

- Complete this form if a change to an OCal business you manage or own results in a new Tax ID, business structure, or owner. Other business changes may also require this form to be submitted, at CCOF's discretion.
- Inspection may be required prior to production depending on nature of business changes.
- You are responsible for reviewing and understanding your OCal System Plan (OSP). Obtain a copy of the OCal System Plan from the previous owner or contact CCOF. Keep a copy of all documents submitted to CCOF for your records.
- You are responsible for maintaining all OCal records for the past five (5) years, which may include records generated prior to submission of this application.
- Find all forms at <a href="www.ccof.org/documents">www.ccof.org/documents</a>. Send completed forms to <a href="mailto:inbox@ccof.org">inbox@ccof.org</a>.
- You will be billed a \$350 nonrefundable application fee.
- Complete and send this 5-page form to apply for certification of a new business

	Email to. mbox@ccol.org Or Mail to. CCOr	, of Cedar Street, Suite 240, Sa	na Cruz, CA 95060	
A.	Describe What Has Changed:			
1)	Management:			
2)	Business Structure. Attach a diagram if rele	vant:		
3)	I attest that I have obtained and reviewed a  ☐ Received from previous owner or authorized ☐ I have been added as an authorized conta ☐ I have requested a copy from CCOF. Per t ☐ N/A, authorized contact remains the same ☐ Other:	ed contact. ct, set up a MyCCOF account, and the CCOF Certification Services Ma	downloaded from the MyCCOF OS	P tab.
4)	Describe access to records from previous o  ☐ Received from previous owner or authorize	•	, , <u>-</u>	
5)	Describe changes in practices, crops, production Attach updated OSP forms. Blank forms can be		<u>s</u> .	
В.	Previous Operation Information			
1)	Business Name:			
	DBA:			
	CCOF Certification ID (example: ab123):	Tax ID#:		
2)	Previous Owner Surrender of Certification (if a	applicable):		
	Name/Title	Signature	Date	
C.	New Operation Information			
1)	Business Name:			
	DBA:			
	Phone:	Ext:	Fax:	
	Website:			

OCALB30, V1, R1, 10/30/2023 ccof@ccof.org









831-423-4528



2)	Business Information: Tax ID#:			
	Sole Proprietorship. Owner's Nar	me:		·
	Partnership. Owner's Names:			
	·			
		of incorporation:		
٥١	Name of owners, or officers and	-		
3)	Physical Location of Your Operation Where OCal production occurs, or re	ecords are kept (for broker/trader/private	e label owners):	
	Address:		•	
	State/Province:	Zip/Postal Code:	• .	
4)	Mailing Address <i>if different</i> :			
.,	Address:		City:	
	State/Province:	Zip/Postal Code:		
5)	Billing Address if different:			
- /	Address:		City:	
	State/Province:	Zip/Postal Code:	Country	
6)	Preferred written communication me	<del></del>		
		Title:		y to act on behalf of
	Phone:			_
2)	Additional Contacts			
•	Please list all people at your operati behalf of the company. Check the C above. Attach an additional list if ne	on authorized to conduct inspections, m C box for contacts that should receive a cessary.	eet with inspectors, modify the OSP all communication along with the Prin	, or otherwise act on nary contact listed
				CC: 🗌
	Name/Title	Phone number	Email	
				CC:
	Name/Title	Phone number	Email	
				CC:
	Name/Title	Phone number	Email	
E.	Certification Program Inform	mation		
1)	Does this business produce, manufa			
	☐ Both OCal and non-OCal produc			
2)	Is the <b>new business</b> currently certificompany (i.e. Sun and Earth, Certific	ied organic, certified OCal by another co ed Kind, Envirocann, etc.)?	ertifier, or certified by a third-party ca	nnabis certification
	☐ No ☐ Yes, provide name of ce	rtifier:		
3)	Has the <b>new business</b> ever applied	for, or been granted, OCal certification	?	
	☐ No. Skip to section F. ☐ Yes.	Complete this section and provide name	e of certifier:	
OC/	LB30, V1, R1, 10/30/2023			Page 2 of 6









