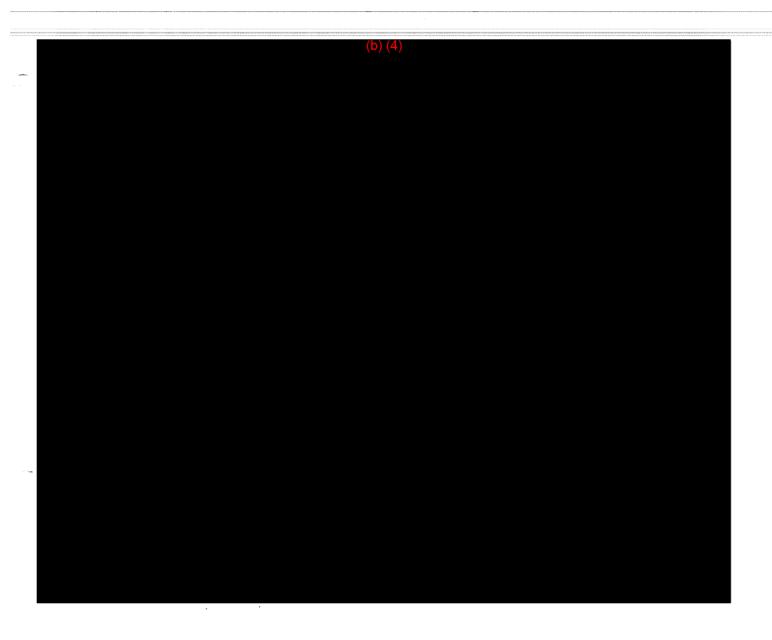


pg. 16



pg 17 1/21/2010 11:44 AM AMS02579

pg.18.

(b) (4)

Pg 19. AMS02581

pg 20

pg 21 1/21/2010 12:44 PM AMS02583

Pg 22 1/21/2010 12:53 PM AMS02584

☐ Sizing/Cleaning ☐ Pelletizer ☐ No	oller Mill one	
Other (specify): Do you have a quality control program implemented to evaluate potential commingling and contamination, and to monitor the effectiveness of your	☐ Yes	□ No¹
organic system plan? 6) Do you have facilities and procedures in place to prevent contamination of certified organic products by prohibited substances and/or commingling with non-organic products?	□ Yes	□ No¹
Are all processing and handling systems cleaned prior to each run of certification organic product?	d 🗆 Yes	□ No1
8) Are methods used during processing to prevent contamination and commingling from non-certified organic product?	☐ Yes	□ No¹
9) Is a segregated area designated for storage of certified organic product to be processed? If No, explain:	☐ Yes	□ No¹
10) Is handling equipment designated exclusively for certified organic product? ² If No, describe your cleaning process and list any materials used in section H:	☐ Yes	□ No ²
11) Are processed products:	□ Vas	□No
Shipped immediately to other warehouse facilities?	□ Yes	□ No
Shipped immediately to other warehouse facilities? Temporarily stored or warehoused on-site?	☐ Yes ☐ Yes³ ☐ Yes³	□ No □ No □ No
Shipped immediately to other warehouse facilities?	☐ Yes³	□ No

Business Name:

PROCESSING AND HANDLING (CONTINUED) 13) Packaging materials used for processed organic products (check all that apply): Exclusively for certified organic products New Contain no prohibited materials Previously used Have been cleaned or lined with new liners Other (specify): 14) Do you process any organic by-products? ⁶If Yes, list the types of by-products you process: olf Yes, do methods used for conveying, handling and storing of certified byproducts prevent commingling and contamination from non-organic byproducts? If No. explain: SECTION E (CONTINUED) 15) Which of the following receiving, storage, and handling areas are used for certified organic products (check all that apply)? Receiving areas or docks, scales, etc. Bulk bin(s) or storage unit(s) Cold storage unit(s) used exclusively for certified organic products Designated area(s) for certified organic products with cold storage unit(s) Dry shelf storage unit(s) used exclusively for certified organic products Designated area(s) for certified organic products within dry shelf storage unit(s) Washing, cleaning, grading, clipping area(s) Other (specify): Not applicable 16) Handling areas and equipment for packing and grading of certified organic products (check all that apply): Areas with equipment designated exclusively for handling of certified organic products Areas with portable equipment designated exclusively for handling of certified organic products Scheduled times for segregated handling of certified organic products Other (specify): Not applicable 17) Do you use any processing aids that are not included as ingredients? 8 If Yes, list all processing aids under section I. 18) Are any processed products stored on-site that were not processed at your facility? 19) Do you store any processed products that are located at a separate facility with a different physical address of the processing facility? If Yes, you must submit form ROR-602 Distributor Organic System Plan with all applicable fees.

