Operation Name: _____ **Date:** _____

A. DO YOU RETAIN OWNERSHIP OF CROP DURING HARVEST & TRANSPORT?

☐ No, crop is sold in field ☐ Yes, complete 1 & 2 below

1) Is any equipment for harvest, in-field washing, or transport used for BOTH organic and non-organic crops?

☐ No, none used for **both** organic and non-organic ☐ Yes, complete table below

Equipment	Own, rent, borrow, or custom work?	How is it cleaned before use on organic, including materials used?

2) How do you document that equipment is cleaned or purged?

☐ Cleaning and/or purge logs (must be available at inspection) ☐ Other: _____

3) Do you wash crops in the field? ☐ No ☐ Yes, complete a & b below

a) Do you add any substance(s) to the wash water?

☐ No ☐ Yes, list name and attach label: _____ ☐ Attached

b) If you add chlorine to wash water, indicate how you meet the following restriction: *residual chlorine levels in water that contacts organic products directly may not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act (4 ppm) at the point where the water last contacts the organic product.*

☐ Not applicable, no chlorine added ☐ Final rinse with water only ☐ Final rinse with chlorine at or below 4ppm

B. DO YOU EVER HARVEST IDENTICAL ORGANIC & NONORGANIC CROPS?

☐ No, not applicable ☐ Yes, complete 1 below

1) How do you prevent commingling of visually identical organic and non-organic 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: _____

C. DO YOU USE A CERTIFIED ORGANIC FACILITY TO PROCESS CROPS AFTER HARVEST?

☐ No, not applicable ☐ Yes, but I transfer ownership at delivery

☐ Yes, and I retain ownership of the final product. Complete 1 below

1) Complete the table below (or attach a list with all required information), describing each product that will be part of your CCOF organic certification. *This section affects the appearance of products on your certificate and within printed and online directories. Please note that CCOF reserves the right to modify product listings to reflect directory naming conventions and other standards.*

☐ List attached

Type of Product (*Required* - Will appear in organic directory and online. Ex: Almonds, Olive Oil, Wine, Raisins)	Product Detail (*Optional* - Will appear in client profile but not directory. Ex, Roasted, Extra Virgin, Shiraz Clamshells, Sun dried)	Organic Label Claim: 100% Organic	Organic	Made With Organic	Label or Brand Name	Name of operation doing the processing	Certifier
		☐	☐	☐			
		☐	☐	☐			
		☐	☐	☐			

2) Attach valid organic certificates for each processing facility listed above. ☐ Attached

3) Attach current labels for each of the products above to section G7.0. ☐ Attached

4) Describe your plan for verifying and documenting that the processing facilities you use are certified by a USDA-accredited certifier, and in good standing, on a continual basis: