| OGP 11: Assurance of Organic Integrity | USDA Organic Regulations §205.201(a)(5); §205.202(c) and §205.272 | |
| --- | --- | --- |
| 1. **MONITORING** 2. How do you monitor for crop commingling and contamination?  GMO testing  photographs  wind direction/speed data  visual observation  pesticide residue testing  other (specify): 3. How often do you conduct commingling/contamination monitoring?  weekly  monthly  annually  as needed  other (specify): | | |
| 1. **PREVENTING CONTAMINATION FROM ADJOINING LAND USES**   *All fields and farm parcels must have distinct, defined boundaries and buffer zones to prevent the unintended application of a prohibited substance to the crop or contact with a prohibited substance applied to adjoining land that is not under organic management.*   1. Are all adjoining land uses and buffers described at **OGP 2, Section C Parcel Description** and identified on parcel maps?  Yes  No 2. Do any parcels/fields adjoin non-organic agricultural areas (e.g., conventional production)?  Yes  No    1. If yes, how do neighbors apply pest control products to their production areas?   Unsure  Manual sprayer (e.g., backpack)  Boom sprayer  Aerial sprayer   Other, specify:   * 1. How do you verify that established buffers are effective to prevent drift of prohibited substances onto your parcels? | | |
| 1. Do you have special agreements with adjoining landowners, highway departments, electric companies, farm service office or other agencies regarding the management of buffers or right of ways?  Yes  No   If yes, submit a copy of the special agreements.  **Attached**   1. Have you posted "No Spray" signs along roadsides that adjoin organic fields?  Yes  No 2. Is your operation at risk of GMO contamination due to nearby production of GMO crops? (e.g., corn)  Yes  No    1. If yes, describe procedures to prevent contamination from GMO material. 3. What additional safeguards do you use to prevent accidental contamination from adjoining land uses? | | |
| 1. Do any fields or portions of fields flood frequently (more than once every ten years)?  Yes  No    1. If yes, list field numbers and describe potential contaminants. | | |
| 1. **SPLIT OPERATION** 2. Does this entity also grow conventional crops?  No  yes, on same farm  yes, on different farm   ***If yes, complete the remainder of this section. If no, continue to Section D. Equipment and Tools***   1. Does this entity grow GMO crops?  No  yes, on same farm  yes, on different farm 2. List all conventional crops planned or grown, including crops from land that is in-conversion/transition to organic. Indicate which, if any, crops are or may be genetically modified (GMO)  |  |  | | --- | --- | | **Crops grown both conventional and organic** | **Crops grown only conventional** | |  |  |  1. Describe your practices to prevent commingling of organic and nonorganic crops grown by your operation: | | |
| 1. **EQUIPMENT & TOOLS** 2. Are all equipment and tools maintained so that fuel, oil and hydraulic fluid do not leak?  Yes  No  Not applicable 3. List all activities that may be completed by off-farm service providers:  tillage  manure / fertilizer application  spraying for pests/weeds/disease control  harvest  other: 4. Describe procedures to prevent contamination and commingling from tools and equipment that may be shared with nonorganic production, including equipment owned by contracted service providers (e.g., tillers, planters, harvesters, sprayers, etc.).  |  |  |  | | --- | --- | --- | | **Equipment / Tool Name** | **Owned (O), Rented (R), or Custom (C)** | **How is equipment/ tool cleaned/purged prior to use in organic production?** | |  |  |  | |  |  |  | |  |  |  | |  |  |  | |  |  |  |  1. How is equipment and tool cleaning/purging documented? 2. Is the irrigation system shared with non-organic production or cleaned with non-organic cleaners/sanitizers?  Yes  No If yes, describe procedures to prevent contamination of organic crops with conventional irrigation inputs and cleaning materials: | | |
| 1. **HARVEST & PACKING** 2. How are organic crops harvested?  Mechanical  By hand 3. Do you harvest crops from designated buffer zones?  Yes  No    1. If yes, describe measures in place to ensure crops harvested from the buffer zone are not represented as organic? | | |
| 1. Where are crops packed for sale by your operation? (check all that apply)   In the field  On-farm post-harvest handling area (e.g. packing shed)  Off-farm packing house Describe: | | |
| 1. **POST-HARVEST HANDLING** 2. What are your post-harvest handling activities? Check all that apply.  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | field packing | washing | cleaning | sorting | cooling | storing | | other, describe: | | | | | |   If engaging in on-farm processing activities listed at **OGP 12: On-Farm Processing**, please complete that form.   1. Do you send any organic crops to an off-farm operation for cleaning, packing, labeling, or storage prior to sale?  Yes  No If yes, list off-site handling or storage facilities on **OSP 1: General Application**. 2. Do you save seeds from any organic crops for on-farm use or sale?  Yes  No   If yes, describe seed handling activities: | | |
| 1. **SANITATION & WATER** 2. Describe how post-harvest equipment and organic food contact surfaces are cleaned and sanitized.  N/A      1. Do you use cleaners and/or sanitizers on equipment or food contact surfaces?   No  Yes. *List all materials on your Inputs List in* ***OGP 9: Inputs***    1. If yes, 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:   1. Do you use quaternary ammonium compound (QAC) sanitizers, or other persistent compounds, on food contact surfaces?  Yes  No    1. 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. | | |
| 1. Is water used in direct contact with organic products (e.g., wash water)?  Yes  No    1. If yes, how do you ensure the water is potable?    2. Do you add any substances to the water that contacts organic products (e.g., hydrogen peroxide, floating agents, chlorine, etc.)?  No  Yes. *List all materials on your Inputs List in* ***OGP 9: Inputs*** 2. If chlorine is used in direct contact with organic products, how do 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  Final rinse with water only  Final rinse with chlorinated water at or below SDWA limit | | |
| 1. **MARKETING** 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 (provide URL): |
| 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 2. Do you sell organic products sourced from other farms?  Yes  No    1. If yes, do you repackage or otherwise process certified organic products from off-farm sources (move products into a different container than they were received in)?  Yes  No    2. If yes, have you submitted the Organic Handler Plan (OHP) 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, and attach each supplier’s organic certificate.   None  **Attached** | | |
| **Operation Name** | **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? | | |
| 1. How do you verify the organic status of all organic products received from off farm-sources? | | |
| 1. Describe any repackaging or processing of organic products from off-farm sources and where the activities occur.  None | | |