# BAYSTATE ORGANIC CERTIFIERS WILD CROP HARVEST FORM

## **GENERAL INFORMATION**

When filling out this form, please include enough information so that someone who is unfamiliar with your operation will be able to get a sense of your wild harvest operation. If you need more space when answering any of the following questions, please attach additional paper or use the back of the form. Please write clearly and use a pen or pencil that will copy well. Thank you.

Name of Certified Operation:	Date:
Primary Contact Person:	Phone #:
Address:	Address and Name of storage facility (if different)
Email Address:	
<u>CERTIFICATION:</u>	
Have you ever applied for organic certification and b	peen denied certification? Yes No
If so, you must submit a list of the reasons you we address those reasons.	re denied certification, and the corrective actions you have taken to
Are you currently certified by another agency?	Yes No
If so, you must submit a copy of the last determine compliance with the standards.	ation letter from that agency showing that you were found to be in
Were you ever certified by another agency and had y	our certification suspended, or revoked? Yes No
If so, you must submit a list of the reasons your cerhave taken to address those reasons.	rtification was suspended or revoked, and the corrective actions you
List any food, health, or related certifications you ha	ve from the state, town, county, or your local board of health.

Operation Name:
WILD CROPS TO BE CERTIFIED
List all wild crops that you are requesting certification for, be specific and use the scientific name for the crop in addition to the common name.
Will this product be labeled as organic or 100% organic? Yes No If yes, you must submit a sample of the label to Baystate for approval and the label must be in compliance with section 205.303 of the standards.
HARVEST SITE COLLECTION AREAS List all areas that you will be wild harvesting from. For each area list the approximate size of the area and describe any defining boundaries, borders, buffer zones, point and non-point sources of contaminants or prohibited substances, and crops to be harvested.

Operation Name:

## **HARVEST SITE COLLECTION AREAS (CONT.)**

Submit the following additional documents. List all documents that you are submitting.

A full map of each area to be harvested from showing boundaries, borders, adequate buffer zones, point and non-point sources of contaminants and prohibited materials.

For land based wild crop harvest areas, documentation that no prohibited materials have been applied to the land within the last three years.

For aquatic based wild crop harvest areas, documentation that no prohibited materials have been applied or contaminated the harvest area within the last three years.

In the case of public land or waterways, the responsible authority of those lands or waterways should verify that no prohibited materials have been applied to the land or waterways for at least three years prior to harvest.

In the case of private land or waterways, the owner shall provide verification that no prohibited materials have been applied to the land or waterways for at least three years prior to harvest.

Describe any procedures you will put in place to prevent contamination from adjoining land use or other sources of contamination.

#### HARVEST PLAN

Describe the natural environment of each harvest area (scrub steppe, oak chapparal woodland, beach, etc.)

Describe all practices you will use to ensure that harvesting will not jeopardize the long term viability of the crop in the wild. Attach written procedures for all collectors that ensure that the crops are harvested sustainably and in a manner that does not damage the environment.

Operation Name:
HARVEST PLAN (CONT.)
List all endangered terrestrial or aquatic plants or animals that occur in the harvest area.
Describe the monitoring system you will put in place to make sure that the crop is harvested in a sustainable manner that does not damage the environment, including soil and water quality.
POST HARVEST PLAN
How are organic crops packaged after harvest?
Where do you store your crop after harvest?
Describe any cleaning you do to the storage area for organic crops. List any cleaning products you use.
What pest problems, if any, do you have in the organic storage area?
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POST HARVEST PLAN (CONT.)
List all pest control practices you follow in the organic storage area? Include passive measures, and all passive devices like glue boards, pheromone traps, and bait stations. If you are using bait station, list the brand name of the bait used in the bait station.
List all pest control substances you have used in the organic storage area in the past 12 months, as well as all substances you plan on using in the future.
Do you keep records of the pest control substances you apply to the storage area?
How do you transport finished product? Is there any possibility that finished product can be contaminated during transport?
RECORDKEEPING
The National Organic Standards require that your records be auditable, and be able to trace the production of your product from harvest to sale to your customers. Describe all of the records you are keeping. Records must include records of all collectors being used, harvest dates, quantities of wild crops harvested, and sales of wild crops.

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Operation Name:

Operation Name:

### **RECORDKEEPING (CONT.)**

How long do you keep records? The standards require that records be kept for 5 years.

## **AFFIRMATION STATEMENT:**

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 docu	uments for my own records, or maintain digital records.	
Submit completed form, fees, and supporting documents to:		
Baystate Organic Certifiers		
c/o Don F	Franczyk	

1220 Cedarwood Circle N. Dighton, MA 0276

The following documentation MUST be submitted documents submitted with this application.	I with your application or before you are certified. Check off all
Fee Worksheet	Directions Sheet
Maps of all Wild Crop Production Areas	Written Procedures for Collectors that ensure crops are harvested sustainable and in a manner that does not damage the environment
Proof from the owner or responsible authori	e
that no prohibited material has been applied to each harvest area for three years.	
The following documentation may be submitted wapplication.	rith your application. Check off all documents submitted with this
Baystate Website FormLa	bels for your wild crops.

Operation Name: