



WORK-IN-PROGRESS (WIP) ORGANIC CONTROL POINTS CHECKLIST

Some of the greatest risks to organic integrity emerge during work-in-progress (WIP) stages of production, when ingredients or products are temporarily stored, moved, or awaiting the next processing step. These transitional points create opportunities for organic and nonorganic products, or prohibited substances, to be accidentally mixed if materials aren't clearly identified and kept separate. Making it a routine step to assess each WIP stage for potential commingling or contact with a prohibited substance, before it happens, is one of the most effective ways to protect organic integrity. Use the questions below to identify the Organic Control Points (OCPs) in your own WIP stages.

Questions to ask when using a Work-in-Progress (WIP) system, to identify Organic Control Points:

- ☐ What equipment or hand tools are used to transfer products/ingredients?
 - ☐ Are they dedicated organic?
 - ☐ How are they cleaned?
- ☐ What are the WIP containers made of?
 - ☐ Are they lined?
- ☐ Are the WIP containers dedicated organic?
- ☐ If the WIP containers are reused or shared between organic and nonorganic products, how are they effectively cleaned?
- ☐ Do the WIP containers have lids?
 - ☐ Is there any risk of commingling or contamination if the top is open?
- ☐ How are WIP containers identified as organic? (See article [Labeling Requirements for Nonretail Containers](#) for detailed requirements.)
- ☐ Where are containers moved through and stored?
- ☐ What contamination risk exists from pest control or sanitation substances?
- ☐ What commingling risk exists from nonorganic processing?

SOURCES CITED

Organic Integrity Learning Center (OILC) Course. *Keep It Organic When Handling and Processing*.