

(To be submitted with application - FM-OPC-01)

GUIDELINES FOR COMPLETING THE QUESTIONNAIRE

- 01. The information given in this questionnaire shall relate to each production/processing/manufacturing facilities for which certification is required. Supplements may be included where it is necessary to expand on any statement.
- 02. Only applicable part/parts s of the questionnaire shall be completed.

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- 03. The SLSI will ensure the confidentiality of all information furnished by the applicant in this questionnaire. This information is only disclosed to the designated auditors who are required to sign a confidentiality agreement. The names of auditors are sent to the applicant prior to audit.
- 04. The completed questionnaire shall be returned to the Director (Product Certification), SLSI with supplementary information if any.
- 05. This questionnaire has been prepared based on SLS 1324: 2018; Sri Lanka Standard Specification for Requirements for Organic Agriculture Production and Processing. [hereinafter referred to as the "standard"].

Name of the organization

Address of the organization :

Prepared by : SDD(PC)		Doc. No.: FM-OPC-02
Approved by : D(PC)	Date : 2021-01-01	Date: 2021-01-01
	Revision No.: 00	Issue No.: 01



Please tick (\checkmark or \times) in the relevant box given under each question.

1.0.	PRODUCT/PROCESS COMPLIANCE				
1.1.	GENERAL REQUIREMENTS				Remarks
4.1.1.	Do you ensure social, economic, and environmental stability in your organic production and processing system?	Yes 🗆	No 🗆	NA 🗆	
4.1.2.	Has the organic production and processing system developed towards an integrated and sustainable agricultural system suited to the local agro-eco system?	Yes 🗆	No 🗆	NA 🗆	
4.1.3.	Does the organic production system work in compatible with natural cycles and all other life forms?	Yes 🗆	No 🗆	NA 🗆	
4.1.4.	Do you use renewable and natural energy resources in your organic production and processing system?	Yes 🗆	No 🗆	NA 🗆	
4.1.5.	Do you use indigenous knowledge and traditional farming systems in organic production and processing?	Yes 🗆	No 🗆	NA 🗆	
4.1.6.	Do you maintain soil quality for long-term sustenance using locally adopted cultural, biological, and mechanical methods?	Yes 🗆	No 🗆	NA 🗆	
4.1.7.	Do you maintain and encourage natural biodiversity on the farm and its surroundings?	Yes 🗆	No 🗆	NA 🗆	
4.1.8.	Do you promote responsible use of water and maintain life forms in aquatic eco-systems?	Yes 🗆	No 🗆	NA 🗆	
4.1.9.	Have you taken measures to prevent activities causing environmental pollution?	Yes 🗆	No 🗆	NA 🗆	
4.1.10	Do you maintain a balance between crop and livestock production?	Yes 🗆	No 🗆	NA 🗆	
4.1.11	Do you maintain species-specific natural behaviour in livestock production and fulfil animal welfare requirements?	Yes 🗆	No 🗆	NA 🗆	
4.1.12	Are areas converted to organic and areas in-conversion switching back and forth between organic and conventional production methods?	Yes 🗆	No 🗆	NA 🗆	
4.1.13	Do you use gene technology, nano technology, ionizing radiation, or mutation breeding in organic production and processing systems?	Yes 🗆	No 🗆	NA 🗆	
4.1.14	Do you use any synthetic substances in any step of the organic production and processing system?	Yes 🗆	No 🗆	NA 🗆	
4.1.15	Have you prepared an organic management plan considering the requirements of SLS 1324 standard?	Yes 🗆	No 🗆	NA 🗆	
4.1.16	Have you developed an internal control system if more than one operator is functioning under an individual Organic Management Plan?	Yes 🗆	No 🗆	NA 🗆	
4.1.17	Do you use inputs only after assessment for the requirement to use them with knowledge of the origin and analysis of material for contaminants?	Yes 🗆	No 🗆	NA 🗆	
4.1.19	Are animals used for livestock production allowed to roam in wildlife parks and/or natural forests?	Yes 🗆	No 🗆	NA 🗆	
5.0	PRODUCTION REQUIREMENTS				
5.1	Total Ecosystem Management				
5.1.1	Are measures taken to facilitate biodiversity on the farm?	Yes 🗆	No 🗆	NA 🗆	

5.1.2	Are high conservation value areas or forest areas under state control located adjacent to the farm area?	Yes 🗆	No 🗆	NA 🗆	
5.1.3	Do you take measures to maintain natural habitats or establish them to enhance biodiversity on the farm?	Yes 🗆	No 🗆	NA 🗆	
5.1.4	Have you taken the necessary steps to recreate habitats for biodiversity where appropriate?	Yes 🗆	No 🗆	NA 🗆	
5.1.5	Do you take measures to improve diversity in plant production?	Yes 🗆	No 🗆	NA 🗆	
5.1.6	Do you maintain pollinating insects or encourage their existence?	Yes 🗆	No 🗆	NA 🗆	
5.2	Soil and water conservation				
5.2.1	Does the organic production and processing system conserve, maintain quality and promote use of soil and water in a sustainable manner?	Yes 🗆	No 🗆	NA 🗆	
5.2.2	Do you burn crop residues for disposal or burn vegetation for land preparation?	Yes 🗆	No 🗆	NA 🗆	
5.2.3	Are measures taken to conserve soil appropriate to the local conditions, such as climate, soil, and land use?	Yes 🗆	No 🗆	NA 🗆	
5.2.4	Do you take measures to minimize soil erosion and minimize loss of top soil?	Yes 🗆		NA 🗆	
5.2.5	Do you take adequate measures to prevent the contamination of surface and ground water and prevent excessive exploitation of water resources?	Yes 🗆	No 🗆	NA 🗆	
5.2.6	Have you taken approval for deep wells or extracting ground water?	Yes 🗆	No 🗆	NA 🗆	
5.2.7	Have you ensured that the irrigation water is free of contaminants?	Yes 🗆	No 🗆	NA 🗌	
5.2.8	Have you taken measures to prevent contamination of soil and water through sanitation facilities such as toilets and cesspits?	Yes 🗆	No 🗆	NA 🗆	
5.2.9	Are soil amendments crop specific and used in an integrated manner?	Yes 🗆	No 🗆	NA 🗆	
5.2.10	Do you take measures to prevent soil and water salination?	Yes 🗆		NA 🗆	
5.2.11	Do you take adequate measures to prevent pollution of waterways with effluent originating from the facility?	Yes 🗆	No 🗆	NA 🗆	
5.3.	Conversion to organic agriculture	1			1
5.3.1	Has the land been converted to organic?	Yes 🗆	No 🗆	NA 🗆	
5.3.2	If the land is not converted to organic, do you follow the techniques given in the standard for land conversion?	Yes 🗆	No 🗆	NA 🗆	
5.3.4	Have you prepared, documented, and maintained a conversion plan when converting to organic agriculture?	Yes 🗆	No 🗆	NA 🗆	
5.3.5	Have you identified the conversion period applicable for crops applied for certification? [Please refer to 5.4.1 to 5.4.6 of the standard]	Yes 🗆	No 🗆	NA 🗆	
5.3.6	Do you expect to reduce the conversion period?	Yes 🗆	No 🗆	NA 🗆	
5.3.7	Has the land been extensively exposed to synthetic chemicals ?	Yes 🗆			
5.4	Split and Parallel production				
5.4.1	Do you cultivate both conventional & organic crops on the same land?	Yes 🗆	No 🗆	NA 🗆	
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5.4.2	If both conventional and organic crops are cultivated on the same land, are conventional and organic production units physically, financially, and operationally separated?	Yes 🗆	No 🗆	NA 🗆	
5.4.3	Is the same crop cultivated organically and conventionally on the same land?	Yes 🗆	No 🗆	NA 🗆	
5.4.6	Have you taken the necessary steps to separate the harvest of organic and conventional products until the whole farm is converted to organic?	Yes 🗆	No 🗆	NA 🗆	
5.4.7	Do you maintain separate records for organic and conventional production?	Yes 🗆	No 🗆	NA 🗆	
5.5	Crop Rotation				
5.5.1	Do you encourage diverse crop rotation to include legumes, green manure crops, and shrubs?	Yes 🗆	No 🗆	NA 🗆	
5.5.2	Are leguminous cover crops included in crop rotation in the annual cropping system to improve soil fertility?	Yes 🗆	No 🗆	NA 🗆	
5.5.3	Are cover crops included in the perennial cropping system to hold soil in place, improve soil fertility and provide habitat for fauna?	Yes 🗆	No 🗆	NA 🗆	
5.5.4	Do you practice specific crop rotations, including legumes, on farms without livestock production?	Yes 🗆	No 🗆	NA 🗆	
5.5.6	Do you maintain a diversity of plant crops, hedgerows, wind breaks and multipurpose species to ensure no single pest, disease or weed can throw the system off balance?	Yes 🗆	No 🗆	NA 🗆	
5.6	Soil fertility and crop nutrient management				
5.6.1	Have you developed and implemented a long-term soil fertility management plan?	Yes 🗆	No 🗆	NA 🗆	
5.6.2	Has the soil fertility management been decided based on the soil type and crops in the agro-ecosystem?	Yes 🗆	No 🗆	NA 🗆	
5.6.3	Do you reuse and recycle farm residues?	Yes 🗆	No 🗆	NA 🗆	
5.6.4	Do you maintain and improve the soil organic matter content, crop nutrients, and soil fertility?	Yes 🗆	No 🗆	NA 🗆	
5.6.5	Are crop nutrient and soil fertility products used in a sustainable and responsible manner in a way that does not contaminate crops, soil, water, and biodiversity?	Yes 🗆	No 🗆	NA 🗆	
5.6.7	Have you taken measures to prevent the accumulation of heavy metals and other pollutants in the soil?	Yes 🗆	No 🗆	NA 🗆	
5.6.8	Is material applied to the land and crops in accordance with Appendix A of the standard?	Yes 🗆	No 🗆	NA 🗆	
5.6.9	Do you apply mineral fertilizers?	Yes 🗆	No 🗆	NA 🗆	
5.6.10	Do you take measures to return nutrients, organic matter, and other resources removed from the soil during harvesting?	Yes 🗆	No 🗆	NA 🗆	
5.6.11	Do you use raw or undecomposed manure?	Yes 🗆	No 🗆	NA 🗆	
5.6.12	Have you covered the storage places of manure and compost sites to prevent leaching and pollution of water ?	Yes 🗆	No 🗆	NA 🗆	
5.6.13	Do you use manure containing human faeces and urine?	Yes 🗆	No 🗆	NA 🗆	
5.6.14	Do you use urban waste and sewage sludge?	Yes 🗆	No 🗆	NA 🗆	
5.6.15	Do you use inputs from outside the farm?	Yes 🗆	No 🗆	NA 🗆	
5.6.16	Have you analysed soil and tissue before use of off- farm inputs?	Yes 🗆	No 🗆	NA 🗆	
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5.6.17	Have you taken measures to facilitate the diversity of	Yes 🗆	No 🗆	NA 🗆	
	species, encourage nutrient recycling, soil mitigation,				
	and nutrient loss?				
5.6.18	Have you selected tillage and cultivation equipment in	Yes 🗆	No 🗆	NA 🗆	
	a manner that maintains or improves soil quality and				
F C 10	minimizes erosion?				
5.6.19	Do you use hydroponic, aeroponic, nutrient-rich plastic films, or other similar methods to grow your crops?	Yes 🗆	No 🗆	NA 🗆	
5.6.20	Do you remove soil from the farm?	Vac 🗖	No 🗆		
		Yes 🗆			
5.6.21	Do you use microorganisms for soil improvement, water treatment, and animal waste treatment?	Yes 🗆	No 🗆	NA 🗆	
5.7	Seeds, seedling and Propagation material				
5.7.1	Do you use organically produced seeds and planting materials?	Yes 🗆	No 🗆	NA 🗆	
5.7.2	Do you use conventional seeds and planting	Yes 🗆	No 🗆	NA 🗆	
5.7.2	materials?				
5.7.3	Do you purchase organic seeds and planting materials	Yes 🗆	No 🗆	NA 🗆	
	from external sources?		-		
5.7.4	Do you maintain records of materials and quantities	Yes 🗆	No 🗆	NA 🗆	
	purchased?				
5.7.5	Have you obtained a declaration from the seller for	Yes 🗆	No 🗆	NA 🗆	
	any treatment of seeds and planting material ?				
5.7.6	Do you have the seller's organic certificate if organic	Yes 🗆	No 🗆	NA 🗆	
	seeds and planting material are purchased from external sources?				
F 7 7					
5.7.7	Do you use treated seeds/planting material ?	Yes 🗆	No 🗆		
5.7.8	Have you ensured that the substances used to treat	Yes 🗆	No 🗆	NA 🗆	
5.7.9	seeds comply with Appendix B of the standard?				
5.7.9	Do you preserve the genetic integrity of varieties and traditional ecotypes?	Yes 🗆	No 🗆	NA 🗆	
5.7.10	Do you use genetically modified seeds, transgenic	Yes 🗆	No 🗆	NA 🗆	
5.7.10	plants or planting material?				
5.7.11	Are seeds and planting material propagated under an	Yes 🗆	No 🗆	NA 🗆	
	organic management system in accordance with the				
	requirements of the SLS 1324 standard? (Clause 5.9.9)				
5.7.12	Is the propagation method based on generative	Yes 🗆	No 🗆	NA 🗆	
	propagation (seeds) and/or vegetative propagation?				
5.7.13	Are all multiplication practices conducted following	Yes 🗆	No 🗆	NA 🗆	
	organic management practices?				
5.7.14	Are propagation material, bedding material, and	Yes 🗆	No 🗆	NA 🗆	
	substrate composed of the substances listed in				
5.8	Appendices A & B of the standard? Pest, weed and disease management				
	-				
5.8.1	Do you take preventive measures such as disruption and elimination of pest habitats to control pests and	Yes 🗆	No 🗆	NA 🗆	
	diseases?				
5.8.2	Do you control pests through integrated methods ?	Yes 🗆	No 🗆	NA 🗆	
5.8.3	Do you use any substances to control pests, weeds, and	Yes 🗆	No 🗆		
5.0.0	diseases?				
5.8.4	If so, do they comply with the substances permitted in	Yes 🗆	No 🗆	NA 🗆	
	Appendix B of the standard?				
5.8.5	Do you use substances which are not given in Appendix	Yes 🗆	No 🗆	NA 🗆	
	B of the standard?				

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	organic farm unit?				
5.11.3	Is livestock maintained as an integral part of the	Yes 🗆 N	o 🗆	NA 🗆	
	stages of production?				
5.11.2	Are livestock and livestock products identifiable at all	Yes 🗆 N	o 🗆	NA 🗆	
	according to the requirements of the standard?				
5.11.1	Is livestock kept on an organic farm managed	Yes 🗆 N	o 🗆	NA 🗆	
5.11	Livestock Production				
5.10.10	Do you use organic substrate for mushroom?	Yes 🗆 N	o 🗆	NA 🗆	
	produced according to the standard requirements?				
	approval from certification body to use spawn not				
5.10.9	If you are not using organic spawn, have you taken		• _ • □		
5.10.8	Do you use organic spawn?	Yes 🗆 N	o 🗆	NA 🗆	
5.10.7	bo you use any substances for cleaning and sterilization?	Yes 🗆 N	o 🗆	NA 🗆	
5.10.7	and trays comply with Appendix D of the standard? Do you use any substances for cleaning and				
5.10.6	Do substances used to sanitize growing equipment	Yes 🗆 N	o 🗆	NA 🗆	
5.10.5	Do you sanitize growing equipment and trays?		o 🗆	NA 🗆	
	mushroom production?				
5.10.4	Do you maintain healthy growing environment in	Yes 🗆 N	o 🗆	NA 🗆	
5.10.3	Are buildings used for mushroom production dedicated to organic production?	Yes 🗆 N	o 🗆	NA 🗆	
5 10 2	standard fulfilled?				
	are the requirements given under clause 5.1.4 of the				
5.10.2	If you grow mushrooms in the natural environment,	Yes 🗆 N	o 🗆	NA 🗆	
	environment?				
5.10.1	Do you grow mushrooms in their natural	Yes 🗆 N	o 🗆	NA 🗆	
5.10	Mushroom Production			I	
	procedures?				
5.9.7	Do you practice soil regeneration and recycling		 o □	NA 🗆	
5.9.6	Do you use reusable and recyclable pots?	Yes 🗆 N	o 🗆	NA 🗆	
	artificial light, heating, cooling, ventilation, humidity, and other climate control?				
5.9.5	Do you monitor, record, and optimize energy used for	Yes 🗆 N	o 🗆	NA 🗆	
5.9.4	Do you use artificial lighting for plant propagation?		0 □	NA 🗆	
	uncontaminated sources?				
5.9.3	Has planting media (soil) obtained from	Yes 🗆 N	o 🗆	NA 🗆	
	continuously (except for transplants)?				
5.9.2	Does soil used in containers provide nutrients to plants	Yes 🗆 N	o 🗆	NA 🗆	
5.9.1	Is the soil in the container system free of prohibited substances?	Yes 🗆 N	o 🗆	NA 🗆	
			• 🗖		
5.9	material? Protected cropping				
5.8.13	Do you use any treated timber products as mulching	Yes 🗆 N	o 🗆	NA 🗆	
5.8.12	Do you use plastic mulches?		o 🗆	NA 🗆	
	prohibited substances?				
	from organic sources or not contaminated with				
5.8.11	If so, have you ensured that the mulching material is	Yes 🗆 N	o 🗆	NA 🗆	
5.8.10	Do you bring mulching material from outside the farm?	Yes 🗆 N	o 🗆	NA 🗆	
5.8.9	Do you use traps and dispensers?	Yes 🗆 N	lo 🗆	NA 🗆	
5.8.8	Do you use any formulated inputs?	Yes 🗆 N	o 🗆	NA 🗆	
5.8.7	Do you sterilize the soil thermally?	Yes 🗆 N	o 🗆	NA 🗆	
	disease management?				
5.8.6	Do you use physical methods for pest, weed, and	Yes 🗆 N	lo 🗆	NA 🗆	



