

FS-5119
 Oklahoma Dept. Agriculture, Food, & Forestry
 Food Safety Division
 Poultry, Egg, & Organic Section
 P.O. Box 528804
 Oklahoma City, OK 73152
 PH: (405) 522-5924



OFFICIAL USE ONLY
Receipt #
Amount:
Date:
Rev. Code 470

Organic Process/Handling Application

Please fill out this questionnaire if you are requesting organic process/handling certification. Attach Organic Product Profile sheets for all products requested for certification and a current schematic product flow chart, facility map, pest management map, water test, and appropriate MSDS if required. Use additional sheets if necessary.

Must be in compliance with National Organic Standards 7 CFR Part 205 National Organic Program, Final Rule

SECTION 1: General Information

Applicant/Company Name			Organic Certification Number		
Owner		Manager		Primary contact person	
Address			City		St/Prov
					Postal code
					Country
Phone		Fax		E-mail	
Preferred dates and times for inspection visit: <input type="checkbox"/> morning <input type="checkbox"/> afternoon <input type="checkbox"/> evening					
Year company began	Number of employees	Name of person overseeing organic production			Do you understand current organic standards? <input type="checkbox"/> yes <input type="checkbox"/> no
Do you have an employee training program for organic product permits/processing/ handling? <input type="checkbox"/> yes <input type="checkbox"/> no		Government permits/ inspections			Year first certified
List previous organic certification by other agencies			List current organic certification by other agencies		
Year when complete Organic Process/Handling Plan Questionnaire was submitted:					
List all conditions from last year's certification and state how the conditions have been addressed:					
Have you ever been denied certification? <input type="checkbox"/> yes <input type="checkbox"/> no	If yes, describe the circumstances:				
Type of processing/handling	<input type="checkbox"/> Primary <input type="checkbox"/> Contract vendor				
If you are the primary processor, list your contract vendors:					<input type="checkbox"/> No contract vendors
CONTRACT VENDOR	ADDRESS		PHONE NO.	CERTIFIED BY	

Estimated annual total production: _____% organic _____% conventional			
List or attach a list of all products produced by your company:			
List all products requested for organic certification. Attach an Organic Product Profile for each individual product.			

SECTION 2: Material Inputs

Organic standards require that all primary ingredients be certified organic unless they are not available. Salt and water are not considered ingredients. Non-organic ingredients and processing aids must be listed as Approved on the Materials List. You also need to show efforts to obtain certified organic ingredients whenever possible. No genetically engineered ingredients or processing aids are allowed.

A. INGREDIENTS:

Fill out Organic Product Profiles for all organic products requested for certification.

Are any non-organic ingredients listed as: restricted materials? yes no **prohibited materials?** yes no

Check if any non-organic ingredients have been processed with or exposed to the following:

irradiation genetic engineering fumigation petroleum distillates synthetic solvents

A. PROCESSING AIDS:

List all processing aids used in the production of certified organic products: _____

How/why are they used? _____

Are any processing aids listed as: restricted materials? yes no **prohibited materials?** yes no

Check if any processing aids have been processed with or exposed to the following:

irradiation genetic engineering fumigation petroleum distillates synthetic solvents

A. WATER:

Organic standards require that water meet potable water standards. For products that use culinary steam, boiler additives may not contaminate the organic products.

Check ways water is used in processing: None used

ingredient processing aid cooking cooling product transport cleaning organic products

cleaning equipment other _____

Source of water: municipal on-site well other _____

Is the water potable? yes no *Attach copy of water test, if applicable.*

List any known water contaminants: _____

SECTION 4: Assurance of Organic Integrity

Organic standards require that procedures, processes, storage and equipment present no contamination risk to organic products from comingling with other non-organic products, sanitation products or pest management products. Procedures used to maintain organic integrity must be documented.

ORGANIC CONTROL POINTS: (OCP'S), similar to Hazard Analysis Critical Control Points (HACCP), are points in the production system where the integrity of the organic product may be compromised. Examples are co-mingling with non-organic products, contamination by sanitizers or pesticides, and improper cleaning of equipment prior to running organic products.

Do you have an Organic Control Point program in place to address areas of potential contamination? yes no

If yes, list Organic Control Points you have identified in your process or submit a copy of your Organic Control Program.

If no, do you have plans to implement an Organic Control Point program? yes no

SECTION 5: Audit Control System

Organic standards require that audit control records track finished organic products back to all ingredients. Ingredients must be verified as certified organic. Amounts of organic finished products must balance with certified organic ingredients purchased. All relevant documents must identify products as "organic."