Organics

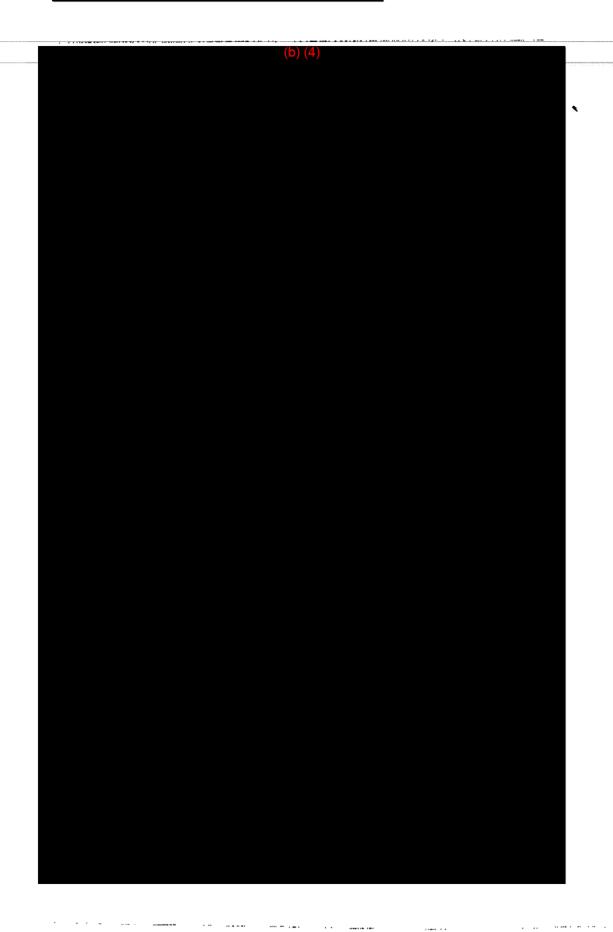
Revised 3/29/2011

Pending Reason #2

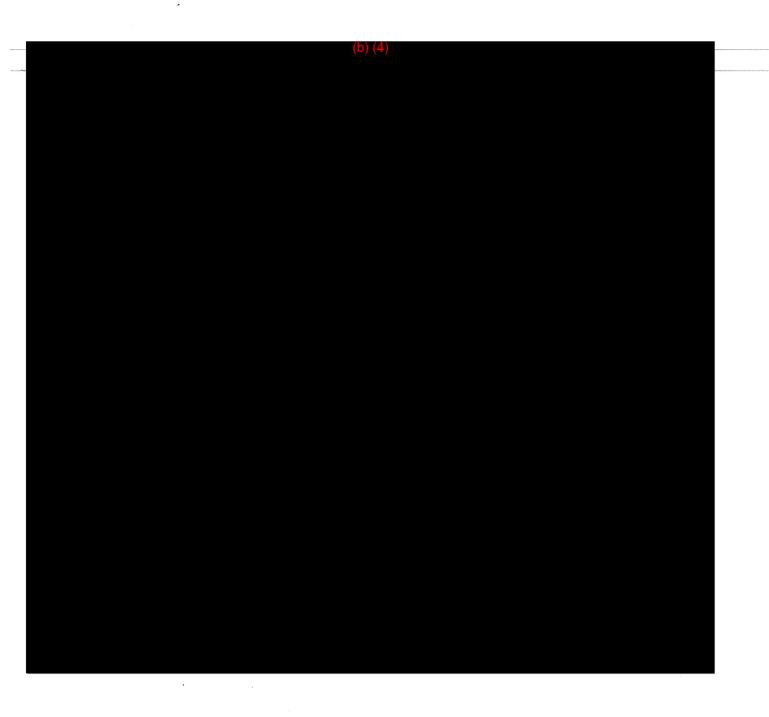
2.
3.
4.

Business Name: Bolling Unit LLC	20
31) Complete the table below of all materials used and attach all ingredient labels for each product: Brand Name: Manufacturer: Reason for use:	
Brand Name: Manufacturer: Reason for use:	
N C	
SECTION I	
∞	
	_
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	_

^{*}Make additional copies of this page as needed.

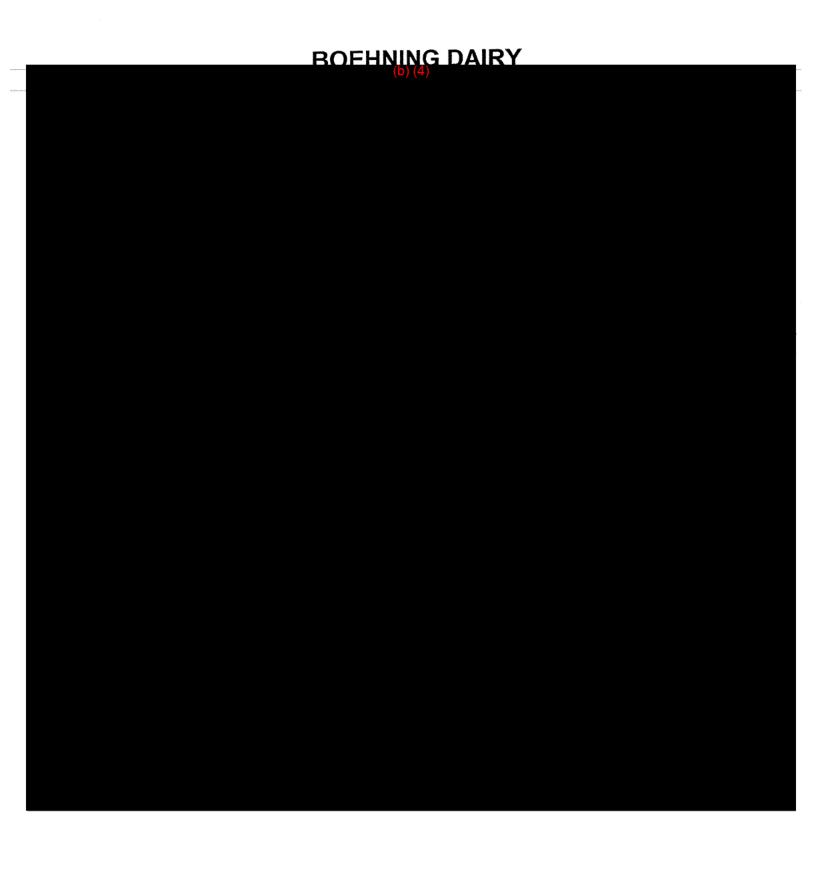


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Pending Reason #3

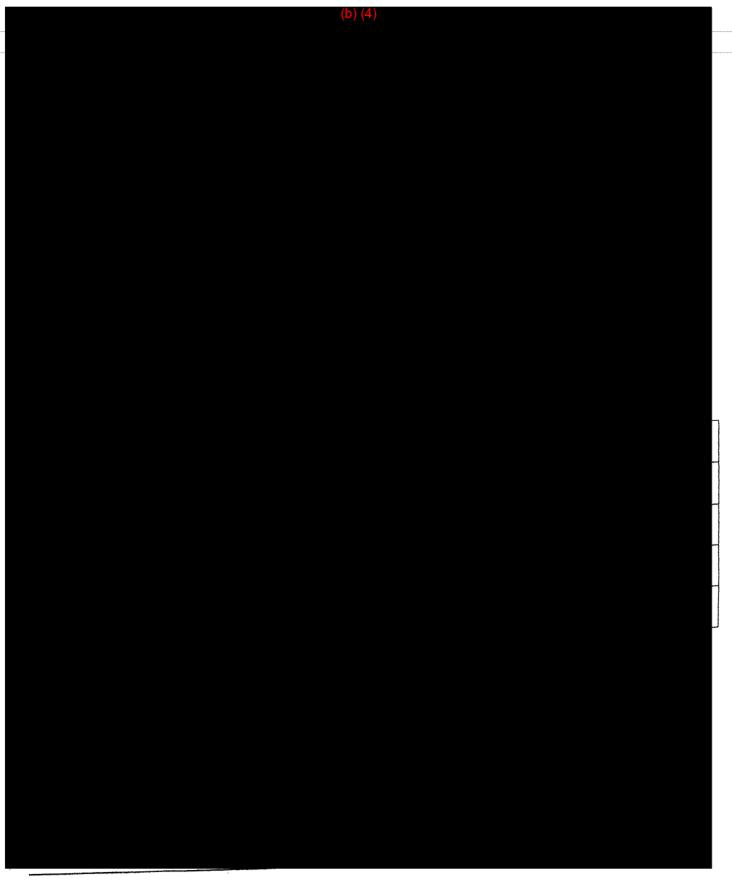


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pg 26

pg. 28 1/21/2010 11:51

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pg 30"