5.12	Livestock Management	
5.12.1	Do you rear animals in a landless or completely confined system?	Yes D No D NA D
5.12.2	Are herd animals kept isolated?	Yes 🗆 No 🗆 NA 🗆
5.12.3	Have you planned day-to-day management of the animals, maintenance and sanitation, hygiene, and environment to ensure animal welfare conditions?	Yes 🗆 No 🗆 NA 🗆
5.12.4	Are animals tied unless required for specific reasons, such as at the time of milking or for some medical procedures?	Yes 🗆 No 🗆 NA 🗆
5.12.5	Do you keep animals tethered?	Yes D No NA D
5.12.6	Do all animals have unrestricted space, access to an open air area, or run for grazing?	Yes 🗆 No 🗆 NA 🗆
5.12.7	Is there a possibility of soil erosion, land degradation, and pollution of water due to stocking density and grazing of animals?	Yes 🗆 No 🗆 NA 🗆
5.12.8	Do poultry have access to an open air area for at least one third of their life?	Yes 🗆 No 🗆 NA 🗆
5.12.9	Are open air areas for poultry covered with vegetation and provided with protective facilities and permit fowl to have easy access to adequate numbers of drinking and feeding areas?	Yes 🗆 No 🗆 NA 🗆
5.12.10	Do poultry have permanent access to sufficient quantities of roughage and suitable material to meet their ethological needs?	Yes 🗆 No 🗆 NA 🗆
5.13	Livestock Housing	
5.13.1	Do you provide housing for animals?	Yes No NA
5.13.2	Have you ensured that the animal housing requirements under clause 5.18.1 of the standard are fulfilled?	Yes 🗆 No 🗆 NA 🗆
5.13.3	Do you rear animals outdoors without providing housing?	Yes 🗆 No 🗆 NA 🗆
5.13.4	Does the building permit plentiful natural ventilation and light?	Yes 🗆 No 🗆 NA 🗆
5.13.5	Do you keep animals indoors during lactation?	Yes 🗆 No 🗆 NA 🗆
5.13.6	Does the stocking density allow for the animals' comfort, well-being, and species-specific needs depending on the species, breed, sex, and age?	Yes 🗆 No 🗆 NA 🗆
5.13.7	Have you considered feed production capacity, stock health, nutrient balance, and environmental impact when deciding on livestock stocking rate?	Yes 🗆 No 🗆 NA 🗆
5.13.8	Have you optimized the stocking density of animals kept on pasture, grassland, or other natural or semi- natural habitats to prevent overgrazing, soil degradation and erosion, and water pollution?	Yes 🗆 No 🗆 NA 🗆
5.13.9	Are there appropriate facilities to cover emergencies such as fire, breakdown of essential mechanical services, and disruption of essential supplies?	Yes 🗆 No 🗆 NA 🗆
5.13.10	Do construction materials, methods, and equipment have a significant impact on human or animal health?	Yes 🗆 No 🗆 NA 🗆
5.13.11	Are potentially toxic materials used for construction? (such as toxic wood preservatives, paints, etc.)	Yes 🗆 No 🗆 NA 🗆
5.13.12	Is housing, pens, equipment, and utensils properly cleaned and disinfected to prevent infection and	Yes 🗆 No 🗆 NA 🗆
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	contamination using cleaning materials permitted in the standard?				
5.13.14	Do you manage pests and diseases in livestock	Yes 🗆	No 🗆	NA 🗆	
	housing?				
5.14	Specific housing methods for mammals				
5.14.1	Is the floor of livestock housing smooth?	Yes 🗆	No 🗆	NA 🗆	
5.14.2	Is the floor entirely slatted or grid construction?	Yes 🗆	No 🗆	NA 🗆	
5.14.3	Does the housing provide a comfortable, clean, and dry	Yes 🗆	No 🗆	NA 🗆	
5.14.4	living area of sufficient size? Are sows kept in groups?	N □			
		Yes 🗆	No 🗆		1
5.14.5	Are piglets kept on fat decks or piglet cages?	Yes 🗆	No 🗆		
5.14.6	Do exercise areas provide dunging and rooting for porcine animals?	Yes 🗆	No 🗆	NA 🗆	
5.15	Specific housing conditions for poultry	1			1
5.15.1	Is the floor area solid and covered with litter material?	Yes 🗆	No 🗆	NA 🗆	
5.15.2	Do you use artificial light to prolong the natural day	Yes 🗆	No 🗆	NA 🗆	
	length?				
5.16	Animal origin and conversion period for livestock and li	-			1
5.16.	Are animals born or hatched on the farm until they comply with standard requirements?	Yes 🗆	No 🗆	NA 🗆	
5.16.1	Do you introduce conventionally produced animals into the organic operation?	Yes 🗆	No 🗆	NA 🗆	
5.16.2	If so, have you taken approval from SLSI to do so?	Yes 🗆	No 🗆	NA 🗆	
5.16.3	Have you ensured that the standard requirements for	Yes 🗆	No 🗆	NA 🗆	
	the conversion period are met if you introduce				
	conventionally produced animals?				
5.16.4	Are introduced animals kept in quarantine from	Yes 🗆	No 🗆	NA 🗆	
	organic stock for a minimum of three weeks?				
5.17	Breeds and breeding				
5.17.1	Have you considered the capacity of animals to adapt to local conditions, their vitality, and their resistance to diseases when selecting breeds?	Yes 🗆	No 🗆	NA 🗆	
5.17.2	Is the natural animal behavior affected by breeding	Yes 🗆	No 🗆	NA 🗆	
	techniques?				
5.17.3	Does the breeding technique involve the use of high technological inputs, synthetic materials, or substances that cause stress in animals?	Yes 🗆	No 🗆	NA 🗆	
5.17.4	Do you use natural reproduction methods?	Yes 🗆	No 🗆	NA 🗆	
5.17.5	Do you use artificial reproduction methods?	Yes 🗆	No 🗆	NA 🗆	
5.17.6	Do you use chemical or hormonal therapy to improve reproduction or reproduction activities?	Yes 🗆	No 🗆	NA 🗆	
5.17.7	Have you ensured that genetic diversity is maintained in animal breeding?	Yes 🗆	No 🗆	NA 🗆	
5.17.8	Have you taken measures to preserve and promote	Yes 🗆	No 🗆	NA 🗆	
5.17.0	indigenous breeds?				
5.17.9	Do you employ breeding techniques that are not permitted under clause 5.22.7 of the standard?	Yes 🗆	No 🗆	NA 🗆	
5.17.10	Do you practice artificial insemination?	Yes 🗆	No 🗆	NA 🗆	
5.17.11	Do you buy breeding stock from conventional farms?	Yes 🗆	No 🗆	NA 🗆	
5.18	Livestock identification				
5.18.1	Are animals permanently identified using the techniques adopted for each species, individually or in	Yes 🗆	No 🗆	NA 🗆	



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	the case of mammals, and individually or in batch in the				
	case of poultry or small mammals?				
5.18.2	Do you use techniques permitted in the standard to identify animals?	Yes 🗆	No 🗆	NA 🗆	
5.18.3	Are identification practices carried out at the	Yes 🗆	No 🗆	NA 🗆	
	appropriate age of animals?		-		
5.19	Biosecurity				
5.19.1	Have you implemented mandatory biosecurity and	Yes 🗆	No 🗆	NA 🗆	
	quarantine procedures to prevent disease introduction				
- 10.0	and/or control disease spread on your farm?				
5.19.2	Do you have a written protocol of biosecurity measures and provide proper warning signs?	Yes 🗆	No 🗆	NA 🗆	
5.19.3	Do you continuously monitor the implementation of	Yes 🗆	No 🗆	NA 🗆	
	biosecurity measures to assess the effectiveness of the				
	programme?				
5.19.4	Does the farm have the appropriate functional layout	Yes 🗆	No 🗆	NA 🗆	
	and infrastructure to ensure effective implementation of biosecurity measures?				
5.20	Livestock nutrition				
5.20.1	Are animals fed organic feed?	Yes 🗆	No 🗆	NA 🗆	
5.20.2	Is the diet balanced according to the nutritional	Yes 🗆			
5.20.2	requirements of the animals at various stages of their				
	development?				
5.20.3	Do animals have free access to mineral supplements	Yes 🗆	No 🗆	NA 🗆	
	where necessary? (e.g. mineral licks, shell grit, trace				
5.20.4	elements of mineral origin). Do all ruminants have daily access to forage?	X □	N- 🗖		
		Yes 🗆	No 🗆		
5.20.5	Are poultry and pigs given vegetable matter other than grain?	Yes 🗆	No 🗆	NA 🗆	
5.20.6	Is poultry fed daily?	Yes 🗆	No 🗆	NA 🗆	
5.20.7	Are animals given clean, fresh water on demand?	Yes 🗆	No 🗆	NA 🗆	
5.20.8	Are young stock from mammals provided maternal milk or organic milk from their own species?	Yes 🗆	No 🗆	NA 🗆	
5.20.9	Are animals weaned after a minimum time, taking into	Yes 🗆	No 🗆	NA 🗆	
	account the natural behavior of the relevant species?				
5.20.10	If milk from conventional systems and dairy-based milk	Yes 🗆	No 🗆	NA 🗆	
	substitutes are given in emergency situations, have you				
	ensured that the products do not contain antibiotics or synthetic additives?				
5.20.11	Does the farm produce adequate feed?	Yes 🗆	No 🗆	NA 🗆	
5.20.12	Do you sell feed produced on the farm as organic?	Yes 🗆	No 🗆		
5.20.13	Do you provide feed, feed additives, and supplements	Yes 🗆	No 🗆	NA 🗆	
	prohibited under clause 5.25.11 of the standard?				
5.20.14	Is the diet offered to animals in a form that allows them	Yes 🗆	No 🗆	NA 🗆	
	to execute their natural feeding behavior?				
5.20.15	Do you practice force feeding?	Yes 🗆	No 🗆	NA 🗆	
5.20.16	Do you provide vitamins and minerals to animals?	Yes 🗆	No 🗆	NA 🗆	
5.20.17	If so, do vitamins and minerals come from natural	Yes 🗆	No 🗆	NA 🗆	
5.20.18	sources? Is there a need for supplementation?	Yes 🗆	No 🗆	NA 🗆	
5.20.18	Do you provide vitamins and minerals that come from	Yes 🗆			
5.20.13	synthetic sources?		No 🗆		
5.20.20	Do you use fodder preservatives?	Yes 🗆	No 🗆	NA 🗆	
Prepared by	· (DD/DC)	1			Doc. No.: FM-OPC-02
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PRODUCT CERTIFCATION DIVISION ORGANIC PRODUCT CERTIFICATION SCHEME PRE CERTIFICATION QUESTIONNARE

