| **OHP 05: Product Process & Assurance of Organic Integrity** | | USDA Organic Regulations §§205.201(a)(b), 205.270 & 205.272 |
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| *Complete this section if your operation processes or physically handles organic products you sell or distribute.*  *Organic handling practices and procedures must include measures to prevent commingling with nonorganic agricultural products and contact with prohibited substances. Procedures implemented to maintain and monitor organic integrity must be described in the organic system plan and documented.* | | |
| 1. **PRODUCT FLOW** 2. For each unique type of product, provide a complete written description or schematic product flow chart which describes production, from incoming/receiving through processing/handling and to outgoing/shipping. Identify equipment used, and indicate where ingredients and processing aids are added, including the use of sanitizers and/or defoamers in direct contact with organic ingredients and products. Include details on how organic ingredients and finished products are moved during production (e.g., closed system, conveyor belt, buckets/bins, forklift etc.). | | |
| **Product or Product Type** | **Description or Name of attached process description/schematic flow chart** | |
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| 1. Are any ingredients or finished products filtered during processing/handling by your operation?  Yes  No. *Skip to Question 3.*    1. What kind of filters are used? (e.g., diatomaceous earth, ion exchange filtration, etc.)    2. Include the filtration step in the process description/schematic flow chart and attach a spec sheet for each filter type.  **Attached** | | |
| 1. Will any by-products from the production process be sold as organic?  Yes  No  If yes, list all products in **OHP03: Organic Products Profile (OPP) Workbook**. | | |
| 1. **EQUIPMENT**  *N/A, no equipment is used that contacts organic products. Skip to Section C.* 2. List all equipment and surfaces that contact organic products during receiving, handling, processing, transport, or storage, including containers used to move ingredients.  |  |  |  |  |  | | --- | --- | --- | --- | --- | | **Equipment Name** | **Dedicated organic? (Y/N)** | **Cleaned/Purged prior to organic production? (Y/N)** | **Cleaning/Purging Procedure** | **Documentation (e.g., cleaning log, wash tag)** | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | |  |  |  | **Attached** |  | | | |
| 1. FACILITY SANITATION 2. Check all methods used for facility sanitation below:  |  |  |  |  |  | | --- | --- | --- | --- | --- | | Sweeping | Sanitizing | Vacuuming | Compressed air | Steam cleaning | | Scraping | Manual washing | | Clean in Place (CIP) | | | Other. Please specify: | | | | |  1. List all cleaners, sanitizers and defoamers used on organic products, organic production equipment and facility cleaning/sanitation in the table below. Attach the label and Safety Data Sheet (SDS) or specification sheet for each product.  Attached  None. *Skip to Section D.*  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | Product Name | Manufacturer | Reason for Use | Location(s) of Use | Direct contact with organic products? (Y/N) | Intervening event? (Y/N) | |  |  |  |  |  |  | |  |  |  |  |  |  | |  |  |  |  |  |  | |  |  |  |  |  |  | |  |  |  |  |  |  | |  |  |  |  |  |  |  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 D*.    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 & WATER ADDITIVES**  *N/A, water or steam are not used in the production of or in contact with organic products. Skip to Section E.* 2. How is water used in organic production? Check all that apply.  |  |  |  |  |  | | --- | --- | --- | --- | --- | | Ingredient | Processing aid |  | Cooking | Cooling | | Product transport | Cleaning equipment or utensils | | washing organic products | | | Other. Please specify: | | | | |  1. What is your water source? Check all that apply.  Municipal  On-site well  Other. Please specify: 2. 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 in* ***Section C. Sanitation*** *above.*  No. *Skip to Question 5.*    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. Is steam used in the processing or packaging of organic products?  Yes  No. *Skip to Section E*. 2. If steam has direct contact with organic products, attach SDS and label for boiler additives.  **Attached** 3. How do you prevent contact of boiler additives with organic products?   Steam filters  Condensate traps  Testing of condensate  Testing of finished products  Other. Please specify: | | |
| 1. **PREVENTING COMINGLING AND CONTAMINATION**   *Operations must prevent commingling or organic and non-organic ingredients and products and prevent contamination of organic products with prohibited materials. Commingling and contamination must be prevented the entire time product is under your control, including during transport, receiving, storage, handling, processing, and shipping. Detail how you ensure commingling and contamination are prevented during storage and transport in* ***OSP 04: Storage and Transport****.*   1. Does your operation produce or handle non-organic products?   No  Yes, same/similar products and ingredients  Yes, different products and ingredients If yes, describe measures in place to prevent commingling of organic and nonorganic ingredients and products not otherwise covered in this plan. 2. Do you have a product recall system in place?  Yes  No If yes, describe: 3. Describe (or attach) any aspect(s) of your organic integrity program not otherwise described in this organic system plan. The organic integrity program includes all procedures in place to prevent commingling with non-organic ingredients/products and contamination from prohibited substances from receipt of organic ingredients through production, packaging, storage, and transport of outgoing organic products.        **Attached** 4. How do you monitor the organic integrity practices described in this section to ensure they are effective at preventing commingling of organic and non-organic agricultural products and preventing contamination from prohibited substances?    1. How often is monitoring performed?   Weekly  Monthly  Annually  Other. Please specify: | | |