LESSON 7 CERTIFICATION AS AN APPROVED SUPPLIER

Olive Care Approved Supplier Program Certification

Who Certifies Your System?

Your Olive Care Approved Supplier Program will be certified and approved by your processor. Your processor's Quality Manager or nominated representative will visit your grove and review your records and activities or request copies of all completed documentation, records and Analysis results to ensure you are producing safe quality olives.

What is the Certification Review Process?

The first review you have is called a Certification Review. Your processor's Quality Manager or nominated representative will either visit your grove or review your records and activities or request copies of all completed documentation, records and Analysis results. They will ensure you are producing safe quality olives by meeting all the requirements listed in Olive Care Approved Supplier Program.

The Processor or Nominated Representative to record the findings of the review will use a checklist. Generally the checklist will be similar to your Internal Review Checklist.

As oil extraction processes in Australia are unable to effectively remove chemical residues your processor will seek confirmation during the Olive Care certification process that you are supplying olives that are within the Maximum Residue Limits (MRL) described in the Food Standards Australian and New Zealand (FSANZ) Food Standards Code.

This confirmation of MRL's may take the form of a chemical analysis.

On successful completion of your Certification Review your processor will list you as an Approved Supplier to their process.

Processors will review your Olive Care Approved Supplier program once each year.