

2022 Field Harvester Checklist

Nam	e:														
Accı	reditation Num														
Post	al Address:														
Con	tact Numbers:														
Ema	il Address:														
	All photos me and accredita						ude your	name		6- Joh 130	N		ZEN		
Vehi	cle Rego Num	ber:		Photo requi									red		
Gun License Number: Expiry Date:					Photo required If no gun licence, please notify Safe Food QLD office										
DER	M License Nur						Kangaroo Harvesters only								
Full time:					Part time:										
Species processed:															
	Kangaroo		Boar	□ De		er		,		of Landholders Consent lied, sighted and verified)					
Man	agement State				No		Yes		Photo required						
Man	an annual revi agement State ducted?				No		Y	Yes		Last review date:					
	copy of the Afi graphic readily	er			No		Yes		Do	Download <u>here</u>					
Tray composition: Photo required															
	Stainless steel		Aluminiur	m [Ste	Steel		Painted				Galvanised		
Han	ging rack: Pho	to requ	uired												
	Stainless steel		Galvanise				ondition etup:								



Number of spikes:	□	S	tainle	inless steel Ga			Galvanised				Sanitising of Hanging Pins					
Hanging rack when full			N)			Ye	Yes		Phot	hoto required					
Water supply and hygie	on	W	ater	tan	k c	capacity:				Litres						
Potable supply:			Yes	6	Ρί	umped:				No			Yes			
Chlorinated ppm testing			Yes	5	Gı	ravity	fed	l:		No			Yes			
Non-Hand Operated Tap		No			\	Yes		Pho	to re	quire	uired					
Hand Soap / Dispenser		No	o						ed .							
Hand Towel available:		No			`	Yes Photo required										
Steriliser Chemical type):															
Chemical Name:																
Chemical concentration litre of sanitiser:																
Steriliser volume in litres:																
Equipment used in prod		Knive	es]	Steel	l hol	ders	5	Pho	oto re	equire	ed			
Lighting of work area	Lighting of work area Number of li					ghts:								Photos required		
	Operati	ng lig	ights for work area:													
Cleaning chemical nam										F	Phot	o requ	uired			
Where is the vehicle cleaned?	Photo required									uired						
How do you control cross contamination from your clothes during processing?																
Use of Personal Protective Equipment (PPE):	rons		□ G			Gloves worn					Overalls / Jeans					



-	g box vehicle:		No		Yes		Com sepa	plete ration		Seal	ealed at floor			Photo required
	d Game P cessor a			No)		Yes							
Wh	What is available to cover product when it's raining?													
	Please provide copies of Harvest Records collected for your2022 busiest month:													
How many condemns / downgrades for 2022?														
Gross faecal Mould contamination									•	Body s	ody shot			
Off	odour				Hydatid	Dog bites								
Oth	Other (please specify):													
Wh	What other items are held or stored in the processing area?													
	Fuel storage				pare tyres			Jacks			Tool	s / chains		
Summary of photos required:														
	Vehicle r		Non-hand operated tap											
	Gun licer	nse				Hand soap & dispenser								
	Manager	ment s	Stateme		Hand towel dispenser									
	Vehicle to	ray &	hangin	g rack		Knives & steel holder								
	Hanging		Steriliser											
	Work ligh		Chemicals used											
	Dog box	on ve	hicle (i	f applic		Wash area								

Please ensure that all the required photos and supporting documentation have been collected before submitting to Safe Food to ensure ease of processing of your field harvester assessment.