100	AUGUST .			
	a) Was your certification or the certific	cation of fields or products ever suspende	ed or revoked?	No
	, , ,	n with outstanding non-compliances or co		
	c) Was your application for OCal cert		Yes	
)	, , , , , , , , , , , , , , , , , , , ,	for certification with outstanding non-com ve, please list the years and agencies, at		
')	of all corrective actions:	ve, please list the years and agendles, at	lacina copy of all relevant letter(s) and	u a uescription
	Year(s):			etters Attached
	Corrective actions taken:			
=.	California Cannabis Licensing a	nd CDPH Registration		
		nd valid commercial cannabis license with DCC website at <a href="https://cannabis.ca.gov/">https://cannabis.ca.gov/</a> . I		
)	Licensee Contact			
	Name:	Title:		
	Phone:	Email(s):		
	Address:		City:	
	State/Province:	Zip/Postal Code:	Country:	
2)	Licensee Business Contact if differe	ent		
	Name:			
	Phone:	Email(s):		
	Address:		City:	
	State/Province:	Zip/Postal Code:	Country:	
3)	License Types and Numbers	so you hald and list each license number		
	a) Cultivation	se you hold and list each license number.		
	☐ Specialty Indoor:			
	☐ Specialty Mixed-Light Tier 1:			
	☐ Specialty Mixed-Light Tier 2:			
	☐ Specialty Outdoor:			
	☐ Small Indoor:			
	☐ Small Mixed-Light Tier 1:			
	Small Mixed-Light Tier 2:			
	☐ Small Outdoor:			
	☐ Medium Indoor:			
	☐ Medium Mixed-Light Tier 1:			
	Modium Mixed Light Tier 2:			
	 ☐ Medium Outdoor:			
	☐ I arge Indoor:			
	☐ Large Mixed-Light Tier 1:			
	☐ Large Mixed-Light Tier 2:			

OCALB30, V1, R1, 10/30/2023





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	Large Outdoor:
	□ Nursery:
	☐ Processor:
b)	Manufacturer  Manufacturers are required to register with CDPH after achieving OCal certification with CCOF; your inspector will verify that you have begun the CDPH application.  Type 6: (Non-volatile solvent manufacturing or mechanical extraction):
	Type 7: (Volatile solvent manufacturing):
	Type N: (Infusion of products):
	Type P: (Packaging and labeling):
	☐ Type S: (Manufacturers who work in a shared-use facility):
c)	Commercial
	☐ Distributor:
	Distributor Transport Only:
	☐ Microbusiness (Not eligible for certification):
	□ Non-storefront Retailer (Delivery Only) (Not eligible for certification):
	Storefront Retailer (Not eligible for certification):
An	nual Certification Fee
	OF will estimate and invoice your certification fee based on the information provided below and collected at your initial and sequent inspections. If your business is splitting into multiple operations, provide information for each business.
Ple	ase refer to the CCOF Certification Services Program Manual for detailed fee information.
cald pro	OF determines your initial annual certification fee according to your expected annual OCal Production Value (OPV). OPV is culated using your expected certified OCal production/sales (over the next 12-month period) minus the cost of certified OCal ducts or services, such as certified seed and/or planting stock, certified ingredients, or certified processing services, purchased in same 12-month period.
	<b>operations:</b> Expected OCal production value (next 12 months). List total value of certified OCal production/sales, or services h as contract processing/handling for non-cultivator businesses.
a)	Cultivators: Expected cost of certified OCal seed and/or planting stock purchased (next 12 months).
b)	Manufacturers and Distributors: Expected cost of certified organic and/or OCal ingredients/products purchased (next 12 months).
c)	Manufacturers and Distributors: Expected cost of service fees charged by certified OCal co-processors (next 12 months).



1)











Produ	cers	,	
Ope	erat	tion Name:	Date:
	The	ertification Contract and Agreement e following must be signed by a legally authorized representative of any operati COF OCal CS (CCOF).	on by all applicants for certification by
		signing this document, the applicant acknowledges that it has received, has recount by the terms of the CCOF Certification Program Manual and further agrees t	
1)	Dep	emply with all State and applicable OCal production and handling regulations as descriperatment of Agriculture and California Department of Public Health (including those regulations (3 CCR) and the OCal Guidance as published on the CDFA website).	
2)		emply with and strictly adhere to all CCOF standards, procedures and policies set forth the following:	in the CCOF Manual including but not limited
	a)	Establishing, implementing, and updating annually an OCal System Plan that will be	submitted to CCOF.
	b)	Permitting on-site inspections with complete access to the production or handling asproduction areas, structures, or offices by CCOF. These inspections may be announ CCOF or as required by an accreditation authority, government entity with jurisdiction	nced or unannounced at the discretion of
	c)	Maintaining all records applicable to the OCal operation for not less than five (5) year	ars beyond their creation.
	d)	Allowing authorized representatives of CCOF, an accreditation authority, government body access to these records under normal business hours for review and copying the standards, regulations or governing law.	
	e)	Understanding CCOF may use subcontractors for inspecting, testing and other tech	nical services, as necessary.
	f)	Submitting to CCOF any applicable fees as described on the most current fee sched	dule.
	g)	Immediately notifying CCOF concerning any application, including drift, of a prohibit site, facility, livestock, or product that is part of an operation.	ed substance to any field, production unit,
	h)	Immediately notifying CCOF of any change in your certified operation or portion of it applicable standards, regulations or governing law.	that may affect its compliance with the
	i)	Using the CCOF name and OCal seal(s) only in accordance with CCOF standards a OCal seal upon notice by CCOF. Any use of CCOF's names or marks, without the e prohibited and constitutes an infringement of CCOF's rights. CCOF shall be entitled incurred in bringing any civil action, arbitration, or mediation to enforce its rights to its	express consent of CCOF, is strictly to its reasonable attorney's fees and costs
	j)	Destroying or returning to CCOF all packaging and certificate(s) upon notice from C	COF.
	k)	Understanding that the use of the CCOF name and seal must be in accordance with	n the CCOF standards.
	l)	Authorizing CCOF to list certified parcel crops, products, services, and acreage on r	my certificate and in the CCOF Directory.
	m)	Immediately ceasing all claims of CCOF certification associated with this operation, labeling, and marketing material containing reference to CCOF in the event that this suspended or revoked.	
	n)	Agreeing to be legally bound by the terms of the paragraphs entitled "Consent to Ele "Consent to Jurisdiction", "Indemnification" and "Limit of Liability" as described in the Manual.	ectronic Transmission", "Governing Law", e CCOF Certification Services Program
und	ersta son(s	wwner or legally authorized corporate representative, acknowledge the above Genetand that any willful misrepresentation may be cause for denial of an application and so (s) listed above to act on behalf of my company in establishing or maintaining OCal certains.	anctioning of certification. I authorize the
арр	ııcatı	tion is true and accurate to the best of my knowledge:	
Nan	ne/T	Title Signature	Date

