

NOP 205.237 requires a total feed ration composed of agricultural products, including pasture and forage, that are organically produced and, if applicable, organically handled: Except that, nonsynthetic and synthetic substances allowed under 205.603 and 205.604 may be used as feed additives and supplements.

A. FEED: List each feed item, what % of the total ration it is, and whether Organic (O), Transitional (T) or Conventional (C).
EXAMPLE: Cracked corn, 40% (O). If you're using blends, list name and type of blend and submit an ingredients list with this Plan.

Chicks	
Pullets	
Hens	
Broilers	
Turkeys	
Other (Specify):	

List purchased feeds for organic poultry in the table below (List additives & supplements on next page): Not Applicable

TYPE OF PURCHASED FEED	QUANTITY PURCHASED/ TO BE PURCHASED	DATES PURCHASED	SOURCE(S)	IF CERTIFIED, BY WHAT AGENCY?

Do you raise any feed on your farm? Yes No *If Yes, please complete and submit an Organic Farm Plan.*

Do you process any feed (mix, grind, roast, extrude, etc.) on-farm? Yes No

If Yes, is the equipment also used to process conventional products? Yes No

If Yes, how is equipment cleaned prior to processing organic feed to prevent contamination?

Do you feed your poultry household scraps or waste vegetables from your garden or fields? Yes No

If Yes, are all scraps and waste organic? Yes No

What is your plan for emergency feed supplies?

Do you feed non-organic feed to any other animals on the farm? Yes No

If Yes, how do you prevent your poultry from consuming the non-organic feed?

B. SUPPLEMENTS & ADDITIVES: List all feed supplements & additives, including oyster shells. Not Applicable

FEED SUPPLEMENT/ ADDITIVE	SOURCE	SYNTHETIC INGREDIENTS YES (Y) OR NO (N)	GMO?* YES (Y) OR NO (N)	REASON FOR USE

*NOP standards require that no products using genetically modified organisms be used in organic production systems.

SECTION 4-C: FEED STORAGE. Describe your feed storage locations.

STORAGE ID#	TYPE OF FEED STORED	TYPE OF STORAGE	CAPACITY	IS THIS STORAGE AREA USED ONLY FOR ORGANIC FEED?

How do you control rodents in organic feed storage areas? No rodent problems

SECTION 5: Water

NOP 205.239

Drinking water must be clean & readily accessible. Tests for coliform, nitrates or known contaminates may be required.

What are poultry drinking water sources? onsite well municipal river/pond spring other (specify):

What is the date of your last water test for coliform bacteria? (Attach copy if not previously submitted)

If you use additives in the water, list them and state reason for use: No additives used

Describe any water contamination problems in your region: No contamination problems

If poultry have access to a river, creek, or pond, how are you preventing contamination of the water from their manure?

SECTION 6: Housing

NOP 205.239

NOP 205.239 requires poultry living conditions which accommodate the health and natural behavior of animals. NOP 205.206(f) requires producers not use lumber treated with arsenate in contact with soil or livestock.

Is treated lumber used on farm in contact with soil or livestock? Yes No

If yes, describe the areas where treated lumber is used:

List and Describe each poultry housing unit in the table below:

TYPE OF HOUSING (e.g., BARN COOP, MOBILE COOP)	TYPE OF BIRDS HOUSED IN IT	DIMENSIONS (L x W) OR SQUARE FEET	MAX. # OF BIRDS HOUSED AT A TIME	NUMBER OF NEST BOXES	LINEAR FEET OF ROOSTING SPACE	TYPE OF BEDDING (e.g., SHAVINGS, HAY, STRAW)	IS BEDDING ORGANIC?

How is ventilation provided in poultry housing?

Describe what access there is to natural light in housing:

Is day length regulated using artificial light? Yes No If Yes, what is the maximum day length?

How is housing cleaned? Include how often, and any cleaners or sanitizers used:

SECTION 7: Poultry Pasture & Outdoor Access

NOP 205.239 requires access to the outdoors, shade, shelter, exercise areas, fresh air, and direct sunlight suitable to the species, its stage of production, the climate, and the environment.

How long are poultry confined (no outside access) (hours per day)? Spring: Summer: Fall: Winter:

Have you confined poultry for a full day or longer at any time during the past year? Yes No

If Yes, describe every situation in which poultry were confined:

List pastures and outdoor access areas used for poultry in the table below: No Outdoor Access or Pasture given

Pasture/Area ID	Size	Seasons of year that animals have access	Type & Max. No. of Animals Using Area

Does each outdoor area have access to sufficient shade, shelter and direct sunlight for all birds using it? Yes No

If No, explain what areas don't and why:

If you are using small outdoor access areas for your poultry, how do you make sure that the poultry do not wear out the area and take the area down to bare dirt?

SECTION 8: Health Management

NOP 205.238 requires preventive health care practices. When preventive practices and veterinary biologics are inadequate, a producer may administer synthetic medications: Provided that they are allowed under NOP 205.603.

