Standard Inspection Program for Organic Processors

according to the European Regulation (EC) 834/07, the US National Organic Program (NOP), JAS, and CERES standard interpretation

As a minimum, the inspection of organic processors will cover the following aspects:

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<tr>
<td>1</td>
<td><strong>Review</strong></td>
<td>of the organic management plan and its implementation.</td>
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| 2 | **Physical inspection** | Visit to all processing lines, places of raw material reception, storage rooms for raw material, semi-finished and finished products, packing units, etc., including subcontracted units, focussing on:  
- Origin of organic raw materials  
- Separation (in time or space) from non-certified products throughout the whole process, from product reception to final sale or delivery  
- Use of processing aids and food additives  
- Cleaning and pest control procedures  
- GMO (genetically modified organisms)  
- Prohibited methods (ionising radiation, etc.)  
- Possible contact with prohibited or otherwise polluting substances  
- Labelling and traceability |
| 3 | **Records** | - Drawing of the unit, including eventual subcontracted units  
- Flow chart, describing the process(es)  
- Contracts with subcontracted units  
- Recipes  
- Copies of valid certificates of all raw material providers  
- List of raw material providers  
- List of clients for organic products  
- Records on all purchases of organic raw material  
- Records on reception procedure, according to EU-Regulation (see our Brief Information on Reception Procedure)  
- Storage books  
- Processing records  
- Pest control records, list of products used for cleaning, disinfection, pest control  
- Non-GMO declarations for processing aids or raw materials, which could potentially be produced with the help of GMO  
- Records on outgoing organic products  
- Bookkeeping  
- Chapters on organic processing in quality manual (if existing) |

Please be aware, that these are the minimum requirements. In many cases, additional issues will have to be included in the inspection schedule!
<table>
<thead>
<tr>
<th>4</th>
<th>See also</th>
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<td>• CERES policies on:</td>
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<td>o Traceability</td>
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<td>o Pesticide residues and sampling frequency</td>
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<td>o Minimum sanitary conditions</td>
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<td>o Pest control in processing units</td>
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<td>• Brief information on organic processing</td>
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<td>• Management plan organic processing</td>
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