the new container. 5. Deteriorating hazardous substances and dangerous goods labels are replaced immediately with a legible copy. 6. A check is conducted at least annually to identify and segregate hazardous substances and dangerous goods for disposal that have: <ul style="list-style-type: none"> • exceeded the label expiry date • had their registration withdrawn • containers that are leaking or corroded or have illegible labels

Code element	Compliance criteria	Viticulture Criteria
	<p>7. A record of the check is kept, including:</p> <ul style="list-style-type: none"> • date of the check • name and quantity of hazardous substances or dangerous goods awaiting disposal <p>8. Unusable hazardous substances and dangerous goods and empty hazardous substances and dangerous goods containers are legally disposed of through registered collection agencies or in approved off-site disposal areas.</p>	<p>E3.3.7</p> <p>E3.3.8</p>
E3.4	<p>Train and authorise workers who store, handle, apply and/or dispose of hazardous substances and dangerous goods.</p> <p>1. Workers involved in the storage, handling, use and disposal of hazardous substances and dangerous goods:</p> <ul style="list-style-type: none"> • have completed hazardous substances and dangerous goods training; and • are able to demonstrate competency in storage, handling, application and disposal as specified by the Freshcare Environmental Winery Code of Practice <p>2. Workers authorised to store, handle, apply and/or dispose of hazardous substances and dangerous goods are trained in practices that minimise the risk of environmental contamination from hazardous substances and dangerous goods and in actions to be taken in the event of potential contamination.</p> <p>3. A register of workers authorised to store, handle, apply and/or dispose of hazardous substances and dangerous goods is maintained and displayed in the hazardous substances and dangerous goods storage area.</p>	<p>E3.4.1</p> <p>E3.4.2</p> <p>E3.4.3</p>
E3.5	<p>Use hazardous substances and dangerous goods.</p> <p>1. Hazardous substances and dangerous goods are used according to label directions.</p>	E3.5.1
E3.6	<p>Maintain and calibrate hazardous substances and dangerous goods application equipment.</p> <p>1. Hazardous substances and dangerous goods usage equipment is maintained and checked for effective operation before and during each use.</p> <p>2. Equipment requiring calibration is calibrated at least annually or as per manufacturer's instructions. Equipment is calibrated using a recognised method and a record of calibration is kept, including:</p> <ul style="list-style-type: none"> • description of method and calibration results • date of calibration • name and signature of person calibrating the equipment 	<p>E3.7.1</p> <p>E3.7.2</p>

Code element	Compliance criteria	Viticulture Criteria
E3.7	<p>Manage mixing and disposal of hazardous substances and dangerous goods to minimise risk to the environment.</p>	<p>E3.8.1</p> <p>E3.8.2</p>
E3.8	<p>Record all hazardous substances and dangerous goods use.</p>	E3.9.1

E4 Emergency response

E4.1	<p>Manage spills to minimise environmental harm.</p>	
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Code element	Compliance criteria	Viticulture Criteria
	<p>6. 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:</p> <ul style="list-style-type: none"> • 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 <p>7. Irrigation records are kept for land areas irrigated with untreated wastewater, including:</p> <ul style="list-style-type: none"> • date of irrigation(s) • areas irrigated • volume of water used or duration of irrigation • name of the person who managed the irrigation activity <p>8. Wastewater volume is measured and reviewed annually against the Water Management Program.</p> <p>9. Water efficiency is considered in the selection and design of new irrigation systems.</p> <p>10. Water run-off or discharge from the property is managed or treated to minimise environmental harm on and off-site.</p> <p>11. Strategies are implemented to prevent contamination and sedimentation of water sources.</p>	<p>E5.4.2</p> <p>E5.4.3</p> <p>E5.4.4</p> <p>E5.5.3</p> <p>E5.5.4</p>

E6 Biodiversity

E6.1	Manage biodiversity on the property.	<p>1. A Biodiversity Management Program is established using strategies and practices to:</p> <ul style="list-style-type: none"> • protect areas of biodiversity identified on the property map • manage feral animals, invasive species, pests, environmental weeds and diseases on the property <p>2. Strategies and practices are developed with consideration of regional biodiversity priorities.</p>	<p>E6.1.1</p> <p>E6.1.2</p>
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Code element	Compliance criteria	Viticulture Criteria
	<p>3. The Biodiversity Management Program is documented. The Program includes:</p> <ul style="list-style-type: none"> • date developed • name of person documenting the Program • biodiversity issues or values • strategies/practices • workers responsible <p>4. The Biodiversity Management Program is reviewed and verified/updated annually. The name and signature of the person completing the review and the date of the review are documented.</p>	<p>E6.1.3</p> <p>E6.1.4</p>

E7 Waste

E7.1	<p>Manage waste on the property.</p> <p>1. A Waste Management Program is documented. The Program includes:</p> <ul style="list-style-type: none"> • date developed • name of person documenting the Program • waste type • management methods • workers responsible <p>2. Waste that will not be reused or recycled is disposed of in approved off-site facilities.</p> <p>3. Records of controlled waste transport and disposal are kept.</p> <p>4. Waste stored on-site is managed to minimise the risk of contaminating on-site and off-site areas.</p> <p>5. Packaging size, quantity and weight, and the potential to reuse or recycle input materials is considered in the selection.</p> <p>6. The Waste Management Program is reviewed and verified/updated annually. The name and signature of the person completing the review and the date of the review are documented.</p>	<p>E7.1.1</p> <p>E7.1.2</p> <p>E7.1.3</p> <p>E7.1.4</p>
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E8 Air

E8.1	Manage air quality.	7. An Air Quality Management Program is documented. The Program includes: <ul style="list-style-type: none"> • date developed • name of person documenting the Program • issues to be addressed • areas • management methods • workers responsible 	E8.1.1
		8. The Air Quality Management Program is reviewed and verified/updated annually. The name and signature of the person completing the review and the date of the review are documented.	E8.1.2

E9 Energy

E9.1	Energy efficiency is optimised throughout the system.	1. Electricity and fuel consumption is reviewed annually and a record of the review is kept.	E9.1.1
		2. Efficient operating practices for building management, machinery and equipment are identified and implemented.	E9.1.2
		3. Plant and equipment servicing and maintenance records are kept.	E9.1.3
		4. Energy efficiency is considered in the selection and design of new buildings, plant and equipment.	E9.1.4

E10 Fuel

E10.1	Bulk fuel is stored to minimise risk of environmental harm.	1. Bulk fuel storages are located, constructed and maintained to minimise the risk of environmental contamination and contain spillage.	E10.1.1
		2. A current Safety Data Sheet (SDS) is kept for all bulk fuel stored on the property.	E10.1.2



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