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| --- | --- | --- | --- |
| **Operation Name:** |       | **Date:** |       |

*►* Review the following table to identify the sections of the Oregon Tilth Organic System Plan (OSP) that apply to your operation. For each activity that matches your plans or current organic activities, complete the OSP section(s) indicated.

► **OSP sections that do not apply to your operation are not required. However, a complete OSP is mandatory prior to inspection. If you have questions, contact us at (503) 378-0690 or** **organic@tilth.org****.**

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| **NOP §205.201** provides that an operation intending to sell, label, or represent agricultural products as organic must develop an organic production or handling system plan that is agreed to by the producer and an accredited certifying agent. An organic production or handling system plan must include a description of practices and procedures to be performed and maintained. |

## HANDLING PRODUCTION ACTIVITIES: Check all that apply

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| --- | --- | --- |
|  | Organic Activities: | Applicable OSP Sections: |
| [ ]  | An application for Oregon Tilth organic handler certification is being made. |  **O1:** Operation Information **OFPP:** Organic Fraud Prevention Plan |
| [ ]  | Organic products are produced, stored, or physically labeled at the operation’s facility. | **H2:** Facility Information (for each location)**H3:** Product Summary**H5:** Sanitation & Water Practices (for each location)**H6:** Receiving, Storage, Packaging, & Shipping (for each location)**H7:** Facility Pest Management (for each location)**H8:** Record Keeping Practices **H9:** Livestock Auction & Holding (as applicable)**H10:** Livestock Transport & Handling (as applicable)**HCA:** Hemp Compliance Agreement (as applicable) |
| [ ]  | The operation acts as a broker, trader, importer, exporter, or brand owner but does not take physical possession of organic products. | **H2:** Facility Information (for each location)**H3:** Product Summary**H8:** Record Keeping Practices  |
| [ ]  | Livestock feed is milled or produced. | **H2:** Facility Information (for each location)**H4:** Livestock Product Summary**H5:** Sanitation & Water Practices (for each location)**H6:** Receiving, Storage, Packaging, & Shipping (for each location)**H7:** Facility Pest Management (for each location)**H8:** Record Keeping Practices  |
| [ ]  | An organic restaurant certification is being applied for. | **OR:** Restaurant Addendum**H5:** Sanitation & Water Practices (for each location)**H7:** Facility Pest Management (for each location) |
| [ ]  | The operation is located outside of the United States and needs full direct certification to the EU Regulation 2018/848. | **EU:** Handling EU Supplement |
| [ ]  | Personal care products are being produced in compliance with the NSF/ANSI 305 Personal Care Standard. | If seeking NSF/ANSI 305 certification, fill out the applicable NOP documents and the **Class OPC Supplement** for each location. |