



### 2023 HANDLER ORGANIC SYSTEM PLAN – SECTION 4

<b>Date:</b> <b>Customer ID:</b> AG-C000      OC <b>Legal business name:</b> <b>DBA:</b>
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<b>4. PRODUCTION:</b>	<b>NOP 205.201(a)(6)</b>
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**What type of production records are maintained?**

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> Ingredient usage report      | <input type="checkbox"/> Shrinkage log        | <input type="checkbox"/> Waste Log      |
| <input type="checkbox"/> Product spec sheets          | <input type="checkbox"/> Ingredient inventory | <input type="checkbox"/> Production log |
| <input type="checkbox"/> QC Reports                   | <input type="checkbox"/> Finished inventory   | <input type="checkbox"/> Batch recipes  |
| <input type="checkbox"/> Ingredient inspection report | <input type="checkbox"/> Packaging reports    | <input type="checkbox"/> Label use      |
| <input type="checkbox"/> Other:                       |   |   |

**How are products identified as organic on production documents?**

**Are packing/processing lines dedicated organic?** No Yes

*If no, please describe how you prevent contamination/commingling with non-organic product:*

**How are partial pallets/boxes/drums of organic products handled and how do you ensure they are protected from commingling with non-organic products during packing or processing?**



**What type of post-harvest materials are used at your facility?**

- None
- Waxes
- Other:
- Anti-microbials
- Flootation agents
- Anti-foaming agents
- Anti-fungal agents
- Sanitizers
- Sprout inhibitors

**What type of processing aids are used at your facility?**

- None
- Enzymes
- Anti-stick agents
- Other:
- Anti-caking agents
- Filtering agents

<b>Name:</b>	<b>Title:</b>	<b>Date:</b>
<i>I affirm that all statements made in this Organic System Plan are true and correct to the best of my knowledge.</i>		