Please complete this questionnaire if you are requesting organic certification for poultry and eggs. If you plan on certifying any other livestock, please complete the Organic Livestock Plan instead of this plan. If you want to certify any crops for sale, please complete the Organic Farm Plan. See the Application Checklist for Poultry for additional information to submit with this Plan.

SECTION 1: General Information	CTION 1: General Information			205.201, 205.300-11, 205.401			
Farm name:		Date:	Organic certification number:				
Owner:	Phor	ne:	Email:				
Primary contact for certification (if different than owner):	Prim	ary contact phone:	Primary contact	email:			
List other authorized contacts with their titles and contact i	inform	ation (email/phone number):					
If you have completed the Organic Farm Plan, skip to Section 2							
Physical Address (if different than main farm operation):		City:	State/province:	Postal/zip code:			
Legal status: ☐ Sole proprietorship ☐ Corporation ☐ C☐ Legal partnership (federal form 1065) ☐ Other (sp		rative Trust or non-profit	LLC				
1-1. What are you requesting to certify as organic? (ch	neck al	ll that apply)					
☐ Chickens – Layers ☐ Chickens – Broilers ☐ Turke	eys [Ducks ☐ Geese ☐ E	ggs Other (s	specify):			
If you wish to certify any crops t	for sale	e, please complete the Orgar	nic Farm Plan.				
If you wish to certify any livestock in addit	ion to	poultry, please complete the	Organic Livestock	(Plan.			
1-2. List all non-organic livestock on farm: N/A							
1-3. 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:							
1-4. Has organic certification ever been denied, suspended, or revoked? Yes No n/a If yes, describe the circumstances and attach all non-compliance noted by the certifying agent issuing the decision and corrective actions you took to address the non-compliance:							
☐ I have attached non-compliance and corrective a	ctions.						
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-compliance cited and corrective actions you took to fix the non-compliance.							
☐ I have attached non-compliance and corrective a	ctions.						
☐ I have attached current certification certificate and last post-inspection letter.							
1-5. Do you have access to the current Organic Standards? Yes No							
1-6. Do you have access to the current OMRI Materials			_				
1-7. Are you certifying any processed poultry products (products other than the birds and meat products)? ☐ Yes ☐ No If yes, have you completed the On-Farm Handling Plan? ☐ Yes ☐ No							
1-8. Preferred time for inspection visit:							
1-9. The NOP requires that Baystate Organic Certifiers that you are <u>not</u> available for unannounced inspec			ons. You may ch	oose two weekdays			

Nets the growth or of all providers on forms		in alcoding which a second					4 44
Note the number of all poultry on farm follows: for organic certification (O) ar			er anticipat	ed to be pu	rchased or raised this	s year. Lis	t them as
2-1. Complete the table below with a	all poultr	y on-farm for this y	ear.	Т			
Type of Poultry		Laying Hens/I	Ducks C	Broile: O	r/Slaughter Stock C	М О	ales C
New chicks hatched on-farm							
Chickens							
New poults hatched on-farm							
Turkeys							
New ducklings hatched on-farm							
Ducks							
New goslings hatched on-farm							
Geese							
Other poultry:							
2-2. Do you raise the same type of pure of the same type of pure of yes, how do keep non-organic and same type of pure of yes, how do you easily distinguing the same type of pure of yes.	ınd organ	ic birds segregated?	_				
SECTION 3: Poultry Sources							205.236
Organic Standards require poultry and management beginning no later than to 3-1. Do you raise your own chicks/p	he secon	d day of life. Day-old	l chicks do				anic
3-2. For chicks raised on-farm, desc supplements provided:	cribe hov	v they are raised, in	cluding th	eir housinç	g, location, bedding	, feed, and	d feed
3-3. Do you purchase chicks/poults If yes, how old are they when they If yes, do you have proof that they For purchased birds older than da Complete the table on purchased	y arrive of have be ly old chic	n-farm? en managed organic cks, do you have the elow, as applicable.	ally from th organic cei	e second dartification do	ocumentation on file?		No □ N/A
Poultry Type Purchased	Flock #	Purchase Dates	_	nter Date / aying Date	Source		Certified By?

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

4A. FEED RATIONS:

4A-1. Complete the table for feed rations. List each feed item, what % of the total ration it is, how much of this feed is fed per week or per month, and whether it is Organic (O), Transitional (T) or Conventional (C). If you're using blends, list manufacturer, blend name and type of blend and submit an ingredients list with this Plan. For each new blend and for new applicants, submit an organic certificate for the blend manufacturer.

EXAMPLE: Cracked corn, 40% (O), 50-lb fed per month							
Bird Group	Feed Ration %,	Amount Fed Per Weel	k/Month				
Chicks:							
Pullets:							
Layers:							
Broilers:							
Turkeys:							
Ducks:							
Geese:							
Other:							
 4A-2. Feed inventory records are required at least once a year so that rations are auditable at inspection. List the current quantities of all feed that is on-farm (include all purchased and grown amounts and note whether the feed is organic or non-organic). Please note the date inventory was taken, and if zero feed is on hand, report those quantities as zero: 4A-3. Is synthetic I-methionine added to any group's rations? Yes No If yes, how are you ensuring that you are not exceeding the limit over the lifetime of the bird (2-lb per ton for layers, 2.5-lb per ton for broilers, 3-lb per ton for turkeys and other poultry)? 							
 4B. PURCHASED FEED: 4B-1. Did you purchase or do you plan on purchasing any feed this year? ☐ Yes ☐ No If yes, fill out the table below. 							
Type of Purchased Feed Sources Certified By? Quantities Dates Purchased							
4B-2. Do you process 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? 4B-3. What is your plan for emergency feed supplies? 4B-4. Do you feed non-organic feed to any other animals on the farm? ☐ Yes ☐ No							
If yes, how do you prevent your organic poultry from consuming the non-organic feed?							

4C. ON-FARM FEED							
4C-1. Growing feed: ☐ I grow organic crops on-farm for sale and have filled out the Organic Farm Plan. ☐ I grow organic crops and/or feed scraps from my garden on-farm for my poultry but do not sell organic crops. ☐ I do not grow crops (skip to next section.)							
4C-2. If you grow crops raising these crops: ☐ I		oultry or feed scraps	/waste	from your garden, d	lescribe your	growing system for	
4C-3. List all fertilizers, pest and disease control materials and other inputs used on your crops to be fed to your poultry. All inputs must be compliant with the Organic Standards for the crops to be fed to organic poultry. \square N/A							
4D. FEED SUPPLEMENT	S & ADDITIVES						
Organic Standards define a feed additive or supplement as nutrient(s) mixed with feed or offered free choice to improve the overall nutrient balance of the feed ration or fill a specific nutritional need. All agricultural ingredients in feed supplements and additives must be organic; certain synthetics are also allowed under NOP 205.603. Feed supplements and additives must not be fed in amounts above those needed for adequate nutrition and health maintenance for the species at its specific stage of life. 4D-1. Did you purchase or do you plan on purchasing any feed supplements or additives this year? Yes No If yes, fill out the table below, including oyster shell, grit, minerals, etc.							
Feed Supplement/	Additive	Sources		Amounts Fed Per Week or Per Month	Restricted? Yes or No	Reason for Use	
4D-2. Feed supplement inventory records are required at least once a year so that rations are auditable at inspection. List the current quantities of feed supplements on-farm (include the date inventory was taken, and if zero feed is on hand, report those quantities as zero):							
4E. FEED STORAGE:							
4E-1. Do you have any feed storage? ☐ Yes ☐ No If yes, fill out the table below, including any storage not listed on the Organic Farm Plan for crop storage.							
Storage ID	Type of Storage (Silo, Bin, etc.)	Capacity	Type of Feed S (Bulk/Bagged Gr		Dedicated to Organic Feed? Yes or No		
4E-2. How do you control pests (insects, rodents, etc.) in organic feed storage areas? ☐ none ☐ good sanitation ☐ screened windows/vents ☐ removal of habitat/food sources ☐ crack/crevice spray ☐ electrocutors ☐ sticky traps ☐ inspection zones around interior perimeter ☐ physical barriers ☐ sheet metal on building exterior ☐ sealed doors/windows ☐ ultrasound/light devices ☐ repairs of holes/cracks, etc. ☐ pheromone traps ☐ mechanical traps ☐ other (specify) 4E-3. Do you keep records of your pest monitoring and management activities? ☐ Yes ☐ No							

SECTION 5: Water & Manu	ire Management					205.239
Water used for organic poultry must be potable and readily accessible. Tests for coliform, nitrates and other contamination may be required based on risk factors. The Organic Standards requires manure to be managed so that it does not contribute to contamination of crops, soil, and water.						
5A. WATER						
5A-1. What are your sourc ☐ on-site well ☐ m			☐ spring ☐ other	(specify):		
5A-2. Do you use additives If yes, are they organi			egar? 🗌 Yes 🔲 N	No		
5A-3. How do you manage ☐ water conservation ☐ scheduled irrigation	☐ planting drou	ught-tolerant nativ	es 🗌 correct pond	d locations 🔲 use fis		pumps
5A-4. Known contaminants	s in water suppl	ies in your area:	: (attach residue an	alysis and/or salinity	test results, if a	pplicable)
5A-5. How do you minimiz ☐ fencing poultry from ☐ grassy waterways/v	n waterway 🔲 fe	ertilizer/compost s	stored away from w	•	ent leaching fror	n over-irrigation
5B. MANURE MANAGEME	NT					
5B-1. Check all methods o	f manure manaç			r flocks: ile	old □ other (sp	pecify)
5B-2. Estimated quantity of			tons			
SECTION 6: Housing, Past	ture & Outdoor /	Access				205.241
The Organic Standards requires poultry living conditions to accommodate their health & natural behaviors. Poultry must be able to move freely, stretch both wings simultaneously, have access to the outdoors, shade, shelter, fresh air, and direct sunlight suitable to the species, its stage of production, the climate, and the environment.						
6A. HOUSING						
6A-1. List all housing prov	rided to each po	ultry group. 🗌 ۱	N/A, no housing pro	vided.		
Type of Housing Poultry Group Number of Dimensions or Linear Ft of Number of Type of						
(shed, stationary/mobile coop or tractor)	Housed	Birds Housed	Square Footage	Roosting Space (at least 6" per bird)	Nesting Boxes	Flooring in Housing
6A-2. What types of bedding are you using in their housing and nesting boxes? (Check all that apply.) Feed source types: Grass Hay Straw Other edible roughage Non-feed source types: Sawdust Wood shaving Other non-edible material						
6A-3. If you are using straw, hay or other edible roughage as bedding, is it organic? ☐ Yes ☐ No ☐ N/A If yes, what are the sources? If yes, do you have proof on file that the source is organic? ☐ Yes ☐ No						
6A-4. How often is housing cleaned out?						
6A-5. List any sanitation/cleaning materials used in cleaning housing, including brand and manufacturer:						
6A-6. What pest control m ☐ No pest control materials	6A-6. What pest control measures are used in their housing? List any materials used, including brand and manufacturer: ☐ No pest control materials used					
6A-7. Do you monitor amn	nonia levels in h	ousing on a wee	ekly basis? 🗌 Ye	s 🗌 No		
Are you maintaining levels below 20PPM? ☐ Yes ☐ No Do you maintain records documenting levels? ☐ Yes ☐ No						

6A. HOUSING (cont.)						
6A-8. How is ventilation provide	led?					
6A-9. Is day length regulated u	using artificial light? ☐ Yes ☐ tal light are given?	No				
6A-10. Is treated lumber used If yes, describe the areas with	on farm in contact with soil or p nere treated lumber is used:	oultry? 🗌 Yes 🔲 No				
6A-11. Are exit areas in the ho that all birds have access to the lf no, please explain:		birds in each housing unit and approp	riately distributed so			
6B. PASTURE & OUTDOOR AG	CCESS					
6B-1. How many hours per day Spring: Summer:	y are poultry confined (i.e., not و Fall: Winter:	given any outdoor access)?				
6B-2. At what age are you prov Broilers: Pullets: Other poultry species:	viding outdoor access to new flo	ocks? □ N/A				
6B-3. Have you confined poultry for a full day or longer at any time during the past year? ☐ Yes ☐ No If yes, do you record the days poultry are confined? ☐ Yes ☐ No If yes, what kind of record are you maintaining? ☐ Calendar ☐ Notebook ☐ Spreadsheet ☐ Other (specify): If yes, describe every situation in which poultry were confined:						
6B-4. List all pastures and out	door access areas used for pou	Itry. ☐ No outdoor access given				
Pasture / Area ID	Acres / Square Feet Type of Poultry and Maximum Number Seasons When Poultry of Poultry on Pasture Has Access					
6B-5. Do your outdoor access If no, list which areas do n		ound or soil with in-season vegetation	ı? ☐ Yes ☐ No			
6B-6. Does each area have suf If no, list which areas do n		er, and direct sunlight for all birds usin	ng it? ☐ Yes ☐ No			
6B-7. If you are using smaller 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 7: Health Management 205.238, 205.603, 205.604						
Organic Standards require preventive poultry health care practices be used when needed. When preventives and veterinary biologics are insufficient, synthetic medications may be used, provided the medications are allowed under 205.238.						
7-1. How do you manage poultry health? Check all that apply. selective breeding access to outdoors sound access to outdoors such access to out						
7-2. Do you withhold conventional treatment from an ill bird after organic methods have failed in order to maintain its organic status? Yes No						
7-3. Do you induce molting for any reason? ☐ Yes ☐ No						
7-4. Explain your plan to moni	tor, treat, and prevent lameness	in your flocks:				
7-5. If a bird experiences irreversible injury or illness, what are your plans for prompt, humane euthanasia?						

7A. HEALTHCARE MATERIALS: Not Applicable, skip to next section							
7A-1. List all healthcare mate parasiticides).	erials and tre	eatments used or plann	ed for	use (include vac	cinations, horm	ones, anti	biotics, and
Material Brand Name & Manufacturer		Birds Used On		Reason for Use	When Use	d Appro	ved? (Y or N)
7B. PHYSICAL ALTERATION	IS/SURGERY	/·□ Not Applicable skir	to ne	vt section	'	<u> </u>	
Organic Standards require phy					ned in ways to mi	nimize pair	and stress.
7B-1. Fill out the table below		·		·	•	,	
Surgical Procedure		Tools Used, Materials		on for Procedure	Age	Person(s)	Responsible
3		thetics, etc.) Used			Performed	for Adr	ninistering cedure
Beak Trimming							cedure
Toe Clipping or Punching							
Other (specify):							
7C. PEST AND PREDATOR	CONTROLS:						
7C-1. Check all pests and pr ☐ none ☐ flies, parasites [edators that	you have issues with in ☐ raptor predators ☐	n and	around housing	or outdoor acce	ss areas: ammalian i	oredators
7C-2. What strategies do you							
use guard animals pred				=		□ electric	fencina
shooting predators lives							_
7C-3. Do you keep records o	f pest and/o	r predator material use	? 🗆 `	∕es □ No			
7C-4. Do you use any pest c	ontrol mater	ial in the poultry housir	ng? 🛚] Yes ☐ No			
7C-5. List all pest and preda	tor control m	naterials (including any	poiso	n baits) used or	planned for use:	. □ N/A	
Pest or Predator	i i i i i i i i i i i i i i i i i i i				Approved?		
						Yes or No	
SECTION 8: Slaughter					205	5.100, 205.:	242, 205.272
The Organic Standards require	e humane me	thods of loading, unload	ing, ho	lding and slaughte	er. Slaughter facil	ities must l	e certified.
8A. SLAUGHTER	oplicable, skip	to next section					
8A-1. How do you slaughter your poultry?							
□ on-farm slaughter with own equipment □ off-farm certified organic slaughter facility □ on-farm rented organic mobile processing unit (MPPU) □ off-farm non-organic slaughter facility							
8A-2. If birds are slaughtered off-farm, provide the facility's organic status, name and contact information:							
You must maintain organic certificates on file for any off-farm certified organic slaughter facilities. 8A-3. For on-farm slaughter, I have submitted the On-Farm Handling Plan: Yes No N/A, slaughter is off-farm							arm
If you want to certify any on-farm slaughter, multi-ingredient poultry products, or if you want to be certified to slaughter anyone else's organic poultry, you must submit an On-Farm Handling Plan and process flow in compliance with FSIS.							
8A-4. For on-farm slaughter, what regulatory permit(s) do you hold for poultry slaughter? N/A, none required in my state							
8A-5. How many birds or lbs	. of parts do	you anticipate harvest	ina thi	is vear?			

8A-6. Meat inventory records are required at least once a year so that amounts are auditable at inspection. List the current quantities of slaughtered birds or lbs. of parts in storage (include the date inventory was taken, and if zero is on hand, report those quantities as zero):
8B. TRANSPORT Not Applicable
8B-1. I ship my poultry: ☐ Live for sale ☐ For organic slaughter ☐ For non-organic slaughter (<i>skip to next section</i>)
8B-2. How are birds caught and loaded onto transport?
8B-3. What form of transportation is used?
8B-4. How many hours from loading until point of sale or time of slaughter?
8B-5. Any provisions provided in transit? ☐ Food ☐ Water ☐ Both food and water ☐ None
8B-6. How are birds identified during transport?
8B-7. How do you determine that birds are fit for transport and not seriously crippled or non-ambulatory?
8B-8. What is your emergency plan to address animal welfare problems that may occur during transport?
SECTION 9: Egg Production 205.100, 205.270
The Organic Standards require facilities handling organic eggs to be certified and inspected to verify organic integrity is maintained.
9-1. How are your eggs cleaned and inspected? ☐ N/A, skip to the next section ☐ on-farm facility ☐ off-farm facility
9-2. If you are using an on-farm facility, list any egg washes or additives to the water such as chlorine used: \square N/A
9-3. If you are using an off-farm facility, provide the facility's organic status, name and contact information: 🗌 N/A
You must maintain organic certificates on file for any off-farm certified egg facilities.
9-4. How many eggs do you anticipate harvesting this year?
9-5. Egg inventory records are required at least once a year so that amounts are auditable at inspection. List the current quantities of eggs in storage (include the date inventory was taken, and if zero is on hand, report those quantities as zero):
SECTION 10: Poultry Identification 205.236, 205.272
The Organic Standards require flock identification. Separation and identification are required for those birds that have been treated with prohibited products.
10-1. What methods do you use to identify your organic flocks? (check all that apply) ☐ none, flocks are commingled ☐ different species ☐ different breeds ☐ separate housing ☐ separate by hatch/arrival date ☐ other (specify):
10-2. If an individual bird required conventional treatment, how would they be identified and/or segregated?

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. All records must be accessible to the inspector. 11A. MONITORING: 11A-1. 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 Poultry 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 ☐ Verification that material label instructions are followed? ☐ daily ☐ weekly ☐ monthly ☐ other (specify) Do you keep records of these verifications? \(\subseteq \text{Yes} \quad \text{No} \) Other monitoring (specify): ☐ annually ☐ monthly ☐ other (specify) 11B. RECORDKEEPING: 11B-1. Which of the following records do you keep for organic poultry production? (Check all that apply) maps of all pastures and outdoor access areas pasture and outdoor access records purchase records for new birds purchase records for feed/feed supplements organic certificates for purchased feed and/or organic birds feed storage records health records (mortalities, parasite issues, excessive pecking, injuries, etc.) egg production records monitoring records (soil tests, water tests, quality tests, recorded observations) samples of labels in use slaughter/processing records sales records (purchase order, contract, invoice, cash receipts, cash receipt journal, sales journal, etc.) shipping records (scale ticket, bill of lading) other (specify) 11B. RECORDKEEPING (cont.) 11B-2. Describe your overall recordkeeping system: paper digital both paper and digital field notebooks ☐ daily record sheets ☐ monthly spreadsheets ☐ phone apps ☐ other (specify) 11B-3. Does your recordkeeping system disclose all activities from purchase or birth of poultry through egg/meat production and/or sale of products? Yes No 11B-4. How long do you keep your records? The Organic Standards require 5 years minimum. ☐ 1 year ☐ 2 years ☐ 3 years ☐ 4 years ☐ 5 years ☐ other (specify) 11C. MARKETING: 11C-1. Types of marketing: ☐ farmers market ☐ direct to retail ☐ CSA/subscription service ☐ wholesale ☐ on-farm retail ☐ internet/website ☐ bulk to processor ☐ contract to buyer ☐ other (specify) 11C-2. Do you sell live birds? ☐ Yes ☐ No 11C-3. 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? \square Yes \square No 11C-4. Do you import organic ingredients for processed products or poultry feed for your farm from Canada or any other foreign country? ☐ Yes ☐ No If yes, then you must fill out the Baystate Crop/Livestock Import/Export Addendum. 11C-5. Do you export organic poultry products to Canada or any foreign country? ☐ Yes ☐ No

Organic Poultry Plan 4.3 9

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

SECTION 12: Affirmation

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.

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 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. Submit applicable fees according to the Baystate Organic Certifiers' Fee Schedule.
- 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.
- 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: applica	tions@baystateorganic.org.
Submit hardcopy application packets, copies, fees	s, and supporting documents to:
Baystate Organic Certifiers, c/o Don Franczyk, 1220 Ce	darwood Circle, N. Dighton, MA 02764