

MAPLE SYRUP ORGANIC SYSTEM PLAN

***Please read the Maple Syrup section of the MCS Organic Certification Practice Manual. Please answer all questions and write in "n/a" if a question is not applicable to your operation.*

SECTION I GENERAL SUGARBUSH INFORMATION

1.1. (a) How many sugarbush acres do you own? _____ (b) lease? _____

1.2. Has all of this land been free of synthetic fertilizers and pesticides for the past three years?
 Yes No. If NO, what products were used and what was the date of application?

1.3. Are there any practices on or near the maple stands you tap that might be a source of contamination? (For example aerial spraying for spruce budworm).

1.4. (a) What is the total acreage of sugar bush to be tapped this season _____.
 (b) Please complete the table below:

Name/Location of Sugarbush	Acres	Own or Lease?	Total Number of Taps	First year you tapped this sugarbush

We need an affidavit from each landowner that attests to the eligibility of the land for organic certification under National Organic Program regulations (form enclosed).

1.5. (a). How much syrup was produced last year? _____

(b). How much syrup do you estimate you will produce this year? _____

1.6. Do you buy sap? Yes No
 If YES, please list where the sugarbushes are located and who owns them in the space below and attach organic certificates:

Location of Sugarbushes	Owner

SECTION III. PROCESSING OF SAP

Specify the following:

- 3.1. a. Please provide a separate diagram of sap flow and storage at the sugar house before it is boiled.
- b. Do you use a sand filter?
- c. Do you use ultraviolet light treatment?
- d. Do you use reverse osmosis?
- 3.2. If sand is used to filter the sap, describe how unit is maintained. List any chemicals used and how unit is purged/rinsed.
- 3.3. If reverse osmosis equipment is used, answer the following questions:
- a. What is the name of the unit?
- b. What type of filters are used?
- c. How are filters cleaned?
- d. Name cleaning agents.
- e. How and where are filters stored?
- f. Name all storage chemicals.
- g. Describe how filters are rinsed before being used again.
- 3.4. What is the type, model name, and age of your evaporator?
- 3.5. Type of fuel used to run evaporator?
- 3.6. Are air injectors used in the evaporator? Yes No
If yes, answer the questions below:
- a. Where is air intake located?
- b. Is injected air being filtered?
- c. What type of filter is being used and how often is it changed?

SECTION IV. PROCESSING OF SYRUP

4.1. List all defoaming agents:

4.2. List all filter material(s) used to filter impurities from syrup:

4.3. Is anything else added to the syrup?

4.4. (a) What type(s) of bulk container is used to pack syrup? Specify

- galvanized
- stainless steel
- epoxy painted galvanized
- plastic
- other (describe _____)

(b) Who owns the containers, you or the buyer?

4.5. If reusing containers, describe your method for assuring that container is in good shape and will not contaminate the syrup.

4.6. Do you pack any syrup into another type of container or packaging material (for example, small glass bottles for retail sales)? If so, describe the process and the type of packaging material used.

SECTION V. SALES

5.1. a. Are your markets: Local Regional National International

b. Do you need US-Canada Equivalency? Yes No

5.2. Do you buy syrup to be resold? Yes No

If YES, how much do you purchase? _____ From whom? _____

5.3. Is it Certified Organic? Yes No. If YES, who certifies it? _____

SECTION VI. FACILITY CLEANING AND PEST CONTROL

6.1. How is sap contact equipment cleaned? Fill out the table below OR on a separate paper give us your standard sanitizing (and cleaning) operating procedure (SSOP).

Cleaning product	Where and when used?
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6.2. Are any fumigants (e.g., moth balls) or pest control products used? If so, list product names and how they are used below:

Fumigant or pest control product	How used?

6.3. Is all equipment used in tapping, sap collection, evaporation, stored in this facility? If not, where is it stored?

6.4. Is equipment stored near fuel or other chemicals that might be a source of contamination?

SECTION VII. FOREST MANAGEMENT

7.1. Do you have a Forest Management Plan? Yes No

7.2. Have you or the landowner performed any soil pH or soil nutrient tests on your sugarbush?
 Yes No. If YES, describe the results and any measures taken.

7.3. Have any fertility amendments been applied by you or the landowner to forest tracts in which you tap?
 Yes No. If YES, identify amendments, rate of application, and year applied.

7.4. Describe the thinning procedure used by you or the landowner in your sugarbush, including timing and methods used.

7.5. What kinds of vertebrate pests (rodents) do you have and how do you/the landowner manage the problem?

Pests	Management

7.6. What kinds of diseases (fungal, bacterial, etc) do you have and how do you/the landowner manage the problem?

Diseases	Management

7.7. What kinds of insect pests do you have and how do you/the landowner manage the problem?

Pests	Management

SECTION VIII. RECORDS

8.1. Documentation is an important part of being certified organic. You are expected to keep records concerning all aspects of your organic operation. Below is a checklist of the types of records an inspector expects to see. Please put a check mark next to the ones you keep:

Type of records	Do you keep these records?	Concerns or questions?
1. Field activity log for all forest activities such as thinning, line and pump station maintenance, tapping and tap removal.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
2. A field history for each separate tract of land to be tapped.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
3. Receipts for all purchased inputs (defoamers, filters, DE, cleaning materials).	<input type="checkbox"/> Yes <input type="checkbox"/> No	
4. Standard operating procedures (SOP's) for cleaning/sanitizing of equipment, pans etc., including names and manufacturers of all materials used OR cleaning logs.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
5. Pest control records	<input type="checkbox"/> Yes <input type="checkbox"/> No	
6. Lot numbers must be displayed on retail and wholesale containers.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
7. Production and sales records for the current year and the past year.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
8. Current State of Maine license	<input type="checkbox"/> Yes <input type="checkbox"/> No	

Signature of Producer _____ Date _____

Signature of Producer _____ Date _____