

ODAFF
Food Safety Division
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OFFICIAL USE ONLY	
RECEIPT #	
AMOUNT \$	
DATE:	
REV CODE	470

ORGANIC CERTIFICATION PROGRAM PRODUCER APPLICATION

Owner/Manager: _____

Business Name: _____

Address: _____

City: _____

State: _____

Zip: _____

Telephone # _____

Cell # _____

Fax #: _____

E-Mail Address: _____

Application previously been made: Yes No Number of year(s) _____ If Yes reported to

Supply documents from previous certifying agent _____

Supply documents on action taken to comply with Non-compliance issue _____

Type of Operation (Check as applicable)

Grain

Vegetables

Beans/Peas

Fruits

General Market

Other (specify) _____

Specialty Crops

Specialty _____

Nuts

Ethnic _____

Total Acres _____

Total Acres Irrigated _____

Total Acres Organic _____

Soil Types _____

Irrigation Information

System Type _____

Water Source _____

Sole Source? yes no

Contamination Prevention

Please describe the facilities and list all the equipment you use. Describe the methods you use to keep your farm equipment from contaminating organic fields. (organic only, cleaning, etc.)

Please describe the facilities and methods you use to store and handle prohibited materials separately from permitted materials.

Please describe the facilities and methods you use to ensure that there is no possibility of commingling of organic and non-organic crops.

Post-Harvest Handling

Do you store or dry crops on your farm? _____

If so, please list below.

Bin Number	Capacity	Steel	Wood	Concrete	Other(specify)

How do you protect stored crops from insects and mold?

Mechanical means? _____ If so, specify: _____

Diatomaceous earth? _____

Bacillus thuringiensis? _____

Other(specify) _____

During the past three years, have any of the following been applied to any of your stored crops?
(if yes, please specify.)

	Date	Crop	Material
Synthetic fumigants? _____			
Sprouting inhibitors? _____			
Ripeners? _____			
Growth regulators? _____			
Preservatives? _____			
Coloring agents? _____			
Waxes or oils? _____			

Recordkeeping and Farm Management

Include a description of your recordkeeping system implemented to comply with the requirements established in USDA NOP Standard Regulations §205.103 (Please describe this system in the space provided below or attach to the OSP).

All goods produced by me and marketed as USDA NOP Certified Organic does meet the certification standards established under the National Organic Program, administrated by Oklahoma Organic Food Section.

I have read and agree to be bound by all provisions of the National Organic Program Standards that apply to land or other units under my management.

I affirm that all oral statements, written information provided in this document, and other verification records submitted with this application for certification or re-certification are true, accurate and complete information about my operation.

Applicant's signature

Date