

# Addendum for Mushroom Production

Name(s): \_\_\_\_\_ Date: \_\_\_\_\_

## 1. House Mushroom Production

Type of Certification requested:  House Mushrooms  Log Mushrooms

**a. Facility Description** - Describe the facility that houses your mushroom operation. **Attach diagram of facility.** Diagrams of facilities should include the layout of the facility, overall dimensions, including size of internal divisions, storage and packaging areas, etc.

No changes from last year

How long has this facility been managed organically? \_\_\_\_\_ years

Ventilation Type: \_\_\_\_\_ Heat Source: \_\_\_\_\_  
(include fuel type)

What type of rodent control is used? \_\_\_\_\_

### b. Growing Procedure

Type of Mushroom(s) to be grown: \_\_\_\_\_

Source of Spawn: \_\_\_\_\_  
(please submit affidavit from producer stating spawn production practices )

List ingredients of spawn culture media: \_\_\_\_\_

Describe your mushroom growing procedure:  No changes from last year

List the **source** and **ingredients** of the substrate being used. If non-organically produced, please submit affidavit of producer as to the source and procedures used to produce substrate.  No changes from last year

List the **source** of any fertilizers/composts that are used. If non-organically produced, please submit affidavit of producer as to the source and procedures used to produce compost.  No changes from last year

\_\_\_\_\_

## 1. House Mushroom Production (cont.)

### d. Split Operation

Do you produce non-certified mushrooms?

Yes  No

If Yes...

Describe how you prevent any prohibited substances from drifting or otherwise coming in contact with your certified mushrooms:

Describe how you keep your Non-certified and Certified mushroom separate:

### e. Sanitation

Describe how you sanitize your facility:

List all substances used to sanitize you facility:

## 2. Log Mushroom Production

### a. Production History

Are your mushroom grown...

In Outdoor Field Areas

In a Greenhouse

Both

### b. Log Information

Are your mushroom logs...

From your land

Purchased

Both

If Purchased (or Both) describe your source:

**If you have owned your land less than three years, or purchase logs, you must attach a notarized affidavit from the previous owner, or log producer, stating the management history for the previous three years.**

If from your land (or both) what practices do you use to insure sustained, healthy woodlot growth:

**If your logs are harvested from your land you must certify your woodlot as a field. All tables and questions that apply to fields must also be filled out for the woodlot.**

## 2. Log Mushroom Production (cont.)

### c. Growing Procedure

Type of Mushroom(s) to be grown: \_\_\_\_\_

Source of Spawn: \_\_\_\_\_  
 (please submit affidavit from producer stating spawn production practices )

List ingredients of spawn culture media: \_\_\_\_\_

Describe your growing procedure:

## 3. List of fields to be certified

List all fields to be certified below. Also attach a map of the area you will be using; this can be a sketch or aerial photo. A woodlot, log laying area, or wild crop harvest area are all considered the same as a *field* for the purposes of management. **For audit purposes each field must be designated with number or letter for identification. If you have owned your land less than three years, or purchase logs, you must attach a notarized affidavit from the previous owner, or log producer, stating the management history for the previous three years.**

Letter / Number	Size in Acres	Owned or Leased	Year First Managed Organically	Crops Grown Last Year	Type of field (e.g. pure oak woodlot, mixed hardwood & softwood woodlot, log laying area, bramble, wild blueberry, mixed wildflower, mixed forest)

Attach additional sheets if necessary