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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Operator #:** |  | | **Operation Name:** | |  | | | **Date:** | |  |
|  |  | |  | |  | | |  | |  |
| **A. Irrigation Water** | | | | | | | | | | |
| 1. Do you irrigate?  YES  NO  If **NO**, please skip to section B (Materials Storage). | | | | | | | | | | |
| 2. Please indicate your irrigation system type and water source(s) :  **a) Type**  Center Pivot  Drip Line  Overhead  Buried Drip Tape  Flood  Sprinklers  Other (specify):  **b) Source:**  On-site well  Spring  Municipal/County/City  River/Creek  Reservoir/Pond  Water District/irrigation ditch (name):  Catchment/cistern  Other (specify): | | | | | | | | | | |
| 3. Please indicate how you assess and manage potential risks for contamination of irrigation water:  Water testing  Montoring of neighboring and/or upstream conventional activity (i.e. fertilizers, herbicides, etc.)  Communication with water source (i.e. irrigation/water district, municipal/county/city, etc.)  Other (specify): | | | | | | | | | | |
| 4. If you obtain water from irrigation districts/public water sources, please submit documentation from irrigation district/public water source which includes information regarding management of water system (i.e. application of algicides or other materials, etc.) and any other information pertinent to the water quality and/or water quality management (i.e. water quality reports, etc.).  Documentation attached  N/A, do not obtain water from irrigation district/public water source | | | | | | | | | | |
| 5. If you have a split operation, are any irrigation systems used and/or shared between both organic and non-organic parcels during a production season?  YES  NO  Not Applicable; all organic operation.  If **YES**, do you chemigate or fertigate with prohibited substances on non-organic parcels using irrigation systems shared with organic parcels?  YES. Written procedure/practices and documentation pertaining to prevention of contamination of irrigation systems shared between organic and non-organic production is attached or has previously been submitted to OCIA.  NO, my operation does not chemigate or fertigate with prohibited substances on non-organic parcels. | | | | | | | | | | |
| **B. Materials Storage** | | | | | | | | | | |
| 1. Do you store any prohibited materials on farm?  YES  NO  If **YES**, how do you clearly identify and separate allowed and prohibited materials? | | | | | | | | | | |
| **C. Equipment and Containers: Production, Application and Harvest** | | | | | | | | | | |
| **Guidance:** The National Organic Program (NOP) defines a non-retail container as any container used for shipping or storage of an agricultural product. Examples provided by the NOP include;   * Produce boxes, totes, bulk containers, bulk bags, flexible bulk containers, harvest crates and bins; * Boxes, crates, cartons, and master cases of wholesale packaged products; and * Trailers, tanks, railcars, shipping containers, vessels, cargo holds, freighters, barges, grain elevators, silos, grain bins, or other methods of bulk transport or storage.   If your operation utilizes any of the above types of containers, they will be required to be “labeled” according to the new SOE regulations. What is meant by “a label”? **A label is a physical display of the containers contents.**  Any type of container in the examples listed above ***must* be physically labeled with the following information**;   * Identification of the product as organic and/or identification that the container is holding organic product. * Unique production code that links to audit trail information. This can be a lot number, bin ID, etc. that clearly links the container to the audit trail information   If contracted transport is used, it is necessary to work with the transport/shipping company to ensure the required labeling is completed. If your buyer contracts the transport, work with the buyer to ensure this issue is covered.  Also note that audit trail documentation for the non-retail containers must include identification of the last certified entity that handled the organic product. | | | | | | | | | | |
| 1. Do you use (own/rent/contract) any equipment (seeders, fertilizer or pesticide applicators, harvest equipment or containers) that is also used for non-organic production? **Please note “non-organic” includes harvest of buffers.**  YES  NO. All equipment is dedicated to organic.  If **YES**, please maintain cleaning records for equipment that is also used for non-organic production. These will be reviewed at inspection. | | | | | | | | | | |
