

SECTION 16: Prevention of Commingling & Contamination / Crop Post-Harvest Handling
§205.201(a)(5), §205.202(c), §205.270-.271

- ❖ Describe your management practices and physical barriers implemented to minimize and/or prevent contamination or commingling of organic product with prohibited substances or non-organic product

Treated Lumber

1. Is treated lumber used anywhere on your farm? Yes No

If Yes, explain where it is located and how contact between the treated wood and soil and crops is avoided:

Water:

2. Do you use water to: Irrigate? Yes No Fertigate? Yes No Apply Pesticide? Yes No

Water Source(s)? Municipal Well Pond Stream

Delivery System(s)? Overhead Drip Hand Watering Wicking System

Describe how you assess and manage potential risks of contamination of the irrigation water:

Split Operation

3. If you have a split operation, do you use water to apply any prohibited substances in your non-organic production? If so, how do you prevent contamination of your organic crops? **NA, organic production only**

Prohibited Materials Storage

4. Do you store any prohibited materials on farm? Yes No

If Yes, how do you clearly identify and separate allowed and prohibited materials:

Farm Equipment

5. Is the same equipment that is (owned, borrowed, rented, leased, or lent) used on land that is certified organic also used on *non-organic* land? This question includes contract work done on your farm. Yes No

If Yes, indicate the type of shared equipment that comes in direct contact with crop, seeds, transplants, input materials, soil, anything that poses a potential contamination risk:

- Field Prep Planting Material application (sprayer, spreaders, etc.) Harvesting Haying
 Post Harvest Handling Transportation Mowing/Trimming Other: _____

Shared Farm Equipment: List equipment that is used on non-certified land prior to use on certified parcels.

Equipment	Cleaning Log Kept Y/N

6. For equipment used on organic and conventional crops and especially for equipment used for custom work, explain the cleaning steps that are in place and how you verify that the equipment was cleaned prior to use on your organic parcels:

Harvest

NA, no harvested crops, potted plants only

Who is responsible for the harvest of organic crops? Check all that apply.

Self Farm Employee(s) Contract Buyer U-Pick Other; _____

7. Describe your harvest practices and explain how contamination and commingling are prevented.

8. Identify the types of records maintained regarding the harvest of your crops.

9. Describe the types of containers used for harvesting and how they are cleaned:

Post-Harvest Crop Handling/Cleaning

NA, no harvested crops

10. Describe the type(s) of post-harvest crop handling you perform:

11. Describe how you clean your post-harvest crop handling area, including any food contact surfaces:

Post-Harvest Pest Control

NA, no harvested crops

12. Describe the strategies you use, or plan to use, to manage pest problems in your post-harvest handling facility:

13. How do you monitor the effectiveness of your pest control strategies:

Post-Harvest & Storage Containers:

NA, no harvested crops

- ❖ Containers, bins, and packaging materials must not contain synthetic fungicides, preservatives, or fumigants; and all reusable containers must be thoroughly cleaned and pose no risk of contamination prior to use for organic crops

14. Describe the specific types of packaging used for storage, sales and/or shipping and how they are cleaned:

Product Storage

NA; no storage of organic crops on farm or off site.

15. Describe your crop storage practices:

16. List all storage areas that you use.

Crop	Storage ID/Address if Off Site Facility	Type/Capacity	Organic Storage Only?

17. If crops are stored with non-organic products, describe how you prevent commingling and contamination:

NA, organic only

Transportation **NA; all crops/products are sold before transport**

18. Describe the containers, equipment and vehicles used to transport harvested crops, how contamination is prevented during transportation: