| OSP 04: Storage and Transport | USDA Organic Regulations § 205.272 |
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| *Use this section to describe the materials and practices related to storage and transport of organic products and production inputs used on your operation. Operations must use management practices to prevent commingling of organic and non-organic products during storage and transport and to prevent contamination of organic products from contact with prohibited substances.*  *Describe the practices you use to prevent and control pests in organic storage areas in* ***OSP 05: Facility Pest Management****.* | |
| 1. **STORAGE** 2. List all storage areas used in organic production, both off-site and on-site, including but not limited to storage areas for ingredients, inputs, feed, packaging materials, and/or finished organic products as applicable to your operation. Clearly identify storage areas on map(s). Any outside service providers you hire for storage (e.g., third-party warehouses) should also be listed in **Section I. Outside Services Providers** in **OSP 01: General Application**.  |  |  |  |  |  | | --- | --- | --- | --- | --- | | **Storage unit name/#** | **Type and size/capacity** | **Physical location** (Facility/farm name or off-site address) | **Use (products/ materials stored)** | **Facility Certification** | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 | |  |  |  |  | Own1  Other certified organic facility. Name:  Exempt2 |   **1***I own or operate this storage facility (e.g., on-farm storage, off-site storage that I lease or rent and where my operation is responsible for all management and handling). Have lease agreement available at inspection, if applicable.*  ***2****For any uncertified/exempt facilities, QCS must have an Exempt Handlers Affidavit (EHA) on file.*   1. List each material applied in direct contact with organic ingredients/products in storage containers or storage areas.  None  |  |  |  |  | | --- | --- | --- | --- | | **Type of material** | **Material name** | **Manufacturer** | **Product(s) applied to** | | Ripening agents |  |  |  | | Atmospheric gases (e.g., to displace oxygen) |  |  |  | | Pest control (e.g., insect or microbial treatments) | ***List all materials for facility pest control in OSP05: Facility Pest Management.*** | | | | Other. Function: |  |  |  |  1. Do you store any ingredients or materials not used for organic production on your operation?   Yes  No. *Skip to Question 4.*  If yes, describe how you identify and separate these ingredients/materials from allowed ingredients/materials:   1. How do you ensure that organic products are not commingled with non-organic products in storage?   *N/A, all stored products are organic*  All products are sealed and appropriately labeled with organic identifiers  Dedicated storage areas are identified as organic  Other. Please describe:   1. Does any container or unit used to store organic products ever contact a substance that could compromise the organic integrity of your organic products or ingredients? Check all that apply.   Yes, storage containers may be reused to store non-organic agricultural products or ingredients.  Yes, storage containers or units contact a cleaner, sanitizer, and/or a pesticide.  No, all containers or units are dedicated organic and not reused or in contact with prohibited substances. *Skip to Section B.*  If either “Yes” box is checked above, complete the table below for each container and/or unit and describe how they are cleaned to ensure there is no risk of commingling with non-organic products/ingredients or contact with prohibited substances.   |  |  | | --- | --- | | **Container or Unit Type** | **Cleaning Procedure** | |  |  | |  |  | |  |  | |  |  | | |
| 1. **TRANSPORT**   *Organic operations responsible for the transport of organic products must maintain sufficient records. Operations that contract with companies for transport services must maintain records of activities performed on their behalf. Records must document the prevention of commingling and contamination of organic products. Transport records must be available at inspection.*   1. Describe the physical movement of organic agricultural products and ingredients to and from your operation.  |  |  |  | | --- | --- | --- | | **Organic product(s) transported** | **Incoming or outgoing?** | **Transport method(s)**  (Include all steps in the movement of products between certified operations) | |  |  |  | |  |  |  | |  |  |  | |  |  |  | |  |  |  |  1. Who is responsible for arranging the outgoing transport of organic products? 2. Do you contract with any third-party transportation companies to transport, load/unload, or otherwise handle your organic ingredients or products?   Yes. **List all third-party transportation companies in Section I: Outside Service Providers on OSP01**.  No. *Skip to Question 4.*   1. How do you ensure organic products are not commingled with nonorganic products during transport (incoming and outgoing)? Check all that apply.   *N/A, all transported ingredients/products are organic* *only*  Units or vehicles are distinctly labeled  Organic ingredients/products are sealed or shrink wrapped  Organic and non-organic ingredients/products are loaded into separate areas in transportation vehicle  Other. Please describe:   1. How do you ensure organic products were not contaminated with prohibited substances during transport (e.g., prevent contact with sanitizer residue, gases)? Check all that apply.   Clean truck affidavit  Cleaning and sanitizing records  Documentation from certified supplier  Unit/vehicle cleaning procedures. Please attach or describe:        **Attached**  Other. Please describe: | |
| 1. **MONITORING** 2. 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  As needed  Other(specify): | |