| OAP 6: Processing of Organic Apiculture Products | | | |
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| 1. **PROCESSING OF APICULTURE PRODUCTS** 2. How are apiculture products processed?  No processing – apiculture products are sold in raw form after removal from hives  On-farm  At a facility managed by this operation with its own OHP   Contract processor. **List contract processor in OSP 1 and attach an organic certificate.** 3. If you process organic apiculture products on farm, do all processed apiculture products and ingredients come from within this operation?  Yes  No   ***If yes,*** *complete the remainder of this section.* ***If no,*** *complete the* ***Organic Handling Plan*** *and submit it with your application.* | | | |
| 1. **PROCESSING DESCRIPTION** 2. List and describe all processed organic apiculture products requested for certification (e.g., honey, beeswax, propolis, etc.) and provide a written description or schematic flow describing processing activities. | | | |
| **Product Name** | **Ingredients** (apiculture products produced on-farm) | **Description of processing activity** | **Tools/ Equipment used, including filters** |
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| 1. Do you use a filter or other processing aid during honey processing?  Yes  No If yes, list on **OAP 7: Apiculture Production Inputs** and attach SDS and specification sheet  **Attached** 2. Are all tools and equipment used in on-farm processing cleaned or purged prior to use for organic production?   Yes, cleaned  Yes, purged  No If yes, please describe equipment cleaning and purging procedures. | | | |
| 1. Do you use cleaners and/or sanitizers on equipment or food contact surfaces?  Yes  No If yes, list all materials on your Inputs List on **OAP 7: Apiculture Production Inputs** 2. How do you ensure that organic food contact surfaces are free of sanitizer/cleaner residues?   allowing chlorine materials to completely evaporate before use  use a rinse procedure, describe:         residue testing (indicate type):         other, describe: 3. Do you use quaternary ammonium compound (QAC) sanitizers, or other persistent compounds, on food contact surfaces?  Yes  No If yes, describe what intervening event is used to remove sanitizer residues and how you monitor and document that the intervening event used is sufficient, including testing procedures and how often monitoring occurs. 4. Does your on-farm facility also process conventional apiculture products?  Yes  No   If yes, describe how you prevent commingling and contamination of organic crops during post-harvest operations? | | | |
| 1. How do you monitor for commingling and contamination of organic apiculture products during on-farm processing activities, and how often? | | | |