



Food Quality Assurance Program
 Maryland Department of Agriculture
 P.O. Box 17304
 Baltimore, Maryland 21297-1304
 PHONE: 410-841-5769

PCA 23403 OBJ 6801
Date Recd _____
Amount Recd _____

Annual Fee: \$500 Non Refundable after inspection is conducted

MDA Certified Producers and Handlers Remittance Form

**Please separate this form from the rest of the packet and send with your check or money order to:
 Maryland Department of Agriculture, P.O. Box 17304, Baltimore, Maryland 21297-1304.**

If sending through any mail carrier other than USPS please use the following address:
 First Data/Remitco, Attn: Maryland Department of Agriculture, 400 White Clay Center Drive, Newark, Delaware 19711

The Agricultural Management Assistance Program authorized under the Federal Crop Insurance Act provides for reimbursement of organic certification costs. Producers and Handlers certified by USDA accredited certifiers are eligible to receive reimbursement for 75% of certification fees, up to a maximum of \$750. To apply for reimbursement, complete this application and submit to the address listed above.

MDA cannot issue reimbursement without a social security number for individuals or a tax id (fid or ein) for businesses.

APPLICANT NAME		FARM NAME	
WOULD YOU LIKE TO RECEIVE COST SHARE REIMBURSEMENT? YES <input type="checkbox"/> NO <input type="checkbox"/> If you answered yes, please complete the following:			
NAME OF PAYEE – Must be same as person or business paying certification fees and match the social security or tax identification number listed below			
CONTACT PERSON OR BUSINESS NAME (IF DIFFERENT THAN PAYEE)			
MAILING ADDRESS			
CITY		STATE	ZIP CODE
PRIMARY PHONE NUMBER		SOCIAL SECURITY OR TAX IDENTIFICATION NUMBER FOR PAYEE	
LOCATION ADDRESS , IF DIFFERENT THAN MAILING		DATE OF CERTIFICATION COSTS	

Calculate your reimbursement:

Example: If your certification costs were \$500, you will receive 75% reimbursement, which would be \$375.00. If your certification costs were \$1,500, 75% would equal \$1,125 you will receive \$750.00, as that is the maximum you may be reimbursed.

Certification fees paid = \$ _____	X 75% (0.75) = \$ _____	(Maximum \$750.00)
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Signature of Applicant(s) _____ **Date** _____

To apply for reimbursement, complete this application, and if certified by MDA, include with your organic certification application and fee. If not certified by MDA, submit with a copy of the receipt for your certification fees from your accredited certifier and provide the number of certified acres, if applicable. Acres certified _____

Administrative Use Only:	
Date Application Received: _____	Amount of reimbursement issued: \$ _____
Date Check/Receipt Received: _____	Check Amount: \$ _____
Check # _____	
Action Taken:	
Approved _____	Denied: _____
	By: _____
	Date: _____
	Date Payment Processed: _____

NEW APPLICANTS – NO DEADLINE
 RENEWAL APPLICANTS – Due April 15, 2015
 \$500.00 Certification Fee. Non refundable after inspection conducted.

For office use only
Date received
Check info



Food Quality Assurance Program
 50 Harry S Truman Pky
 Annapolis MD 21401
 Telephone: (410) 841-5769 Fax: (410) 841-2750
 Email: Organic.certification@maryland.gov

ORGANIC PROCESSOR and HANDLER APPLICATION
SCOPE: HANDLER

I. General Information	
Date:	Certificate Number:
Owner(s) Name:	Manager Name(s): <i>(If different than owner)</i>
Contact Name(s) and Title: <i>(If different than owner or manager)</i>	
Business Name:	Trade Name(s):
Mailing Name and Address:	Location Name and Address (if different):
Certification Check Number and Date:	
Telephone Number:	Location County:
Fax Number:	Location Telephone Number:
Email:	Location Fax Number:
Website:	Email:

1. Legal status: Sole proprietorship Trust or non-profit Corporation Cooperative
 Legal partnership (federal form 1065) Other (specify)

Partnerships must submit the names of all partners\owners. Corporations and LLC's must submit names of the officers and the name and address of registered agent.

2. Which day(s) and time (AM or PM) do you prefer to schedule your inspection?

3. Provide directions to your location: _____

4. List any previous or current organic certification by other certifying bodies

5. Have you ever been denied certification? Yes No If yes, describe circumstances

6. Do you have the most recent copy of the NOP regulations? (verify by accessing the Electronic Code of Federal

II: Minor Noncompliances **NOP Rule 205.406(a)(3)**

Did you have any noncompliances from last year's certification? yes no

If yes, please complete the following table, listing each non-compliance.

Noncompliance	Describe how you addressed the minor noncompliance.

If there are additional facilities that are part of your operation that are not included on page one of this application, including storage or transfer facilities, copy this page of the application and provide the following information regarding each of those facilities.

