| OGP 11: Assurance of Organic Integrity | USDA Organic Regulations §205.201(a)(5); §205.202(c) and §205.272 |
| --- | --- |
| 1. **TREATED LUMBER**   *Lumber treated with arsenate, copper, or other prohibited materials may not be used for new installations or replacement purposes when it contacts soil or crops.*   1. Is treated lumber (lumber treated with materials to prolong the usable lifespan of the lumber) used or planned for use on any parcel or structure you are applying to certify?  Yes  No   If yes, complete the table below:   |  |  |  |  | | --- | --- | --- | --- | | Use of treated lumber (e.g., trellis, fence post) | Location | Installation Date | How is contact with crops and soil prevented? | |  |  |  |  | |  |  |  |  | |  |  |  |  | | |
| 1. **EQUIPMENT & TOOLS** 2. Are all equipment and tools maintained so that fuel, oil and hydraulic fluid do not leak?   Yes  No  *N/A, I do not use equipment/tools with fuel, oil, or other fluids*   1. Complete the table below for all equipment and tools used for planting, tillage, fertilizer application, spraying, harvesting, post-harvest handling etc., including equipment that your operation owns, rents, or is owned by contracted service providers.  |  |  |  |  | | --- | --- | --- | --- | | **Equipment / Tool Name** | **Owned (O), Rented (R), or Custom (C)** | **Used with organic crops only? (Y/N)** | **How is equipment cleaned/purged prior to use in organic production?** | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  |  1. How is equipment and tool cleaning/purging documented? | |
| 1. **HARVEST** 2. How are organic crops harvested? Check all that apply.  Mechanical  By hand  Other. Please describe: 3. Do you harvest crops from designated buffer zones?  Yes  No. *Skip to Question 3.*   If yes, how do you ensure crops harvested from buffer zones are not represented as organic?   1. Do you harvest both organic and non-organic crops?  Yes  No, I only harvest organic crops. *Skip to Section D.*    1. Describe the management practices and barriers used to prevent commingling and contamination of organic and non-organic crops during harvest and/or transport from the field. | |
| 1. **POST-HARVEST HANDLING ACTIVITIES**   *Complete this section if you conduct post-harvest handling activities for your organic crops and/or products. Post-harvest handling includes washing, sanitizing, depulping, drying, curing, dehydrating, hulling, shelling, grinding, mixing, expeller pressing, freezing, cooling, ripening, cutting, chopping, sorting, sizing, or packing.*  *If you conduct more complex processing activities or process or handle crops not produced on this farm, you may need to complete a separate Organic Handler Plan (OHP). Contact QCS if you have questions.*   1. Please describe all organic crops or products that will undergo post-harvest handling (e.g. chopped carrots, washed lettuce, cured tobacco, corn meal)  *N/A, my crops are not handled post-harvest. Skip to Section E.*  |  |  |  |  | | --- | --- | --- | --- | | **Crop/Product Name** | **Ingredients** (if finished product is multi-ingredient) | **Post-Harvest Handling Activity** | **Tools/Equipment Used** | | *Ex: Salad mix* | *Arugula, mustard, red leaf lettuce* | *Washing, mixing, packing into retail containers* | *Sink* | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  | |  |  |  |  |  1. Are all post-harvest handling activities conducted by the same business entity and under the same management as the operation described in this Organic System Plan?  Yes  No 2. Will all post-harvest handling activities occur on or near a parcel that is part of this Organic Grower Plan?  Yes  No   List location(s) of post-harvest handling activities.   1. Are all crops or other ingredients used in the finished product grown on this operation?  Yes  No 2. Are all tools and equipment used in post-harvest handling cleaned or purged prior to use for organic production?   Yes, cleaned  Yes, purged  No. Explain:       If yes, please describe equipment cleaning and purging procedures in **Section B** above.   1. Does your on-farm facility also handle or process non-organic crops?  Yes  No   If yes, describe how you prevent commingling and contamination of organic crops during post-harvest activities.     1. Does your operation pack organic products for another company’s label or brand?   Yes  No. *Skip to Question 8.*  If yes, indicate the certification status of each company whose brand(s) your organic products are packed into. Check all that apply.  Uncertified. *Attach* ***Private Label Agreement*** *(one per brand owner)*  **Attached**  QCS certified. *List brand owner(s):*  Certified by another certifier and that certifier is identified on the label. *Attach organic certificate***.**  **Attached**  Certified by another certifier and QCS is identified on the label (QCS name, logo, or COB). *Attach organic certificate and* ***Private Label Agreement****.*  **Attached**   1. Do you save seeds from any organic crops for on-farm use or sale?  Yes  No. *Skip to Question 9.*   If yes, describe seed handling activities:   1. Do you send any organic crops to an off-farm operation for post-harvest handling or processing, including drying, packing, labeling, or storage prior to sale?  Yes  No If yes, list off-site handling or storage facilities on **OSP 01: General Application.** | |
