| OSP 5: Packaging, Storage and Transport | | | | | | | |
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| *Use this section to describe materials and practices relate to packaging, storing, and transport of organic agricultural products and production inputs that are used or produced by your operation, including* ***ingredients, feed, finished products, and inputs*** *as applicable to your operation.*   1. Check all types of containers used for harvesting, packaging, storing, and transporting organic agricultural products, including in-process transport, within your operation.  |  |  |  |  | | --- | --- | --- | --- | | **Container type** | **Details** | | | | Retail containers  *(final packaging of organic products for retail sale to the consumer)* | Bags or pouches  Boxes  Cans/tins | Retail cartons  Clamshells  Bottles/jugs | Sleeves  CSA boxes  Aseptic packaging | | Other (specify) | | | | Non-retail containers used to ship or store packaged or unpacked organic products. | Waxed produce boxes  Boxes/cases  Drums  Totes/super sacks  Wood crates/bins  Plastic crate/bins  Wrapped pallets | Trays  Gravity wagons  Stationary tanks  Silos/grain bins  Grain elevators  Trailers  Tankers | Railcars  Shipping containers  Cargo holds  Freighters  Barges  Shipping vessels | | Sealed bags (foil, paper, plastic, fabric, etc.). Describe:  Other bulk container, describe: | | |  1. Are any harvest containers, packaging materials or storage/transport containers treated with synthetic fungicide(s), preservative(s), or fumigant(s)?  Yes  No If yes, describe the container and treatment, including product(s) used: | | | | | | | |
| 1. List/describe all storage areas used in organic production, including but not limited to storage of ingredients, inputs, feed, packaging materials, and finished organic products as applicable to your operation. Clearly identify storage areas on map(s). | | | | | | | |
| **Storage unit name/#** | **Type and size/capacity** | | | **Physical location** (Facility/farm name or off-site address) | | **Use (products/ materials stored)** | **Dedicated organic?** |
|  |  | | |  | |  | Yes  No |
|  |  | | |  | |  | Yes  No |
|  |  | | |  | |  | Yes  No |
|  |  | | |  | |  | Yes  No |
| 1. Describe the physical movement of organic agricultural products to and from your operation | | | | | | | |
| **Organic agricultural product(s) transported** | | | **Incoming or outgoing?** | | **Transport method(s)**  (Include all steps in the movement of products between certified operations) | | |
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| 1. Do you use any transport companies that load or receive certified organic agricultural products, in addition to transporting them?   Yes  No    1. If yes, list them on **OSP 1H. Contracted Handling and Storage**. 2. List each material applied in direct contact with organic ingredients/products in storage containers or storage areas.  None  |  |  |  |  | | --- | --- | --- | --- | | **Type of material** | **Material name** | **Manufacturer** | **Product(s) applied to** | | Ripening agents |  |  |  | | Atmospheric gases (e.g., to displace oxygen) |  |  |  | | Pest control (e.g., insect or microbial treatments) |  |  |  | | Other. Function: |  |  |  |   Attach a label and Safety Data Sheet (SDS) for each material used.  **Attached**   1. Does any container or unit used to store or transport organic agricultural products (including incoming and outgoing transport) ever contact a non-organic substance that could compromise the organic integrity of your organic products or ingredients? Check all that apply.  Yes, containers may be reused to store or transport non-organic agricultural products or ingredients.  Yes, storage or transport containers or units contact a cleaner, sanitizer, or pesticide.   No, all containers are dedicated organic and not reused or in contact with prohibited substances.   If either “yes” box is checked above, detail each applicable container type and/or unit applies to and how they are thoroughly cleaned or purged to ensure there is no risk of commingling with non-organic products/ingredients or contact with prohibited substances. | | | | | | | |
| **Container or Unit Type** | | **Cleaning or purging procedure** | | | | | |
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| 1. Are storage or transport units ever used for organic and nonorganic products or ingredients at the same time?  Yes  No   If yes, describe measures in place to prevent commingling of organic and nonorganic products or ingredients, and how organic areas are physically identified. | | | | | | | |
| 1. How do you monitor the implementation of the organic integrity practices described in this section to ensure they are effective to prevent commingling of organic and non-organic agricultural products and prevent contamination from prohibited substance? | | | | | | | |