

MUSHROOM CULTIVATION SUPPLEMENT

To certify cultivated mushrooms, mushroom spawn, or substrate blocks please complete this form.

1. Cultivated Mushrooms - Feed & Media

a) Describe the overall set up for cultivation. Attach SOP's, diagrams and flowcharts.

b)

Mushroom type	Spawn Source	Spawn Certifier	Growing Medium	Medium Source

c) If growing on logs or sawdust, please verify no exposure to prohibited materials or addition of any synthetic substances. A letter from your supplier may be needed.

d) If growing on grain or other plant-derived materials please list these materials and their sources.

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 mushroom harvesting.

5. Post-Harvest Handling

Describe post-harvest handling of mushrooms.

6. Storage

Describe mushroom storage.

7. Packaging

Describe packaging used for 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.

10. Monitoring Practices

What monitoring practices are used to verify that your organic mushroom plan is effectively implemented and how frequently do you use them? (For example: microbial tests, visual observations, water tests, etc.)