



Operation Name: \_\_\_\_\_ Date: \_\_\_\_\_

- ▶ **Complete this form ONLY if you are an all-organic operation performing simple post-harvest handling activities on-farm for only your own organic product.** Simple activities include: washing, drying, dehydrating, hulling, shelling, pressing, sun drying, freezing, cutting, sorting, sizing, or packing.
- ▶ This form **does not apply** if you are handling both organic and nonorganic products, making multi-ingredient products, operating a multi-farm CSA, or performing complex handling such as baking, brewing, extracting, etc. Instead, complete the Handler OSP forms applicable to your operation indicated on the [Guide to Handler OSP Forms](#).

**A. General information**

- 1) Site Name & Location (full address):  
\_\_\_\_\_
- 2) List, or attach a list, of all organic products handled here.  
\_\_\_\_\_
- 3) Attach a complete written description or a schematic flow chart of where and how the product is received, processed, packaged, and stored. Identify ALL equipment, processes, pest control practices (including preventative practices, and mechanical/physical controls), and storage areas. If the descriptions provided are not complete, or show that you are performing complex processing, you may be required to complete a Handler OSP.  
 Complete description attached
- 4) List any materials used for facility pest control at this post harvest handling location on your [Grower Materials Application \(OSP Materials List\)](#).  None used

**B. Sanitation and Water Use**

- 1) Do you use any equipment sanitizers, or any **no-rinse** equipment cleaners/detergents, on organic food contact surfaces?  
 Neither one is used. Skip to question B2.  
 Yes. List materials on your [Grower Materials Application \(OSP Materials List\)](#). Complete this section.
  - a) Describe how the equipment is cleaned and/or sanitized.  
\_\_\_\_\_
  - b) How do you ensure that organic food contact surfaces are free of residuals (ex. quaternary ammonia)?  
 Chlorine materials and/or sanitizers allowed to evaporate completely  
 Thorough rinses, including a double rinse procedure  
 Residue testing (indicate type):  pH  Quaternary ammonia  Other: \_\_\_\_\_  
 Other (describe): \_\_\_\_\_
- 2) Is water used in direct contact with organic products (ex. wash water)?  
 No. Skip to section C.  Yes. Complete this section.
  - a) Do you add any substances to water that contacts organic products (ex. peracetic acid, hydrogen peroxide, chlorine, etc.)?  
 No. Skip to section C  Yes. List on your [Grower Materials Application \(OSP Materials List\)](#). Complete this section.
  - b) If you add chlorine to water that directly contacts organic products, indicate how you meet the following restriction:  
*Residual chlorine levels in water at last point of contact must not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act (SDWA).*  
 Not applicable, no chlorine added  Final rinse with water only  Final rinse with chlorine at or below SDWA limit

**C. Packaging**

- 1) Are all packaging materials, including reused packaging, are free of prohibited materials (ex: fungicides, preservatives, fumigants)? Contact packaging manufacturer if you are unsure.  
 Yes  Not applicable, no packaging