Number, in the order of use, the types of documents which you use to track organic products at this operation:

Incoming:

___ purchase orders ___ contracts ___ invoices ___ receipts
___ bills of lading ___ Customs forms ___ scale tickets ___ quality test results
___ Certificates of Analysis ___ Transaction Certificates ___ copies of Organic Certificates
___ receiving records ___ receiving summary log (12 mos.)
___ other _____

In process:

___ ingredient inspection forms ___ blending reports ___ production reports ___ equipment cleanout logs
___ sanitation logs ___ packaging reports ___ QA reports
___ production summary records (12 mos.)
___ other _____

Storage:

___ ingredient inventory reports ___ finished product inventory reports
___ other _____

Outgoing:

____ shipping log ____ transport unit inspection forms ____ bills of lading ____ scale tickets
____ purchase orders ____ sales orders ____ sales invoices ____ phytosanitary
____ export declaration forms ____ Transaction Certificates ____ copies of Organic Certificates certificates
____ shipping summary log ____ sales summary log ____ audit control register
____ other _____

Describe your lot numbering system: _____

Can your record keeping system track the finished product back to all ingredients? yes no
Can your record keeping system balance organic product in and organic product out? yes no

SECTION 6: Quality Assurance

A: GENERAL INFORMATION:

What type of pest management system do you use?

In-house: name of responsible person _____

Contract pest control service (name, address, phone no.) _____

Check all pest problems you generally have: flying insects crawling insects spiders birds rats mice

Do you have a QA program in place? yes no No Changes

Other _____

If yes, what program do you use? HACCP TQM other _____

Are any outside quality assessment services used (e.g., AIB)? yes no

If yes, name of company: _____

Product testing: (check all applicable categories) _____

ingredients prior to purchase ingredients upon receipt during production finished product

Are ingredient samples retained? yes no If yes, how long? _____

Are finished product samples retained? yes no If yes, how long? _____

Do you have a product recall system in place? yes no

SECTION 7: Sanitation

Organic standards require that good sanitation practices are used throughout the facility and that residues from cleaning materials do not contaminate organic products.

Check all cleaning methods used:

sweeping scraping vacuuming compressed air manual washing

clean in place (CIP) steam cleaning sanitizing other _____

Provide information on your cleaning program and products used:

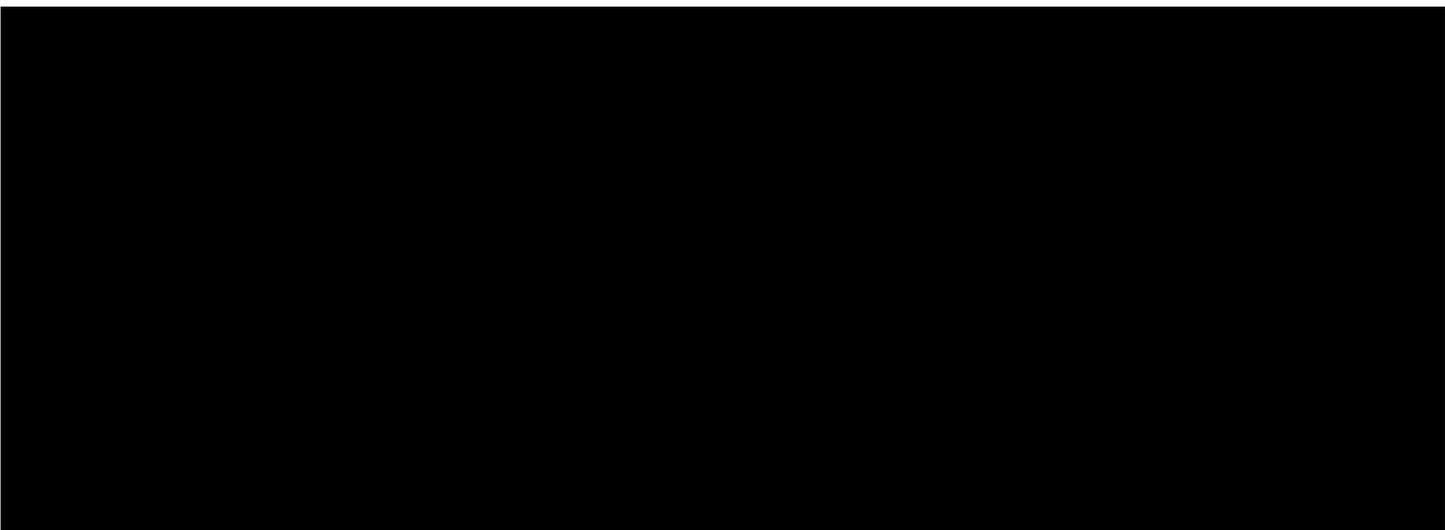
AREA	TYPE OF CLEANING	EQUIPMENT USED	PRODUCTS USED	FREQ	DOCUMENTATION
Receiving area					
Ingredient storage					
Product transfer					
Production area					
Production equipment					
Packaging area					
Finished prod. storage					
Loading dock					
Building exterior					
Accidental spills					

Are all surfaces which contact organic products food grade? yes no

Do you test food contact surfaces or rinsate for cleanser/sanitizer residues? yes no

Where are cleaning/sanitizing materials stored? _____

Attach MSDS and/or label information for cleansers and sanitizers, if applicable.



