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WAREHOUSE AFFIDAVIT



National Organic Program section 205.101(b)(1) allows organic operations to store their products at non-certified facilities as long as the products are packaged or otherwise enclosed in a container prior to being received or acquired. Organic products must remain in the same package or container and may not be repacked or re-labeled while in the control of the storage operation. Please have the manager of the storage facility complete this document.

| Date: | | | |
|--|--|-----|----|
| Name of Facility: | | | |
| Manager or Owner: | | | |
| Physical Address: | | | |
| Organic Warehousing Provided for: (Name of QAI certified company) | | | |
| Which type(s) of storage occurs here: \Box Dry \Box Cold \Box Freezer \Box Other | | | |
| Please complete the table below to describe storage activities: | | | |
| _ | | Yes | No |
| 1 | Does the storage facility implement necessary measures to protect the organic product from contacting prohibited substances such as pesticides? | ╽╙ | Ш |
| 2 | Does the QAI certified operation certified operation retain ownership of the product during storage? | | |
| 3 | Is the organic product packaged or enclosed in a container prior to being received and does it remain in that enclosed container during storage? | | |
| 4 | Do the appropriate records indicate that the product is "organic"? | | |
| 5 | Are the records detailed enough to disclose description and amounts or organic products transferred, and to link any lot numbers assigned at the storage facility? | | |
| 6 | If pesticide fogging is performed or pesticide sprays are applied to areas where packaged or unpackaged | | |
| | organic products are stored, are the organic products removed prior to application or covered with impermeable coverings, or otherwise protected from contacting pesticides and is this documented with written records? | | |
| 7 | Does the storage facility further process the organic product, including sorting, culling, icing, hydrocooling, or vacuum cooling? | | |
| 8 | Does the storage facility label or re-label the organic product? | | |
| 9 | Does the storage facility apply any substances to the organic product or its packaging or container, including water, ethylene or controlled atmosphere treatment? | | |
| NAME (Facility Manager): | | | |
| SIGNATURE:DATE: | | | |
| QAI reserves the right to inspect any facility storing organic product owned by a QAI certified operation as specified in NOP 205.400. If it is determined that the storage operation has misrepresented policies or procedures as stated on this form or acts in a manner that might jeopardize organic integrity or tracking of the organic product, the QAI client using the facility will be notified. They will be held responsible for correcting any noncompliance issues according to the timeline set by QAI. | | | |
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