III . Processing or Handling Facility Information

1. Manager's Name: _____ 2. Number of Employees _____

3. Person responsible for organic handling if different from Manager:

4. Street Address(es) (include County if in MD):

5. Phone (Business): _____ Extension:

6. Cell: _____ Fax : _____

7. Best hours to call: _____ 8. Email: _____

9. Provide directions to this location:

10. Type of processing at this facility:

11. Does this facility handle both organic and non-organic product? Yes No

If yes, estimate percentage: _____% certified organic _____ % non-organic

12. Complete Appendix A listing all products for which certification is being requested. List all ingredients, processing aids, source(s) of products, and certification agency for each product you want to label as certified organic, organic, or made with organic ingredients on a product profile sheet and attach a label for approval. If you have already submitted product profiles and labels and there have been no changes, you are not required to submit product profiles and labels again. You are still required to complete Appendix A. Appendix A is available on MDA's website in a fillable format. Be prepared to provide copies of all valid certificates for all organic suppliers whether they are producers, distributors, or brokers during your inspection.

13. Do you have an employee training program for organic processing/ handling? Yes No

Explain

14. Circle how water is used in processing: None used ingredient processing aid cooking
cooling product transport cleaning organic products cleaning equipment other

15. Circle source of water: municipal on-site well other
16. Is the water potable? Yes No Attach copy of water test, if applicable.
17. What, if any, on-site water treatment processes are used?
18. Is culinary steam used in the processing of organic products? Yes No
19. If steam has direct contact with organic products, circle type(s) of contact: No direct contact
 steam filters condensate traps testing of condensate testing of finished products other
20. List products used as boiler additives and explain any process you have for preventing contact with organic product if the additives are not on the National List:

All products must be approved by MDA prior to use. Submit MSDS and label for approval. Additional information may be requested.

IV: Production System/Product Flow

Organic standards require attachment of a complete written description or schematic product flow chart which shows the movement of all organic products, from incoming/receiving through production to outgoing/shipping. All equipment and storage areas must be identified.

1. Attach a schematic product flow chart which shows where and how the product is received, stored, processed, packaged, and warehoused, identifying all pieces of equipment, storage areas and where ingredients are added or processing aids used.
2. List all equipment used in processing:
3. Is equipment cleaned prior to organic production runs? Yes No
4. Is cleaning documented? Yes No *Be prepared to show cleaning logs during inspection.*
5. Is equipment purged prior to organic production runs? Yes No
6. If equipment is purged, list and describe purge procedures, quantities purged, and documentation:

V. Assurance of Organic Integrity

Organic standards require that procedures, processes, storage and equipment present no contamination risk to organic products from co-mingling with other non-organic products, sanitation products or pest management products. Procedures used to maintain organic integrity must be documented. Organic Control Points: (OCP's), similar to Critical Control Points in HACCP, are points in the production system where a control can be applied to prevent, eliminate or reduce the risk of compromising the integrity of the organic product.

1. Identify sources and points in the system that pose a risk of organic product contamination (Examples include co-mingling with non-organic products, contamination by sanitizers or pesticides, and improper cleaning of equipment prior to running organic products)
2. Submit a copy of your Organic Control Point program or explain what procedures you use to prevent organic product contamination

VI: Audit Control System

Organic standards require that audit control records track finished organic products back to all ingredients. Ingredients must be verified as certified organic. Amounts of organic finished products must balance with certified organic ingredients purchased. All relevant documents must identify products as "organic."

1. Number, in the order of use, the types of documents which you use to track organic products at this operation:

Incoming Products Records			
Bills of Lading	Invoices	Receipts	Transaction Certificates
Certificates of Analysis	Organic Certificates of Suppliers	Receiving Records	Other
Contracts	Purchase Orders	Receiving Summary Log	Other
Customs Forms	Quality Test Results	Scale Tickets	Other

In Process			
Blending Reports	Packaging Reports	Quality Assurance Reports	Other
Equipment Cleanout Logs	Production Reports	Sanitation Logs	Other
Ingredient Inspection Forms	Production Summary Records	Other	Other

In Storage		
Finished Product Inventory Reports	Ingredient Inventory Reports	Other

Outgoing			
Audit Control Register	Phytosanitary Certificates	Sales Summary Log	Transaction Certificates
Bills of Lading	Purchase Orders	Scale Tickets	Transport Unit Inspection Forms
Export Declaration Forms	Sales Invoices	Shipping Log	Other
Organic Certificates	Sales Orders	Shipping Summary Log	Other

2. Describe your lot identification system:

3. Can your record keeping system track the finished product back to all ingredients? yes no

4. Can your record keeping system balance organic product in and organic product out? yes no

VII: Quality Assurance

1. Do you have a Quality Assurance program in place? yes no

2. Are any outside Quality Assurance Program auditors used (e.g., AIB, SQF, USDA)? yes no

3. Product testing: Yes No (Circle all applicable categories)

Ingredients during production finished product

4. Are any of these samples retained? yes no If yes, how long?

5. Do you have a product recall system in place? yes no

6. Do you have all required licenses/permits for this type of operation? List:

VIII: Sanitation

Organic standards require that good sanitation practices are used throughout the facility and that residues from cleaning materials do not contaminate organic products.

1. Check all cleaning methods used: sweeping scraping vacuuming compressed air manual washing clean in place steam cleaning sanitizing other
2. Provide information on your cleaning program and products used in the chart below. All materials used must be approved by MDA prior to use. Be prepared to show MSDS and/or label information for cleansers and sanitizers during inspection, if applicable.

Area	Type of Cleaning	Equipment Used	Products Used	Documentation
Receiving Area				
Ingredient Storage				
Product Transfer				
Production Area				
Production Equipment				
Packaging Area				
Finished Product Storage				
Loading Dock				
Building Exterior				
Accidental Spills				

Other

3. Are all surfaces which contact organic products food grade? yes no
4. Do you test food contact surfaces or rinsate for cleanser/sanitizer residues? yes no
5. Where are cleaning/sanitizing materials stored?

IX: Pest Management

1. What type of pest management system do you use?
 In-house: name of responsible person
 Contract pest control service (name, address, phone no.)

Organic standards require that no co-mingling or contamination of organic products occur during storage. All storage sites must be properly documented and organic products clearly identified in storage. Off-site storage areas may need to be inspected and certified.

Storage Use	Location	Type	Capacity	Dedicated to Organic Y or N?	Identification
Ingredients					
Packaging Material					
In-Process Storage					
Finished Product					
Off-Site*					

* If there is off-site storage, provide name, address, phone number and contact person:

XII: Transportation of Organic Products:

Organic standards require that the integrity of organic products be preserved during transport.

Receiving:

- In what containers are incoming products received? dry bulk liquid bulk tote bags tote boxes metal drums cardboard drums paper bags foil bags other
- How are incoming products transported?
- Who arranges incoming product transportation?
- How do you ensure that inbound transport units are clean prior to loading organic products?
- Is this documented? yes no Explain
- Are transport units used to carry any prohibited materials? yes no
If yes, what materials:

In what kind of container?
- Have transport companies been notified of organic handling requirements? yes no Please explain
- Are organic products shipped at the same time as non-organic in the same transport units? yes no
If yes, circle steps taken to segregate organic products: dedicated organic only use of pallets pallet tags organic product shrink-wrapped separate area in transport unit other

Distribution:

1. In what containers are finished organic products are shipped. dry bulk liquid bulk tote bags
tote boxes paper bags foil bags metal drums mesh bags cardboard drums cardboard cases plastic
crates other
2. How are outgoing products transported?
3. Who arranges outgoing product transportation?
4. How do you ensure that outgoing transport units are clean prior to loading organic products?
5. Is this documented? yes no Explain
6. Are transport units used to carry any prohibited materials? yes no
If yes, what materials

In what kind of container?
7. Have transport companies been notified of organic handling requirements? yes no Explain
8. Are organic products shipped at the same time as non-organic in the same transport units? yes no
If yes, circle steps taken to segregate organic products: dedicated organic only use of pallets pallet
tags organic product shrink-wrapped separate area in transport unit other

XIII: Waste Management

1. Will any waste products from certified organic ingredients be sold as certified organic? yes no If yes, complete Organic Product Profile for each product
2. Circle all aspects of your waste management system that apply: on-site dumpster material recycling
water recycling water filtering smokestack filters composting daily pickup of waste
sediment ponds field application of waste other

I affirm that all statements made in this application are true and correct. I understand that the operation may be subject to unannounced inspection and/or sampling for residues at any time as deemed appropriate to ensure compliance with the Organic Foods Production Act of 1990, the National Organic Program Rule and other applicable standards or requirements. I agree to pay all costs and fees associated with this program. I understand that I must notify the MDA Organic Certification program if I intend to make modifications to products, processes or systems which could affect the compliance of the product with the requirements of the applicable standards or regulations and cannot sell or distribute the affected products until approval is received from the MDA Organic Certification Program.

I understand if I (a) knowingly sell or label a product as organic, except in accordance with the National Organic Program, I shall be subject to a civil penalty of not more than \$10,000 per violation; (b) make a false statement under the Act to the Secretary, a governing State official, or an accredited certifying agent, I shall be subject to the provisions of section 1001 of Title 18, United States Code.