OCALB30, V1, R1, 10/30/2023



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#### **Public Profile Information (Optional)**

□ Do not include my operation in the online directory.   1) Online Presence:   □ Facebook:   □ Linkedin:   2) Sales Methods:   □ Copacking Services (CS):   □ Ingredients (Ing):   □ Internet (WWW):   □ Retail (R):   □ Wholesale (WS):   3) Apprenticeship Options:   □ Apprenticeship Offered:   Terms: □ Board □ Internships □ Wage □ Other:   4) Company Statement (Promotional/sales/informational or public statement about your company):	
☐ Facebook:           ☐ Linkedin:           2) Sales Methods:           ☐ Copacking Services (CS):           ☐ Ingredients (Ing):           ☐ Internet (WWW):           ☐ Retail (R):           ☐ Wholesale (WS):           3) Apprenticeship Options:           ☐ Apprenticeship Offered:           Terms:         ☐ Board           ☐ Internships         ☐ Wage           ☐ Other:	
□ Linkedin:   2) Sales Methods:   □ Copacking Services (CS):   □ Ingredients (Ing):   □ Internet (WWW):   □ Retail (R):   □ Wholesale (WS):   3) Apprenticeship Options:   □ Apprenticeship Offered:   Terms: □ Board □ Internships □ Wage □ Other:	
2) Sales Methods:  Copacking Services (CS):  Ingredients (Ing):  Internet (WWW):  Retail (R):  Wholesale (WS):  3) Apprenticeship Options:  Apprenticeship Offered:  Terms: Board Internships Wage Other:	
2) Sales Methods:  Copacking Services (CS):  Ingredients (Ing):  Internet (WWW):  Retail (R):  Wholesale (WS):  3) Apprenticeship Options:  Apprenticeship Offered:  Terms: Board Internships Wage Other:	
☐ Ingredients (Ing):   ☐ Internet (WWW):   ☐ Retail (R):   ☐ Wholesale (WS):    Apprenticeship Options:  ☐ Apprenticeship Offered:  Terms: ☐ Board ☐ Internships ☐ Wage ☐ Other:	
☐ Ingredients (Ing):   ☐ Internet (WWW):   ☐ Retail (R):   ☐ Wholesale (WS):    Apprenticeship Options:  ☐ Apprenticeship Offered:  Terms: ☐ Board ☐ Internships ☐ Wage ☐ Other:	
☐ Internet (WWW):   ☐ Retail (R):   ☐ Wholesale (WS):   3) Apprenticeship Options:   ☐ Apprenticeship Offered:   Terms: ☐ Board   ☐ Internships ☐ Wage   ☐ Other:	
□ Retail (R):   □ Wholesale (WS):   3) Apprenticeship Options:   □ Apprenticeship Offered:   Terms: □ Board □ Internships □ Wage □ Other:	
3) Apprenticeship Options:  Apprenticeship Offered:  Terms: Board Internships Wage Other:	
3) Apprenticeship Options:  Apprenticeship Offered:  Terms: Board Internships Wage Other:	
Terms: Board Internships Wage Other:	
4) Company Statement (Promotional/sales/informational or public statement about your company):	
J. Additional Service Opportunities (Optional)	
Check any additional services the <b>new business</b> may be interested in and a CCOF representative or part contact you.	tner organization will
Check any additional services you may be interested in and a CCOF representative or partner organization	on will contact you.
☐ USDA National Organic Program (NOP) compliance for non-cannabis production	
Food Safety Services for non-cannabis farms	
Food Safety Services for non-cannabis facilities or processing	
☐ Food Safety training	
Other:	











