



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

► Complete this form if you take physical possession of products you sell or distribute, or run a manufacturing or handling facility.

**Facility covered by this form:**

\_\_\_\_\_

**A. Harvest**

1) Do you harvest OCal cannabis and/or contract out harvest of OCal cannabis?

*Records and OCal certificates must show that harvested parcels are certified and harvest equipment is cleaned or purged.*

No  Yes. Complete sections A & B on [Ocal C6.1 Harvest & Transport](#)

**B. Receiving**

1) Do any organic ingredients, OCal cannabis, and/or or OCal cannabis products arrive **unsealed** or in **permeable packaging** (ex: clamshells, open boxes, trucks) or in **reusable containers or vehicles** (ex: RPCs, tankers, railcars)?

*Transporters that combine or split unpackaged loads must be certified organic.*

Yes  No

a) If yes, how do you ensure contamination and commingling were prevented during transport (ex: protection from sanitizer residue, gases, liquids)? Check all that apply.

*Transporter records must be available for review at inspection, ex: bill of lading, manifest, transaction certificate, shipping and delivery records, invoices, chain of custody, truck and trailer numbers, lot number.*

Clean truck affidavit  Cleaning and sanitizing material records  Certified supplier provides documentation

Truck cleaning procedures  Wash tags

Other (describe): \_\_\_\_\_

2) At receiving, how do you verify that incoming organic ingredients, OCal cannabis, and/or or OCal cannabis products are from approved suppliers, including shipments from uncertified brokers, traders, wholesalers, or distributors? Check all that apply or attach a description.

*Receiving records must document verification and be available for review at inspection.*

Approved organic and/or OCal supplier list verified against BOL or packaging/container labels

Current organic and/or OCal certificate required with each shipment, supplier verified as approved, certificate verified to list product received

For shipments from uncertified vendors, record uncertified handler, certified supplier, and certified supplier lot # on receiving log

Other (describe): \_\_\_\_\_

**C. Storage**

1) How do you ensure organic ingredients, OCal cannabis, and/or or OCal cannabis products are not commingled with nonorganic and/or non-OCal products in storage?

Not applicable, all organic/OCal  All products sealed and labeled

Storage areas dedicated to, and identified as, organic/OCal

Other (describe): \_\_\_\_\_

**D. Packaging & Shipping**

1) Are all packaging materials free of prohibited materials (ex: fungicides, preservatives, fumigants)? Contact packaging manufacturer if you are unsure.

Yes  Not applicable, no packaging

2) How do you prevent commingling of outgoing OCal and non-OCal cannabis products?

OCal never shipped with non-OCal  Clearly labeled packages/pallets  OCal product sealed or shrink wrapped

Separate areas in vehicle  Other (describe): \_\_\_\_\_



- 3) Are any products shipped in **unsealed** or **permeable packaging** (ex: open boxes, trucks) or in **reusable containers/vehicles** (ex: RPCs, tankers, railcars)?

*Transporters that combine or split unpackaged loads must be certified organic, except milk haulers.*

Yes  No

- a) If yes, how do you ensure contamination and commingling will be prevented during transport (ex: protection from sanitizer residue, gases, liquids)? Check all that apply.

*Transporter records must be available for review at inspection, ex: bill of lading, manifest, transaction certificate, shipping and delivery records, invoices, chain of custody, truck and trailer numbers, lot number.*

Clean truck affidavit  Cleaning and sanitizing material records  Certified supplier provides documentation

Truck cleaning procedures  Wash tags  Tanker Seals

Other (describe): \_\_\_\_\_

## E. Water and Water Additives

*Water used in OCal production must be potable and meet Safe Drinking Water Act (SDWA) standards.*

- 1) Is water used as an ingredient in OCal products or used in direct contact with organic ingredients, OCal cannabis, and/or or OCal cannabis products, ex: wash water or crops washed in the field?

No. Skip to question E4.  Yes. Complete this section.

- a) If yes, do you add any substances to water that contacts organic ingredients, OCal cannabis, and/or or OCal cannabis products, ex: peracetic acid, hydrogen peroxide, chlorine?

No

Yes. List materials on your [OCal Handler Materials Application \(OSP Materials List\)](#).

- b) Do you add **chlorine** to water that directly contacts organic ingredients, OCal cannabis, and/or or OCal cannabis products?

No  Yes. Attach records or SOP used for monitoring chlorine. Records or SOP will be verified by your inspector.

1. If yes, do products undergo a final fresh water rinse?

*Residual chlorine levels in water at last point of contact must not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act.*

Yes  No, chlorine never added to water above SDWA limits

- 2) If you treat water on-site (ex: RO, UV, carbon filtration, water softeners, pH adjustment), does treated water meet Safe Drinking Water Act Standards? Contact treatment manufacturer if you are unsure.

Yes. CCOF may request documentation that treated water meets Safe Drinking Water Act standards.