(b) (4)

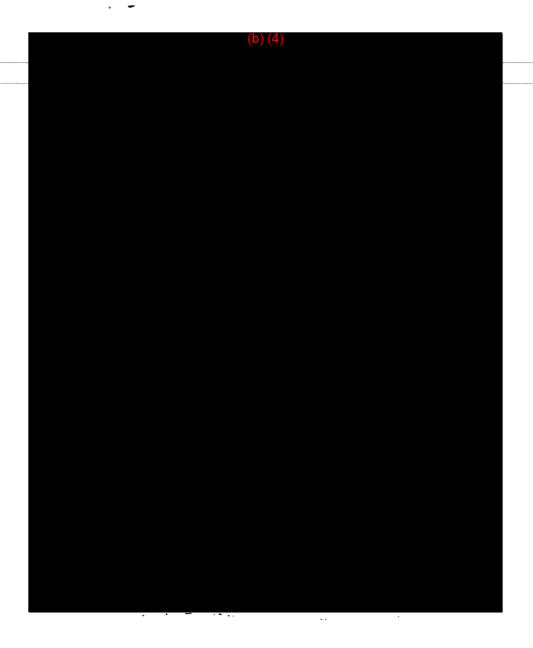
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PG 33.

(b) (4)

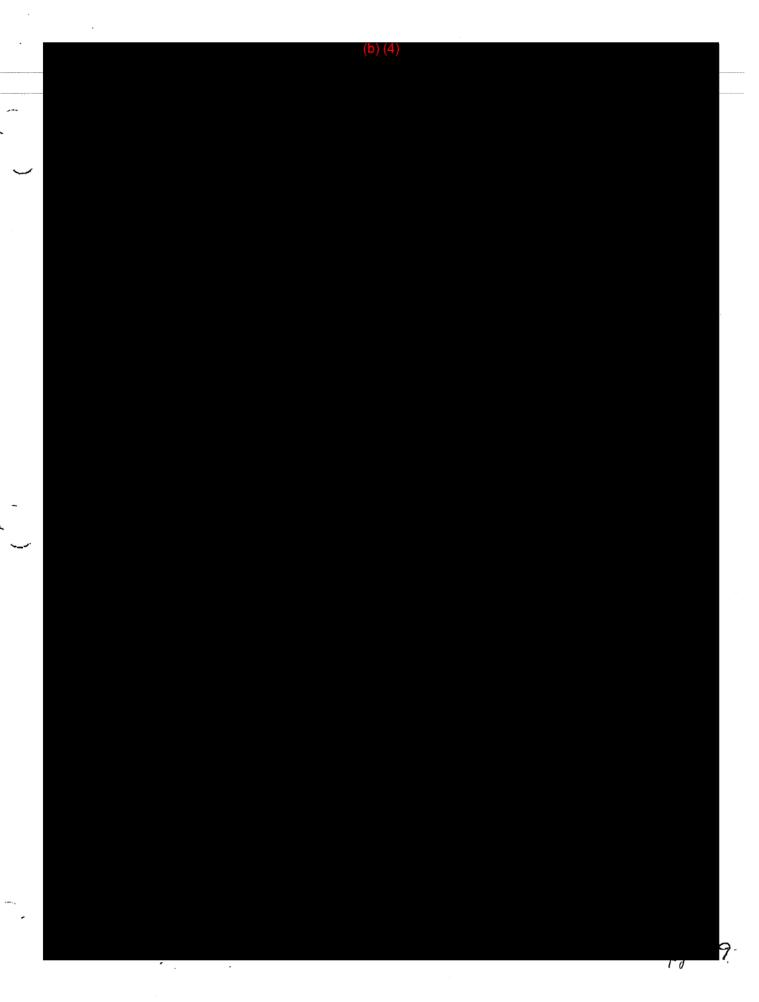
Pg 35

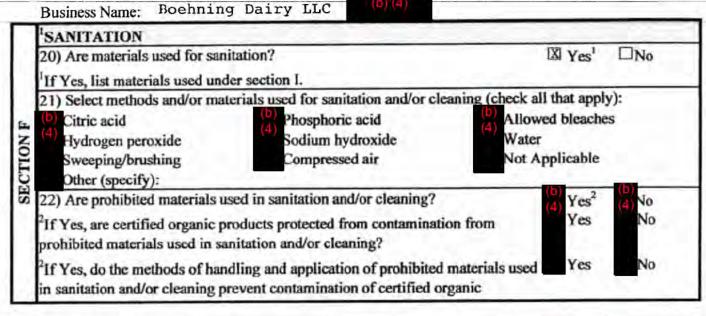
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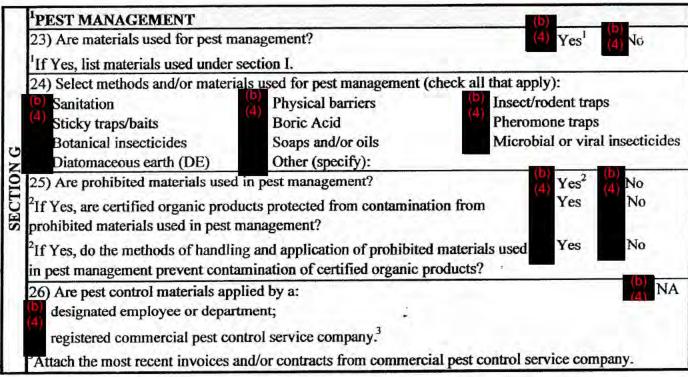


04-32

pg_38 1/21/2010 10:27 A









	Business Name: Boehn	ing Dairy LLC	(6) (4)
Г	¹ MATERIALS USED		
	31) Complete the table below	w of all materials used and a	ttach all ingredient labels for each product:
	Brand Name:	Manufacturer	Reason for use:
		(b) (4)	
Ž			
SECTIONI			
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*Make additional copies of this page as needed.

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FEB 13 2012

RECULATORY

TEXAS DEPARTMENT OF AGRICULTURE

TODD STAPLES COMMISSIONER

September 6, 2011

Mr. Brian Boehning 690 CR 45 Earth, TX 79031

Boehning Dairy LLC TDA Client No: (b) (4) Land Production Certificate No: (b) (4) Livestock Production Certificate No:

Hilltop Dairy LLC TDA Client N Certificate No: (b) (4)

Dear Mr. Boehning:



any questions or concerns about the contents of this letter or your organic certification, please feel free to contact me directly by calling email to (b) (6) @TexasAgriculture.gov. or sending an

Sincerely you oordinator for Organic Certification



P.O. Box 12847 Austin, Texas 78711 (512) 463-7476 Fax: (888) 223-8861



Texas Department of Agriculture Organic Inspection Findings

ROR-660

Todd Staples, Commissioner

V	VERI	FICATION INF	ORMATION	1	E 11. THE		300	200	400	-0.00	
SECTION	Client								TDA (b)	Client N	0.
SEC	Facility Name BOEHNING DAIRY FARM (LIVESTOCK)						TDA Account No.		No.		
	INSPE	ECTION INFOR	MATION	8 8 6						->-	
N B	Inspection Type (b) (4)					Inspection ID No.					
SECTION	Inspect 07575	tor ID	(b) (6)	or Nama			Region 1	□ ₂	Пз	□4	□5
SE	Date	8/11/2011 Enter as MM/DD/YY		10:57	АМ ПРМ	Coun 279		County			
	FINDI		(b) (A				-53	700		-7	Jan 1
ľ	Certific	cation Type:	(b) (4								
							Щ				
NC											
SECTION C											1
SEC											
П											

(b) (4)

Inspector ID No. 07575

Inspection Date_

8/11/2011

erson present at time of inspection: Brian Boehning These findings and all comments were discussed with the inspection observer during the exit interview. COMMENTS (b) (4)	SUMMARY FOR PRODUCER
These findings and all comments were discussed with the inspection observer during the exit interview.	Person present at time of inspection: Brian Boehning
	These findings and all comments were discussed with the inspection observer during the exit
COMMENTS (b)(4)	
	COMMENTS
	(b) (4)



Texas Department of Agriculture

Organic Land Producer Inspection Report **ROR-650**

Todd Staples, Commissioner

VERIFICATION INFOR	MATION			- 0.			
Client Name BRIAN BOEHNING			TDA Client No (b) (4)				
Client Name BRIAN BOEHNING Facility Name BOEHNING DAIRY FARM (L	IVESTOCK)		TDA Account 1	No.			
INSPECTION INFORMA	ATION	Itaanatias ID	Ma	-			
Inspection Type		Inspection ID					
Inspector ID 07575	Inspector Name (b) (6)	Regio	n	□ 5			
Date 08/11/2011 Enter as MM/DD/YYYY	Time 09:07 AM I	County Cod 279	County LAMB				
FARM AND LAND INFO	DRMATION						
Total farm acres	In crop production: Not in crop production:	Organic: Organic: Organic: Organic:	Transitional: Transitional: Transitional: Transitional:	(b) (4)			
1) Is the information regarding on and off-farm processing under Section (b)							
B of the ROR-607 accurate 2) Is the information regard ROR-607 accurate?	Yes No						
3) Is the information under	Yes No ¹						
4) Is the information under	Yes No						
listing of fields, greenhouses/indoor production areas accurate? 5) Is the information under Section E of the ROR-607 regarding field Yes Crop/greenhouse plan for the one-year certification period accurate?							
If No, the producer must submit changes directly to the Organic Certification Program. 6) Is the information under Section F of the ROR-607 regarding preceding Yes three-year material use accurate?							
² If No, possible noncompli	ance.						
7) Is this business currently			ion complete)				
In compliance at tim	e of inspection (b) Area(s) of concern	Possible Noncomplia	ance			

In compliance at time of inspection

Possible Noncompliance

BUFFER ZONES

7) Are conventional crops grown on farm?

If Yes, describe how boundaries of field units are marked:

8) Is the information under Section G of the ROR-607 regarding the location, type, width, and adjoining land use accurate?

9) Is the information under Section G of the ROR-607 regarding adjacent roadways accurate?

10) Is the information under Section G of the ROR-607 regarding flood waters accurate?

10) Is the information under Section G of the ROR-607 regarding flood waters accurate?

11) Do any fields have a potential for contamination from drift or run-off?

3If Yes, list the information below:

Field(s) at Risk

Additional Steps Taken to Prevent Contamination

(b) Yes (ib) No

Yes (b) No

Yes (c) No

(c) No

A (if all in-door production

(b) Yes (b) No

Yes (c) No

(d) No

(d) No

(e) No

A (if all in-door production

Yes (b) No

Yes (c) No

(d) No

(e) No

A (if all in-door production

(b) Yes (c) No

(d) No

(e) Yes (d) No

(f) All In-door production

(f) Yes (d) No

(f) Yes (d) No

(f) No

(f) No

(f) No

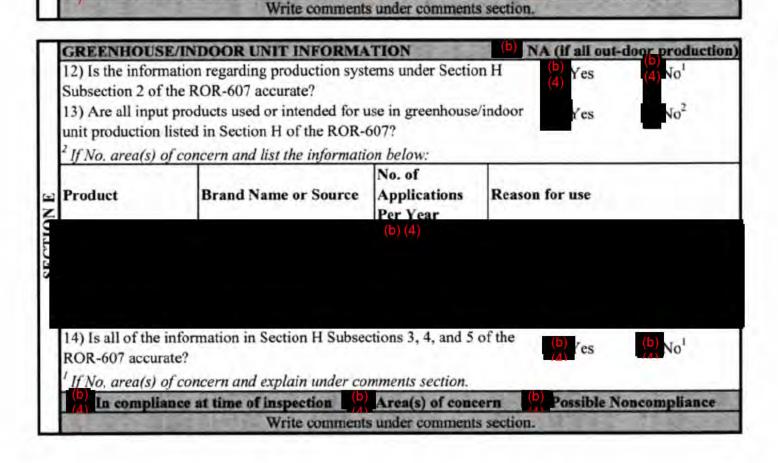
(f) No

(f) All In-door production

(f) Yes (d) No

(f) N

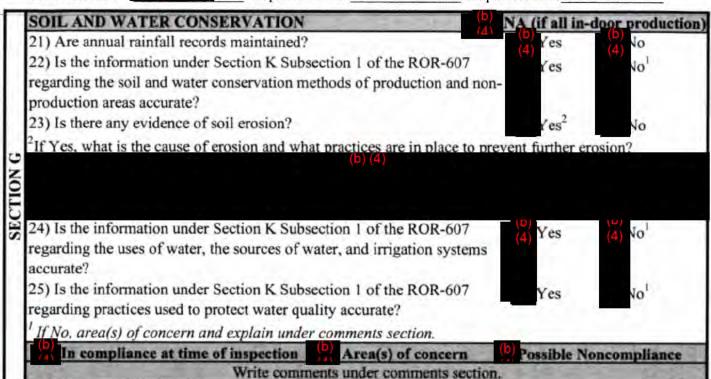
Area(s) of concern

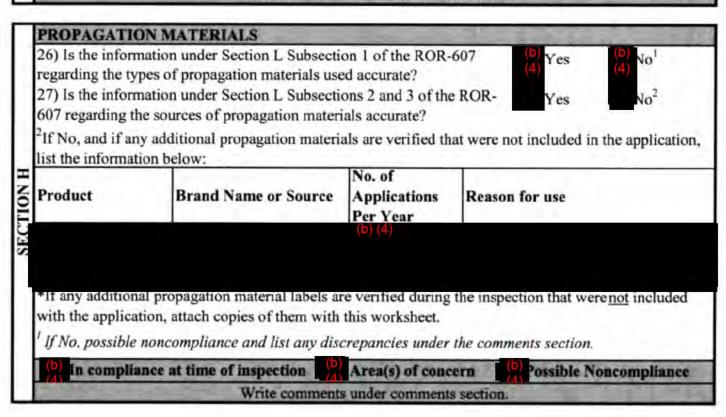


Inspection Date 08/11/2011 Inspector ID No. 07575 SOIL AND CROP FERTILITY MANAGEMENT NA (if all in-door production) Soil Type: Sandy Loam Sandy Clay 15) Is the information under Section J Subsection 1 of the ROR-607 regarding the monitoring of fertility management accurate? 16) Is the information under Section J Subsection 1 of the ROR-607 regarding the components of soil and crop fertility plan accurate? 17) Is the list of all soil and crop inputs used or intended for use under Section J Subsection 2 of the ROR-607 accurate? If No, and if any additional soil or crop inputs are verified that were not included in the application, list the information below: No. of Product Reason for use Brand Name or Source Applications Per Year 18) Is all of the information under Section J Subsection 2 of the ROR-607 regarding compost use accurate? 19) Are all copies of labels or lists of ingredients and their source Yes available at the time of inspection?2 If any additional soil or crop input labels are verified during the inspection that were not included with the application, list them in the above table and attach copies of them with this worksheet. 20) Is all of the information under Section J Subsection 3 of the ROR-607 regarding manure use accurate? If No, area(s) of concern and explain under comments section. In compliance at time of inspection Possible Noncompliance Area(s) of concern

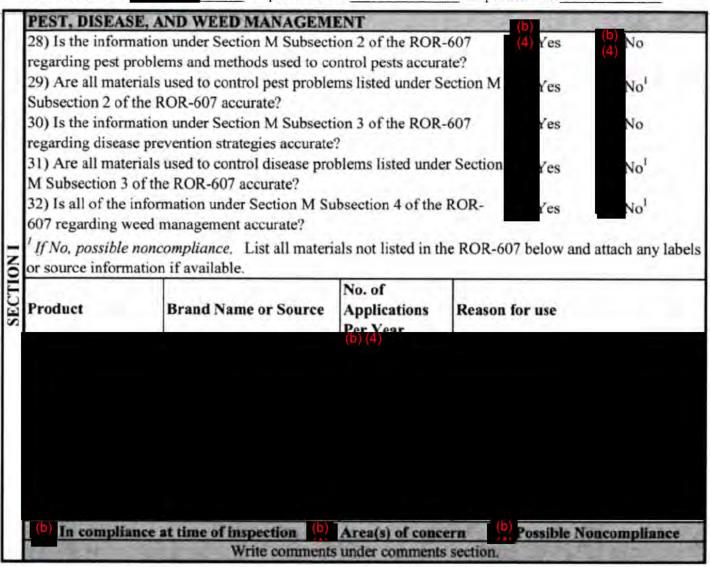
Write comments under comments section.

Inspector ID No. 07575





Inspector ID No. 07575



MAINTENANCE OF ORGANIC INTEGRITY					
33) Are any crops grown conventionally on farm?	(b) Yes (b) Io				
34) Is all of the information under Section N Subsection 607 regarding conventional or transitional crops accurate	1.00				
35) Is all of the information under Section N Subsection 2 607 regarding equipment used in organic production accurate.	1 00				
36) Is all of the information under Section N Subsection 3 607 regarding harvest practices of organic crops accurate	of the ROR-				
37) Is all of the information under Section N Subsection 4 607 regarding post-harvest practices accurate? 38) Is all of the information under Section N Subsection 5 607 regarding crop storage practices accurate? 39) Is all of the information under Section N Subsection 6	of the ROR-				
39) Is all of the information under Section N Subsection 6 607 regarding the transportation of crops accurate?	of the ROR-Yes (b) No N/A				
If No, possible noncompliance. List any discrepancies under the comments section.					
In compliance at time of inspection (b) Area(s) Write comments under co					

(b) (4)

Inspector ID No. 07575

40) Select all records maintained and if they are complet and current:	Records N	Maintained?	Complete	& Current?			
Field Activity Log ²	(b) (4) Yes	(b) (4) No	(b) (4) Yes	(b) (4) No ¹			
Harvest Records ²	Yes	No	Yes	No ¹			
Previous Land Use ² (3 previous years for new applicants)	Yes	No	Yes	No			
Material Storage Records ²	Yes	No	Yes	No ¹			
Sales Records ²	Yes	No	Yes	No			
Seed Source Documentation ²	Yes	No	Yes	No			
Complaint Log ²	Yes	No	Yes	No			
Applied Material Records ²	Yes	No	Yes	No			
Documentation of Seed and/or Seedling Production	Yes	No	Yes	No			
Equipment Records	Yes	No	Yes	No			
Manure and/or Compost Records	Yes	No	Yes	No			
Labor Records	Yes	No	Yes	No			
Other (specify):	Yes	No	Yes	No			
41) Does record keeping system adequately provide for auditing the organic production? Verify that the records were found to be complete and current at time of inspection. If No, possible noncompliance.							
This type of record keeping is required to demonstrate compliance. If these records are not in place or is the information is insufficient to communicate the applicable information, then this is a possible moncompliance.							
If No, possible noncompliance. *Note, all records must be maintained for 5 years.							
In compliance at time of inspection (b) Area(s)	of concern	(b) Possi	ble Noncor	npliance			

Inspector ID No. 07575

	MPLE COLLECTION			
Inspector Sample Number (b) (4)	her of samples collected: Reason for Residue Sampling	Sample Source	Sample Type	Field Numbers/ Greenhouse Units Sampled:
(b) (4)	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	(4) Composite Sample Individual Sample	(b) (4)
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Fissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	