| 1. **SANITATION** 2. Do you use cleaners and/or sanitizers on equipment or food contact surfaces?   Yes. *List all materials on your Inputs List in* ***OGP 09: Inputs***  No. *Skip to Question 2.*    1. How do you ensure cleaner and sanitizer residues are removed from organic contact surfaces?   Chlorine, peracetic acid, citric acid, hydrogen peroxide, phosphoric acid, and ozone – no rinse or air dry required  Rinse procedure. Describe:  Residue testing. Testing type:  Other. Describe:   1. Do you use quaternary ammonium compound (QAC) sanitizers, or other persistent compounds on surfaces that have direct contact with organic ingredients or products?  Yes  No. *Skip to Section F*.    1. If you use a Standard Operating Procedure (SOP) to ensure that zero QAC/persistent residues are left on food contact surfaces, attach a copy of your SOP.  **Attached Your SOP should answer all the questions below. If you do not have an SOP, answer the following questions:**       1. Describe the intervening rinse, purge, or other event that is used to remove residual persistent compounds.       2. Do you perform a test to ensure that all persistent compounds have been removed from food contact surfaces?  Yes  No Specify the test:       3. How often do you test?  Per production run  Every time persistent compounds are used   Other, specify: | |
| 1. **WATER AND WATER ADDITIVES** 2. Is water used in contact with organic products (e.g., wash water)?  Yes  No. *Skip to Section G.* 3. What is your water source? Check all that apply.  Municipal  On-site well  Other. Please specify: 4. How do you ensure the water is potable and meets Safe Drinking Water Act standards? You may attach water test results.   **Water test attached**   * 1. Describe on-site water treatment processes used (reverse osmosis, UV, carbon filtration, water softeners, pH adjustment, etc.), if applicable.        *N/A, I do not use on-site water treatments*      1. Do you add any substances to the water that directly contacts organic products (e.g., hydrogen peroxide, floating agents, chlorine, etc.)?  Yes. *List all materials on your Inputs List in* ***OGP 09: Inputs.***  No. *Skip to Section F.*    1. If chlorine is used in direct contact with organic products, describe how you ensure that residual chlorine levels in the water do not exceed the maximum residual disinfectant limit of 4ppm under the Safe Drinking Water Act (SDWA).   N/A, no chlorine added  **Records or SOP for monitoring chlorine attached** | |
| 1. **MARKETING AND SOURCING** 2. Use the table below to describe how your operation markets organic and/or non-organic products (including off-farm products). | |
| **Marketing outlet(s)** | **Are all products organic? If no, list nonorganic products** |
| Wholesale | Yes  No (list non-organic products): |
| Direct Market (specify below) | Yes  No (list non-organic products): |
| U-Pick |
| Consumer Supported Agriculture (CSA) |
| Farmers market. Location(s): |
| Farm stand/store. Location: |
| On-line sales |
| Social media (specify): |
| Other (specify): |
| 1. If your operation sells non-organic products, how do you prevent commingling and the misrepresentation of non-organic products as organic?  *N/A, I only sell organic products* 2. Do you sell organic products sourced from other operations?  Yes  No. *Skip to next OGP Section.*    1. Do you repackage (move products into a different container than they were received in) or otherwise process certified organic products from off-farm sources?  Yes  No    2. If yes, have you submitted the applicable Organic Handler Plan (OHP) modules to describe your operation's processing or handling of organic products?  Yes  No   ***If you sell organic products sourced from other farms and have not submitted the OHP, complete the remainder of this section.*** | |
| 1. List all off-farm suppliers, organic products, and marketing outlets (where products are sold), and attach each supplier’s organic certificate.   None  **Attached**  |  |  |  | | --- | --- | --- | | **Off-Farm Supplier** | **Product(s)** | **Marketing outlet(s)** | |  |  |  | |  |  |  | |  |  |  | |  |  |  |  1. How does your marketing of organic products sourced from other farms clearly indicate that they were not grown by your operation? 2. How do you verify the organic status of all organic products received from off farm-sources? 3. Describe any repackaging or processing of organic products from off-farm sources and where the activities occur.  None | |