



Operation Name: _____ **Date:** _____

▶ Complete this form for each on farm facility (milk barn, egg packing area, slaughter location, etc.) where you process raw organic products (i.e. milk, 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 H1.0 and fill out the appropriate sections of the Handler OSP.

A. On Farm Facility Information

1) Facility Name: _____

2) Site Address: Same address as Form 1.0 _____

City: _____

State/Province: _____ Zip/Postal Code: _____ Country: _____

3) 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 animals Cool, age, cut or wrap meat Process fiber Wash and/or sort eggs

Other (describe): _____

B. Site Map

1) Attach an 8.5 x 11" map(s) (may be hand drawn) showing organic processing and storage areas. Identify all equipment, machinery, grading stations, and storage areas.

Attached

C. Commingling Prevention

1) Is any equipment used for BOTH organic and non-organic product?

No. Skip to section D Yes. Complete this section

a) How do you ensure that organic product is not contaminated by nonorganic product during processing?

Records of all cleaning & purging must be available at inspection.

Cleaned before organic run Purged before organic run Other(describe): _____

b) If equipment is purged prior to organic run, describe the purge procedure: _____

D. Cleaners and Sanitizers in Contact with Organic Product

Any cleaners (i.e. soaps, detergents) may be used in your facility as long as they are rinsed in a manner that ensures residues will never contact organic product.

*Sanitizers are typically used on food contact surfaces or in direct contact with organic product. Sanitizers are not typically rinsed, and residues of these materials may contact product. Examples of allowed sanitizers for organic production are chlorine materials, peroxyacetic acid, hydrogen peroxide, phosphoric acid and alcohols. Sanitizers that may come into contact with organic products **must be reviewed and approved** by CCOF.*

1) Describe your cleaning and sanitation steps for organic food contact surfaces (counters, milk lines, milk bottles, pasteurizers, mixing and grinding equipment, storage tanks, etc.) or submit a Standard Operating Procedure (SOP) for cleaning & sanitizing food contact surfaces. SOP sections attached

2) Do you use any sanitizers or cleaners that may contact organic product, including:

- materials added to water that will contact organic product (e.g. eggs, milk, meat, feed, etc.)
- materials used on food contact surfaces and not rinsed (e.g. counters, utensils, storage tanks, etc.),
- materials that contact organic product directly (e.g. eggs, milk, meat, feed, etc.)

Yes No

a) All materials that may contact organic product must be approved and included on your Livestock Materials Application (OSP Materials List).

Cleaners and sanitizers included on Livestock Materials Application (OSP Materials List), if applicable



E. Facility Pest Management

- 1) Who is responsible for pest control in your facility?
 - In-house Contracted pest control service (name): _____
 - 2) Which of the following management practices do you use to **prevent** pests? (Must use at least one)
 - Remove pest habitat, food sources, and breeding areas Prevent access to handling facilities
 - Manage environmental factors to prevent pest reproduction (temperature, light, humidity, atmosphere, air circulation)
 - Other (describe): _____
 - 3) Which of the following practices do you use to **control** pests in organic production and storage areas?
 - Not applicable Mechanical or physical controls, including traps, light, or sound
 - Lures and repellents using nonsynthetic or synthetic substances consistent with the National List. List lures and repellents that you apply in organic production and storage areas on your Livestock Materials Application (OSP Materials List).
 - 4) Are the measures listed above sufficient to prevent or control pests?
 - Yes No
 - a) If no, explain: _____
 - b) If no, list pest control materials **from the National List** that you apply in organic production and storage areas on your Livestock Materials Application (OSP Materials List). *National List materials include carbon dioxide, nitrogen gas, Vitamin D3 bait, boric acid, diatomaceous earth and soap products.*
 - Materials included on Livestock Materials Application (OSP Materials List)
 - 5) Are National List materials listed on your OSP Materials List sufficient to prevent or control pests?
 - Yes No
 - a) If no, explain (or attach justification): Letter of justification attached
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- a) If no, list pest control materials **not on the National list** that you apply in organic production and storage areas on your OSP Materials List.
 - Materials included on Livestock Materials Application (OSP Materials List)
- 6) How do you prevent pest control materials from contacting organic products, ingredients, and packaging materials?
 - Remove product and packaging from areas to be treated Wash and rinse food contact surfaces after treatment
 - Cover equipment used for food handling Purge equipment with nonorganic product
 - Other (describe): _____
 - 7) Where do you record pest control material use and measures taken to protect organic products or packaging?
 - Pesticide Use Log Log describing removal/reentry of products and packaging Purge log
 - Other (describe): _____