5.21	Livestock Health				
5.21.1	Have you taken all practical measures to ensure the	Yes 🗆	No 🗆	NA 🗆	
	health and welfare of the animals through preventive				
	practices?				
5.21.2	Do you use any substances for livestock health	Yes 🗆	No 🗆	NA 🗆	
	maintenance?				
5.21.3	Are these substances permitted in the standard?	Yes 🗆	No 🗆	NA 🗆	
5.21.4	Do you take measures to treat sick or injured animals	Yes 🗆	No 🗆	NA 🗆	
	promptly and adequately to prevent unnecessary				
	suffering for the animals?				
5.21.5	Do you consider the wellbeing of the animal superior in	Yes 🗆	No 🗆	NA 🗆	
	the choice of treatment and do not withhold for				
	economic reasons?				
5.21.6	Is the use of medicinal remedies under organic	Yes 🗆	No 🗆	NA 🗆	
	management practices compliant with the				
	requirements of the standard?				
5.21.7	Do you use any prophylactic or synthetic allopathic	Yes 🗆	No 🗆	NA 🗆	
	veterinary drugs?				
5.21.8	Do you follow the procedures given in the standard	Yes 🗆	No 🗆	NA 🗆	
	(Clause 5.26.7) when there are no alternative				
	permissible treatment or management practices exist				
	under the standard or non-permissible treatment is				
5.21.9	required by law? Do you follow the standard requirement for a	Vac 🗖			
5.21.9	withdrawal period after the last administration of	Yes 🗆	No 🗆	NA 🗆	
	restricted veterinary drugs? (Clause 5.26.7)				
5.21.10	Do you vaccinate animals ?	Yes 🗆	No 🗆	NA 🗆	
5.21.11	Do you use any prohibited substances listed under the	Yes 🗆	No 🗆		
0.2111	standard? (Clause 5.26.10)				
5.21.12	Do you maintain medication records of livestock with	Yes 🗆	No 🗆	NA 🗆	
	clearly identifiable treated stock?				
5.21.13	Do you keep updated and complete records of animal	Yes 🗆	No 🗆	NA 🗆	
	health programs, including disease monitoring,				
	medicine purchased and administration, and other				
	biosafety measures?				
5.22	Animal welfare				1
5.22.1	Do you respect the distinctive breeding characteristics of animals?	Yes 🗆	No 🗆	NA 🗆	
5.22.2	Do you provide living conditions for the natural needs	Yes 🗆	No 🗆	NA 🗆	
-	of the animal for free movement, including free				
	ranging during daylight hours, food, water, shelter and				
	shade?				
5.22.3	Are the management interventions minimized to	Yes 🗆	No 🗆	NA 🗆	
	prevent stress in animals?				
5.22.4	Do you carry out tail docking, teeth cutting, de-beaking,	Yes 🗆	No 🗆	NA 🗆	
	dehorning, de-budding, sharp hook removing, wing				
	banding, ringing, and veterinarian surgery with the use				
	of anesthetic routinely?				
5.22.5	Do you take appropriate measures to reduce the	Yes 🗆	No 🗆	NA 🗆	
	animal's suffering, stress, or pain to a minimum when				
E 22.C	carrying out operations?			–	
5.22.6	Do you perform physical castration?	Yes 🗆	No 🗆	NA 🗆	
5.23	Livestock handling during transport and slaughter				

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PRODUCT CERTIFCATION DIVISION ORGANIC PRODUCT CERTIFICATION SCHEME PRE CERTIFICATION QUESTIONNARE

10000			•		
5.23.1	Do you follow the minimum slaughtering age given in the standard?	Yes 🗆	No 🗆	NA 🗆	
F 33 3					
5.23.2	Do you take measures to limit the stress, suffering, and	Yes 🗆	No 🗆	NA 🗆	
	injury to animals during loading, transport, and				
	unloading?				
5.23.3	Are transport vehicles dedicated to the transport of	Yes 🗆	No 🗆	NA 🗆	
	organic stock and/or cleaned before loading organic				
	stock?				
5.23.4	Is the slaughterhouse journey exceeding eight hours?	Yes 🗆	No 🗆	NA 🗆	
5.23.5	Is each animal effectively stunned before being bled to		-		
5.25.5	death?	Yes 🗆	No 🗆	NA 🗆	
5.23.6	Is the equipment used for stunning in good working	Yes 🗆	No 🗆	NA 🗆	
	order?				
5.23.7	Do you provide maximum comfort during the pre-	Yes 🗆	No 🗆	NA 🗆	
	slaughter period and transportation?				
5.23.8	Are animals treated with synthetic tranquilizers or	Yes 🗆	No 🗆	NA 🗆	
	stimulants prior to or during transportation?				
5.23.9	Do you maintain the organic integrity of animals	Yes 🗆	No 🗆	NA 🗆	
	throughout the entire process of transport and			_	
	slaughter?				
5.23.10	Is an individual animal and/or group of animals	Yes 🗆	No 🗆	NA 🗆	
5.25.10	identifiable at each step in the transport and				
	slaughter?				
5.23.11	Are animals handled and restrained quietly to protect	Yes 🗆	No 🗆	NA 🗆	
	them from fears, stress, pain, and injury?				
5.23.12	Are tools, facilities, and equipment functional for	Yes 🗆	No 🗆	NA 🗆	
	efficient and effective animal management?				
5.23.13	Is there skilled personnel to use tools properly and	Yes 🗆	No 🗆	NA 🗆	
	appropriately?		-		
5.23.14	Is there a separate schedule of stocking during pre-	Yes 🗆	No 🗆	NA 🗆	
5.25.11	slaughter and a separate schedule or facility				
	implemented during slaughter to prevent commingling				
	and contamination of organic with conventional				
	animals?				
5.25	Manure management				
5.25.1	Is animal manure produced on the operation used for	Yes 🗆	No 🗆	NA 🗆	
	forage or crop cultivation?				
5.25.2	Do you use organic manure from other sources?	Yes 🗆	No 🗆	NA 🗆	
5.25.3	Do you use conventional manure?	Yes 🗆	No 🗆	NA 🗆	
5.25.4	Have you designed and constructed all manure	Yes 🗆	No 🗆	NA 🗆	
	handling facilities, including composting facilities, to				
	prevent contamination of ground or surface water?				
5.25.5	Does manure production contribute to ground or	Yes 🗆	No 🗆	NA 🗆	
	surface water contamination?				
5.25.6	Are soil amendments applied to land in accordance	Yes 🗆	No 🗆	NA 🗆	
	with good nutrient management practices? (slurries,				
	solid manure, raw manure, compost, or other				
	substances listed in Appendix A of the standard)				
5.25.7	Are manure management practices implemented	Yes 🗆	No 🗆	NA 🗆	
	according to standard requirements?				
5.25.8					
5.25.8	Do you process animal manure using physical,	Yes 🗆	No 🗆	NA 🗆	
F 25 0	biological, or chemical treatment?			—	
5.25.9	If so, are substances permitted in the standard?	Yes 🗆	No 🗆	NA 🗆	
6.0	HANDLING, PROCESSING, STORAGE AND TRANSPORT R	EQUIREM	ENTS		
Prepared by	· SDD(PC)				Doc. No.: FM-OPC-02
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6.1	Ingredients				
6.1.1	Are all ingredients used in processed products	Yes 🗆	No 🗆	NA 🗆	
	organically produced? (except for food additives and				
	processing aids that appear in Appendix C of the				
	standard).				
6.1.2	Is the same ingredient in a single product derived from	Yes 🗆	No 🗆	NA 🗆	
	both organic and conventional origins?				
6.1.3	Is the total weight of organic ingredients in a multi-	Yes 🗆	No 🗆	NA 🗆	
	ingredient product greater than 95 percent? (excluding				
	water and salt).				
6.1.4	Is the volume of organically produced liquids in a multi-	Yes 🗆	No 🗆	NA 🗆	
	ingredient product greater than 95% of the total				
	volume? (other than salt and water).				
6.1.5	Is the remaining 5 percent in weight or volume	Yes 🗆	No 🗆	NA 🗆	
	compiled to the standard requirement (products listed				
	in Appendix A)?				
6.1.6	Is potable water and sea salt (common salt) used in	Yes 🗆	No 🗆	NA 🗆	
0.2.0	processing conformed to SLS 614 [Potable water				
	standard]?				
6.1.7	Do you use vitamins, minerals, and similar isolated	Yes 🗆	No 🗆	NA 🗆	
0.1.7	ingredients?				
6.1.8	Do you use approved preparations of microorganisms	Yes 🗆	No 🗆	NA 🗆	
0.1.0	and enzymes in food processing?				
6.1.9	If so, do these preparations contain genetically	Yes 🗆	No 🗆	NA 🗆	
0.1.9	engineered microorganisms?				
6.1.10	Do you prepare or multiply cultures in-house?	Yes 🗆	No 🗆	NA 🗆	
6.2	Processing methods				
	-				I
6.2.1	Do techniques used to process organic products comply with the standard requirements?	Yes 🗆	No 🗆	NA 🗆	
6.2.2	Do you use any preservation methods?	Yes 🗆	No 🗆	NA 🗆	
6.2.3	If yes, are the preservation methods permitted in the	Yes 🗆	No 🗆	NA 🗆	
	SLS 1324 standard? (Clause 6.2.2)				
6.2.4	Are there any additives, processing aids, or other	Yes 🗆	No 🗆	NA 🗆	
	materials that react chemically with organic products				
	or modify them in Appendix C of the standard?				
6.2.5	Is the extraction taking place with the substances	Yes 🗆	No 🗆	NA 🗆	
	permitted in the standard?				
6.2.6	Is the final product or any of its ingredients or any food	Yes 🗆	No 🗆	NA 🗆	
	additives or processing aids subjected to gene				
	technology, nano technology, or irradiation?				
6.2.7	Have you taken adequate measures to prevent organic	Yes 🗆	No 🗆	NA 🗆	
	products from being contaminated by pollutants and				
	products from being contaminated by pollutants and contaminants?				
6.2.8		Yes 🗆	No 🗆	NA 🗆	
6.2.8	contaminants?	Yes 🗆	No 🗆	NA 🗆	
6.2.8	contaminants? Have you minimized the risk of pollution resulting from				
	contaminants? Have you minimized the risk of pollution resulting from these activities? Is the process managed following the principles of good	Yes 🗆 Yes 🗆	No 🗆	NA 🗆	
	contaminants?Have you minimized the risk of pollution resulting from these activities?Is the process managed following the principles of good hygiene or good manufacturing practices, including				
	contaminants? Have you minimized the risk of pollution resulting from these activities? Is the process managed following the principles of good hygiene or good manufacturing practices, including appropriate procedures based on the identification of				
6.2.9	contaminants? Have you minimized the risk of pollution resulting from these activities? Is the process managed following the principles of good hygiene or good manufacturing practices, including appropriate procedures based on the identification of critical processing steps?	Yes 🗆	No 🗆	NA 🗆	
	contaminants? Have you minimized the risk of pollution resulting from these activities? Is the process managed following the principles of good hygiene or good manufacturing practices, including appropriate procedures based on the identification of				



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6.3.1	Are the pest management practices of the processing	Yes 🗆	No 🗆	NA 🗆	
	facility compliant with the standard requirements?				
	(Clause 6.3.1 of the SLS 1324 standard)				
6.3.2	Do pest control methods comply with the standard	Yes 🗆	No 🗆	NA 🗆	
	requirements? (Clause 6.3.2 of the standard)				
6.3.3	Do you use any substances to control pests?	Yes 🗆	No 🗆	NA 🗆	
6.3.4	If so, are substances used to control pests permitted in	Yes 🗆	No 🗆	NA 🗆	
	the standard?				
6.3.5	Does the organic management plan include the	Yes 🗆	No 🗆	NA 🗆	
	synthetic or non-synthetic substances used to control				
	pests with the method of application?				
6.3.6	Does the organic management plan include a list of all	Yes 🗆	No 🗆	NA 🗆	
	measures taken to prevent contact of organic products				
	or ingredients with the substances used?				
6.3.7	Do you fumigate the processing facility?	Yes 🗆	No 🗆	NA 🗆	
6.3.8	Do you use any substances prohibited by the standard	Yes 🗆	No 🗆	NA 🗆	
	for fumigation?				
6.4	Waste Management				
6.4.1	Have you taken the necessary steps to reduce solid and	Yes 🗆	No 🗆	NA 🗆	
	liquid waste and airborne emissions from your				
	operations?				
6.4.2	Do you have a plan for the proper disposal and	Yes 🗆	No 🗆	NA 🗆	
	recycling of solid and liquid waste?				
6.5	Cleaning, disinfecting and sanitizing of storage and pro-	cessing fac	ilities		
6.5.1	Have you taken necessary precautions to protect	Yes 🗆	No 🗆	NA 🗆	
	organic products against contamination by substances				
	prohibited in organic farming and handling, pests,				
	disease-causing organisms, and foreign substances ?				
6.5.2	disease-causing organisms, and foreign substances ? Do you use permitted disinfecting and sanitizing	Yes 🗆	No 🗆	NA 🗆	
6.5.2		Yes 🗆	No 🗆	NA 🗆	
6.5.2 6.5.3	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on	Yes 🗌	No 🗆	NA 🗆	
	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)?				
	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on				
	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the				
6.5.3	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard?				
6.5.3 6.6	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport	Yes 🗆	No 🗆	NA 🗆	
6.5.3 6.6	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient	Yes 🗆	No 🗆	NA 🗆	
6.5.3 6.6 6.6.1 6.6.2	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ?	Yes Yes	No 🗆	NA 🗆	
6.5.3 6.6 6.6.1	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs,	Yes Yes	No 🗆	NA 🗆	
6.5.3 6.6 6.6.1 6.6.2	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised	Yes Yes Yes	No No No No	NA 🗆 NA 🗆 NA 🗆	
6.5.3 6.6 6.6.1 6.6.2 6.6.3	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit?	Yes Yes Yes	No No No No	NA 🗆 NA 🗆 NA 🗆	
6.5.3 6.6 6.6.1 6.6.2	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional	Yes Yes Yes	No No No No	NA 🗆 NA 🗆 NA 🗆	
6.5.3 6.6 6.6.1 6.6.2 6.6.3 6.6.4	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity?	Yes Yes Yes Yes Yes	No	NA	
6.5.3 6.6 6.6.1 6.6.2 6.6.3	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from	Yes Yes Yes Yes	No No No No No	NA	
6.5.3 6.6 6.6.2 6.6.3 6.6.4 6.6.5	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores?	Yes Ye	No No No No No	NA NA NA NA NA NA NA NA	
6.5.3 6.6 6.6.1 6.6.2 6.6.3 6.6.4	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for	Yes Yes Yes Yes Yes	No	NA	
6.5.3 6.6 6.6.2 6.6.3 6.6.4 6.6.5	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and	Yes Ye	No No No No No	NA NA NA NA NA NA NA NA	
6.5.3 6.6.1 6.6.2 6.6.3 6.6.4 6.6.5 6.6.6	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and materials permitted in the standard? (Appendix D)	Yes Ye	No No No No No	NA NA NA NA NA NA NA NA	
6.5.3 6.6.1 6.6.2 6.6.3 6.6.4 6.6.5 6.6.5 7.0	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and materials permitted in the standard? (Appendix D) SAFEGUARD ORGANIC INTEGRITY	Yes Yes	No No No No No No	NA	
6.5.3 6.6.1 6.6.2 6.6.3 6.6.4 6.6.5 6.6.6	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and materials permitted in the standard? (Appendix D) SAFEGUARD ORGANIC INTEGRITY Do you monitor soil, water, air, inputs or ingredients for	Yes Ye	No No No No No	NA NA NA NA NA NA NA NA	
6.5.3 6.6.1 6.6.2 6.6.3 6.6.4 6.6.5 6.6.6 7.0 7.1	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and materials permitted in the standard? (Appendix D) SAFEGUARD ORGANIC INTEGRITY Do you monitor soil, water, air, inputs or ingredients for risk of contamination?	Yes Yes Yes Yes Yes Yes Yes Yes Yes Yes Yes Yes	No No No No No No	NA	
6.5.3 6.6.1 6.6.2 6.6.3 6.6.4 6.6.5 6.6.5 7.0	Do you use permitted disinfecting and sanitizing substances? (Appendix D of the standard)? Do you use cleaners, sanitizers, and disinfectants on product contact surfaces that are not listed in the standard? Storage and Transport Are organic products stored at an ambient temperature? If not, does the product need special storage conditions ? Do you ensure that the integrity of organic inputs, ingredients, produce, and products is not compromised in transit? Do you store and handle organic and conventional products separately to maintain their identity? Are bulk stores of organic products separated from conventional product stores? Do you clean and sanitize transport containers for organic produce and products using the methods and materials permitted in the standard? (Appendix D) SAFEGUARD ORGANIC INTEGRITY Do you monitor soil, water, air, inputs or ingredients for	Yes Yes	No No No No No No	NA	



