

SECTION 3: Spilt Operations §205.272

➤ Complete this section **only** if facility includes both organic and non-organic mushroom production

Describe the management practices and physical barriers used to prevent commingling or contamination between organic and non-organic:

Substrate Materials	
Ventilation system—prevention of drift of prohibited materials	
Irrigation system: Identify water source, use of water.	
Production or growing areas-separation and identification	
Cleaning & cleaning materials	
Identification of non-organic growing areas, and bag/pouches/logs*	

*☐ Diagram attached ☐ Not Applicable; Separate equipment and water lines, dedicated to organic.