| **OHP 6: Maintaining Organic Integrity** CAN/CGSB-32.310, Section 8 (all) | | | | | | | | | | | | |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Canada Organic Regime requires that handling practices and procedures present no contamination risk to organic products from commingling with non-organic products or contact with prohibited substances. Packaging materials, bins, and storage containers must not have contained fungicides, preservatives, or fumigants. Reusable bags or containers must be clean and pose no risk to the integrity of organic products. Procedures used to maintain organic integrity must be documented. | | | | | | | | | | | | |
| A. PROCESS MONITORING PROGRAMS  1. Briefly describe (or attach) your organic integrity program – the procedures in place to prevent commingling with non-organic ingredients/products and contamination from prohibited substances.  **Attachment** | | | | | | | | | | | | |
| 1. What Quality Assurance programs are in place?  None  ISO  HACCP  TQM  other (specify) 2. Are any outside quality assessment services used (e.g. AIB)?  Yes  No    1. If yes, name of company: 3. Do you have a product recall system in place?  Yes  No 4. Do you have a written fraud prevention plan?  Yes  No If yes, please attach. **Attachment** | | | | | | | | | | | | |
| **B. EQUIPMENT**   1. List all equipment used in production, including containers used to move ingredients in-process. | | | | | | | | | | | | |
| **Equipment Name** | | **Dedicated organic?** | | | **Purged/cleaned prior to organic production?** | | | **Describe cleaning/purging procedures** | | | | |
|  | | Yes  No | | | Yes  No | | |  | | | | |
|  | | Yes  No | | | Yes  No | | |  | | | | |
|  | | Yes  No | | | Yes  No | | |  | | | | |
|  | | Yes  No | | | Yes  No | | |  | | | | |
|  | | Yes  No | | | Yes  No | | |  | | | | |
| **C. SANITATION**  Food-grade cleaners, disinfectants and/or sanitizers listed in Table 7.3 of CAN/CGSB-32.311 may be on organic product contact surfaces, which include equipment, storage and transport units; and/or in direct contact with organic products.  If substances in Table 7.3 are ineffective, cleaners, disinfectants and/or sanitizers listed in Table 7.4 of CAN/CGSB-32.311 may be used on organic product contact surfaces, provided that documentation demonstrates they are used as annotated; and removal event(s) have eliminated the substance(s) from organic product contact surfaces prior to organic production.  If substances in Table 7.4 are ineffective, other cleaners, disinfectants and/or sanitizers may be used on organic product contact surfaces, provided that documentation demonstrates: the efficacy of the alternative substance(s); and removal event(s) have eliminated the alternative substance(s) from organic product contact surfaces prior to organic production; and that effluent discharge was neutralized to minimize negative impact on the environment.   1. Check all methods used for facility sanitation below:   sweeping  scraping  vacuuming  compressed air  manual washing  clean in place (CIP)  steam cleaning  sanitizing  other (specify)   1. Describe use of cleaners, sanitizers and defoamers in the table below and attach the Safety Data Sheet (SDS) and label for each product.  **Attachment**  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | Name of Cleaner/Sanitizer/Defoamer | Function | Location(s) of Use | **Status:**  (7.3) Table 7.3  (7.4) Table 7.4 (NL) Not listed | **Is there direct contact with organic ingredients/product (e.g. in wash water)?** | Is there an intervening event after use (e.g. rinse, purge)? | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No | |  |  |  |  | Yes  No | Yes  No |  1. Do you test food contact surfaces to ensure that the intervening event was sufficient to remove cleanser and sanitizer residues?  Yes  No    1. If yes, are the test results documented?  Yes  No    2. If yes, please explain process.  For each equipment cleaner and sanitizer not listed at Table 7.3 or Table 7.4:Describe how you determined that substances listed on Table 7.4 are not effective:Attach documentation demonstrating the substance’s efficacy:  AttachmentDescribe how effluent discharge was neutralized to minimize negative impact on the environment:Where are cleaning/sanitizing materials stored? | | | | | | | | | | | | |
| **D. STORAGE CONTAINERS & PACKAGING**   1. Check types of storage containers and packaging material used:   paper  cardboard  wood  glass  metal  foil  plastic  waxed paper  aseptic  natural fiber  synthetic fiber  other (specify)   1. Are packaging materials and/or storage containers exposed to prohibited pesticides, fungicides or preservatives, including fumigants?  Yes  No    1. If yes, describe exposure, including name of products used, and measures taken to ensure that a prohibited substance does not come into contact with packaging materials.   Do you maintain documentation from the supplier of your packaging materials to confirm that they are compliant with CAN/CGSB-32.310, clause 8.1.6 c) ?  Yes  No  Are storage containers and/or packaging materials reused?  Yes  No  If yes, describe how they are cleaned prior to use.   1. Are any packaging materials dedicated organic?  Yes  No | | | | | | | | | | | | |
| **E. STORAGE**  1. Provide information on your storage areas (including off-site storage) by completing the following table. | | | | | | | | | | | | |
| **Use** | **Identification name or number** | | | | | **Is storage unit dedicated organic?** | | | | **Describe measures to prevent contamination or commingling** | | |
| Ingredient storage |  | | | | | Yes  No | | | |  | | |
| Packaging material storage |  | | | | | Yes  No | | | |  | | |
| In-process storage |  | | | | | Yes  No | | | |  | | |
| Finished product storage |  | | | | | Yes  No | | | |  | | |
| Off-site storage |  | | | | | Yes  No  If yes, attach organic certificate  Attachment | | | | If no, attach Attestation of Compliance  Attachment | | |
| **Other (specify)** |  | | | | | Yes  No | | | |  | | |
| **F. TRANSPORTATION OF ORGANIC PRODUCTS** | | | | | | | | | | | | |
| 1. Describe shipping containers and transport methods in the table below (check all that apply) | **Container** | | **Incoming** | | | **Outgoing** | **Container** | | | | **Incoming** | **Outgoing** |
| Dry bulk | |  | | |  | Foil bags | | | |  |  |
| Liquid bulk | |  | | |  | Wrapped pallets | | | |  |  |
| Tote bags | |  | | |  | Truck | | | |  |  |
| Tote boxes | |  | | |  | Tanker | | | |  |  |
| Metal or plastic drums | |  | | |  | Rail | | | |  |  |
| Cardboard drums | |  | | |  | Overseas container | | | |  |  |
| Paper bags/boxes | |  | | |  | Other (specify): | | | |  |  |
| 1. Do you arrange product transport? | | | | | | | | | **Incoming** | | **Outgoing** | |
| Yes  No | | Yes  No | |
| 1. Have transport companies been notified of organic handling requirements? | | | | | | | | | Yes  No | | Yes  No | |
| 1. Prior to loading organic ingredients/products, are transport units: | | | | | | | Cleaned? | | Yes  No | | Yes  No | |
| Inspected? | | Yes  No | | Yes  No | |
| Cleaning/inspection documented? | | Yes  No | | Yes  No | |
| 1. Are transport units used to carry nonorganic products or prohibited substances? | | | | | | | | | Yes  No | | Yes  No | |
| 1. If yes, check all steps taken to prevent commingling and contamination during transport: | | | | Separate pallets | | | | |  | |  | |
| “Organic” label on container | | | | |  | |  | |
| Organic product shrink wrapped/sealed in impermeable containers | | | | |  | |  | |
| Separate area in transport unit | | | | |  | |  | |
| Other (specify): | | | | |  | |  | |
| **G. TRACEABILITY**  1. Describe your lot numbering system. | | | | | | | | | | | | |
| 2. Can your record keeping system track the finished product back to all ingredients?  Yes  No  3. Can your record keeping system balance organic ingredients in and organic products out?  Yes  No | | | | | | | | | | | | |