SECTION 8: Pest Management

A. CHECK ALL PEST MANAGEMENT PRACTICES YOU USE:

- good sanitation removal of exterior habitat/food sources cleanup of spilled product
 exclusion sealed doors and/or windows repair of holes, cracks, etc. screened windows, vents, etc.
 physical barriers sheet metal on sides of building exterior mowing air curtains air showers
 positive air pressure in facility monitoring ingredient inspection for pests
 inspection zones around interior perimeter ultrasound/light devices release of beneficials sticky traps
 electrocutors pheromone traps mechanical traps scare eye balloons freezing treatments
 heat treatments vacuum treatments carbon dioxide nitrogen vitamin baits
 pyrethrum ryania rotenone boric acid disodium octal tetrahydrate diatomaceous earth
 precipitated silica fumigation fogging crack and crevice spray
 other _____

C. PESTICIDE USE INFORMATION FOR THE LAST 12 MONTHS:

PRODUCT	TARGET PEST	LOCATION WHERE USED	METHOD OF APPLICATION	DATE OF LAST APPLICATION

Are any products used which are prohibited by organic standards? yes no

Can any pest control products come into contact with any organic ingredients, finished organic products, or packaging materials? yes no If yes, describe your protocols to prevent contamination: _____

If pesticides are used, where are they stored? _____

Is your structural pest management system effective? yes no

Attach facility map showing location of traps and monitors. Attach MSDS and/or label information, if applicable.

SECTION 9: Packaging and Labeling

Organic standards require that packaging materials are free of prohibited substances and must not contaminate the organic product. Organic product labels must meet NOP labeling requirements.

A. PACKAGING:

Check types of packaging material used: bulk paper cardboard wood glass metal foil plastic
 waxed paper aseptic natural fiber synthetic fiber other _____

Are all packaging materials food grade? yes no

Are all packaging materials free of prohibited materials? yes no

Are packaging materials recyclable? yes no **Returnable?** yes no

B. LABELING:

Describe the information provided on labels of all organic products or attach samples of all organic product labels:

Do you plan to use the certification agency seal on the label? yes no

SECTION 10: Storage

Organic standards require that no comingling or contamination of organic products occur during storage. All storage sites must be properly documented and organic products clearly identified in storage. Off-site storage areas may need to be inspected and certified.

STORAGE INFORMATION:

USE	LOCATION	TYPE/ CAPACITY	DEDICATED ORGANIC? YES (Y) NO (N)	IDENTIFICATION
Ingredient storage				
Packaging material storage				
In-process storage				
Finished product storage				
Off-site storage*				

* If there is off-site storage, give name, address, phone number and contact person: _____

SECTION 11: Transportation of Organic Products

Organic standards require that the integrity of organic products be preserved during transport.

A. INCOMING:

In what forms are incoming products received? dry bulk liquid bulk tote bags tote boxes metal drums

cardboard drums paper bags foil bags other _____

How are incoming products transported? _____

Do you arrange incoming product transportation? yes no

How do you insure that inbound transport units are clean prior to loading organic products? _____

Is this documented? yes no

Are transport units used to carry any prohibited materials? yes no

Have transport companies been notified of organic handling requirements? yes no

Are organic products shipped at the same time as non-organic in the same transport units? yes no

Check steps taken to segregate organic products: dedicated organic only use of pallets pallet tags

organic product shrink-wrapped separate area in transport unit other _____

B. IN-PROCESS:

How are in-process products transported? _____

How do you insure that in-process transport units are clean prior to loading organic products? _____

Is this documented? yes no

C. OUTGOING FINISHED PRODUCT:

In what form are finished products shipped? dry bulk liquid bulk tote bags tote boxes paper bags
 foil bags metal drums mesh bags cardboard drums cardboard cases plastic crates
 other _____

How are outgoing products transported? _____

Do you arrange outgoing product transportation? yes no

How do you insure that outgoing transport units are clean prior to loading organic products? _____

Is this documented? yes no

Are transport units used to carry any prohibited materials? yes no

Have transport companies been notified of organic handling requirements? yes no

Are organic products shipped at the same time as non-organic in the same transport units? yes no

Check steps taken to segregate organic products: dedicated organic only use of pallets pallet tags
 organic product shrink-wrapped separate area in transport unit other _____

SECTION 13: Waste Management

Will any waste products from certified organic ingredients be sold as certified organic? yes no

If yes, complete Organic Product Profile for each product.

Check all aspects of your waste management system that apply: on-site dumpster material recycling
 water recycling water filtering smokestack filters composting daily pickup of waste sediment ponds
 field application of waste other _____

SECTION 14: Certification Services

Rate services provided by this certification agency: excellent satisfactory needs improvement

Please comment _____

SECTION 15: Affirmation

I affirm that all statements made in this application are true and correct. I agree to follow organic standards. I understand that the facility may be subject to unannounced inspection and/or organic products sampled for residues at any time.

Signature of Owner/Manager _____ Date _____

I have attached the following additional documents:

- | | | |
|--|---|---|
| <input type="checkbox"/> product flow chart | <input type="checkbox"/> facility map | <input type="checkbox"/> Organic Product Profiles |
| <input type="checkbox"/> pest management map of traps and monitors | <input type="checkbox"/> water test | |
| <input type="checkbox"/> appropriate MSDS, if applicable | <input type="checkbox"/> organic product labels | |