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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  Monitoring 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** | | | | | | | | | |
|  | | | | | | | | | |
| 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. Is your equipment maintained so that fuel, oil and hydraulic fluid do not leak?  YES  NO | | | | | | | | | |
| 7. If there is mixed or parallel production on the operation, are any conventional genetically modified (GMO) crops produced?  YES  NO  Not Applicable | | | | | | | | | |
| 8. 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** (should match Certification Application) | | **On-site or Off-site** | | **If off-site, is the storage**  **under your management?** | **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 | | | | | | | | | |