| OLP 06: Poultry | NOP USDA Organic Regulations §205.236 |
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| *Poultry or edible poultry products must be from poultry that has been under continuous organic management beginning no later than the second day of life.* | |
| 1. **ORIGIN OF POULTRY** 2. Are poultry under continuous organic management beginning no later than the second day of life?  Yes  No 3. From what sources do you obtain your birds? Check all that apply.   Hatchery; chicks brought onto this operation are 2 days old or younger.   Purchased from certified organic operation. List organic operation(s):       Hatched on farm and managed organically starting no later than the second day of life. Complete **OLP 05: Avian Living Conditions** to describe management plan for raising 1- or 2-day old chicks.   Other. Please describe: 4. Describe the approximate number of birds you wish to certify as organic in the table below. Attach additional pages as necessary.  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | **Unit Name/#** | **Poultry Type** *(e.g., layers, broilers, pullets, turkeys, ducks)* | **Poultry Breeds** | **# of Flocks Managed at One Time** | **# of Birds per Flock** | **# Flocks/year** | **Total Number of Birds** | **Products**  *(e.g., meat, eggs, pullets)* | |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  1. Do you practice induced molting?  Yes  No | |
| 1. **BROILERS AND MEAT PRODUCTION**  *N/A, this operation does not raise poultry for meat production. Skip to Section C.* 2. Where are poultry slaughtered?   On-farm. Please complete the **Organic Handling Plan (OHP).**  Off-farm, under contract with a certified organic facility. List operation(s) in **Section I of OSP 01: General Application**.   Off-farm, at a facility that is part of this company (ownership of edible poultry products is maintained) Operation name:       Off-farm, after sale of live birds   1. Does your operation label poultry products?  Yes. Complete **OSP 03: Labeling and Packaging.**  No | |
| 1. **EGG HANDLING**  *N/A, this operation does not handle eggs. Skip to next OLP Section.* 2. Where are eggs cleaned and packaged?   On-farm. List all inputs used for cleaning and packaging in **OLP 04: Livestock Production Inputs**.   Off-farm, under contract with a certified organic facility. List operation(s) in **Section I of OSP 01: General Application**.   Off-farm, at a facility that is part of this company (ownership of edible poultry products is maintained) Operation name:       Off-farm, after sale of eggs   1. Do you label eggs?  Yes. Complete **OSP 03: Labeling and Packaging.**  No 2. If eggs are cleaned and/or packaged on-farm, are you required by state or federal law to register your processing operation?   *N/A, I do not clean or package eggs on-farm. This form is complete. Skip to next OLP Section.*  Yes. Complete the **Organic Handler Plan (OHP)**.  No. *Continue to Question 4.*   1. Provide a written description or diagram of how you clean and package eggs on-farm. List all equipment and egg cleaners/sanitizers in section **OLP 04: Livestock Production Inputs**.  **Attached**   : | |