| OGP 12: On-Farm Processing | | | USDA Organic Regulations §205.201, §205.270, §205.272  Regulation (EU) 2018/848, Article 7 | |
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| 1. **ELIGIBILITY**  N/A No on-farm processing of organic crops 2. Complete this form ONLY if your operation meets the following criteria and your post-harvest activities qualify as “on-farm processing”:    1. Are all on-farm processing 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 on-farm processing activities occur on or near a parcel that is part of this Organic Grower Plan?  Yes  No   List location(s) of on-farm processing activities.   * 1. Are all ingredients to be used in the finished product grown on this operation?  Yes  No   2. Are on-farm processing activities limited to those described below?  Yes  No   If no, but you are unsure about eligibility, contact QCS.  ***If you check “NO” to any of the questions above, do not complete this form. Instead, submit a separate Organic Handler Plan (OHP).***   1. Complete this section and pay the **On-Farm Processing Fee** if the operation conducts or plans to conduct any of the following activities and qualifies for on-farm processing. Check all that apply.  |  |  | | --- | --- | | Depulping | Shelling, dehulling, or husking | | Cutting or chopping | Packing raw ingredients into retail containers using a packing line or packing equipment | | Ripening | Sorting or cleaning with equipment (e.g., sorting machine, gravity separator, shaker table) | | Grinding | Mixing multiple raw ingredients into retail products (e.g., salad mix) | | Expeller pressing |  | | Curing, drying, or dehydrating (e.g., tobacco or dried herbs). *All equipment must be accurately described in the OSP.* | |   ***If your post-harvest activities include complex processing such as baking, brewing, extracting, preserving, canning, etc., do not complete this form. Instead, submit a separate Organic Handler Plan (OHP).*** | | | | |
| 1. **PROCESSING DESCRIPTION** 2. List and describe all organic products requested for certification that will undergo on-farm processing in the table below. (e.g., chopped carrots, corn meal, lettuce blend, cured tobacco) | | | | |
| **Product Name** | **Ingredients** (crops grown on farm that go into finished product) | **Description of processing activity** | | **Tools/ Equipment used** |
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| 1. List all inputs used for on-farm processing on the table below and attach the label (required) and MSDS.  None used  |  |  |  | | --- | --- | --- | | **Product Name** | **Manufacturer** | **Type of Input** | |  |  |  | |  |  |  | |  |  |  | |  |  |  | |  |  |  | |  |  |  |  1. 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. Does your on-farm facility also process conventional crops?  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 crops during on-farm processing activities, and how often? | | | | |