

These general knowledge questions are to meant to accompany a Market Manager when visiting a new Grower/Vendor through Northeast Georgia Locally Grown in addition to review of the Grower Guidelines found at [northeastgeorgia.locallygrown.net/growers](http://northeastgeorgia.locallygrown.net/growers)

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## **PRODUCE**

*If farm is currently certified by third party (CNG/ NOP), applicable answers can be copied from last inspection.*

List amendments and fertility purchased/added to soil or water:

List any pest control products purchased/used:

List weed control products purchased/used:

Percentage of seed/plant purchases that are typically Certified Organic?

Do you concentrate on selling five or less types of produce? If so, list the main products you plan to sell on Northeast Georgia Locally Grown.

What do you expect to be your best selling fruit or vegetable through Northeast Georgia Locally Grown?

## LIVESTOCK

*If farm is currently certified by third party (CNG/ NOP), applicable answers can be copied from last inspection.*

Which animals do you consider "100% grass-fed?"

List brand and/or sources of grain/feed/hay currently used (including winter):

Do you ensure feed sources do not include herbicides or persistent pesticides? If no, what would it take for you to source cleaner feed?

Any medications, pest control, or purchased supplements kept on hand and/or used as needed:

How are the quantity of animals determined for their pasture or space?

Please list processor(s) (if applicable):

List sanitation practices and supplies/materials used for farm products sold:

What do you do when an animal gets sick?

## **FUNGI**

*If farm is currently certified by third party (CNG/ NOP), applicable answers can be copied from last inspection.*

Please list all growing media and sources. Please be prepared to verify they are from nonGMO.

List any amendments and the supplier added to media:

Please describe any sterilization processes and/or sanitizers used:

Do you use a potable water source? How often do you test water source(s), and if you test, what do you look for? (ie - under 10ppb arsenic, 1.3ppm copper)

Does the mushroom substrate or mycelium come in contact with any non food-grade or potentially harmful substances? (ie - treated wood racks)

## **HONEY**

*If farm is currently certified by third party (CNG/ NOP), applicable answers can be copied from last inspection.*

List any medications, pest control, or purchased supplements kept on hand and/or used as needed:

List sources and timing of additional nourishment currently provided:

How do you feel you are able to prevent, avoid, or minimize nectar sources with pesticides?

How are the quantity of bees determined for their locations?

Where and how do you source new queen bees?

Please describe your processing techniques (filtering, blending, heating, labeling):

What do you do when a hive gets sick or starts to decline?

## **BAKERY & PROCESSED FOODS**

What main ingredients are sourced locally? List the Ingredient, Farm, and Supplier/Co-packer

How do you determine if you use Certified Organic and/or locally sourced main ingredients?

What ingredients, found locally, do you have trouble sourcing/justifying?

What ingredients do you have trouble sourcing Organically?

List sanitation practices and supplies/materials used when making/packing items:

When would items be generally prepared in relation to being delivered? (How fresh will it be?)