



## Mushroom OSP Form

**Please complete form if you are a mushroom grower.**

Operation Name \_\_\_\_\_

Date \_\_\_\_\_

### Mushroom Production

#### Where are your mushrooms grown?

- ☐ indoors – building facility  
☐ indoors – greenhouse  
☐ outdoors

#### Describe your mushroom facilities and attach a map:

Explain: \_\_\_\_\_

Please provide a detailed description (below or in a separate document) of your mushroom production system from spawn to harvest and final packaging. Include life cycle time span from one production to next.

Explain: \_\_\_\_\_

What are mushrooms grown in? ☐ Trays ☐ bags (kind \_\_\_\_\_) ☐ Other (specify) \_\_\_\_\_

Do you grow both Organic and non-Organic mushrooms? ☐ Yes ☐ No

If yes, how do you prevent potential contamination and commingling?

Explain \_\_\_\_\_

What is the source of spawn for your mushroom production? \_\_\_\_\_

Are they Certified Organic? ☐ Yes (attached) ☐ No (describe media, substrate and attach Certificate of analysis for raw materials)

Explain \_\_\_\_\_

Do you sterilize or use sealants on substrate used to grow mushrooms? ☐ Yes (describe your sterilization method) ☐ No

Sterilization method \_\_\_\_\_

888-422-4632

WWW.NFCCertification.com

info@nfccertification.com

Head office: 80 Broad Street, 5th Floor, Suite 502, New York, 10004

Mailing address: PO Box 990 Monsey, New York 10952





Natural Food  
Certifiers

**Are irrigation systems shared between Organic and non-Organic production?** ☐ Yes ☐ No

If yes, please describe how you prevent contamination of Organic mushrooms: \_\_\_\_\_

**Describe additives and fertility inputs used in Mushroom production (including water additives):**

**(List all fertility inputs on the inputs list).**