A. GENERAL INFORMATION

Identify the general components of your poultry health management program:

- selective breeding
 raise own replacement stock
 isolation for purchased/diseased animals
 culling
 vaccinations
 good sanitation
 access to outdoors
 dry bedding
 good ventilation in housing
 good quality feed
 pasture rotation
 nutritional supplements
 probiotics
 other (specify):

B. HEALTH CARE MATERIALS

List health products and treatments in use or on hand available for use, including vaccinations given or planned: None

PRODUCT, INCLUDING SOURCE/BRAND NAME, IF APPLICABLE	ANIMAL(S) USED ON, WHEN USED	REASON FOR USE, IF/WHEN USED	ALLOWED BY BAYSTATE?

If you use antibiotics, list in table above. Not used

If you use parasiticides, list in table above. Not used

If you use vaccinations, list in table above. Not used

C. FLY, PARASITE AND PREDATOR CONTROL:

MONITORING: Check if you monitor your flocks for: Fly-related problems Parasites Predators If you don't monitor for one or more of these, explain why:

If flies need controlling in your operation, what do you do to prevent or control them? N/A

If internal or external parasites need controlling in your operation, what are they and how do you control them? N/A

Check which predators require controlling on your operation: None

hawks feral cats raccoons/skunks, etc. dogs foxes coyotes other (specify):

Describe how you control predators in the table below: No predator control needed

PREDATOR	CONTROLS USED	PRODUCTS USED	APPROVED, RESTRICTED, PROHIBITED?

If you use poison baits, list products in the table above. None used

D. PHYSICAL ALTERATIONS:

NOP 205.238 requires physical alterations as needed to promote animal welfare, performed in a manner that minimizes pain and stress.

Describe physical alterations you use in the table below: None Used

ALTERATION	DESCRIPTION OF PROCEDURE AND EXPLANATION OF WHY USED
Beak Trimming	
Debeaking	
Other:	
Other:	

SECTION 9: Manure Management

NOP205.239 requires manure to be managed so that it does not contribute to contamination of crops, soil, and water.

If manure from your poultry is used on your fields, describe how it is used: Not used

Number of acres of land available for manure application: Estimated quantity of manure generated per year: tons

During what months do you apply manure to fields?

List manure ingredients/additives (e.g. hay, straw, sawdust, larvicide, etc):

If you compost your manure, describe methods, including temps. maintained and how often turned, if applicable: N/A

NOP standards require that humane methods of handling be used for loading, unloading, holding and slaughter. Slaughter facilities must be certified organic.

If you slaughter your own poultry, describe slaughter and meat processing procedures: We don't slaughter

If your poultry is slaughtered off farm, list the Name, Address, and Phone of slaughter facility: No off-farm slaughter

Contact person:

Is the facility certified organic? Yes No By what agency?

Describe the method of slaughter:

Note: This facility must be certified organic in order for the poultry to be sold as organic after slaughter. If your poultry is not slaughtered at an organic-certified facility, then they may be sold as live organic birds, but their meat may not be marketed as organic post-slaughter.

IF POULTRY AREN'T TRANSPORTED OR ARE SOLD AT THE FARM GATE AND BUYER TRANSPORTS, SKIP TO SEC. 11.

How are poultry caught and loaded onto transport for sale or slaughter?

Who transports poultry to sale or slaughter?

What form of transport is used?

How long does transport take?

Are poultry provided with water in transit? Yes No

Feed? Yes No

Is the feed organic? Yes No

Where are poultry kept after delivery but before slaughter?

Are organic animals kept separate from non-organic animals? Yes No

Are poultry given water while being held prior to slaughter? Yes No Feed? Yes No Is it organic? Yes No

How many hours from start of loading onto transport until time of slaughter?

Facilities that handle organic eggs must be inspected and certified to verify that organic integrity is maintained.

Are your eggs cleaned and inspected On-farm or Off-farm

If on farm, describe how the eggs are cleaned and packed for sale. List any egg washes or other water additives:

If off farm, give the Name, Address, and Phone of facility where eggs are washed, graded and packed:

Contact person:

Is the facility certified organic? Yes No By what agency?

SECTION 12: Animal Identification

NOP 205.236, 205.272

*NOP rules require flock identification. Also, poultry treated with prohibited products must be identified and segregated.***Describe your flock identification system:****If individual birds were treated with prohibited materials, how would they be identified and/or segregated?****If the entire flock were treated with prohibited materials, what changes would you make to insure that this flock is not sold as organic?****SECTION 13: Recordkeeping**

NOP 205.103

*NOP standards require documentation of purchased animals and/or breeding records; purchased feed and feed supplements; health records; and sales/shipping records. Other records include water tests and label information from purchased feed/feed supplements. Please have your records available for review by the inspector.***Check types of records you keep:**

- documentation of purchased animals purchased feed/feed supplements feed labels feed storage records
 flock health records pasture/outdoor access egg production egg sales meat sales shipping/transport
 slaughter drinking water tests other (specify):

SECTION 14: Marketing/Labeling

NOP 205.303

Type of marketing:

- farmers market direct to retail CSA/subscription service on-farm retail internet wholesale
 wholesale to processor contract to buyer other (specify):

Do you use label(s) that make an organic claim? Yes No *If yes, attach sample label(s) for review.***SECTION 15: 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 or pastures during the three-year period prior to projected harvest, and no prohibited substances have been given to any animals I plan to sell as organic. 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: