



ORGANIC SYSTEM PLAN – HANDLERS AND PROCESSORS

Business Name:	Certification Number:
Name of Individual Completing this Form:	County:

Section C. Cleaning, Sanitation

[NOS 205.103, 205.270, 205.272]

Not Applicable – No organic products are handled or stored (e.g. Brokerage and Marketing Companies)

Tip! The National Organic Standards require that handling practices and procedures present no contamination risk to organic products. Procedures used to clean equipment and ensure no contamination of organic and non-organic products on shared equipment must be documented.

1. Check all cleaning methods used on food contact surfaces prior to handling organic products.

- | | | |
|---|---|---|
| <input type="checkbox"/> Sweeping | <input type="checkbox"/> Soap and water | <input type="checkbox"/> Steam cleaning |
| <input type="checkbox"/> Scraping | <input type="checkbox"/> Manual washing | <input type="checkbox"/> Sanitizing |
| <input type="checkbox"/> Vacuuming | <input type="checkbox"/> Clean in place | <input type="checkbox"/> Other (specify): |
| <input type="checkbox"/> Compressed air | <input type="checkbox"/> Purging of equipment | |

Tip! All cleaning or sanitation materials must be included on your non-organic substance spreadsheet. Materials may be added or removed at any point in the year by contacting the Olympia office.

2. Describe what intervening steps you take to ensure no residues from cleansers or sanitizers remain on equipment. These steps may include, but are not limited to, use of non-residual materials, potable water rinses, evaporation, or residue testing.

3. Describe the type of documents maintained to document that cleaning procedures are implemented.

Tip! All equipment and food contact surface cleaning must be documented and records available at inspection. If materials are used at your facility that are known to leave residues even after a potable water rinse (e.g. quaternary ammonium), you must take additional steps to prevent contamination of organic products and have documentation of your preventative steps available during inspections.