I understand that except for operations exempt or excluded in the NOP §205.101, each production or handling operation or specified portion of a production or handling operation that produces or handles crops, livestock, livestock products, or other agricultural products that are intended to be sold, labeled, or represented as "100 percent organic," "organic," or "made with organic (specified ingredients or food group(s))" must be certified according to the provisions of subpart E of the NOP and must meet all other applicable requirement of this part and submission of this plan in no way implies granting or continuation of certification by the MDA Organic Certification Program. I understand that I am required to surrender my certificate and can no longer sell or label products as certified by the MDA if: I withdraw from the program; my certification is not continued for failure to submit an annual update or fees; or any other reason in accordance with the NOP.

Applicant's signature

Date

Applicant's signature

Date

No person or operation shall be excluded from participation in or denied the benefits of the National Organic Program due to discrimination because of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, or marital or family status.

I have included the following documents (if applicable):

- Facility Diagram
- Remittance form and Application Fee sent to Maryland PO Box
- Organic Product Profiles
- Pest Management Diagram of Traps and Monitors
- Complaint Log
- Product Flow Chart
- Organic Product Labels or Samples of Labels
- Partnerships and/or corporations/LLC's - names of the officers and the name and address of registered agent, if applicable
- MSDS sheets or copies of labels for sanitizers, detergents, pest control products
- Appendix A Handler Product List

Submit completed certification application and supporting documents to:

Maryland Department of Agriculture
Organic Certification Program
50 Harry S. Truman Parkway
Annapolis, MD 21401

Submit fees and MDA Certified Producers and Handlers Remittance Form to:

Application Fee: \$500 (Non Refundable after inspection)

Via USPS: Maryland Department of Agriculture, P.O. Box 17304, Baltimore, Maryland 21297-1304

Other Carriers: First Data/Remitco, Attn: Maryland Department of Agriculture, 400 White Clay Center Dr., Newark, DE 19711

APPENDIX A – Handler Products List For Certification (Available on MDA’s website in fillable format)

All products being requested for certification must be listed below. Product names on the product profile and product label must match. This includes any previously certified products or new products you being requested for certification. You are required to include labels and product profiles for all new products or products with changes to labels and/or product profiles.

Date Completed

Name of Company:

Certificate Number:

Complete Name of Product, package type and size	Label Attached Y/N	MDA Approval (to be completed by MDA)	Product Profile Attached Y/N	MDA Approval (to be completed by MDA)	(N) New Product (C) Changed Product (S) Same Product as Previously submitted	To be completed by MDA during inspection		
						On site Label matches MDA approved label	Product profile matches MDA approved product profile	Ingredients used match product profile, are listed on organic certificate and/or are compliant with NOP

MARYLAND DEPARTMENT OF AGRICULTURE

ORGANIC PRODUCT PROFILE

50 Harry S. Truman Parkway
Annapolis, MD 21401

ph: (410) 841-5769; fax: (410) 841-2750

Applicant: _____

Certification #: _____

Today's Date: _____

Please fill out the following information for each individual organic product seeking certification. Attach a copy of all labels used for this product.

1. Name of finished product _____ Attach copy of label for approval
2. Do you plan on exporting any of this product to Japan? Yes No If yes, are any of the ingredients or the final product produced with alkali-extracted humic acid or lignin sulfonate as a flotation agent? Yes No
3. Do you plan on exporting any of this product to Taiwan? Yes No If yes, do any of the ingredients contain meat products that originate from livestock that were managed and produced with the use of systemic pain killers or analgesics, including the use of Lidocaine or Procaine? Yes No
4. This finished organic product is made with (circle or underline one):
a. 100% certified organic ingredients b. 95-99.9% certified organic ingredients c. 70-94.9% certified organic ingredients d. Less than 70% certified organic ingredients
5. If water and/or salt are used as ingredients, indicate % of the product – water and salt are excluded from total volume or weight of product to calculate % of organic ingredients.
% water % salt (attach label to verify the salt does not contain anti caking agents or other prohibited materials)
6. List all package types and sizes (example 8 oz can, 16 oz can, 8 oz bag):

7. Processing Aids – Provide information in chart below on all processing aids used in the manufacture of this product:

Processing Aid	Aid is certified 100% organic? Y or N	If non organic, is aid on the National List? Y or N	Supplier	Certifying Agent, if applicable

8. Product Composition: Provide information for all ingredients contained in this product in chart below.

Ingredient (Include Additives, Flavorings)	Ingredient certified organic Y or N	Supplier	Certifying Agent	If non agricultural, is ingredient on National List? Y or N	Was non organic ingredient produced using any of the following? Y or N:			Documentation that nonorganic agricultural ingredient was not commercially available in organic form? Y or N	Weight/ Volume of Ingredient – Include Unit of Measure
					Excluded Methods	Sewage Sludge	Ionizing Radiation		

Weight/Volume of Organic Ingredients ÷ Total Weight/Volume of Product (excluding water and salt) x 100 =