Operation Name: _____ **Date:** _____

- **Complete this form ONLY if you are an all-organic operation performing simple post-harvest handling activities on-farm for only your own organic product.** Simple activities include: washing, drying, dehydrating, hulling, shelling, pressing, sun drying, freezing, cutting, sorting, sizing, or packing.
- This form **does not apply** if you are handling both organic and nonorganic products, making multi-ingredient products, operating a multi-farm CSA, or performing complex handling such as baking, brewing, extracting, etc. Instead, complete the Handler OSP forms applicable to your operation indicated on the Guide to Handler OSP Forms.

A. General information

1) Site Name & Location (full address):

2) List, or attach a list, of all organic products handled here.

3) Attach a complete written description or a schematic flow chart of where and how the product is received, processed, packaged, and stored. Identify ALL equipment, processes, pest control practices (including preventative practices, and mechanical/physical controls), and storage areas. If the descriptions provided are not complete, or show that you are performing complex processing, you may be required to complete a Handler OSP.
   ☐ Complete description attached

4) List any materials used for facility pest control at this post harvest handling location on your Grower Materials Application (OSP Materials List). ☐ None used

B. Sanitation and Water Use

1) Do you use any equipment sanitizers, or any **no-rinse** equipment cleaners/detergents, on organic food contact surfaces?
   ☐ Neither one is used. Skip to question B2.
   ☐ Yes. List materials on your Grower Materials Application (OSP Materials List). Complete this section.
   a) Describe how the equipment is cleaned and/or sanitized.

   b) How do you ensure that organic food contact surfaces are free of residuals (ex. quaternary ammonia)?
      ☐ Chlorine materials and/or sanitizers allowed to evaporate completely
      ☐ Thorough rinses, including a double rinse procedure
      ☐ Residue testing (indicate type): ☐ pH ☐ Quaternary ammonia ☐ Other: _____
      ☐ Other (describe): _____

2) Is water used in direct contact with organic products (ex. wash water)?
   ☐ No. Skip to section C. ☐ Yes. Complete this section.
   a) Do you add any substances to water that contacts organic products (ex. peracetic acid, hydrogen peroxide, chlorine, etc.)?
      ☐ No. Skip to section C ☐ Yes. List on your Grower Materials Application (OSP Materials List). Complete this section.
   b) If you add chlorine to water that directly contacts organic products, indicate how you meet the following restriction (NOP only):
      Residual chlorine levels in water at last point of contact must not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act (SDWA).
      ☐ Not applicable, no chlorine added ☐ Final rinse with water only ☐ Final rinse with chlorine at or below SDWA limit

C. Packaging

1) Are all packaging materials, including reused packaging, are free of prohibited materials (ex: fungicides, preservatives, fumigants)? Contact packaging manufacturer if you are unsure.
   ☐ Yes ☐ Not applicable, no packaging