## Georgia Crop Improvement Association Organic Certification Program

Phone: 706-542-2351 Fax: 706-542-9397 2425 South Milledge Avenue Athens, GA 30605

Website: <u>WWW.georgiacrop.com</u>

▶ The manager of the facility must answer the questions below.



**Date** 

## STORAGE FACILITY AFFIDAVIT

National Organic Program section 205.101(b)(1) allows organic operations to send their products to non-certified facilities as long as the products are packaged or otherwise enclosed in a container prior to being received or acquired. Organic products must remain in the same package or container and may not be repacked or re-labeled while in the control of the non-certified facility. GCIAOCP can waive the requirement for an annual inspection of facilities if the facility complies with the requirements to safeguard the organic products from contacting prohibited substances. To request a waiver of inspection:

<ul> <li>Copies of the Storage Facility Affidavit must be kept by both the GCIAOCP certified operation and the facility.</li> <li>The Storage Facility Affidavit must be submitted to GCIAOCP annually by the certified operation.</li> </ul>		
Date:		
Name of Facility:		
Manager or Owner:		
Physical Address:		
Name of GCIAOCP certified operation using this facility:		
Which type(s) of storage occur here: □ Dry □ Cold □ Freezer □ High Pressure Pasteuriz □ Other  Please complete the table below to describe the storage activities:	ation (	HPP
· · · · · · · · · · · · · · · · · · ·	Yes	No
1 Does the storage facility implement necessary measures to protect the organic product from contacting prohibited substances such as pesticides?		
2 Does the GCIAOCP certified operation retain ownership of the product during storage at the non-certified facility?		╅
<b>3</b> Is the organic product packaged or enclosed in a container prior to being received and does it remain in that enclosed container while it is in storage at the non-certified facility?		
4 Do the appropriate records indicate that the product is "organic"?		
<b>5</b> Are the records detailed enough to disclose description and amounts of organic products transferred, and to link any lot numbers assigned by the GCIAOCP-certified operation with tracking numbers or lot numbers assigned at the facility?		
6 If pesticide fogging is performed or pesticide sprays are applied to areas where packaged or otherwise enclosed organic products are stored, are the organic products removed prior to application or covered with impermeable coverings, or otherwise protected from contacting pesticides and is this documented with written records?  ☐ Not Applicable, no pesticide applications		
7 Does the storage facility further process the organic product, including sorting, culling, icing, hydro cooling or hydro vacuuming?		
8 Does the storage facility label or re-label the organic product?		
<b>9</b> Does the storage facility apply any substance to the organic product or its permeable or unsealed packaging or container, including water, ethylene or controlled atmosphere treatment?		
In order to qualify for an inspection waiver, the answer to questions 1-6 must be "YES" and questions 7-9 must be "NO"		

GCIAOCP reserves the right to inspect any facility storing organic product owned by a GCIAOCP certified operation as specified in NOP 205.400. If it is determined that the facility has misrepresented policies or procedures as stated on this waiver, or acts in a manner that might jeopardize organic integrity or tracking of the organic product, the GCIAOCP client using the facility will be notified. The GCIAOCP client will be held responsible for correcting any noncompliance issues according to the timeline set by GCIAOCP.

**Signature** 

Name (Facility Manager)