



Operation Name: \_\_\_\_\_ Date: \_\_\_\_\_

Complete this form to describe the livestock product(s) you produce. This OSP section is intended for simple handling of raw agricultural products and items produced by other certified operations. If you are making multiple ingredient product(s) at your own operation (e.g. cheese, sausage, etc.) please refer to H1.0 and fill out the appropriate handler forms.

A. Products

- 1) Identify products to be sold as certified organic: [ ] Meat [ ] Milk [ ] Eggs [ ] Fiber [ ] List attached [ ] Other (describe): \_\_\_\_\_
2) In what form do you sell your product(s)? [ ] Retail [ ] Wholesale [ ] Other (describe): \_\_\_\_\_

B. Labels

The information panel of a product labeled "100% Organic" or "Organic" must include the statement "Certified organic by CCOF", or similar phrase, beneath the name of the handler or distributor. The USDA seal and/or the CCOF seal(s) may be used, but if both the CCOF and USDA seals are used, the CCOF seal must not be displayed more prominently than the USDA seal.

- 1) Do you use retail labels? [ ] No, not applicable [ ] Yes. Attach a color copy of ALL retail labels you use. Samples must be no larger than 8.5"x11." Photographs, illustrations or print proofs are acceptable.
2) Do you label any non-retail containers, used only to ship or store organic product? If you use lot numbers, the non-retail containers must display the production lot number of the product. [ ] No, not applicable [ ] Yes. Attach a color copy of all labels used for non-retail containers. Samples must be no larger than 8.5"x11"- do not send large boxes or entire containers. Photographs, illustrations or print proofs are acceptable.

C. Packaging

- 1) Do you reuse packaging that once contained non-organic products?
2) [ ] No. Packaging is not used or is used for organic products only. [ ] Yes.
a) If yes, how are organic products protected from contact with possible residues? (check all that apply) [ ] Liners [ ] Cleaning out packaging prior to organic use (describe cleaning procedure): \_\_\_\_\_
[ ] Other (describe practices to prevent contamination): \_\_\_\_\_

D. Contracted Facilities

- 1) Do you contract with other entities to handle or process product for you? [ ] No [ ] Yes. Complete the table below

Table with 2 columns: Operation / Facility Name, Services Provided (Examples: slaughter, cut & wrap, label)

- 2) Organic Certificates must be attached for each facility showing certification for the services provided. [ ] Certificates attached



**E. Direct Marketing**

- 1) Does your operation engage in direct sales or marketing of livestock products (i.e. Community Supported Agriculture (CSA) program, a farm stand, a farmer’s market, a u-pick, and/or website sales)?  
 Not applicable. Skip to section F    Yes. Complete this section
- 2) What type of direct sales or marketing does your operation perform?  
 CSA    Farm Stand(s)    Farmers’ Markets    Online/website    Other (describe):

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- 3) Do you ever sell both organic and non-organic products at the same location/point of sale?  
 No    Yes.  
a) If yes, describe or list each type of sales method where you sell both organic and non-organic products together, and describe how you differentiate organic and non-organic products to consumers. Attach pictures or examples as needed (e.g. CSA Newsletters, pictures of farmer’s market signage, etc.).    Pictures/examples attached

**F. Reselling/Sourcing/Brokering**

- 1) Do you ever obtain (buy, source, trade, broker, etc.) and sell **livestock** products from or for other operations?  
 No    Yes. Complete this section
  - 2) If applicable, describe your plan for ensuring any non-organic products are not commingled with organic products during storage, handling, transportation, and sale. Please be prepared to demonstrate this at inspection.
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- 3) Describe your plan for verifying and documenting suppliers of any **organic** products are certified by a USDA accredited certifier, and are in good standing, on a continual basis. Please be prepared to show all organic certificates at inspection.
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