



Organic System Plan - MUSHROOMS

NOFA-NY Certified Organic, LLC

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1. GROWING PROCEDURE

A. Type of mushroom(s) to be certified:

B. Source of Spawn:

Produce Own: Describe process and list all inputs, including original source of spores/culture:

Purchased: List Supplier(s) and type(s) of spawn purchased:

Purchase pre-inoculated substrate, grow blocks, or other ready-to-use spawn. List supplier(s) and type(s):

1. Is purchased spawn certified organic? NA Yes No

▶ If spawn is not certified organic, submit documentation from the manufacturer stating if the spawn (including supplements/additives) is untreated and non-GMO.

▶ If non-organic spawn is used, you must have documentation from three (3) sources indicating that organic spawn is not available.

▶ Ready-to-use spawn must be certified organic.

C. Describe your growing procedure from spawning to harvest:

D. List the source and ingredients of any fertilizers/composts being used: None

E. Are any pest or disease control materials being used? Yes No

▶ If yes, please be sure all materials are indicated on your Materials List.

2. LOGS AND OTHER SUBSTRATES

A. Log Information: Are your mushroom logs... Not Applicable

From your land: What practices do you use to ensure sustained, healthy woodlot or woodland

- | | | | |
|---|---|--|---|
| <input type="checkbox"/> avoid introduction of invasive plants | <input type="checkbox"/> prevent erosion | <input type="checkbox"/> protect water quality | <input type="checkbox"/> harvest from stable population |
| <input type="checkbox"/> minimize disruption of priority species/sensitive habitats | <input type="checkbox"/> allow re-establishment | <input type="checkbox"/> monitor sustainability of woods | |

other:

▶ If logs harvested from your land, woodlot must be certified. Please be sure to list these areas in Section 3C.

Purchased, describe your source:

▶ Attach an affirmation from log producer stating management history for the last 3 years.

1. List type of wax used after inoculation of logs (include brand/manufacturer info): NA

B. Other Substrates:

Not Applicable

Produce Own: Describe process and list all inputs:

Purchased: List name and manufacturer:

1. Is purchased substrate certified organic? NA Yes No
 ► If substrate is not certified organic, submit documentation from the manufacturer listing the ingredients and stating if the substrate (including supplements/additives) is untreated.

2. Are any waste agricultural or other materials used as substrate (such as used coffee grounds)? NA Yes No

a. Please describe:

3. What method of pasteurization or sterilization is used for substrate? NA

C. What is done with spent logs and substrate?

3. MUSHROOM PRODUCTION AREA(S)

A. Area(s) your mushrooms are grown:

Outdoor Areas Greenhouse Indoor Areas

other:

B. Indoor Facility/Greenhouse Description:

Not Applicable

Production Area Name / ID:	Type: (greenhouse, quonset hut, shipping container, etc)	Size (sq ft)	Dedicated Organic? Y/N	Year First Managed Organic	Treated Wood (Y/N) & how used:	Type of containers: (plastic bags, plastic / metal containers or trays on racks, etc)

C. Fields/Areas Used in Mushroom Production:

Not Applicable

List all fields/areas used for mushroom production including log harvest and growing areas. If not already certified organic, please submit a New Field History, New Field Affirmation if not owned/managed by you for the last three years, and a map.

Field / Area ID	Size in Acres	Owned / Leased	Year First Managed Organically	Type of Area (oak woodlot, mixed hardwood & softwood woodlot, log laying area, mixed forest, etc.)

4. SPLIT OPERATION - NOP Section 205.272

A. Do you produce non-certified mushrooms (including for home use)? Yes No

If you answered YES to the above, please complete the rest of this section as applicable.

1. List varieties of non-certified mushrooms produced:

2. How do you identify certified and non-certified mushrooms in growing and storage areas?

3. Are any prohibited materials used in non-certified mushroom production? Yes No

a. If yes, how is contamination of certified mushrooms with prohibited materials prevented?

4. Describe the management practices and physical barriers used to prevent commingling or contamination between organic and non-organic:

5. MUSHROOM AUDIT TRAIL / RECORD KEEPING SYSTEM - NOP Section 205.103

Indicate the types of records you maintain:

Spawn Purchase Invoices/Receipts	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Spawn Organic Certificates	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Documentation of Attempts to Source Organic	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Documentation of Non-GMO/Untreated Status for Non-Organic Spawn	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Spawn Production Records	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Substrate/Log Invoices/Receipts	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Documentation that Substrate/Logs are Organic/Untreated	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Wax Documentation	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Other: <input style="width: 50%; height: 15px;" type="text"/>	<input type="checkbox"/> NA	<input type="checkbox"/> Yes	<input type="checkbox"/> No