2023 HANDLER ORGANIC SYSTEM PLAN – SECTION 3

|  |
| --- |
| **Date:** |
| **Customer ID:** AG-C000     OC |
| Legal business name: |
| DBA: |

3.EQUIPMENT/ CLEANING: NOP 205.105; 205.103; 205.272

| **Equipment name** | **Used for both organic and non-organic production?** | **Is it cleaned/ purged prior to organic production?** | **Is cleaning/purging documented?** |
| --- | --- | --- | --- |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |
|  | Yes No | Yes No | Yes No |

*Attach additional sheets as necessary*

|  |  |  |  |
| --- | --- | --- | --- |
| **What cleaning methods are used?** | | | |
| Purging | Sweeping | Compressed air | Scraping |
| CIP | Vacuuming | Steam cleaning | Sanitizing |
| Manual Cleaning | None | Other: | |

Is the use of cleansers followed by a potable rinse? No Yes

Are any products containing quaternary ammonia used? No Yes

Does your facility test for residues? No Yes

| **Area** | **Type of cleaning** | **Equipment cleaned prior to organic production?** | **Products used** | **Frequency** | **Is cleaning documented?** |
| --- | --- | --- | --- | --- | --- |
| **Receiving area** |  | Yes No |  |  | Yes No |
| **Ingredient storage** |  | Yes No |  |  | Yes No |
| **Product transfer** |  | Yes No |  |  | Yes No |
| **Production area** |  | Yes No |  |  | Yes No |
| **Packaging area** |  | Yes No |  |  | Yes No |
| **Product storage** |  | Yes No |  |  | Yes No |
| **Loading dock** |  | Yes No |  |  | Yes No |
| **Building exterior** |  | Yes No |  |  | Yes No |
| **Accidental spills** |  | Yes No |  |  | Yes No |
| **Other** |  | Yes No |  |  | Yes No |

|  |  |  |
| --- | --- | --- |
| **Name:** | **Title:** | **Date:** |
| ***I affirm that all statements made in this Organic System Plan are true and correct to the best of my knowledge.*** | | |