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| **A. Growing Media**  **Reminder: if compost or manure are used, C7.0 must be completed.** | |
| 1. What growing medium/media (including mushroom substrate) do you use in your mushroom/sprout production (be sure to list all ingredients in the growing media)? | |
| 2. What was the origin (including the animal species for any manure) of these media? | |
| 3. If farmyard manure and/or animal excrements are used, are they from a certified organic operation?  YES  NO | |
| 4. If non-organic uncomposted plant materials are used for mushroom substrate, what documentation is maintained to show that nothing prohibited was applied to the materials after harvest?  Not applicable | |
| 5. If using non-organic uncomposted plant materials for substrate, explain the procedure used to search for organic versions, your criteria to evaluate if functionally equivalent organic materials are commercially available, and the records kept for the search:  Not applicable | |
| 6. Explain the records maintained for the purchases of nonorganic plant materials for substrate, including a summary of the type(s) and total amount of each nonorganic material used in mushroom substrate:  Not applicable  Records:  Types and amount of each material: | |
| 7. Do you sterilize or use sealants on substrate used to grow mushrooms?  YES  NO | |
| 8. How does the operation manage waste (e.g., mushroom substrate, mushroom spawn media, spent mushroom substrate and mushroom spawn media) to ensure it does not contribute to contamination of crops, mushroom spawn, mushroom substrate, soil, or water? | |
| **B. Indoor Production Units** | Not applicable |
| 1. Briefly describe your production unit process and all the surfaces that come into direct contact with the mushroom growing media. | |
| 2. Is the production unit disinfected before the placement of mushroom growing media in the production unit?  YES  NO  If **YES**, describe the process in this section and add all substances used in the steaming equipment to C11.0. | |
| **C. Outdoor Production Area Management** | Not applicable |
| 1. How are diseased or contaminated mushroom substrate (bags) handled (i.e. removed, burned, etc.)? | |
| 2. Please describe the maintenance practices around the production units. Include any practices that conserve resources and mitigate contamination risk. | |
| **D. Fertility** | |
| 1. Please describe the fertility program you have in place for mushroom/sprout production. Please include any materials used to adjust pH, provide nourishment to spawn, or provide disease control in C11.0. This section refers specifically to the mushroom growing media and casing layer fertility. | |
| **E. Water** | |
| 1. What is the source of water used for irrigating mushroom growing media or soaking seeds, logs, and blocks? | |
| 2. Are irrigation lines used for production?  YES  NO  If **YES**, are soluble fertilizers added to the irrigation water?  YES  NO  If **YES**, please list the products used in C11.0 (Materials List). | |
| 3. Are irrigation systems shared between organic and nonorganic production?  YES  NO  N/A  If **YES**, Describe how you prevent contamination of organic mushrooms and organic mushroom growing media: | |
| 4. Is chlorinated water used for final rinsing of sprouts and/or mushrooms?  YES  NO  If **YES**, please indicate normal residual chlorine levels. | |
| 5. Do you experience any water contamination problems?  YES  NO  If **YES**, please describe the nature of the problems and the measures that are being taken to correct the situation. | |
| 6. Are any additives (e.g., boiler water additives, pH adjusters) or nutrients added to water used for direct application or for humidity moderation?   YES  NO  If **YES**, please list the products used in C11.0 (Materials List). | |