

MUSHROOM CULTIVATION SUPPLEMENT

If you wish to certify cultivated mushrooms, please fill out this form.

1. Cultivated Mushrooms - Feed & Media

a) Describe the overall set up for cultivation. Enclose diagrams and flowcharts.

b)

Mushroom type	Spawn Source	Spawn Certifier	Growing Medium	Medium Source

c) If growing on logs or sawdust, describe the past 3-year history of the woodlot. A field history form should be attached and an affidavit from the landowner (if someone other than yourself).

d) If growing on grain or other plant-derived materials, describe below. A field history form if you are growing the crop or an organic certificate if you are purchasing should be attached.

e) List all supplements and other inputs (e.g., wax) that are used to grow the mushrooms.

2. Pests

a) What are the major insect or other pest problems?

b) Describe control methods and practices you use to manage or avoid pests.

3. Disease

a) What are the major disease problems you encounter?

b) Describe methods and practices you use to control or avoid disease problems.

4. Harvesting

Describe the harvesting of the mushrooms.

5. Post Harvest Handling

Describe post harvest handling of mushrooms.

6. Storage

Describe storage of the mushrooms.

7. Packaging

Describe packaging used for the mushrooms.

8. Record keeping

Describe all records kept of production and processing of mushrooms.

9. Facility Management.

Describe sanitation for the facility or facilities for growing, harvesting and storing mushrooms.
List all products used.