(b)(4)

Inspector ID No. 07575

SUMMARY FOR PRODUCER	1000
43) Person present at time of inspection: Brian Boehning	
These findings and all comments were discussed with the inspection observer during interview.	g the exit
COMMENTS	
(b) (4)	

SUMMARY FOR ORGANIC CERTIFICATION PROGRAM STAFF				
COMMENTS				
(b) (4)				
SECTION				
Checklist				
Please use this checklist to ensure you are sending and/or completing all of the necessary information and				
documents.				
(b) Organic Land Producer Inspection Report				
Organic Land Producer Inspection Findings				
Organic Land Producer Inspection Findings Residue Sample Collection Receipt				
Residue Sample Collection Receipt				
Residue Sample Collection Receipt PI-518 Official Sample Chain of Custody				
Residue Sample Collection Receipt				
Residue Sample Collection Receipt PI-518 Official Sample Chain of Custody				

PHOTOGRAPHIC DOCUMENTATION OF INSPECTION

Inspector Name: Inspection Date (mm/dd/yyyy): 08/11/2011 TDA Client Number: Client Name: Boehning Dairy LLC TDA Account Number Facility Name: Boehning Dairy LLC Facility Address: 690 CR 45, Earth, Texas 79031 Photo Number: 1 (IMG 0132.ing)

Entities: RECEIVED **Boehning Dairy** AUG 01 2011 Hill Top Dairy REGULATORY



Texas Department of Agriculture

Organic Land Producer Inspection Report **ROR-650**

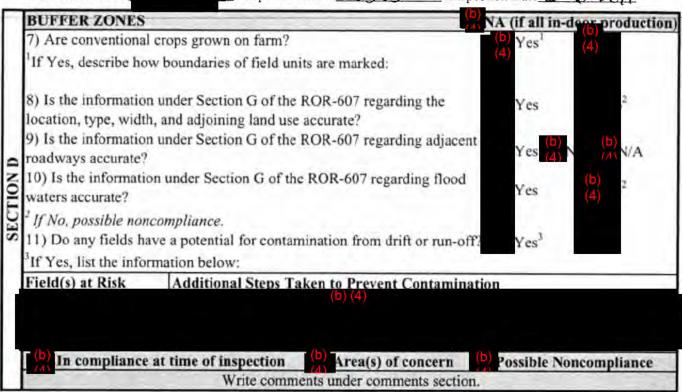
Todd Staples, Commissioner

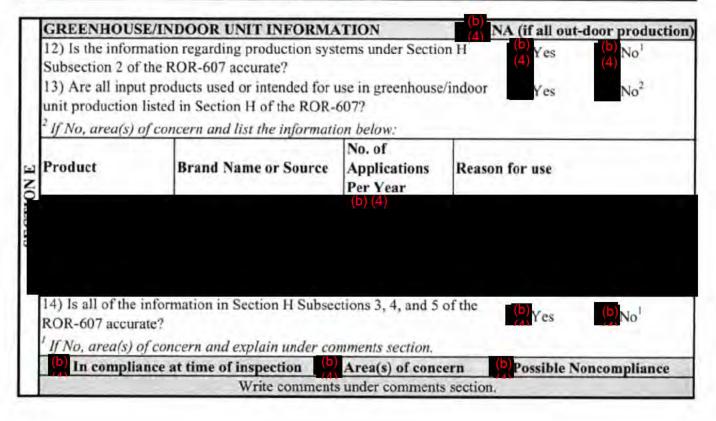
VERIFICATION IN	NFORMATION						
Client Name	BOEHNING DAIRY	FARM	TDA CI	ient No.			
Facility Name	BRAHNING DAIRY	FARM		count No) (4)			
INSPECTION INFO	ORMATION						
Inspection Type Inspection ID No.							
	UTINE		(b) (4)				
Inspector ID	Inspector Name (b) (6)	Regi		п. п.			
Date 4/// /2-	Time / i/o LIAM W	PM County Co	2 3 s	□4 □:			
Enter as MM/DD/		279	LAF	7.8			
FARM AND LAND							
Total farm acres:	Certified farm acres:	Organic:	Transition:	al: (b) (4)			
	In crop production:	Organic:	Transition				
	Not in crop production:	Organic:	Transition				
Certified Greenhouse area (sq. ft.): Organic: Transitional:							
1) Is the information regarding on and off-farm processing under Section (b) (c) (d) Yes							
2) Is the information	(4)						
ROR-607 accurate?	Yes	No!					
3) Is the information							
general farm map acc	Yes	No					
4) Is the information	Yes	No'					
listing of fields, greenhouses/indoor production areas accurate?							
5) Is the information under Section E of the ROR-607 regarding field							
erop/greenhouse plan for the one-year certification period accurate?							
If No, the producer must submit changes directly to the Organic Certification Program.							
6) Is the information under Section F of the ROR-607 regarding preceding (b) Yes (b) No ²							
three-year material use accurate?							
If No, possible noncompliance.							
7) Is this business currently in operation? Yes (b) No (inspection complete)							
In compliance at time of inspection Area(s) of concern Possible Noncompliance							
	Write comments under c	omments sectio	n.				
		RE	CEIVED				
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Organics Regulatory Division REGULATORY

