

MOFGA Certification Services, LLC
ORGANIC HANDLING PLAN - SLAUGHTERHOUSE ADD-ON

Who Fills out this form: All slaughterhouses must complete this form and submit along with the Organic Handling Plan.

Section 1. Overview (NOP 205.200)

1.1 Type of Slaughterhouse:

USDA Inspected State Inspected Custom Exempt

1.2. Types of animals handled organically:

Beef Pork Sheep Goat Poultry Deer Other: _____

1.3. Types of animals handled non-organically

Beef Pork Sheep Goat Poultry Deer Other: _____

1.4. Post slaughter processing (Enclose a multi-ingredient product profile for each process.):

Sausage with casing (brand name of casing used _____)
 Sausage without casing
 Smoking
 Other: _____

Section 2. Livestock Handling (NOP 205.236, 205.237, 205.239)

§205.236 The NOP requires that organic livestock products come from animals under continuous organic management. Records must be maintained preserving the identity of all organic animals. §205.237 The NOP requires 100% organic feed. Antibiotics and ionophores are not allowed in organic feeds. §205.239 The NOP requires that organic livestock have access to certain conditions which accommodate the health and natural behavior of animals, with structures designed to allow for reduction of potential for livestock injury.

2.1 How are organic animals tagged or marked when they arrive at your facility?

2.2 How are organic animals housed prior to slaughter?

2.3 Are animals from different farms grouped together in holding areas? Yes No

a) If yes how is animal fighting and stress minimized?

2.4 Do animals typically stay overnight? Yes No

a) If yes how many nights do the animals stay at the facility?

2.5 What type of bedding is used?

a) If bedding is agricultural is it certified organic? Yes No

Please have a copy of the organic certificate verifying the source of bedding.

2.6 Describe animals' access to feed and water.

2.7 Is feed made available to animals? Yes No

a) If yes all feed must be certified organic. Please list feed sources below. Please have a copy of the organic certificate verifying the feed as certified organic.

Feed Type	Total amount purchased this year	Source	Certified organic by: (e.g. MOFGA)

2.8 Are gates and chutes maintained to be free of sharp edges? Yes No

2.9 How are slips and falls minimized when animals enter the kill room/chute?

2.10 During the last year have any animal handling issues been raised by the USDA inspector? Yes No
 If yes, what were the issues and how were they addressed? (Please have reports available for the inspector to review)

Section 3. Assurance of Organic Integrity (NOP 205.201(a), 205.270, 205.272)

3.1. Describe each individual post-slaughter process or attach a process flowchart.

3.2. What specific steps are taken when handling organic animals or carcasses in order to avoid comingling, contamination, or confusion with conventional animals or carcasses:

a. When receiving live for processing:

b. When receiving carcasses for processing:

c. When disinfecting carcasses:

d. While hanging/curing:

e. When placing in chill tanks:

e. While cutting and packaging:

3.3. What products are used for E.coli reassessment or pathogen reduction on organic carcasses?

- Ozone^ 170 degree water Chlorine * Acetic Acid (Vinegar) **
 Lactic Acid^ Peracetic/Peroxyacetic Acid^ Other:_____

(^ Appears on USDA-NOP National List (NOP 205.605) without restriction, * Appears on USDA-NOP National List (NOP 205.605) with restriction (... residual chlorine levels in the water shall not exceed the maximum residual disinfectant limit under the Safe Drinking Water Act...), ** Must be Organic and you must have Letter of Guarantee from the producer for your meat inspector and your HACCP plan)

Brand Name used:_____

(attach Label(s) and MSDS sheet(s) with application).

3.4. Has the SSOP in your HACCP Plan been updated to reflect organic processing procedures? Yes No