Organic Cranberry Plan

Please complete this questionnaire if you are requesting organic cranberry bog certification. See the Application Checklist for Growers for additional information that must be submitted with this Plan.

If you are certifying any crops in addition to cranberries, please also fill out the Organic Farm Plan.

SECTION 1: General Information				205.201,	205.300-11, 205.401	
Farm name:	Date:		Orgar	nic certification nur	mber:	
Owner name(s):		Contact for certificatio	on (if dif	ferent than owner)	:	
Mailing Address:	City:	y: State/province: Postal/zip				
Physical Address (if different than above):	City:	State/province: Postal/zip cod				
Phone:	I	Mobile phone:				
Email:	Website:					
Legal status: Sole proprietorship Corporation Cooperative Trust or non-profit LLC						
List all non-organic crops and products produced at the operation, including all non-organic livestock raised at the operation:						
Has this operation, or a responsible party (owner) connected to this operation, ever previously held organic certification? □ Yes □ No List previous years certified organic and name of accredited certifying agency: List current organic certification by other accredited certifying agencies: If you applied, but were never certified, list year of application and detail the outcome: Has organic certification ever been denied, suspended, or revoked? □ Yes □ No □ n/a If yes, describe the circumstances and attach all non-compliances noted by the certifying agent issuing the decision and corrective actions you took to address the non-compliances: □ I have attached non-compliances and corrective actions.						
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 non-compliances cited and corrective actions you took to fix the non-compliances. I have attached non-compliances and corrective actions. I have attached current certification certificate, and last post-inspection letter.						
Do you have access to the current Organic Standards? ☐ Yes ☐No Do you have access to the current OMRI Materials List? ☐ Yes ☐No Are you certifying any on or off-farm processing (cranberry juice or puree, not packed whole cranberries)? ☐ Yes ☐No If yes, have you completed the Handling Plan? ☐ Yes ☐No						
Be sure to complete SECTION 8 of this application. processing, handling or trading. Contac						
Preferred time for inspection visit: Morning The NOP requires that Baystate Organic Certifiers p you are <u>not</u> available for unannounced inspections.	erform	unannounced inspe	ctions.	You may choose	e two weekdays that	

SECTION 2: Genera	I Bog Inforn	nation					2(05.201, 205.202
List each production area in the operation, whether they are organic, transitional or conventional:								
Bog Number/IDs		el Address/Legal Description		tal Number o	f Acres or Squ ransitional	are F	ootage: nventional	Rented (R) or Owned (O)
Are you replanting any portions of your bogs this year? Yes No If yes, how much area is being planted? If yes, how are you preparing the bog for planting? If yes, are you using non-organic or organic planting stock? organic planting stock non-organic planting stock or granic planting stock?								
SECTION 3: Soil and	d Crop Ferti	lity Information					20	05.203, 205.205
A. General Informat	ion and Eva	luation						
What are the genera	I soil types	on your operation?						
What are your soil/n	utrient defi	ciencies? 🗌 no deficiencies						
How do you monitor the effectiveness of your fertility management program? Soil testing microbiological testing tissue testing crop quality testing recorded observation of soil recorded observation of crop health comparison of crop yields other (specify)								
How often do you m	onitor soil a	and crop fertility? 🗌 weekly 🔲	monthl	y 🗌 annual	ly 🗌 as nee	ded [] other (sp	pecify)
lf you do soil or tiss year will you test ag		is part of your fertility manageme	ent pro	ogram, what	was the date	e of y	our last te	st and what
I have attached co	pies of avail	able test results.						
Date of Last Soil/T	issue Test:	Estimated Date of Nex	t Soil/1	lissue Test:				
What are the major components of your soil and crop fertility plan? Sand application compost on-farm manure off-farm manure soil amendments foliar fertilizers biodynamic preparations side dressing soil inoculants other (specify)								
If you use sand, what	at is the sou	urce of the sand?						
List all fertility inputs used or intended for use in organic and transitional bog production. Attach labels or have labels available for inspection, as applicable. See NOP 205.601 and .602 or the Baystate Organic Certifiers website for further information on researching materials.								
Product		Brand Name/Manufacturer		Approved (A Restricted (I Prohibited (R), Applicat	ions		ed, Describe ce w/ NOP Rule n

SECTION 3: Soil and Crop Fertility Information
If you use or plan to use restricted (R) fertility inputs, how do you comply with the annotated restrictions? 🗌 N/A
If you use fertilizers with high salt content (sodium nitrate, potassium sulfate, etc.), how do you prevent build up? 🗌 N/A
Do you burn crop residues? Yes No If yes, please describe what materials are burned and why:
Do you apply sewage sludge to bogs? Yes No If yes, list where applied:
Do you hire custom applicators to apply any materials to your bogs?
Is any on-farm lumber treated with arsenate or other prohibited materials? Yes No If yes, list areas where it is in use: If yes, is the lumber in contact with soil or organic crops? Yes No
If yes, is the lumber used for perimeter fencing? Yes No If yes, how close is the fencing to the organic bogs?
B. Water Use:
Do you use water in your operation? Yes No Use: irrigation flooding/weed control foliar sprays washing berries other (specify)
What are your irrigation/flood water sources?
If you wash berries, what is the water source?
I have attached current water tests.
Type of irrigation system: N/A drip flood center pivot other (specify)
What input products are applied through the irrigation system? \Box N/A
What products do you use to clean irrigation lines/nozzles? 🗌 N/A
Is the irrigation system shared with another operator? Yes No If yes, what products do they use?
If yes, is the system flushed and documented between conventional and organic use? Yes No
Known contaminants in water supplies in your area: (attach residue analysis and/or sanity test results, if applicable)
How do you minimize water contamination problems? N/A fertilizer/compost stored away from water prevent nutrient leaching from over-irrigation grassy waterways/riparian buffers to filter water dother (specify)
How do you prevent runoff from the bog?

C. Natural Resources and Biodiversity Conservation: The Organic Standards requires that production practices maintain or improve the natural resources of the operation, including soil and water quality. Practices must minimize erosion and improve soil resources. Irrigation water should not contaminate organic crops with prohibited materials and should take measures to protect water quality and conserve water usage.
What soil conservation practices are used? terraces contouring strip cropping winter cover crops tree lines windbreaks conservation tillage grassy waterways firebreaks retention ponds riparian management wildlife habitats long-term sod avoid working saturated soils avoid steep slopes other (specify)
Describe the soil erosion problems you experience, including where and your efforts to minimize it: none
What steps are taken to provide biodiversity conservation? employee conservation training monitoring invasive species work with NRCS, FSA, Soil Conservation District, land trust or other conservation agency other (specify)
What actions are taken to provide habitat for pollinators, insect predators, birds, bats and other wildlife: insectaries insectaries bird/bat boxes and/or raptor perches hedgerows/windbreaks and/or raptor perches hedgerows/windbreaks insect predators, birds, bats and other wildlife: insectaries
☐ diverse habitat (trees/shrubs/grasses) ☐ wildlife friendly fences ☐ ground/tunneling sites for bees ☐ other (specify)
How do you restore and/or protect natural areas on and surrounding your certified land? establish conservation areas rain gardens/vegetative swales wildlife corridors suppress invasive species with organic methods recolonize degraded areas with native/non-invasive planting other (specify)
SECTION 4: Weed, Pest and Disease Management 205.203, 205.205, 205.206
A. Weed Management Plan: N/A Approved synthetic materials on the National List (205.601) may only be used when management practices fail to prevent or control problems. A "restricted" input has specific ways that it may or may not be used; you must show how you comply with the restrictions.
List your problem weeds and the major weed management problems you face at your operation:
What methods are used in your weed management plan:
If you use restricted herbicides, list products used, locations used and how you comply with the restrictions: 🗌 N/A
If you use restricted herbicides, list products used, locations used and how you comply with the restrictions: N/A If you use restricted herbicides, do you document their use including bog IDs and dates used? Yes No N/A
If you use restricted herbicides, do you document their use including bog IDs and dates used? Yes No N/A Rate the effectiveness of your weed management program: excellent satisfactory needs improvement
If you use restricted herbicides, do you document their use including bog IDs and dates used? Yes No N/A Rate the effectiveness of your weed management program: excellent satisfactory needs improvement Any changes anticipated?
If you use restricted herbicides, do you document their use including bog IDs and dates used? Yes No N/A Rate the effectiveness of your weed management program: excellent satisfactory needs improvement Any changes anticipated? B. Pest Management Plan: no pest problems What pests do you currently control or anticipate having to control? birds rodents insects (specify):
If you use restricted herbicides, do you document their use including bog IDs and dates used? ☐ Yes ☐ No ☐ N/A Rate the effectiveness of your weed management program: ☐ excellent ☐ satisfactory ☐ needs improvement Any changes anticipated? B. Pest Management Plan: ☐ no pest problems What pests do you currently control or anticipate having to control? ☐ birds ☐ rodents ☐ insects (specify): ☐ other pests (specify): Do you work with a pest control advisor? ☐ Yes ☐ No

B. Pest Management Plan (cont.)					
List all pest control materials used or intended for use in organic and transitional bogs: N/A For newly certifying bogs, all inputs used for the last three years must be listed on your Field/Greenhouse History Affidavit. Attach labels or have labels available for inspection, as applicable. See NOP 205.601 and .602 or the Baystate Organic Certifiers website for further information on researching materials.					
Pest		ol Material and Source/Brand Nam	e/Manufacturer	Approved (A), Restricted (R), Prohibited (P)	If Restricted, Describe Compliance with Restrictions
C. Disease Manageme	ent Plan	no disease problems			
		or anticipate having to control	?		
What strategies are us	sed in vo	our disease control program? [] N/A		
-	-	liant strategies must be used to c		or to any restricted	d disease control material use.
	-	ing ☐ solarization ☐ compost	-	-	
early removal of dise	eased sp	ecimens 🗌 clean off equipment	prior to entry	use of approved	materials
use of restricted ma	aterials [limited use of prohibited mate	erials 🔲 other (sp	becify)	
For newly certifying bog	gs, all inp vailable fo	als used or available for use in uts used for the last three years r or inspection, as applicable. See I	must be listed on	your Field/Greenh	ouse History Affidavit. Attach
Disease		rol Material and Source/Brand Nam	e/Manufacturer	Approved (A),	If Restricted, Describe
				Restricted (R), Prohibited (P)	Compliance with Restrictions
SECTION 5: Maintena	nce of O	rganic Integrity			205.201, 205.202, 205.272
A. Adjoining Land Use:					
List all buffers mainta Location or Bog I		ween organic growing areas ar Type of Buffer	nd adjoining pote Width of	Adjoining Land U	
		(Cropland, Treeline, Hedgerow, Grass Strip, Wildlife Planting)	Buffer		Describe Use (Sale, NOG Livestock Feed, Seed, Etc.)
If you harvest from your buffer areas, how do you protect organic harvests from contact with non-organic? 🗌 N/A					
What written notificat	ion do v	ou have to prevent accidental o	contamination of	organic crops?	none
What written notification do you have to prevent accidental contamination of organic crops? DOT DOT FSA utilities aerial spray companies adjoining landowners other (specify)					
Have you posted "No Spray" signs along roadsides that adjoin organic bogs? Yes No					
Are any bogs subject to uncontrolled flooding frequently (more than once every 10 years)? Yes No If yes, list locations and source of flooding:					
If you grow conventional crops, describe how you ensure that organic and transitional bogs are not contaminated by conventional crops or inputs: N/A, all production is organic					

B. Equipment: N/A To prevent commingling and contamination, equipment must be free of non-organic residue and prohibited materials and cleaned prior to use if used on both organic and conventional areas. Equipment used on transitional areas do not need be cleaned.

List equipment used for planting, tillage, spi	raving and harvost				
Equipment Type	Owned (O), Rented (R), Custom Hired (C)	Used on Organic and Conventional (Yes/No)	How Is Equipment Cleaned Before Use on Organic?		
Is your equipment maintained so that fuel, oil and hydraulic fluid do not leak? Yes No N/A					
Is your sprayer dedicated to organic use? Yes No N/A If no, describe how you ensure no contamination occurs from non-organic use:					
Any other equipment in use potentially contaminated by previous uses? Yes No N/A If yes, describe what equipment and how:					
	C. Harvest: The Organic Standards require that containers, bins and packaging materials must not contain synthetic fungicides, preservatives or fumigants. All reusable containers must be thoroughly cleaned and pose no risk of contamination.				
How are cranberries harvested? wet pick	ed 🔲 dry picked [☐ both wet and dry picke	d		
Any custom harvested cranberries? Yes If yes, provide the name and contact information of the second secon		arvester:			
If custom harvest equipment is used on both	organic and convent	ional areas, provide sepa	rate equipment clean out procedures.		
Describe steps taken to protect organic crop	os from comminglir	ng and contamination d	uring harvest:		
	_				
What containers are used for harvesting?] truck boxes 🗌 wo	ood totes 🗌 plastic conta	iners 🔲 other (specify)		
Are containers new or used?		r use?			
Are the containers dedicated to organic use If no, how do you prevent contamination from					
D. Post-Harvest Handling:					
Describe your post-harvest handling procedures and any equipment used. Be sure to include any cleaning, sorting,					
packing, storage, etc. If berries are washed,	list all synthetic an	d non-synthetic additiv	es to wash water:		
Do you have the berries cleaned and/or sort If yes, list their name and who are they certifi		y? □Yes □No			
How do you protect water quality during post-harvest handling? pre-treatment of wastewater before it enters wetlands constructed wetlands sediment ponds water recycling other (specify)					
Is the processing area and equipment used for both organic and non-organic products? Yes No If yes, describe steps taken to prevent commingling and contamination:					
Does packaging present any contamination If yes, describe what they are:	problems for your	organic products? 🗌 भ	′es 🗌 No		
Check types of packaging material used:] glass 🔲 metal 🔲 foil 🔲 plastic		
In what form are finished products shipped?					

E. Storage: no storage Storage is for any product not sold directly from the bog/growing area. Operators must keep organic and non-organic in separate areas to prevent commingling and contamination. Records must be maintained.

List all storage locations.						
Storage ID	Storage Type (Walk-In, Root Cellar, Barn, Etc.)	Capacity	Organic (O), Transitional (T), Buffer (B), Conventional (C)			
	(Walk-III, ROOL Cellar, Daril, Etc.)					
			-			
Do you have any off-site storage areas (including frozen storage)? Yes No If yes, list locations and distance from your main operation:						
Do you use the same storage areas for organic, transitional, buffer and/or conventional crops? If yes, how do you segregate organic crops from non-organic crops?						
How do you clean storage units	s prior to storage of organic crop	os?				
What kind of pests do you have	e in storage? ects	ds 🔲 other (specify)				
What type of pest management practices are used in crop storage areas? Description of exterior habitat/food sources Description around interior perimeter Description of pests						
Do you keep records of your pe	est monitoring and management	activities? 🗌 Yes 🔲 No				
Do you use any materials on or around stored crops?						
Check all aspects of waste management that are used at your operation: none on-site dumpster material recycling daily pick-up of waste bog application of waste dust collection systems other (specify)						
F. Transportation:			Not Applicable			
Describe how organic products are transported to market and who is responsible for transportation:						
What potential contamination or commingling problem do you have with the transport of organic crops to market? \Box N/A						
dedicated organic product	t the integrity of organic product t sealed in impermeable containers ompany stating organic requiremen	cleaning/inspecting transport				

SECTION 6: Additional Processing or Handling	205.270-272, 205.300-309				
Indicate what additional processing/handling you wish to certify. Check all that are applicable. I am certifying only cranberries, no other products (<i>skip to SECTION 7</i>). I produce processed cranberry products for organic sale (puree, juice, teas, etc.) I clean and sort berries for other organic growers or that I purchase from other growers					
List all value-added products requested for certification.					
Product Name	Labeled as "100% Organic", "Organic" or "Made with Organic"				
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) Organ	nic Certificates(s)				
Facility Map. Attach a facility layout map, showing equipment and I have attached a facility layout map.	storage areas, including all pest control locations.				
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.					
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 juicers, blenders, drying racks, etc.:					
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:					
If any equipment is purged with product as part of cleaning, what is done with the purged product? \Box 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 p	lanned for additional organic products.				

SECTION 7: Monitoring and Recordkeeping 205.103
The Organic Standards require that records disclose all activities and transactions of the operation, be maintained for 5 years, and demonstrate compliance with the NOP Rule. Organic products must be tracked back to the location where they were harvested. All records must be accessible to the inspector.
A. Monitoring:
Describe how you monitor the effectiveness of your soil conservation program? Soil tests tissue tests recorded observation of soil recorded observation of crop health other (specify)
How often do you conduct soil monitoring? weekly monthly annually as needed other (specify)
How do you monitor biodiversity at your operation? Defore/after photos Defore/after photos deformed plant/animal/insect surveys Deformation logs/journals conservation maps deformed evaluations/reports from NRCS or other conservation agencies deformed other (specify)
How do you monitor the effectiveness of your water quality and conservation program:
How often do you monitor water quality? weekly monthly annually as needed other (specify)
How do you monitor the effectiveness of your weed management program? I recorded observation of weed types weed counts comparison of crop yields other (specify)
How often do you monitor weed pressure? weekly monthly annually as needed other (specify)
How do you monitor the effectiveness of your pest and disease management programs? insect monitoring with traps isoil testing incrobiological testing isoil recorded observation of soil isoil recorded observation of crop health isomparison of crop yields isother (specify)
How often do you monitor for pests and disease? 🗌 weekly 🗌 monthly 🗌 annually 🗌 as needed 🔲 other (specify)
How do you monitor for contamination from adjoining areas? I residue analysis I GMO testing recorded observation photographs wind direction/speed data other (specify)
How often do you monitor crop contamination? 🗌 weekly 🗌 monthly 🗌 annually 🗌 as needed 🗌 other (specify)
How do you monitor the implementation of your organic system plan, including recording the frequency of your monitoring? (Check off all that apply.)
 □ Updating of the Organic Cranberry Plan and accompanying documents □ annually □ other (specify) □ Auditing your own recordkeeping □ annually □ monthly □ other (specify) □ Do you keep records of your internal audits? □ Yes □ No □ Conducting Inventory □ annually □ monthly □ other (specify) □ Mock product recalls □ annually □ monthly □ other (specify) □ Do you keep records of your mock product recalls? □ Yes □ No □ Verification of sanitizer concentrations □ daily □ weekly □ monthly □ other (specify) □ Do you keep sanitizer concentration records? □ Yes □ No □ Other monitoring (specify): □ annually □ monthly □ other (specify)

B. Recordkeeping:
Which of the following records do you keep for organic production? (Check all that apply)
bog maps of all parcels (including features such as acreage, hedgerows, roads, conservation areas and adjoining land use)
bog activity log(s)
bog history sheets (previous three years)
documentation of previous land use for rented and/or newly purchased land
input records for soil amendments, planting stock, inputs, foliar sprays and pest control products
documentation of attempts to source organic seed and/or planting stock
monitoring records (soil tests, tissue tests, water tests, quality tests, recorded observations)
equipment cleaning records
☐ harvest records that show production location, harvesting dates and amounts, including custom harvest records
☐ storage records that show storage location, storage identification, bog IDs, amounts stored and cleaning activities
sales records (purchase order, contract, invoice, cash receipts, cash receipt journal, sales journal, etc.)
sales records (puchase order, contract, invoice, cash receipt, cash receipt journal, sales journal, etc.)
☐ documentation of bought-in organic product for resale
☐ other (specify)
Describe your overall recordkeeping system: paper digital both paper and digital bog notebooks daily record sheets monthly spreadsheets phone apps other (specify)
Does your recordkeeping system disclose all activities from purchase of planting stock and inputs through crop production and harvest/sale of products?
How long do you keep your records? <i>The Organic Standards require 5 years minimum.</i> □ 1 year □ 2 years □ 3 years □ 4 years □ 5 years □ other (specify)
□ 1 year □ 2 years □ 3 years □ 4 years □ 5 years □ other (specify)
□ 1 year □ 2 years □ 3 years □ 4 years □ 5 years □ other (specify) List all records you keep for conventional production: □ N/A
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records harvest records other (specify)
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records harvest records other (specify)
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records ales records bipping records other (specify) C. Marketing:
1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: N/A maps labor records production history sheets storage records input records sales records harvest records shipping records other (specify) C. Marketing: Types of marketing: farmers market direct to retail CSA/subscription service wholesale on-farm retail
 1 year 2 years 3 years 4 years 5 years 0 other (specify) List all records you keep for conventional production: N/A maps 1 labor records production history sheets storage records 1 input records sales records harvest records 1 shipping records 0 other (specify) C. Marketing: Types of marketing: 1 farmers market 0 direct to retail CSA/subscription service 0 wholesale 0 on-farm retail internet/website 0 bulk commodities to processor 0 contract to buyer 0 other (specify) Are you using any labels to market your organic produce or products? Yes 0 No
 1 year 2 years 3 years 4 years 5 years 0 other (specify) List all records you keep for conventional production: N/A maps 1 labor records production history sheets storage records 1 input records sales records harvest records 1 shipping records 0 other (specify) C. Marketing: Types of marketing: 1 farmers market 0 direct to retail 1 CSA/subscription service wholesale 0 on-farm retail internet/website 0 bulk commodities to processor 0 contract to buyer 0 other (specify) Are you using any labels to market your organic produce or products? Yes No If yes, have you submitted all labels for review and approval prior to use? Yes No Any organic or non-organic crops or products from other farms or other sources bought in for resale? Yes No
□ 1 year 2 years 3 years 4 years 5 years other (specify) List all records you keep for conventional production: □ N/A □ maps □ labor records □ production history sheets □ storage records □ input records □ sales records □ harvest records □ shipping records □ other (specify) C. Marketing: □ □ □ on-farm retail □ internet/website □ bulk commodities to processor □ contract to buyer □ other (specify) Are you using any labels to market your organic produce or products? □ Yes □ No If yes, have you submitted all labels for review and approval prior to use? □ Yes □ No If yes, list all products for resale and describe how they are labeled and marketed: □ No □ No Do you import cranberries or ingredients for processed products from Canada or any other foreign country? □ Yes □ No
□ 1 year □ 2 years □ 3 years □ 4 years □ 5 years □ other (specify) List all records you keep for conventional production: □ N/A □ maps □ labor records □ production history sheets □ storage records □ input records □ sales records □ harvest records □ shipping records □ other (specify) □ □ C. Marketing: □ farmers market □ direct to retail □ CSA/subscription service □ wholesale □ on-farm retail □ internet/website □ bulk commodities to processor □ contract to buyer □ other (specify) Are you using any labels to market your organic produce or products? □ Yes □ No If yes, have you submitted all labels for review and approval prior to use? □ Yes □ No If yes, list all products for resale and describe how they are labeled and marketed: □ or you import cranberries or ingredients for processed products from Canada or any other foreign country? □ Yes □ No If yes, then you must fill out the Baystate Crop/Livestock Import/Export Addendum. □ otype inport cranberries or processed products to Canada or any foreign country? □ Yes □ No

SECTION 8: Affirmation

resi Rul by I	I affirm that all statements made in this application are true and correct. I understand my facility may be subject to inspection and/or residues sampling at any time deemed appropriate to ensure compliance with the Organic Foods Production Act of 1990 and NOP Rules and Regulations. I understand 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.					
	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 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.	5. Submit applicable fees according to the Baystate Organic Certifiers' Fee Schedule.					
6.	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 Owner/Manager: Date					
	☐ I have made copies of this Organic System Plan and other supporting documents for my own records.					
Application forms may be emailed to: applications@baystateorganic.org .						
Submit copies, fees, and supporting documents to:						
Baystate Organic Certifiers, c/o Don Franczyk, 1220 Cedarwood Circle, N. Dighton, MA 02764						
L						