

## Seven Steps to Organic Certification

### Contact the WSDA Organic Food Program.

We will send you an application packet and Organic Certification Guide.

### Read the WSDA Certification Guide.

The guide will provide answers to commonly asked questions about organic certification.

### Complete and submit the application forms with the appropriate fee.

### Application review and approval.

We will review your application to ensure it complies with National Organic Standards.

### Organic Food Inspection

An organic inspection of your business will occur.

### Inspection report review.

We will review your inspection report to ensure that your business complies with National Organic Standards.

### Certification status notification.

You will be notified of the organic status of your business.



### *Other License Requirements*

A Wholesale Food Processor's License is required when you process a food or beverage to sell wholesale (selling your product for resale). This additional license is required if you are cutting, mixing, re-packing, roasting, and/or processing any food or beverage products for wholesale distribution. Contact the Food Safety Program for more information at (360) 902-1876.

WSDA Organic Food Program

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Olympia, WA 98504-2560

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<http://agr.wa.gov/FoodAnimal/Organic/>

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*Organic Food Program*



Organic  
Processing and Handling



## What is an organic handler?

An organic handler is someone who sells, brokers, distributes, packs, or labels organic food products. Handlers of organic food must maintain the identity of organic products and prevent contamination by prohibited materials.

Organic food is identical in appearance to non-organic food. Bin tags, labels, scale tickets, and lot control documents must demonstrate clearly identify products as organic.

Handlers of organic food must demonstrate that they have procedures in place to maintain the identity and segregation of organic food products at all times.



## What is an organic processor?

An organic processor is someone who engages in canning, freezing, drying, dehydrating, cooking, pressing, powdering, packaging, baking, heating, mixing grinding, churning, separating, extracting, cutting, fermenting, eviscerating, preserving, jarring, slaughtering or otherwise processing organic food products.

Processed organic food contains organically grown ingredients. It does not contain artificially derived preservatives, colorings, flavorings or other artificial additives.

Processed organic foods that have both organic and non-organic ingredients have specific labeling restrictions on the use of the term "organic."

## What are organic handling/processing requirements?

- Processors and handlers must submit an application packet that includes an Organic Handling Plan.
- Procedures must be in place to ensure that no commingling or misidentification occurs between organic and non-organic food products.
- Prohibited substances used within the processing or handling facility must not come in contact with or contaminate the organic food products.
- A list of all ingredients used in a product must be provided. All organic ingredients must be certified organic by a National Organic Program accredited certification agency.
- Labels for all organic food products must be submitted and approved prior to obtaining organic certification.
- All organic food products must be processed with only approved minor ingredients and processing aids.