N/A, water not treated

- 3) Does steam contact organic ingredients, OCal cannabis, and/or or OCal cannabis products or packaging?

No. Skip to section F.  Yes. Complete this section.

- a) If yes, and boiler chemicals are used, attach an ingredient statement for each. List materials on your [OCal Handler Materials Application \(OSP Materials List\)](#).

Attached  N/A, no boiler used

- b) If volatile boiler chemicals are used, describe how you prevent organic ingredients, OCal cannabis, and/or or OCal cannabis products from contacting volatile boiler chemicals, e.g. by shutting off boiler chemical feed prior to OCal runs (specify # of hours) and conducting condensate tests:  Attached



**F. Equipment Cleaning and Sanitization**

- 1) List all equipment and surfaces that organic ingredients, OCal cannabis, and/or OCal cannabis products contact during **receiving, handling, processing, transport, or storage**, including grading or sampling equipment. Describe cleaning and sanitization that happens before OCal runs or provide this information as an attachment (ex: SSOP for OCal):  Attached

Organic and/or OCal Equipment/Contact Surface <i>(ex: totes, processing lines, reused storage containers)</i>	Cleaned? <i>(Y/N)</i>	Purged*? <i>(Y/N)</i>	Rinsed? <i>(Y/N)</i>	Documentation <i>(ex: wash tag, cleaning/production log)</i>

*\*Purge – To expel nonorganic and/or non-OCal product prior to processing organic and/or OCal product from food processing equipment (when equipment cannot be cleaned).*

- 2) If any surfaces listed above are NOT either cleaned or purged prior to each OCal run, explain why not: \_\_\_\_\_
- 3) If equipment is purged between runs, describe the purge procedure, including the product and quantity purged, where it goes, and how this is documented.  Attached
- 4) For OCal contact surfaces listed above, do you use any **sanitizers** or **detergents/cleaners** that are not rinsed?  
 No  Yes. List each material on your [OCal Handler Materials Application \(OSP Materials List\)](#).
- 5) How do you ensure residues from prohibited materials (ex: quaternary ammonia) are removed from organic and/or OCal contact surfaces?  
 Not applicable  Rinsing (required for quaternary ammonia)  Complete drying of alcohol-based sanitizers  
Residue Testing:  pH  Quaternary Ammonia  Other testing: \_\_\_\_\_
- 6) If cleaning is NOT documented, explain why not: \_\_\_\_\_

**G. Facility Pest Management**

- 1) Which of the following management practices do you use to **prevent** pests? You must use at least one:  
 Remove pest habitat, food sources, and breeding areas  Prevent access to handling facilities  
 Manage environmental factors to prevent pest reproduction (temperature, light, humidity, atmosphere, air circulation)  
 Other (describe): \_\_\_\_\_
- 2) Which of the following practices do you use to **control** pests in OCal production and organic and/or OCal storage areas?  
 N/A, none used  Mechanical or physical controls, including traps, light, or sound  
 Lures and repellents using nonsynthetic or synthetic substances consistent with the National List. List lures and repellents that you apply in OCal production and organic and/or OCal storage areas on your [OCal Handler Materials Application \(OSP Materials List\)](#).
- 3) Are the measures listed above sufficient to prevent or control pests?  
 Yes  No  N/A, none used  
a) If no, list pest control materials **from the National List** that you apply in OCal production and storage areas on your [OCal Handler Materials Application \(OSP Materials List\)](#). "National List" means the list of allowed and prohibited substances included in National Organic Program regulations (7 CFR Sections 205.600 through 205.607).  Attached  
*Prevention and control methods described in G1 and G2 above must be implemented before National List materials may be used. National List materials include carbon dioxide, nitrogen gas, Vitamin D3 bait, boric acid, diatomaceous earth and soap products.*



- 4) Are National List materials on your OSP Materials List sufficient to prevent or control pests?
- Yes    No    N/A, none used
- a) If no, explain below (or attach justification). List pest control materials **not on the National list** that you apply in OCal production and storage areas on your [OCal Handler Materials Application \(OSP Materials List\)](#).
- Letter of justification attached
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- 5) How do you prevent pest control materials from contaminating OCal products, organic and/or OCal ingredients, and packaging materials?
- Remove product and packaging from areas to be treated    Wash and rinse organic and/or contact surfaces after treatment
- Cover equipment used for organic and/or handling during treatment
- Purge equipment with nonorganic product after treatment
- Other (describe): \_\_\_\_\_
- 
- 6) Where do you record pest control material use and measures taken to protect organic ingredients, OCal cannabis, and/or or OCal cannabis products or packaging?
- You are required to record all substances applied to the product or used in or around any area where product is kept, including the quantity applied and the date of each application. All pesticide chemicals must be identified by brand name, if any, and by source.*
- Pesticide Use Log    Log describing removal/reentry of products and packaging    Purge log
- Other (describe): \_\_\_\_\_
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