

Name: _____

MAPLE SYRUP ORGANIC SYSTEM PLAN

***Please read the enclosed MCS Guidelines for Certification of Maple Syrup.
Please answer all questions and write "N/A" if not applicable.***

SECTION 1 - GENERAL SUGARBUSH INFORMATION

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

1.2. Sugar bush free of synthetic fertilizers and pesticides for past three years?

Yes No. If NO, what products were used _____
and what was the date of application? _____.

1.3. Any activities in or near sugar bush that might be a source of contamination? (For example, aerial spraying for spruce budworm).

1.4. (a) What is total acreage of sugar bush to be tapped this season? _____.

(b) Please complete the table below:

| Name/Location of Sugar bush | Acres | Own or Lease? | Total Number of Taps | First year tapped |
|-----------------------------|-------|---------------|----------------------|-------------------|
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We need an affidavit from each landowner attesting to eligibility of land for certification (form enclosed).

1.5. Do you buy sap? Yes No

If YES, please list sugar bush locations and owners below and attach certificates:

| Location of Sugar bushes | Owner |
|--------------------------|-------|
| | |

1.6. Do you process any **non-certified** sap? Yes No If YES, identify source(s):

1.7. Attach sugar bush maps. Include roads, main collection lines, tanks, pump stations, sugar house. Maps only need to be re-submitted when there are changes.

SECTION 2 - TAPPING & SAP COLLECTION

2.1. (a) Estimate total number of taps from all sugar bush _____

(b) Spout size used: Number of standard spouts (7/16") _____

 Number of health spouts (5/16") _____

2.2. Estimate the number of trees you tap by DBH category:

10" — 18" inches _____

18.1" — 25" inches _____

25" inches or more _____

2.3. Method of tapping and collecting sap:

a. How do you decide which trees to tap?

b. How do you decide where to drill tap holes?

c. Do you use tubing? If so, please show main lines and pump stations on your maps.
Diagram enclosed Yes No

d. Does sap travel directly from trees to sugarhouse, or are there pump stations?
 Sugarhouse Pump Stations

e. If there are stations, describe equipment used in each.

f. Describe pumps used and vacuum pressure at tap.

2.4. Spout removal. How many days after the last sap flow are all spouts removed from trees?

2.5. Any chemicals put into tap holes? Yes No If YES, please add any new products to attached Materials List:

2.6. How are spouts cleaned and stored?

2.7. How are lines handled at season end? Cleaned? Add any new materials to Materials List.

SECTION 3 - SAP PROCESSING

****Please include a diagram of your sap processing facility.****

Specify the following:

- 3.1. a. Please draw a sugar house diagram showing equipment, sap storage and flow.
Diagram enclosed: Yes No
 - b. Do you use a sand filter?
 - c. Do you use ultraviolet light treatment?
 - d. Do you use reverse osmosis?
- 3.2. If sand or other sap filter(s) used, list any cleaners. How is unit purged/rinsed/maintained?
- 3.3. If reverse osmosis used, answer the following:
 - a. Name of the unit?
 - b. Type of pre-filters and membranes are used?
 - c. How are pre-filters and membranes cleaned, including gallons of water used per flush?
 - d. Add any new RO cleaners to Materials List.
 - e. How and where are filters and membranes stored?
 - f. Add any new storage chemicals to Materials List.
 - g. Describe how filters and membranes are rinsed before being used.
- 3.4. What is the type, model and age of evaporator?
- 3.5. Are air injectors used in evaporator? Yes No
If yes, answer the questions below:
 - a. Where is air intake located?
 - b. Is injected air being filtered? Yes No
 - c. What type of filter is being used and how often is it changed?

SECTION 4 - PROCESSING OF SYRUP

4.1. Add any new defoamers to Materials List.

4.2. Add any new syrup filter aids to Materials List.

4.3. Is anything else added to syrup?

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

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

(b) Who owns the containers?

4.5. If reusing containers, describe method for checking that containers are clean and will not contaminate syrup.

4.6. Do you pack any syrup into smaller containers (for example, glass bottles for retail sales)? If so, describe process and type of packaging used.

SECTION 5 - SALES

5.1. a. Are your markets: National International Markets Maine Only

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 buy? _____ From whom? _____

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

SECTION 6 - FACILITY CLEANING AND PEST CONTROL

6.1. How is sap contact equipment cleaned? Add any new products to Materials List. Give frequency of use OR attach your standard cleaning/sanitizing procedure.

| Product Name/Manufacturer | Where and when used? |
|---------------------------|----------------------|
| | |

6.2. Are any pest control products or poisons used? Add any new products to Materials List.

| Product Name/Manufacturer | How used? |
|---------------------------|-----------|
| | |

6.3. Where is equipment used in tapping, sap collection, and evaporation stored?

6.4. Is equipment stored near materials that might be a source of contamination?

SECTION 7 - FOREST MANAGEMENT

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

7.2. Is the land enrolled in a sustainable forestry program? Yes No

If YES, describe the program:

7.3. Have any fertility amendments been applied to sugar bush? Yes No

If YES, identify amendments, rate of application and year applied:

7.4. What conservation practices are used in your sugarbush?

- Erosion control
- Forest biodiversity
- Wildlife habitat
- Soil quality
- Water quality
- Other: _____

Name: _____

7.5. Any vertebrate pests (rodents) present and, if so, how do you manage them?

| Pests | Management |
|-------|------------|
| | |

7.6. Any tree diseases (fungal, bacterial, etc) present and, if so, how do you manage them?

| Diseases | Management |
|----------|------------|
| | |

7.7. Any insect pests present and, if so, how do you manage them?

| Pests | Management |
|-------|------------|
| | |

7.8. What monitoring practices do you use in your operation, and how frequently do you use them? (For example: brix testing, visual observations of tree health, soil erosion, etc.)

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SECTION 8 - RECORDS

8.1. You must keep the following records. Please check appropriate boxes below:

| Required Records (All records must be available at the time of inspection). | |
|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| | Field activity log for all forest activities, such as thinning, line and pump station maintenance, tapping, tap removal. |
| | A field history for each separate tract of land to be tapped |
| | Receipts for all purchased inputs (defoamers, filters, DE, cleaners, sanitizers) |
| | Standard operating procedures (SOPs) for cleaning/sanitizing of all sap contact equipment, pans, tanks. |
| | Pest control records. |
| | Lot numbers on retail and wholesale containers |
| | Production and sales records for the current and past year. |
| | Current State of Maine license |