2023 HANDLER ORGANIC SYSTEM PLAN – SECTION 4

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

4. PRODUCTION: NOP 205.201(a)(6)

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| --- | --- | --- |
| **What type of production records are maintained?** | | |
| Ingredient usage report | Shrinkage log | Waste Log |
| Product spec sheets | Ingredient inventory | Production log |
| QC Reports | Finished inventory | Batch recipes |
| Ingredient inspection report | Packaging reports | Label use |
| 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 | Anti-microbials | Anti-foaming agents | Sanitizers |
| Waxes | Floatation agents | Anti-fungal agents | Sprout inhibitors |
| Other: | | | |

| What type of processing aids are used at your facility? | | | |
| --- | --- | --- | --- |
| None | Anti-stick agents | Anti-caking agents | Filtering agents |
| Enzymes | Other: | | |

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