

ORGANIC FACILTY

Page 1 of 2

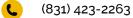
OSP

Find all forms at <u>www.ccof.org/documents</u>. Send completed forms to <u>inbox@ccof.org</u>.

► (C A. (1) F 2) [((3)]: 	Complete this form if you process organic products or take physical possession of produ Complete one form for each facility/location. Once certified, your CCOF Client Profile list General Information Facility Name: Facility Tax ID: Do you (check one): Own this facility Conly facilities that you own or lease can be included in your certification. Facilities that you	ts your facilities, available on <u>MyCCOF.org</u> .
A. (1) F 2) [(3) []	General Information Facility Name: Facility Tax ID: Do you (check one): Own this facility Lease this facility	
1) F F 2) E C C 3) I I I I I I I	Facility Name: Facility Tax ID: Do you (check one): □ Own this facility □ Lease this facility	
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[(((((((((((((((((((Do you (check one): Own this facility Lease this facility	
2 3) : //	() ally tabilities that you own ar lease can be included in your cortitiontion. Leadities that y	
	certification.	ou do not own or lease must apply for separate
	Is all equipment used to process organic products in place on site? Inspection cannot occur until the facility is ready for production.	
ſ	☐ Yes, indicate date when you would like to begin organic production:	
	☐ No, indicate date when facility will be ready for production:	
4) Is facility information requested below in this section identical to the physical location address provided on your <u>CCOF Certi</u> <u>Contract</u> ?		
[Yes. Skip to section B 🔲 No	
5) S	Site Address:	City:
ę	State/Province: Zip/Postal Code:	Country:
6) E	Each facility located in California must register with the state prior to first sale $\$ \Box Not a	applicable, not located in California
e	a) CDFA (grower and post-harvest handling) or CDPH (processing) registration number	er:
7) (Contact (Name/Title):	
8) F	Bhana: Fax:	
9) E	Email(s):	
	Is this facility currently certified organic by another certifier?	
	□ No □ Yes, provide name of certifier:	
11) H c	Has this facility or any responsibly connected person with this facility ever previously appropriate certification by any certification agency? NOP 205.2 "Responsibly connected" - A holder, manager, or owner of 10 percent or more of the voting stock of an applicant or a	plied for organic certification or been granted Any person who is a partner, officer, director,
[□ No. Skip to section B. □ Yes. Complete this section and provide name of certifier:	
e	a) Was this facility's organic certification ever suspended or revoked?	🗌 Yes 🗌 No
b	b) Was any person responsibly connected to this facility ever suspended or revoked?	🗌 Yes 📄 No
c	c) Did you surrender your certification with outstanding noncompliances or conditions?	? Yes No
C	d) Was your application for organic certification ever issued a denial?	Yes No
	e) Did you withdraw your application for certification with outstanding noncompliances	
,	If you answered yes to 11 a, b, c, d, or e above, please list the years and agencies, attac noncompliances, denial, suspension, and/or revocation and a description of all corrective	

NOPB29, V2, 12/30/2023

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Year(s):

Letters and corrective actions attached

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B. Facility Activities, Site Plan and Product Flow

1) Processing or handling activities, ex: baking, cooling:

- 2) Attach 8.5 x 11" site map(s) showing all organic processing and storage areas (may be hand drawn). Identify all equipment, machinery, grading stations, and storage areas used for organic products.
- Attach either a written description or a schematic product flow chart that describes or shows where and how ingredients or products 3) are received, stored, processed, packaged, and warehoused.

 Attached
 - Submit a separate flow chart for each production type.
 - The flow chart(s) must include all organic production steps.
 - Include all equipment, machinery, grading stations, and storage areas used for organic products, and indicate where ingredients are added or processing aids are used.
 - If product moves through different facilities, describe the flow across different facilities and submit an organic certificate for any contracted facility. You must request updated certificates at least annually.

