CSI Organic Mushroom Production System Plan

Please fill out this questionnaire if you are requesting certification of your mushroom production facility. Please answer each question. If a section does not apply to your operation, please simply indicate "Not Applicable". Do not leave any part of the system plan blank.

Please attach the completed form ORG_FAR_25_General Production System Plan and submit it with this form.

SECTION 1: GENERAL INFORMATION	
Applicant (Legal Name)	**Date:**
Type of Certification requested: ☐ **House Mushrooms** ☐ **Log Mushrooms**	Are you currently HACCP certified? ☐ **Yes** ☐ **No** If yes, please reference your HACCP procedures/GPPs throughout this questionnaire and submit any referenced procedures as attachments.

SECTION 2: HOUSE MUSHROOM PRODUCTION

☐ **Not Applicable**

A. Facility Description

Describe the facility that houses your mushroom operation.

Has any treated lumber been used for replacement purposes or in building new installations? ☐ **Yes** ☐ **No**

If yes, is the treated lumber in contact with the growth substrate? ☐ **Yes** ☐ **No**

Attach a diagram of the facility.

Diagrams of facilities should include the layout of the facility, overall dimensions, including size of internal divisions, storage, and packaging areas, etc.

Total square feet for this facility:

How long has this facility been managed organically? years

Ventilation Type:	Heat Source (include fuel type):

Please describe the pest control practices in the production facility – including preventive measures, mechanical traps, and any substances used.

If you are using any substances as pest control measures, please complete the CSI form **ORG_FAR_07_Off-Farm Inputs**, or your own listing, and submit it with all product labels and SDS (if applicable) to CSI for review and approval.

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B. Growing Procedure

Type of mushroom(s) to be grown:

Please complete the CSI form **Listing of Seeds, Seedlings and Planting Stock (ORG_FAR_06_Seed listing)** for all spawn used in your operation. Please submit affidavits from spawn suppliers stating spawn production practices. Any spawn used shall not have been produced by recombinant DNA technology.

If you wish to use conventional spawn, please complete the **CSI Commercial Availability Search Record (ORG_06_Commercial Availability Search)** or provide equivalent supporting documentation.

Please describe your mushroom growing procedure, including length of growing cycle, substrate being used, harvesting procedures and post-harvest handling (you may either describe your procedure below or submit separate procedures).

Please list the source and ingredients of the substrate(s) being used or attach the appropriate records.

Do you use hay or straw (or other agricultural substance) as a substrate? ☐ **Yes** ☐ **No**

If yes, please provide a copy of the organic certificate for your agricultural substance used as a substrate, as it must be certified organic.

Do you use composted material as a growth substrate for your mushrooms? ☐ **Yes** ☐ **No**

If yes, are there feedstocks in the compost which may have been contaminated with substances prohibited under section 1.4.1 of CAN/CGSB-32.310? Please provide documentation to confirm the absence of these substances, or documentation to substantiate the common degradation of such contaminants during the composting process.

☐ **Attached**

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If you have sourced your compost off-farm, please provide evidence that the off-farm compost meets the testing requirements for trace contaminants (i.e., heavy metals), foreign matter and human pathogens.

☐ **Attached**

Are you using manure as a growth substrate, or ingredient in your substrate? ☐ **Yes** ☐ **No**

If yes, please submit documentation demonstrating that the manure has been composted in accordance with the appropriate standard.

☐ **Attached**

Are you using any non-organic agricultural material as a substrate? ☐ **Yes** ☐ **No**

If yes, please submit documentation demonstrating that the non-organic agricultural material has been composted in accordance with the appropriate standard.

C. Split Operation

Do you produce non-organic mushrooms? ☐ **Yes** ☐ **No**

If yes, describe how you prevent any prohibited substances from drifting or otherwise coming into contact with your organic mushrooms:

Describe how you keep your non-organic and your organic mushrooms separate:

Prevention of commingling of organic and non-organic mushroom is accomplished by:

☐ Time

Explanation:

☐ Visual distinction (mushroom varieties are visually distinguishable)

Explanation:

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D. Sanitation

Describe how you sanitize your facility. Please ensure you list all products used in sanitation. If you have a sanitation SOP, please attach it to this application.