Revised 8/25/2010

Inspector ID No. 7525 Inspection Date 6-6-2011

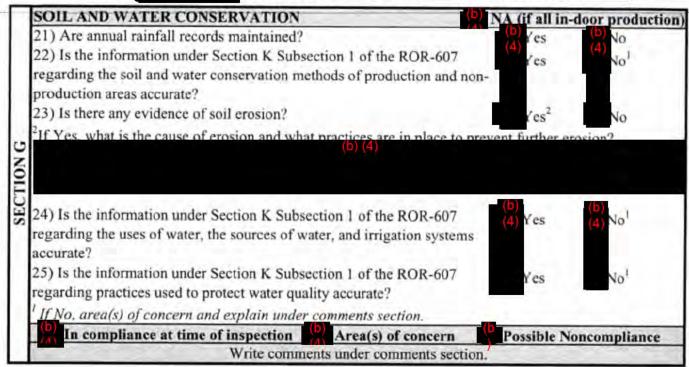


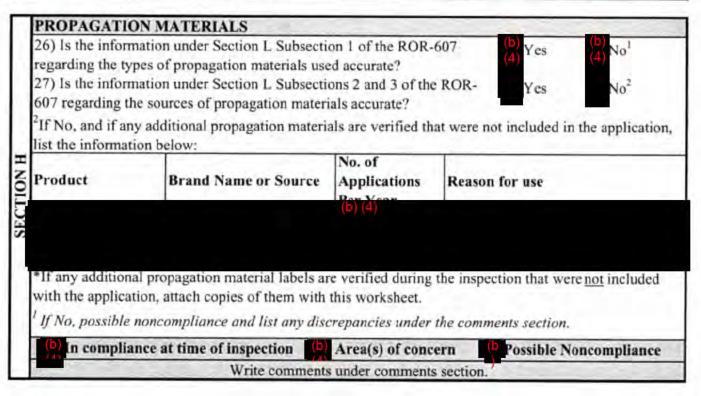


Inspector ID No. 7575 Inspection Date 6-6-2011

	ROP FERTILITY MANAGEN	MENT	NA (if all in-door production						
15) Is the infor	Soil Type: Sandy Sandy Loam Clay Loam (b) Clay Loam (c) Clay Loam (c) Clay Loam (c) Clay Loam (d) Clay Loam (d) Clay Loam (e) Clay Loam (e) Clay Loam (f) Cl								
16) Is the information regarding the co	16) Is the information under Section J Subsection 1 of the ROR-607 regarding the components of soil and crop fertility plan accurate?								
The transfer of the second sec	f all soil and crop inputs used or ection 2 of the ROR-607 accurate		Yes No ²						
² If No, and if an the information		are verified that v	vere not included in the application, list						
Product	Brand Name or Source	No. of Applications Per Year	Reason for use						
	(b) (4)								
18) Is all of the information under Section J Subsection 2 of the ROR-607 Yes									
regarding compost use accurate? (4) (5) (6) (7) (8) (9) (9) (9) (19) Are all copies of labels or lists of ingredients and their source Yes									
available at the time of inspection? ²									
If any additional soil or crop input labels are verified during the inspection that were <u>not</u> included with the application, list them in the above table and attach copies of them with this worksheet.									
	information under Section J Sub ire use accurate?	osection 3 of the I	ROR-607 Yes No						
If No, area(s)	of concern and explain under co	mments section.							
	ance at time of inspection		ern (b) Possible Noncompliance						
	Write comments	s under comments							

Inspector ID No. 7575 Inspection Date 6-6-2011





Inspec

Inspector ID No. 7575

_ Inspection Date Co-6-2011

PEST, DISEASE, AND WEED MANAGEMENT 28) Is the information under Section M Subsection 2 of the ROR-607 Yes regarding pest problems and methods used to control pests accurate? 29) Are all materials used to control pest problems listed under Section M Yes Subsection 2 of the ROR-607 accurate? 30) Is the information under Section M Subsection 3 of the ROR-607 Yes regarding disease prevention strategies accurate? 31) Are all materials used to control disease problems listed under Section Yes M Subsection 3 of the ROR-607 accurate? 32) Is all of the information under Section M Subsection 4 of the ROR-Yes 607 regarding weed management accurate? If No, possible noncompliance. List all materials not listed in the ROR-607 below and attach any labels or source information if available. No. of **Brand Name or Source** Product Applications Reason for use Per Year In compliance at time of inspection Area(s) of concern Possible Noncompliance Write comments under comments section.

П	MAINTENANCE OF ORGANIC INTEGRITY						
	33) Are any crops grown conventionally on farm?	(b) Yes	(b) No				
	34) Is all of the information under Section N Subsection 1 of the ROR- 607 regarding conventional or transitional crops accurate?	Yes	No ¹				
	35) Is all of the information under Section N Subsection 2 of the ROR- 607 regarding equipment used in organic production accurate?	Yes	No ¹				
-	36) Is all of the information under Section N Subsection 3 of the ROR- 507 regarding harvest practices of organic crops accurate?	Yes	No ¹				
Ξŀ	37) Is all of the information under Section N Subsection 4 of the ROR-	Yes	No ¹				
0	507 regarding post-harvest practices accurate? 38) Is all of the information under Section N Subsection 5 of the ROR- 507 regarding crop storage practices accurate?	Yes	No				
1	39) Is all of the information under Section N Subsection 6 of the ROR- 507 regarding the transportation of crops accurate?	Yes (b)	No N/A				
1	If No, possible noncompliance. List any discrepancies under the comments section.						
	In compliance at time of inspection Area(s) of concern		oncompliance				
	Write comments under comments section						

Inspector ID No. 7575

Inspection Date 6-6-2611

 Select all records maintained and if they are complet 	e Records M	Records Maintained?		Complete & Current	
and current:	(h)		(b)		
Field Activity Log ²	(4) Yes	No	(4) Yes	No	
Harvest Records ²	Yes	No	Yes	No ¹	
Previous Land Use ² (3 previous years for new applicants)	Yes	No	Yes	No	
Material Storage Records ²	Yes	No	Yes	No ¹	
Sales Records ²	Yes	No	Yes	No	
Seed Source Documentation ²	Yes	No	Yes	No	
Complaint Log ²	Yes	No	Yes	No	
Applied Material Records ²	Yes	No	Yes	No	
Documentation of Seed and/or Seedling Production	Yes	No	Yes	No	
Equipment Records	Yes	No	Yes	No	
Manure and/or Compost Records	Yes	No	Yes	No	
Labor Records	Yes	No	Yes	No	
Other (specify):	Yes	No	Yes	No	
41) Does record keeping system adequately provide for auditing the organic production? Verify that the records were found to be complete and current at time of inspection				o ³	
noncompliance. This type of record keeping is required to demonstrate continuous the information is insufficient to communicate the application of the communication of the comm	ompliance. If i	hese recor	ds are not in	place or	
If No, possible noncompliance. *Note, all records must be maintained for 5 years.					

