

Organic Maple Plan

Please complete this questionnaire if you are requesting certification of maple or other tree sap products. Use additional sheets if needed. See the Application Checklist for Maple for additional information that must be submitted.

SECTION 1: General Information		205.201, 205.300-11, 205.401	
Farm name:	Date:	Organic certification number:	
Owner name(s):		Contact for certification (if different than owner):	
Mailing Address:	City:	State/province:	Postal/zip code:
Physical Address (if different than above):	City:	State/province:	Postal/zip code:
Phone:		Mobile phone:	
Email:		Website:	
Legal status: <input type="checkbox"/> Sole proprietorship <input type="checkbox"/> Corporation <input type="checkbox"/> Cooperative <input type="checkbox"/> Trust or non-profit <input type="checkbox"/> Legal partnership (federal form 1065) <input type="checkbox"/> Other (specify)			
List all products requested for certification including sap, syrup and value-added products like cream, sugar, candy, or cotton candy, if applicable, and indicate whether it is to be labeled/represented as "100% Organic", "Organic", or "Made with Organic..." <i>Note: use of diatomaceous earth as a filtering aid excludes a product from a "100% Organic" designation.</i>			
Product Name	Labeled as "100% Organic", "Organic", or "Made with Organic..."		
List all non-organic crops and products produced at the operation, including all non-organic livestock raised at the operation:			
Has this operation, owner, manager or other responsible parties connected to this operation, ever previously held organic certification? <input type="checkbox"/> Yes <input type="checkbox"/> No List previous years certified organic and name of accredited certifying agency: List current organic certification by other accredited certifying agencies:			
Has organic certification ever been denied, suspended, or revoked? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A If yes, describe the circumstances and attach all noncompliances noted by the certifying agent issuing the decision and corrective actions you took to address the noncompliances: <input type="checkbox"/> I have attached noncompliances and corrective actions. <i>If previously certified by another certifying agency, or currently certified by another agency, submit your last certificate issued, the last post-inspection letter received, and any noncompliances cited and corrective actions you took to fix the noncompliances.</i> <input type="checkbox"/> I have attached noncompliances and corrective actions. <input type="checkbox"/> I have attached current certification certificate, and last post-inspection letter.			
Do you have access to the current Organic Standards? <input type="checkbox"/> Yes <input type="checkbox"/> No Do you have access to the current OMRI Materials List? <input type="checkbox"/> Yes <input type="checkbox"/> No Do you intend to certify any other crops or livestock this year? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, have you completed the appropriate Farm, Crop, Poultry, or Livestock Plans? <input type="checkbox"/> Yes <input type="checkbox"/> No <i>Please note that you must submit an Organic Farm, Crop, Poultry or Livestock Plan to certify any other crops or livestock. Contact Baystate Organic Certifiers to obtain the appropriate forms.</i>			
Are you certifying any on or off-farm processing other than tree sap products? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, have you completed the Handling Plan? <input type="checkbox"/> Yes <input type="checkbox"/> No <i>Please note that you must submit an Organic Handling Plan to certify any other processing, handling or trading other than tree sap products. Contact Baystate Organic Certifiers to obtain the appropriate forms.</i>			
Preferred time for inspection visit: <input type="checkbox"/> Morning <input type="checkbox"/> Afternoon The NOP requires that Baystate Organic Certifiers perform unannounced inspections. You may choose two weekdays that you are <u>not</u> available for unannounced inspections. List them here:			

SECTION 3: Soil, Fertility and Natural Resources (cont.)

How do you maintain and improve forest health and wildlife habitat on the tracts you are certifying?

- Harvest from stable population Minimize impact on sensitive areas Stands allowed to naturally re-establish
 Native trees/shrubs allowed to naturally re-establish Conserve snags and/or live trees with cavities
 Remove non-native, invasive species Leave deadwood and/or brush piles Other (specify):

How do you protect soils from eroding and support biodiversity outside the facility? Native plant landscaping Swales

- Vegetative cover or filter strips Grassy waterway/rain gardens Direct runoff into pond Mulch other (specify)

SECTION 4: Crop Management

205.205, 205.206

What weed, disease or pest issues do you have in the tapped areas (include 4-footed pests)? What methods do you use to control them? No issues

List all products used to manage tree health, weeds, pests and disease, including brand names, if applicable: None

What additional management practices do you use to ensure tree health of your tapped trees? Include your criteria for and frequency of thinning, if applicable: None

What date did/will you begin collecting sap this year?

How many gallons of syrup do you expect to make this year?

How many taps did you use last year? Organic: Non-Organic:

How many taps do you anticipate using this year? Organic: Non-Organic:

Do you use antibacterial spouts/taps (i.e., Zap Bac)?

Does any of your equipment (buckets, taps, fittings, tanks, etc.) contain galvanized material? Yes No

Please complete the table below showing the size and number of taps per tree used by diameter breast height (DBH):

Baystate's guidance stipulates the following for allowed taps: a minimum 9" DBH for 1 standard tap, 14" DBH for 2 taps, 18" DBH for 3 taps. If using health taps, 24" for 4 taps, 36" for 5 taps.

Tree Size in Inches DBH	Number of Taps per Tree	Size of Taps Used

What is the smallest size tree you tap?

Baystate's guidance specifies tapping trees no smaller than 9" DBH.

If you tap trees smaller than 9" DBH, what is your rationale for doing so? N/A

SECTION 5: Maintenance of Organic Integrity

205.201, 205.202, 205.272

Adjoining Land Use.

N/A

The Organic Standards require that organic production areas have distinct boundaries and buffer zones to prevent the unintended application or contact with potential prohibited substance applied to adjoining non-organic land. Buffers must be sufficient in size and other features (windbreaks, diversion ditches) to prevent contact. Abutter Forms may be required when buffers appear insufficient to an adjacent source of potential contamination. Buffers will be checked at your inspection.

In the table below, list all buffers you maintain between organic tracts and adjoining potential sources of contamination. Please show all adjoining land use on your maps.

Tract ID or Name	Type of Buffer (Crop land, tree line, hedgerow, grass, etc.)	Width of Buffer	Adjoining Land Use	If Trees are Tapped in the Buffer, Describe Use (sale, home use, feed, etc.)

SECTION 5: Maintenance of Organic Integrity (cont.)

What written notifications do you have to prevent accidental contamination of organic areas? None
 Adjoining Neighbors DOT/Utilities State agencies Aerial spray companies FSA Office Other (specify)

Have you posted “No Spray” signs or something similar along roadsides that adjoin organic land? Yes No

Do any of your tracts or portions of them flood frequently (more than once every ten years)? Yes No

If yes, list tract IDs or names:

Describe your sap collecting, sap filtering, RO (if applicable), boiling, syrup filtering and bulk syrup storage practices. You may submit a separate detailed description covering each step of production. Separate description attached.

What defoamers do you use? (brand/manufacturer)

Are all defoamers organic? Yes No

If no, explain:

What filtering agents do you use (i.e., diatomaceous earth)? (specify brand/manufacturer)

List equipment used for sap collecting, filtering, RO, boiling, bulk storage and packaging. Attach a separate list if needed.

(Equipment for value added products like cream, candy and sugar to be listed in SECTION 6.)

To prevent commingling and contamination, all equipment used in organic production must be free of non-organic residue and prohibited materials. Equipment used for both organic and conventional must be cleaned prior to use on organic land or products.

Equipment	Owned (O), Rented (R), or Custom (C)	Used on Both Organic & Non-Organic? (Yes or No)	Describe How Equipment Is Cleaned Before Use on Organic (including water rinses, if applicable)

How do you clean tap lines at the beginning and/or end of the season?

Describe all syrup equipment cleaning including RO cleaning and storage procedures not described above:
(Report value-added product equipment cleaning in SECTION 6.)

List all materials used for membrane cleaning, membrane storage, descaling of pans and all other syrup equipment cleaning:

What is the source(s) of the water used to clean equipment?

If you treat the water before use in any way, describe how: N/A

Attach a current water test for coliform/E. coli for each well/surface water source. Tests are not needed for municipal or permeate.

Describe how you package organic sap/syrup for sale, including types and sizes of retail and bulk packaging used.

I have attached a sample of each retail and non-retail label planned for organic sap/syrup products.

Parallel Production. If you also produce transitional or conventional sap/syrup, describe how you ensure no commingling with or contamination of organic product with non-organic in collection, processing and packaging: N/A

Indicate what additional processing/handling you wish to certify. Check all that are applicable.

- I am certifying only sap/syrup, no other products, and I do not bring in sap/syrup from other producers (skip to SECTION 7).
 I produce processed maple products for organic sale (candy, sugar, cream, etc.)
 I bring in sap/syrup and process or repackage it for organic sale. Brought in sap/syrup must be from certified organic sources.

If you are processing/repackaging brought in sap/syrup, is it from certified organic source(s)? Yes No N/A

Facility Map. Attach a facility layout map, showing equipment and storage areas, including all pest control locations.

- I have attached a facility layout map.

Process Flowchart/Description. Attach a flowchart/description of the additional handling of organic products, showing each step in the process beginning from when you receive ingredients and products and ending with transport/sale.

- I have attached a flowchart/description.

Product Composition. Attach a Single-Ingredient Product Profile (SIPP) listing all single-ingredient products to be certified. Attach an Organic Product Profile (OPP) for each multi-ingredient product. Submit copies of organic certificates for suppliers of organic ingredients/processing aids, and organic compliance documentation for non-organic ingredients/processing aids.

- I have attached the following: SIPP OPP(s) Organic Certificates(s) Non-Organic Compliance Documentation

If any products use non-organic agricultural ingredients, describe your efforts to find organic versions of the ingredient first, including what suppliers were contacted, when and what the result of the inquiry was: N/A

Describe how water is used in the additional processing: (*ingredient, cooking, cooling, equipment cleaning*)

If the water source is different than the source(s) described in SECTION 5, please describe additional source(s): N/A

Attach water test results for any additional sources, if applicable.

List all equipment used in the additional processing/handling of product, including cream or sugaring machines, molds, etc.: (*equipment for syrup should be listed in SECTION 5*)

Is this equipment also used for non-organic product? Yes No

- If yes, is it cleaned prior to organic use? Yes No

Describe how equipment is cleaned, including any materials used and their brand/manufacturer: (*equipment cleaning for syrup production should be listed in SECTION 5*)

If any equipment is purged with product as part of cleaning, what is done with the purged product? N/A

Describe packaging of additional organic products for sale, including types and sizes of retail and bulk packaging used.

- I have attached a sample of each retail and non-retail label planned for additional organic products.

Describe how you control pests inside your facilities. Include passive controls like sanitation, exclusion, any equipment and materials used and their brand/manufacturers. If you use a pest control contractor, include their contact information.

Describe how and where all organic product is stored, including bulk storage and package storage:

How are organic products marketed? farmers market on-farm retail wholesale bulk to processor
 internet/website CSA/subscription service other (specify)

Parallel Production. If you also produce any transitional or conventional products, describe how you ensure no commingling with or contamination of organic product with non-organic in storage, transport and sale: N/A

SECTION 7: Pest Control, Storage, Transport and Marketing (cont.)

Do you import sap and/or ingredients for finished products from Canada or any other foreign country? Yes No
If yes, please list the international source(s) and location(s) and all documentation received with each shipment.

If yes, then you must fill out the Baystate Crop/Livestock Import/Export Addendum.

Do you plan on shipping organic sap or finished products to Canada or any foreign country? N/A Yes No

If yes, then you must fill out the Baystate Crop/Livestock Import/Export Addendum.

SECTION 8: Monitoring and Recordkeeping

205.103

The Organic Standards requires organic operations to describe the monitoring practices and quality assurance steps they intend on taking are being followed. Organic products must be traceable to the location they were produced/harvested. All monitoring is required to be documented, and all records must also be accessible to the inspector.

How do you monitor the effectiveness of your fertility, soil and water quality, forest health and wildlife habitat management? Soil/water testing Comparison of yields/sugar levels Surveys by self or government/private entities
 Observation Other (specify):

How do you monitor tree health, weeds, pests and disease? visual observation other (specify)
How often is the above monitoring conducted? weekly monthly annually as needed other specify)

How do you monitor for potential contamination? visually photos wind direction/speed other (specify)
How often do you monitor? weekly monthly annually as needed other (specify)

How do you monitor the implementation of the Organic System Plan and how often? *Check all that apply.*

- Updating of certification certificates for organic ingredients Annually other (specify)
- Updating compliance documentation for non-organic ingredients Annually other (specify)
- Updating of the Organic Maple Plan and Product Profiles Annually other (specify)
- Periodic inventory Annually Twice a year Monthly other (specify) Records kept? Yes No
- Pest control internal Daily Weekly Monthly other (specify) Records kept? Yes No
- Pest control outside contractor Daily Weekly Monthly other (specify) Records kept? Yes No
- Auditing your own recordkeeping Annually Monthly other (specify) Audit records kept? Yes No
- QA/QC/Supervisory checks Daily Weekly Monthly other (specify) Records kept? Yes No
- Mock product recalls Annually Monthly other (specify) Records kept? Yes No
- Other (specify) Annually Monthly other (specify) Records kept? Yes No

Which of the following records do you keep for organic production?

- Tract maps Purchase receipts for materials Fertilizer use Weed/Pest/Disease control Stand management
- Monitoring (fertility) Monitoring of soil, water, forestry/habitat Monitoring of tree health, weeds, pests, diseases
- Tapping Sap collection Boiling Packing Transport Sales Equipment cleaning Facility pest control
- Value-added product production Receipts/Organic certificates for bought-in organic product Other (specify)

How long do you keep your records? Check one of the following:

- 1 year 2 years 3 years 4 years 5 years other (specify)

The Organic Standards require records be maintained for 5 years.

List all records you keep for non-organic production, if applicable:

- Tract maps Purchase receipts for materials Fertilizer use Weed/Pest/Disease control Stand management
- Monitoring (fertility) Monitoring of soil, water, forestry/habitat Monitoring of tree health, weeds, pests, diseases
- Tapping Sap collection Boiling Packing Transport Sales Equipment cleaning Facility pest control
- Value-added product production Receipts/Organic certificates for bought-in organic product Other (specify)

SECTION 9: 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 tracts 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 02764**