

SECTION 2: Mushroom Production §205.201–§205.406A) ☐ Organic mushroom production ☐ Nonorganic mushroom production

1. List varieties of organic mushrooms being grown: _____

If applicable, list varieties of nonorganic mushrooms being grown: _____

B) Facility Map(s)☐ Facility Map Attached

1. Provide a facility map for all production areas: grow rooms, storage areas, refrigeration units, receiving and shipping entrances and exits. Clearly identify each area, and indicate flow of product through the facility.

2. Organic and nonorganic production site(s) must be separate defined areas and indicated on your farm map?

☐ NA ☐ Farm map is compliant

3. Describe your mushroom production steps:

C) Spawn:☐ Organic*☐ Nonorganic**☐ NA, purchase inoculated substrate

List all spawn used and their sources:

*If spawn is organic, have documentation available at the inspection to verify compliance; purchase invoice and organic certificate.

**If nonorganic spawn is used, have documentation available at the inspection to verify that it is not a “genetically engineered” variety; it is not treated with any prohibited substances and a record of your attempts to source organic spawn when an organic equivalent variety was not available.

D) Growing Medium1. Produce own grow bags/blocks: ☐ NA ☐ Organic ☐ Nonorganic☐ Wood derived materials- sawdust ☐ Non-composted agricultural materials ☐ Lime

List all the materials used, and their sources:

How do you verify compliance of the materials used to produce your growing medium?

2. Purchase Non-inoculated Grow Bags/Blocks: ☐ NA ☐ Organic ☐ Nonorganic

Source of purchased substrate: _____

If nonorganic, how do you verify compliance to the NOP to assure that the material is allowed for use in organic production?

3. Inoculated Substrate is used: ☐ NA ☐ Organic ☐ Nonorganic

Indicate where it was sourced, what varieties were purchased, and how you verified compliance to the NOP.

For all growing medium and materials, purchased and/or produced, sales receipts, verification documents and organic certificates must be available at the inspection to show compliance. For inoculated substrate, verification of spawn is also necessary when the substrate is non-organic.

Upon arrival to the facility, describe how the above materials and/or growing medium are stored to prevent contamination:

E) Describe the production process, the equipment used and the type of work areas, for each of the categories below. Mark as NA, if category does not apply to your production.

1. Block/bag production:

2. Lab/inoculation room:

3. Staging area of inoculated substrate prior to placement in grow room(s):

4. Grow room(s), include misting & airflow/filters:

5. Harvesting hand implements and containers used:

6. Storage area of harvested mushrooms prior to shipping and containers used:

F) Cleaning of Equipment and Work Areas

1. Describe how the equipment/hand implements and work/storage areas, listed above, are cleaned/sanitized, list the products used:

2. Is an equipment lubricant used: ☐ Yes ☐ No If Yes, list type and brand of lubricant: _____

Is the equipment lubricant approved for use in food production areas? ☐ Yes ☐ No

If no, please explain its use and how contamination of organic mushrooms is prevented: _____

3. Explain how cleaning logs are being maintained for all cleaning steps performed?

G) Water Use: Source: ☐ On-site well ☐ Municipal

Irrigation system type: ☐ Mist ☐ Fogger ☐ Flood ☐ Other, _____

How do you assure water does not contaminate mushrooms?

List any input material(s) applied via water: _____

List product(s) used to clean irrigation lines and nozzles: