

Additional Comments

Question(s) not listed are for office use only.

SEED SOURCES AND PRODUCTION METHODS NOS §§205.105, .201, .203, .204, .272

The National Organic Standards require that seed used for organic sprouts must be certified organic. List all seeds on the **Seed Table** form and have it available at inspection.

8. How do you treat seed to prevent food-borne pathogens? *Check all that apply.*

not applicable hydrogen peroxide peracetic acid ozone products/processes heat
 other

9. If "other", explain.

10. What type(s) of containers do you use for sprouting?

buckets trays other tubes bags

11. If "other," explain.

12. What are containers made of?

stainless steel plastic other

13. If "other," explain.

14. Are the same containers used for sprouting also used for packaging for sale?

Yes No

15. Is a soil mix used for sprouting? *List all products used in the mix on the **Crop Input Inventory** form, and provide labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.*

Yes No

16. What is the source of water used for sprout production? *Submit a **water test** for safe Ecoli/fecal coliform bacteria if non-municipal water sources used for organic sprout production.*

17. What is water temperature range and how is this controlled?

18. List any water additives used in sprout production. *List additives on the **Crop Input Inventory** and provide product labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.*

19. How frequently are sprouts rinsed and how does this vary throughout the sprouting process?

20. Do you use any nutrients/fertilizers in the sprouting process (aside from soil mix ingredients already listed)? *List all inputs used on the **Crop Input Inventory**, and provide product labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.*

Yes No

21. If "yes," how are nutrients/fertilizers used?

22. Is light used in the sprouting process?

Yes No

23. If "yes," what is the source of the light?

24. What other means are used to manipulate sprout characteristics?

none weights control of air temperature other

25. If "other," explain.

26. Do you use any hull removal procedures?

Yes No

27. If "yes," how is hull removal done?

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SANITATION, PACKAGING AND MARKETING NOS §§205.105, .201, .206, .272

Inputs for controlling microbial contamination for organic sprout production must be approved per NOS §205.105. Sprout producers must comply with FDA and other applicable Federal and State regulations. All packaging and transport containers must not compromise organic integrity of the certified product. MOSA requires all labels to be approved before use.

30. Have you experienced contamination problems in your organic sprout operation?

31. How do you monitor for product deterioration or presence of pathogens? *Check all that apply.*

pathogen test kit check odor of product check appearance of product other

32. If "other," explain.

33. How is microbial growth controlled?

not applicable monitoring of temperature during sprouting rapid cooling at harvest
 ultraviolet lights rinse sprouts with chlorination as allowed by Safe Water Drinking Act
 equipment sanitation other

34. If "other," explain.

35. How do you clean sprouting equipment? *List cleaning materials on the **Crop Input Inventory**, and provide product labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.*

36. How are sprouts stored before sale (location, temperature, humidity, etc.)?

37. Do you remove excess water from sprouts before packaging?

Yes No

38. If "yes," how is water removed?

39. Indicate how sprouts are sold. *Check all that apply.*

1/2 pint box pint box bags bulk box retail markets wholesale other

40. If "other," explain.

41. What volume of sprouts do you expect to produce on an annual basis (pounds, pints, etc.)?

42. **COMPLETE:** Is your Organic System Plan complete?

Yes No

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