



Operation Name: _____ Date: _____

- ▶ Complete this form for each on farm facility (milk barn, egg packing house, slaughter location, etc) where you process or handle raw organic products (i.e. milk, dairy products, meat, eggs, livestock feed, fiber, etc.) This form is for simple processing of single ingredient products only. If you are using complex processing or making multi-ingredient products (flavored milk, sausage, etc) please see L1.1 and H1.1, and fill out the appropriate sections of the Handler OSP.

A. ON FARM FACILITY INFORMATION

- 1) Facility Name: _____
- 2) Site Address: _____ City: _____
State/Province: _____ Zip/Postal Code: _____ Country: _____
- 3) Contact (name/Title) _____
- 4) What types of processing activities do you perform at this facility?
 Milk animals or maintain a milking facility Cool and store milk Mix, mill or grind livestock feed
 Slaughter and eviscerate animals Cool, age, cut or wrap meat Process fiber
 Other (describe): _____
- 5) List, or attach a list, organic products processed or handled at this location. List attached
- 6) At this facility, do you handle: Organic products only Organic and nonorganic products. Complete a below
a) Are the organic and nonorganic products identical? No Yes, list: _____

B. WATER USE IN FACILITY

Not applicable, water is not used in any way

- 1) Do you add any substance(s), including processing aids such as vinegar or peracetic acid, to water that contacts organic food?
 No Yes, list: _____ Attach label or page 1 of MSDS*: Attached
MSDS: Material safety Data Sheets
- 2) If chlorine is added to water that is in contact with organic food or livestock products, how do you ensure that residual chlorine concentration **at runoff** is not more than 4ppm? Sample record attached N/A, no chlorine added
 Chlorine tests (List frequency): _____ Other: _____

C. SITE PLAN AND PRODUCT FLOW

- 1) Attach an 8.5 x 11" map (may be hand drawn) showing organic processing and storage areas. Map attached
- 2) Attach either a complete written description or a schematic product flow chart that describes or shows where the product is received, processed, packaged, and stored (as applicable). Identify all equipment, machinery, grading stations, and storage areas. Attached

D. COMMINGLING PREVENTION

- 1) Is any processing equipment used for BOTH organic and non-organic product? No Yes, complete table & a below
Records of all cleaning & purging must be available at inspection.

Equipment Name/ Type	How do you ensure that organic product is not contaminated by nonorganic product during processing?
	<input type="checkbox"/> Cleaned before organic run <input type="checkbox"/> Purged before organic run <input type="checkbox"/> Other: _____
	<input type="checkbox"/> Cleaned before organic run <input type="checkbox"/> Purged before organic run <input type="checkbox"/> Other: _____
	<input type="checkbox"/> Cleaned before organic run <input type="checkbox"/> Purged before organic run <input type="checkbox"/> Other: _____

- 2) If equipment is purged prior to organic run, describe the purge procedure :

FOR OFFICE USE ONLY: Code: _____ Reviewer: _____ Retired: _____ Received: _____



E. CLEANING AND SANITATION

- 1) List all equipment with food contact surfaces (production equipment, storage containers, transfer equipment, etc.) used for organic production and describe the cleaning program for each piece of equipment. Or, you may attach a copy of the Standard Operating Procedure for cleaning & sanitation of organic food contact surfaces. [] SOP sections attached MSDS' for all cleaners and sanitizers must be available for review at inspection.

Table with 4 columns: Area/Equipment, Type of cleaning, Frequency, Product(s) used

- 3) How do you ensure no residues from cleaners and sanitizers remain on food contact surfaces? [] Use non-residual sanitizers [] Rinsing [] Complete drying of chlorine or alcohol based sanitizers [] Residue Testing, Type: [] pH [] Chlorine [] Quaternary Ammonia [] Other: [] Are cleaning and sanitation logs kept demonstrating that organic products are not contaminated by prohibited cleaning or sanitation materials? [] Yes [] No, explain why not:

F. FACILITY PEST MANAGEMENT

NOP 205.271 Organic handlers must use management practices to prevent pests. If those practices are not effective, a material consistent with the National List may be applied. If these practices and materials are not effective, a synthetic material not on the National List may be used, PROVIDED that CCOF agrees on the material, method of application, and measures taken to prevent contact with organic products. The handler must update the OSP to reflect the use of such substances.

- 1) Identify the practices you use to prevent pest problems in your facility and storage areas: [] Good sanitation [] Removal of habitat areas, food sources, and/or breeding areas [] Prevention of access to facilities/areas (i.e. screens, sealed windows, repair of holes, cracks, positive air pressure, etc.) [] Manage environment (temperature—heat or cold, light, humidity, atmosphere, air circulation) to prevent pest reproduction [] Traps, light, sound (specify) [] Other: 2) If you are performing slaughter activities, do you apply any substances to the animals prior to slaughter? [] NA, no slaughter [] No substances used [] Yes, list:



G. PEST CONTROL MATERIALS

Organic handlers must use management practices to prevent pests. If those practices are not effective, a material consistent with the National List may be applied. If these practices and materials are not effective, a synthetic material not on the National List may be used, PROVIDED that CCOF agrees on the material, method of application, and measures taken to prevent contact with organic products. The handler must update the OSP to reflect the use of such substances.

1) Check pest control materials from National List that you use: Not applicable, no materials used.

Material	Brand Name	Used for which type of pest:			
		Flying insects	Crawling insects	Rodents	Birds
Carbon dioxide		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nitrogen gas (must be oil free grade)		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Vitamin D3 bait		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Boric acid		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Diatomaceous earth		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soap products		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

2) List pest control material(s) used that are NOT on National List:

Brand Name	Target Pest(s)	Method of application	Location

- 3) Justify (or attach an explanation) why each material listed in (2) above must be used instead of an allowed pest control material. Attached
- 4) Attach page 1 of label(s) for pest control materials used, as indicated in (2) above, including manufacturer and ingredients. Attached
- 5) How do you prevent pesticides from contacting organic products, ingredients, or packaging materials?
- Remove product from areas to be treated
 - Cover equipment used for food handling
 - Bait contained in secured stations
 - Cover organic products (explain): _____
 - Wash and rinse food contact surfaces after treatment
 - Purge equipment with nonorganic product
 - Other (explain): _____
- 6) What records document pesticide use and measures taken to protect organic products or packaging?
- Pesticide Use Log
 - Cover equipment used for food handling
 - Other (describe): _____
 - Log describing activities
 - Purge equipment with nonorganic product
 - Purge log