Please complete and submit the CSI form **ORG_FAR_07 – Listing of Off-Farm Inputs** for all sanitation products used, or provide your own list, and submit product spec sheets and MSDS (if applicable) for review and approval by CSI.

SECTION 3: LOG MUSHROOM PRODUCTION

A. Production History ☐ **Not Applicable**

Are your mushrooms grown: ☐ In outdoor field areas ☐ In a greenhouse ☐ In a forested area

B. Log Information

Are your mushroom logs: ☐ From your land ☐ Purchased ☐ Both

Please provide a detailed description of how you source your mushroom production logs.

If you have owned your land less than three years, or purchased logs, you must attach an affidavit from the previous owner, or log producer, stating that the logs originate from trees that have been grown in areas free of substances prohibited by section 1.4.1 of CAN/CGSB-32.310 for three years, and have not been treated post-harvest with substances prohibited by section 1.4.1.

Please describe your activities for ensuring that the cultivation site(s) are free of debris from understory and diseased trees.

C. Growing Procedure (Log Production)

Type of mushroom(s) to be grown:

Please describe your growing procedure including length of growing cycle, number of logs being used for production, harvesting procedures and post-harvest handling (you may either describe your procedure below or submit separate procedures).

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Please complete and submit the CSI form **Listing of Seeds, Seedlings and Planting Stock (ORG_FAR_06_Seed listing)** for all spawn used in your operation. Please submit affidavits from spawn suppliers stating spawn production practices.

If you wish to use conventional spawn, please complete and submit the **CSI Commercial Availability Search Record (ORG_06_Commercial Availability Search)** or provide equivalent supporting documentation.

SECTION 4: DISEASE MANAGEMENT

Please describe the measures taken in your production system to prevent disease.

If you use any substances to control disease, please complete and submit the CSI form **ORG_FAR_07_Off-Farm Inputs** or submit your own listing and submit the product spec sheet/label information and MSDS (if applicable) to CSI for review and approval.

Please describe how you dispose of any diseased mushrooms strains so as to prevent contamination of the rest of the production site.

SECTION 5: ON-FARM PROCESSING

If you intend to slice, package, label, etc. your mushroom production, please complete and submit the CSI form **ORG_FAR_11 – On-Farm Handling Questionnaire** and submit it to CSI.

If you are bringing in organic mushrooms from off-farm to process, package, or label, then we ask that you complete the **ORG_PRO_04_Processor System Plan**.

SECTION 6: MAINTENANCE OF ORGANIC INTEGRITY

A. HARVEST CONTAINERS:

What containers are used for harvesting? ☐ Cardboard/waxed boxes ☐ Wooden totes ☐ Plastic containers ☐ other _____

Are the harvest containers cleaned prior to organic crop harvesting? ☐ **Yes** ☐ **No** ☐ **Not applicable**

Are the harvest containers used for organic crops only? ☐ **Yes** ☐ **No** ☐ **Not applicable**

What potential contamination or co-mingling problems do you have with harvest or transport of organic crops?

B. CROP STORAGE: ☐ No organic crop storage

A list must be maintained of all storage areas associated with the farm (both on-farm and off-farm sites) that allows for a running inventory of organic product.

Describe the identification system you have established for your storage area to permit traceability and prevent any commingling or contamination of the organic product.

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Do you use the same storage areas for organic, transitional, and conventional crops? ☐ **Yes** ☐ **No** If yes, describe how you segregate organic crops from non-organic crops?
If yes, describe how you clean storage units prior to storage of organic crops?
Does your clean-out of your storage area prevent: • commingling with conventional products ☐ **Yes** ☐ **No** • contamination of organic crops from non-approved substances ☐ **Yes** ☐ **No**
Please submit a copy of your completed questionnaire and all attachments to: **Seeds Canada dba Centre for Systems Integration** **85 Albert Street, Suite 1100** **Ottawa, Ontario** **K1P 6A4** **1-800-516-3300** **Email: info@seeds-canada.ca**

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