ORGANIC SYSTEM PLAN– CROP PRODUCERS

Business Name: 
Certification Number: 

Section O. Fungi [NOS 205.105, 205.202, 205.204, 205.206(f)] 205.272

☐ Not Applicable, no mushroom production.

Spawn ☐ Not Applicable. Skip to Agar Medium

1. Check all sources of spawn used in your mushroom operation.
   ☐ Spawn companies ☐ Provided through contract
   ☐ Other (please specify):

2. Do you propagate your own spawn?
   ☐ Yes ☐ No
   2a. If yes, describe your propagation procedures.

3. Describe how spawn is used in your organic production, including the names of the production areas.

Tip! Non-organically produced spawn may be used only if organic forms are not commercially available.

Commercial availability is defined as “the ability to obtain a production input in an appropriate form, quality, or quantity to fulfill an essential function in a system of organic production or handling, as determined by the certifying agent in the course of reviewing the organic plan.”

Producers are required to contact three or more suppliers who offer organic varieties before deciding to use a non-organic variety. Records must be maintained to verify practice.

Genetically modified spawn and spawn grown on genetically modified substrate is not allowed. Non-GMO spawn documentation is required for any non-organic spawn used.
4. Do you use nonorganic spawn?  

☐ Yes  ☐ No

4a. If yes, describe your attempts to source organic spawn. Include details of the documentation you maintain to verify these attempts

**Tip!** All agricultural materials used as amendments for spawn propagation must be certified organic. Include all spawn propagation amendments in your Materials Inventory.

<table>
<thead>
<tr>
<th>Agar Medium</th>
<th>☐ Not Applicable. Skip to Growing Medium</th>
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5. Describe how agar medium is used in your organic production system.

6. Does your agar medium contain antibiotics?  

☐ Yes  ☐ No

6a. If yes, how do you ensure it doesn't directly contact the certified organic production?

**Tip!** All agricultural materials added to agar medium must be certified organic. Include all agar medium products and amendments in your Materials Inventory.

**Growing Medium**

**Tip!** Agricultural materials other than wood used in production substrate must be certified organic unless the materials are composted.

- Materials derived from wood (sawdust, logs) must originate from trees that have been grown without prohibited materials for at least 3 years, and must not be treated with prohibited materials post-harvest.
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7. Do you use materials derived from wood in the growing medium?  
   □ Yes  □ No

   7a. If yes, how do you verify the trees that produced the wood materials were grown without prohibited materials 
       for three years prior to tree harvest?

8. Do you use non-composted agricultural materials, other than wood, in the growing medium?  
   □ Yes  □ No

   8a. If yes, how do you verify these materials are certified organic?

9. Is compost used in the production of mushrooms?  
   □ Yes  □ No

   9a. If yes, describe how compost is used in your system? Ensure the Soil Fertility and Crop Nutrient Management 
       Organic System Plan section accurately describes your composting practices.

10. Are amendments added or treatments made to the growing medium?  
    □ Yes  □ No

11. Describe how growing medium is used in your organic production system.

Tip! Include all products, materials, and amendments used in the growing medium on your Materials Inventory.

Facilities

Tip! Organic and nonorganic production must be in separate defined production areas. Procedures must be in place to 
prevent contact between organic mushrooms and prohibited materials throughout the entire process.
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12. Is there lumber treated with arsenate or other prohibited materials located in your mushroom production area(s)?
   □ Yes □ No

   12a. If yes, how do you prevent treated lumber from contaminating organic fungi production?
       □ Used in packaged product storage area only
       □ Labels on treated lumber to alert staff
       □ Standard Operation Procedures (attach)
       □ Other (please specify):

13. Do you also produce conventional (noncertified) mushrooms or fungi?
   □ Yes □ No

   13a. If yes, describe how you ensure organic mushrooms are not commingled with noncertified mushrooms and fungi.

14. Attach a facility map that shows the location for receiving, spawning, incubation, fruiting, harvesting, packing, storage, shipping, and any other organic mushroom / fungi production activities.