7.3	Have you informed operators of conventional areas and vacant plots regarding the risk of contamination from prohibited substances ?	Yes 🗆	No 🗆	NA 🗆	
7.4	Is there a possibility to contaminate the organic operation through soil, water, or airborne substances that are not allowed in the standard?	Yes 🗆	No 🗆	NA 🗆	
7.5	Have you setup/barriers/buffer zone/buffer crop to avoid contamination that could affect the organic integrity?	Yes 🗆	No 🗆	NA 🗆	
7.6	Have you determined the distances of the buffer zones/plants depending upon the risk of contamination and agro-climatic conditions of the locality ?	Yes 🗆	No 🗆	NA 🗆	
7.7	Do you sell buffer crops as organic?	Yes 🗆	No 🗆	NA 🗆	
7.8	Have you taken measures to monitor the quality of irrigation water?	Yes 🗆	No 🗆	NA 🗆	
7.9	Have you analysed irrigation water for contaminants?	Yes 🗆	No 🗆	NA 🗆	
7.10	Have you established an earth bund or drainage to prevent contamination by a water source?	Yes 🗆	No 🗆	NA 🗆	
7.11	Are organic and chemical inputs stored separately?	Yes 🗆	No 🗆	NA 🗆	
7.12	Have you developed and implemented a plan to avoid or reduce waste and pollution by recycling waste?	Yes 🗆	No 🗆	NA 🗆	
7.13	Have you taken measures to avoid burning or land filling?	Yes 🗆	No 🗆	NA 🗆	
7.14	Are farm tools, machines, and equipment used exclusively on organic farms and processing units?	Yes 🗆	No 🗆	NA 🗆	
7.15	If these are not dedicated to organic production and processing units, are they thoroughly cleaned before use in organic production and processing?	Yes 🗆	No 🗆	NA 🗆	
7.16	Do you treat animals for parasites and ectoparasites in such a way that the risk of contamination of crop land is minimized?	Yes 🗆	No 🗆	NA 🗆	
7.17	Is the standard permissible for material used for mulches, fleeces, insect netting, and silage wrapping?	Yes 🗆	No 🗆	NA 🗆	
7.18	Are these materials removed from the soil after use?	Yes 🗆	No 🗆	NA 🗆	
7.19	Do you use polychloride-based products?	Yes 🗆	No 🗆	NA 🗆	
7.20	Have you developed an identification system to designate the status of the product/s as organic or	Yes 🗆	No 🗆	NA 🗆	
7.24	conventional at all stages from receipt to point of sale?				
7.21	Do you handle, store, process, transport, display, and sell organic produce and products separately in terms of time and area from conventional produce?	Yes 🗆	No 🗆	NA 🗆	
7.22	Have you identified the handlers' processors adequately?	Yes 🗆	No 🗆	NA 🗆	
7.23	Do you take measures to avoid pollution and potential sources of contamination with conventional products through entire processes?	Yes 🗆	No 🗆	NA 🗆	
8.0	TRACEABILITY AND RECORD KEEPING				
8.1	Do you maintain up-to-date records of inputs and details of their use, all operational activities and transactions, management actions and outputs?	Yes 🗆	No 🗆	NA 🗆	
<u>ہ ہ</u>	transactions, management actions and outputs?	Vat 🗖	N- 🗖		
8.2	Do you maintain traceability for documents and records? Do you maintain training records?	Yes			
		Yes 🗆	No 🗆	NA 🗆	
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8.4	Are records accessible and audited?	Yes 🗆	No 🗆	NA 🗆	
8.5	Do you maintain records (including all related to	Yes 🗆	No 🗆	NA 🗆	
	subcontractors) for at least 6 months and retain them				
	for a period not less than 5 years?				
8.6	Internal audit				
8.7	Do you carry out an internal audit for the entire value	Yes 🗆	No 🗆	NA 🗆	
	chain of the process once a year based on the				
	requirements of the SLS 1324 standard?				
8.8	Do you document the internal audit records, including	Yes 🗆	No 🗆	NA 🗆	
	corrective actions?				
9.0	SOCIAL JUSTICE				I
9.1	Have you ensured that basic human rights are not	Yes 🗆	No 🗆	NA 🗆	
•	violated in your organization?				
9.2	Do you employ children under 14 years of age?	Yes 🗆	No 🗆	NA 🗆	
9.3	Do employees have equal opportunities, treatment,	Yes 🗆			
5.5	and equal wages when performing the same level of				
	work, regardless of color, sex, religion, race, political				
	opinion, nationality, and extraction of origin?				
9.4	Do you provide adequate health and safety measures	Yes 🗆	No 🗆	NA 🗆	
5.4	for employees, casual workers, and contractors to				
	prevent accidents and injuries?				
9.5	Have you ensured that you do not violate indigenous	Yes 🗆	No 🗆	NA 🗆	
9.5	land rights?	res 🗆			
9.6	Do you retain part of your workers' wages, property, or	Yes 🗆	No 🗆	NA 🗆	
9.0	documents for any purpose?	res 🗆			
9.7	Do employees have freedom to associate, the right to	Yes 🗆	No 🗆	NA 🗆	
5.7	organize, and the right to bargain collectively?	res 🗆			
9.8	Have you established a disciplinary procedure with a	Yes 🗆	No 🗆	NA 🗆	
5.0	system of warning before suspension and dismissal?				
9.9	Do you give workers full details of the reasons for	Yes 🗆	No 🗆	NA 🗆	
5.5	dismissal?				
9.10	Are employees granted the right to take at least one	Yes 🗆	No 🗆	NA 🗆	
	day off after six consecutive days of work?				
9.11	Are employees required to work more than the	Yes 🗆	No 🗆	NA 🗆	
	contracted hours and national legislation?				
9.12	Do you remunerate overtime employees as	Yes 🗆	No 🗆	NA 🗆	
	supplementary payment or time off in lieu?				
9.13	Do you employ a person who is ill or requires medical	Yes 🗆	No 🗆	NA 🗆	
	attention?				
9.14	Do you sanction employees for the sole fact of missing	Yes 🗆	No 🗆	NA 🗆	
	work due to illness?				
9.15	Do you pay employees wages and benefits that meet	Yes 🗆	No 🗆	NA 🗆	
	the minimum requirements of the operation's				
	jurisdiction or, in the absence of this minimum, the				
	sectorial benchmark?				
9.16	Do you provide written terms and conditions of	Yes 🗆	No 🗆	NA 🗆	
	employment to both permanent and temporary				
	employees in a format understandable to the worker,				
	considering the minimum requirements given in the				
	standard?				
10.0	PACKAGING REQUIREMENTS				
10.1	Do you use any packaging material that may	Yes 🗆	No 🗆	NA 🗆	
	contaminate organic produce or products?				

PRODUCT CERTIFCATION DIVISION ORGANIC PRODUCT CERTIFICATION SCHEME PRE CERTIFICATION QUESTIONNARE

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10.2	Have you minimized packaging and/or chosen packaging materials with minimum environmental impact?	Yes 🗆	No 🗆	NA 🗆	
10.3	Is all the material used for wrapping or packaging of organic produce and products food grade?	Yes 🗆	No 🗆	NA 🗆	
10.4	Do you use packaging materials containing polyvinyl chloride (PVC) and aluminium?	Yes 🗆	No 🗆	NA 🗆	
10.5	Do you use any packaging materials that contain a synthetic fungicide, preservative, fumigant, or nanomaterials?	Yes 🗆	No 🗆	NA 🗆	
10.6	Are organic products or produce packed in reusable, recycled, recyclable, and/or biodegradable material?	Yes 🗆	No 🗆	NA 🗆	
10.7	Do you use clean packaging material or sterilize and sanitize using the products listed in appendix D if reused?	Yes 🗆	No 🗆	NA 🗆	
10.8	Are all identifying marks of the previous user removed prior to use?	Yes 🗆	No 🗆	NA 🗆	
10.9	Have you ensured that the printing ink does not come into direct contact and penetrate into the product?	Yes 🗆	No 🗆	NA 🗆	
11.0	MARKETING REQUIREMENTS				
11.1	Have you ensured that the organic produce and products are received, stored, handled, transported, displayed, and sold in a manner that maintains the organic status of the produce or product ?	Yes 🗆	No 🗆	NA 🗆	
11.2	Do you clean and sanitize equipment and areas used for the marketing of organic produce or products in accordance with Appendix D of the SLS 1324 standard?	Yes 🗆	No 🗆	NA 🗆	
11.3	Have you trained the marketing staff to ensure the organic status of the product from product receipt to point of sale?	Yes 🗆	No 🗆	NA 🗆	

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