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
     - avoid introduction of invasive plants
     - prevent erosion
     - protect water quality
     - harvest from stable population
     - minimize disruption of priority species/sensitive habitats
     - allow re-establishment
     - 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:

- Produce Own: Describe process and list all inputs:

- Purchased: List name and manufacturer:

1. Is purchased substrate certified organic?  
   - 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)?
   - 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:

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

C. Fields/Areas Used in Mushroom Production:

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.

<table>
<thead>
<tr>
<th>Field / Area ID</th>
<th>Size in Acres</th>
<th>Owned / Leased</th>
<th>Year First Managed Organically</th>
<th>Type of Area</th>
</tr>
</thead>
<tbody>
<tr>
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<td></td>
<td>(oak woodlot, mixed hardwood &amp; softwood woodlot, log laying area, mixed forest, etc.)</td>
</tr>
</tbody>
</table>
4. **SPLIT OPERATION - NOP Section 205.272**

A. Do you produce non-certified mushrooms (including for home use)?

<table>
<thead>
<tr>
<th>Yes</th>
<th>No</th>
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<tbody>
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</tbody>
</table>

*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?

   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:**

<table>
<thead>
<tr>
<th>Record Type</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spawn Purchase Invoices/Receipts</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>Spawn Organic Certificates</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>Documentation of Attempts to Source Organic</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>Documentation of Non-GMO/Untreated Status for Non-Organic Spawn</td>
<td>☐</td>
<td></td>
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<tr>
<td>Spawn Production Records</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>Substrate/Log Invoices/Receipts</td>
<td>☐</td>
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<tr>
<td>Documentation that Substrate/Logs are Organic/Untreated</td>
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<tr>
<td>Wax Documentation</td>
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<td></td>
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<tr>
<td>Other:</td>
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   | Other:                                          | ☐   |    |