Operation Name: _____________________________ Date: ________________

A. Harvest & Transport Ownership & Contracting

1) Do you perform or contract out harvest and/or retain ownership of crop during harvest & transport?
   - No, none of the above. Skip to section B.
   - Yes. Complete this section

2) Is any equipment for harvest, in-field washing and/or packing, or transport used for both organic and nonorganic crops?
   - No, none used for both organic and nonorganic. Skip to question A4.
   - Yes. Complete the table below.

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Own, rent, borrow, or custom work?</th>
<th>How is it cleaned before use on organic, including materials used?</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3) How do you document that equipment is cleaned or purged?
   - Cleaning and/or purge logs (must be available at inspection)
   - Other (describe):

4) Do you wash crops in the field?
   - No. Skip to section B.
   - Yes. Complete this section.
   a) If you treat wash water on-site (e.g. RO, UV, carbon filtration, water softeners, pH adjustment), does treated water meet Safe Drinking Water Act Standards? Contact treatment manufacturer if you are unsure.
      - Not applicable
      - Yes. CCOF may request documentation that treated water meets Safe Drinking Water Act standards.
   b) Do you add any substances to the wash water, e.g. peracetic acid, hydrogen peroxide, chlorine?
      - No
      - Yes. List materials on your Grower Materials Application (OSP Materials List).
   c) Do you add chlorine to the wash water?
      - No
      - Yes. Attach records or SOP used for monitoring chlorine. Records or SOP will be verified by your inspector.
      1. If yes, do products undergo a final fresh water rinse?
         - Residual chlorine levels in water at the last point of contact must not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act
         - Yes
         - No, chlorine never added to water above SDWA limits

B. Identical Organic & Nonorganic Crops

1) Do you ever harvest identical organic and nonorganic crops?
   - No. Skip to section C.
   - Yes. Complete this section.

2) How do you prevent commingling of identical organic and nonorganic crops during harvest and/or transportation from the field?
   - Distinctly labeled or marked containers or trucks
   - Closed containers
   - Harvested at different times
   - Shipped on separate, marked vehicles
   - Crops shipped to separate destinations
   - Other (describe):

C. After Harvest Handling/Processing at a Certified Organic Facility

1) Do you use a certified organic facility to handle/ process crops after harvest?
   - No. Stop, this form is complete.
   - Yes, but I transfer ownership at delivery. Stop, this form is complete.
   - Yes. Complete this section.
2) List all organic products handled at each corresponding facility below including private label products (or attach a list) and **attach all labels**.

*Product category will appear in directory of CCOF certified operations. Product category, detail and brand name will appear on your certificate. CCOF reserves the right to modify product listings to reflect directory naming conventions.*

- [ ] Other list attached

<table>
<thead>
<tr>
<th>Product Category (Ex: Almonds, Olive Oil)</th>
<th>Product Detail (Ex, Shelled, Extra Virgin)</th>
<th>Brand Name</th>
<th>Packaging Form</th>
<th>Attach labels</th>
<th>Product Label Claim</th>
<th>Certified Location where Product is Handled</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Retail</td>
<td></td>
<td>Made w/ Organic</td>
<td>Attach certificate</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Wholesale/ Bulk</td>
<td></td>
<td>Organic</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>100% Organic</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Retail</td>
<td></td>
<td>Made w/ Organic</td>
<td>Attach certificate</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Wholesale/ Bulk</td>
<td></td>
<td>Organic</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>100% Organic</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Retail</td>
<td></td>
<td>Made w/ Organic</td>
<td>Attach certificate</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Wholesale/ Bulk</td>
<td></td>
<td>Organic</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>100% Organic</td>
<td></td>
</tr>
</tbody>
</table>

3) How do you verify that all facility/processing location organic certificates are current for all products above?

- [ ] Maintain valid certificates onsite listing specific branded products, updated annually.
- [ ] Other (describe):