

**BAYSTATE ORGANIC CERTIFICATION
MAPLE SYRUP APPLICATION FORM**

This form may only be used by operations that are only certifying maple syrup production to the organic standards.

Name of Certified Operation: _____ Date: _____

Farmers: _____ Phone #: _____

Email: _____

Address: _____

Are you currently certified by another certifying agent, or have you been certified by another agency in the past?

Yes _____ No _____

Has certification ever been denied, suspended, or revoked? Yes _____ No _____

If yes, describe the circumstances

List any food, health, or related certifications you have from the state, town, county, or your local board of health.

GENERAL INFORMATION

1a List all areas that you tap. List name of each area, and the general address.

Areas You Plan on Tapping This Year Give Name or ID# of area, address, and Acreage	Owned or Rented* O or R	Was This Area Tapped By You Last Year?

* If you are tapping trees on property you do not own, (answered "R" above), please provide information as requested in #2 below, and then continue with this application on the following page. If you answered "yes" above for all parcels of land, skip to #3.

Farm Name: _____

1b Describe the areas you are tapping. Are you tapping roadsides? Are you tapping home sites? Are you tapping forest? If forest, describe the overall type of forest.

1c If you are tapping roadsides? Does the town spray the roadside for mosquitoes or spray herbicide to the brush?

1d Do your organic maple syrup areas border on any conventional farm production or homeowners that use prohibited substances on their lawns or yards? If so, describe the buffers in place between your trees and the conventional production or homeowner. Is there at least 50 feet of buffer between your production and the conventional production?

2a Do you make all management decisions for the rented property? How do you ensure that such lands meet the criteria for the standards and are not treated with any prohibited fertilizers or pesticides?

2b Has there been any change in management practices or ownership of this land (these lands) since last year? (please specify)

Please attach an affidavit from the owner of each parcel of land on which you will be tapping trees. The affidavit(s) should describe how the parcel is managed, what products, if any, are used on the land, and how the land satisfies the standards on a year-round basis, or submit a Maple History Affidavit Form for the parcels.

Farm Name: _____

3. Will you handle sap or syrup from any other producers? _____yes _____no

If yes, what are your procedures for keeping those products separate from your own product? .

GENERAL ORGANIC PRODUCT INFORMATION

4a List all fertility inputs and soil amendments you use on your trees, or that are applied by property owners or you to land surrounding the trees. _____None

4b Do you use any compost on your trees? _____yes _____no

If yes, contact our office, as you will need to submit a description of the composting process.

Do you spread manure anywhere near the trees? _____yes _____no

If yes, list the source of the manure, the month and date of application, and the amount applied.

4c Do you burn crop residues? _____yes _____no If yes, describe what is burned.

4d Do you use sewage sludge as fertilizer _____yes _____no

4e Is there any pressure treated lumber in contact with the soil anywhere in the areas being tapped?
_____yes _____no If yes, describe how the lumber is used.

4f Do you have any soil conservation or water quality issues on any of the property being tapped? If so, describe the issues and any steps taken to prevent or correct these issues?

Farm Name: _____

4g Are wild areas maintained near the tapped areas for wildlife, birds, and beneficial insects? If so, describe them.

4h What pest or disease problems, if any, do you have in your stands? _____None

4i List all pesticides, herbicides, and disease control products you use on your trees, or that are applied by you or property owners to land surrounding the trees. _____None

MAPLE SYRUP PRODUCTION INFORMATION

5. What date did you begin collecting sap last year?

5a. How many taps do you expect to put out this season? _____

5b. Do you use standard diameter taps, the newer smaller diameter healthtaps, or a mixture of both?

5c. What is the average diameter breast height (DBH) of the trees you are tapping? _____
State the number and types of taps you are using on this average diameter tree. _____

5d. What is the maximum diameter breast height (DBH) of the trees you are tapping? _____
State the number and types of taps you are using on this tree. _____

5e. What is the minimum diameter breast height (DBH) of the trees you are tapping? _____
State the number and types of taps you are using on this tree. _____

5f What will you use for collecting sap? _____buckets _____tubing

Farm Name: _____

5g How many gallons of syrup do you anticipate producing this season?

ORGANIC _____ # OTHER _____

5h List all of the equipment you use in your maple syrup production and processing.

6. What are the management practices you use to ensure the health and vigor of your trees?

7. Describe your tapping, collecting, boiling and packaging practices.

7a Do you filter the syrup? If yes, describe the filtering process, the equipment used, and any filtering aids you use. Note: if you use diatomaceous earth as a filtering aid, then your syrup may only be labeled as organic rather than 100% organic.

Farm Name: _____

7b How is bulk syrup stored?

7c What containers are used to package syrup for sale?

8. How are retail or wholesale bottles or drums of syrup labeled? Are you planning on using the USDA Seal or Baystate Seal on your labels? Is the phrase, “certified by Baystate Organic Certifiers” on the labels? Note use of either seal is optional, but the certified by statement must be on retail labels.

9. Describe the practices you use to clean and store your equipment.

9a How are the tap lines cleaned?

10. Describe your practices for handling and storing syrup.

Farm Name: _____

AFFIRMATION

I affirm that all statements made in this application are true and correct. No prohibited products have been applied to any of my organically managed fields during the three-year period prior to projected organic harvest. I understand that my operation may be subject to inspection and/or sampling for residues at any time as deemed appropriate to ensure compliance with the Organic Foods Production Act of 1990 and National Organic Program Rules and Regulations. I understand that acceptance of my application for organic certification in no way implies granting of certification by Baystate Organic Certifiers. I agree to provide further information as required by Baystate Organic Certifiers.

Furthermore, I agree to abide by the following general requirements for certification as specified in section 205.400 of the National Organic Standards. A person seeking to receive or maintain organic certification must:

1. Comply with the Organic Food Productions Act and all applicable regulations specified in the National Organic Standards and with all Baystate Organic Certifiers certification requirements as outlined in the Baystate Organic Certifiers Program Manual.
2. Establish, implement, and update annually an organic production or handling system plan that is submitted to Baystate Organic Certifiers.
3. Permit on-site inspections by Baystate Organic Certifiers with complete access to the production or handling operation, including noncertified production and handling areas, structures, and offices.
4. Maintain all records applicable to the organic operation for not less than 5 years beyond their creation and allow authorized representatives of the Secretary of Agriculture, and Baystate Organic Certifiers access to such records during normal business hours for review and copying to determine compliance with the Organic Food Productions Act and all applicable regulations specified in the National Organic Standards.
5. Submit applicable fees according to the Baystate Organic Certifiers' Fee Worksheet.
6. Immediately notify Baystate Organic Certifiers concerning any:
Application, including drift, of a prohibited substance to any field, production unit, site, facility, livestock, or product that is part of an operation; and
Notify Baystate of any change in a certified operation or any portion of a certified operation that may affect its compliance with the Act and the regulations in this part.
7. Submit all labels used to market organic produce, meat, or products to Baystate Organic Certifiers for review and approval prior to using these labels to market the produce, meat, or products.

Signature of Operator _____

Date _____

I have made copies of this questionnaire and other supporting documents for my own records, or maintain digital records.

Submit completed form, fees, and supporting documents to:

Baystate Organic Certifiers

c/o Don Franczyk

1220 Cedarwood Circle

N. Dighton, MA 0276