| 2. Describe your harvest practices, including buffers, and list equipment and containers used. | | | | | | | | | | |
| 3. Do you use the service of custom applicators (pesticides, fertilizers, other), operators, or harvesters?  YES  NO  If **YES**, describe the service and how you monitor the prevention of contamination or commingling. | | | | | | | | | | |
| 4. Does anyone else assist in your farming operation other than those listed as contacts, or listed above as custom harvesters/applicators?  Examples might be extended family members, hired labor, consultants, contract growers, other land owners or renters, etc. | | | | | | | | | | |
| 5. If any equipment or container is shared with non-organic products, describe how you prevent commingling and contamination.  Not Applicable; all equipment and containers are dedicated to organic. | | | | | | | | | | |
| 6. If products are stored in non-retail containers (**see section guidance**) or are shipped in non-retail containers, what information is included on the container’s label?  Lot Number, Shipping ID, or other unique ID to link container to audit trail  Organic designation and product name  Other: | | | | | | | | | | |
| 7. Is your equipment maintained so that fuel, oil and hydraulic fluid do not leak?  YES  NO | | | | | | | | | | |
| 8. If there is mixed or parallel production on the operation, are any conventional genetically modified (GMO) crops produced?  YES  NO  Not Applicable | | | | | | | | | | |
| 9. If GMO crops are produced, describe how you prevent commingling and contamination of organic crops from GMO crops.  Not Applicable; no GMO crops produced | | | | | | | | | | |
| **D. Transport** | | | | | | | | | | |
| 1. Please indicate the containers, equipment and vehicles used to transport crops/products harvested from the field, and describe destination. | | | | | | | | | | |
| 2. If any vehicle is shared with non-organic products, describe how you prevent commingling and contamination.  Not Applicable; all vehicles are dedicated to organic. | | | | | | | | | | |
| **E. Product Storage** | | | | | | | | | | |
| 1. Check your crop/product storage practices.  no crop or product storage  store own product on site (farm or production facility)  store product in a facility that is certified organic (Please keep a current copy of the organic certificate).  store product in a non-certified organic facility (product remains in the same package or container and is not otherwise processed) | | | | | | | | | | |
| 2. Please list all on-site storage areas that you manage, or contracted facilities with stand-alone certification.  Not Applicable; no crops are stored | | | | | | | | | | |
| **Storage ID** | | **On-site or Off-site** | | **If off-site, is the storage**  **under your management?** | **Address** | **Type of Storage** | **Size/Capacity** | | **Organic Only (OO), Conventional (C), or Not Dedicated (ND)** | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
|  | | on-site  off-site | | YES   NO |  |  |  | |  | |
| 3. If any storage area is shared with non-organic crops/products, describe how you prevent commingling and contamination.  Not Applicable; all storage is dedicated organic | | | | | | | | | | |
| 4. Please describe pest control management practices for storage areas. If any substances are used to control pests, including diatomaceous earth, please ensure they are listed in the Materials List (C11.0). | | | | | | | | | | |
| **F. Treated Wood** | | | | | | | | | | |
| 1. Is there any treated wood on the farm?  YES  NO  If **YES**, describe how contact between wood and soil, crops and livestock is avoided. | | | | | | | | | | |
| **G. Organic Fraud Prevention Plan** | | | | | | | | | | |
| 1. How do you verify that inputs are allowed under the NOP?  Use OMRI-Listed Products  Send to OCIA for approval prior to purchase  Cross-check input invoices verses container received  Other (explain): | | | | | | | | | | |
| 2. How do you verify that organic seeds purchased are certified to the NOP?  Verify supplier is certified on Organic Integrity Database  Maintain copy of organic certificate  Cross-check seed tags against invoices upon receipt of seeds  Other (explain): | | | | | | | | | | |
| 3. If you have employees or use contract labor, do you train them on organic practices and regulations?  YES  NO  N/A, no employees or contract labor | | | | | | | | | | |