Inspector ID No.__

7575 Inspection Date 6-6-2011

	ber of samples collected			
Inspector Sample Number	Reason for Residue Sampling	Sample Source	Sample Type	Field Numbers/ Greenhouse Units Sampled:
(b) (4)	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	(4) Soil (4) Tissue Compost Other	Composite Sample Individual Sample	(b) (4)
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	
	Initial Inspection Routine Inspection Re-inspection Complaint/Violation	Soil Tissue Compost Other	Composite Sample Individual Sample	

Inspector ID No. 7575 Inspection Date 6-6-2011

	ELIMMARY FOR PRODUCER
	SUMMARY FOR PRODUCER
	43) Person present at time of inspection: BRIAN BOEHNING
ď	These findings and all comments were discussed with the inspection observer during the exit interview.
	COMMENTS
	(b) (4)
Ш	
SECTION M	
õ	
Ē	
$\tilde{\mathbf{C}}$	
S	

SUMMARY FOR ORGANIC CERTIFICATION PROGRAM STAFF
COMMENTS
(b) (4)
Checklist
Please use this checklist to ensure you are sending and/or completing all of the necessary information and documents. Organic Land Producer Inspection Report Organic Land Producer Inspection Findings Residue Sample Collection Receipt PI-518 Official Sample Chain of Custody Additional Attachments (specify): (b) (4)



Texas Department of Agriculture Organic Inspection Findings

ROR-660

Todd Staples, Commissioner

4	VERIFICATION INFORM	MATION		
SECTION	Client Name			TDA Client No.
S	Boehning Dairy Farm Facility Name			
SE	Boehning Dairy Farm			TDA Account No.
Г	INSPECTION INFORMA	TION		
ON B	Inspection Type Routine		Inspection ID No.	
SECTION B	Inspector ID 7575	Inspector Name (b) (6)	Region 2	
S	Date 6 / 6 / 2011 month day year	Time 1:10 □AM ⊡	PM County Code Cou 279	nty Lamb
SECTION C	Certification Type: (b) (4	(b) (4		

TDA License No.

(b) (4)

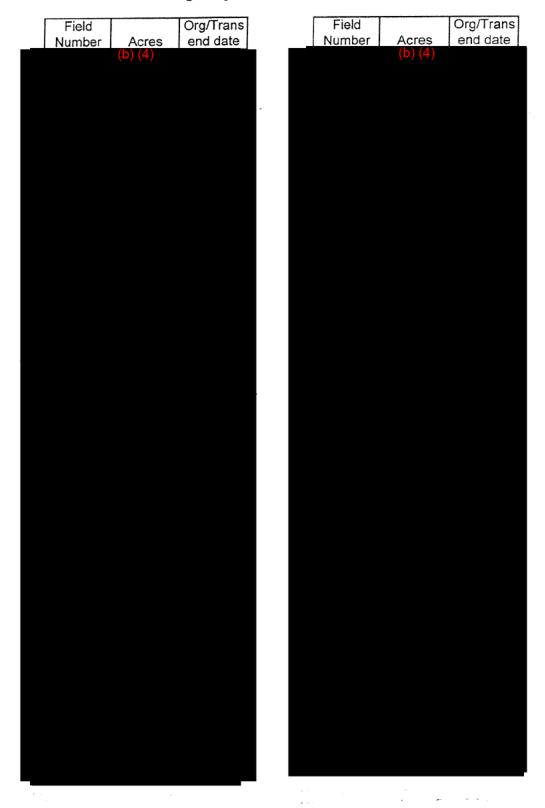
Inspector ID No.

7575

Inspection Date 6-6-2011

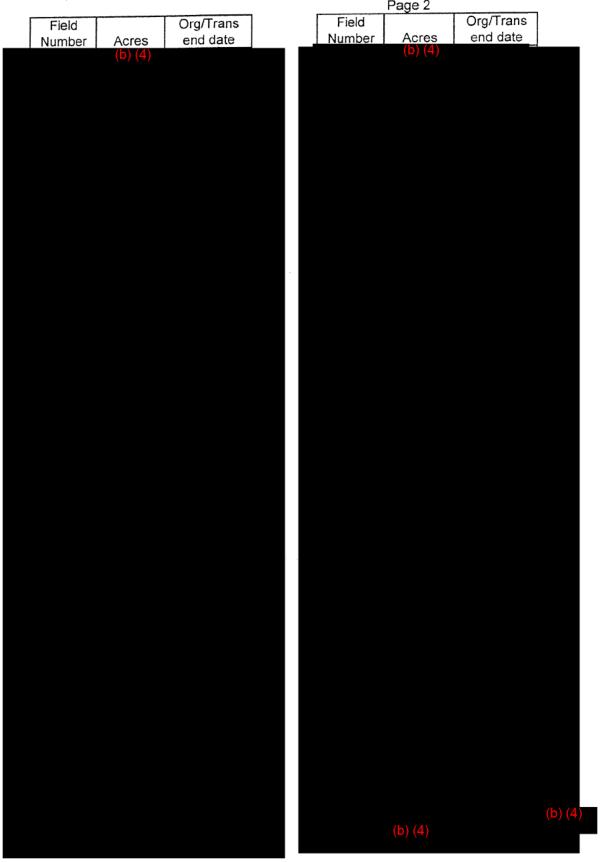
SUMMARY	
Person present at tir	ne of inspection: Brian Boehning
These findings a	and all comments were discussed with the inspection observer during the exit
interview.	
	COMMENTS
	(b) (4)
	(5)(4)

Boehning Organic Production Farm Map



pg 2

Boehning Organic Production Farm Map





Texas Department of Agriculture Organic Livestock Producer Inspection Report

ROR-651

Todd Staples, Commissioner

A	VERIFICATION INFOR	MATION		- Compa 19
NO	Client Name			TDA Client No.
Ĭ	HILLTOP DAIRY LLC			(b) (4)
SECTION	Facility Name			TDA Account No.
S	HILLTOP DAIRY, LLC			1571.77
	INSPECTION INFORMA	ATION	4	
N B	Inspection Type Routine		Inspection ID No.	(b) (4)
SECTION B	Inspector ID 07575	Inspector Name (b) (6)	Region 1	2 🗆 3 🗆 4 🗆 5
S	Date 06/07/2012 Enter as MM/DD/YYYY	Time 08:50 • AM		
	CHAPTER STATE OF THE PARTY OF T	AND AND ASSESSMENT OF THE PARTY ASSESSMENT OF THE PART	T/a	700
SEC			(4)	
	TDA Acct.#: (b) (4)	Inspection ID No. Inspector Name Region 1 2 3 4	Cert. #.	
		ing pastures and facilities un	der Section C of	Yes No^2
		1 C " C C4 D	OD (02	2
7.				A COLUMN TO THE PARTY OF THE PA
N		Itrop Dairy LLC Itry Name LTOP Dairy, LLC Diffy Name LTOP Dairy, LLC Diffy Dair		
OI.	4) Is any aspect of the lives	tock operation performed at	another location?	,
SECTION C	³ If Yes, are the addresses pr	rovided in the ROR-603 accurate	rate?	Yes No ¹
S	¹ If No, possible noncomplic	ппсе.	76.5	
	5) Have all pastures been in Inspection?	spected as part of the Organ	ic Land Producer	Yes No ⁴
	⁴ If No, when will the Organ	ic Land Producer Inspection (b) (4)	be performed?	- ·

TDA License No.

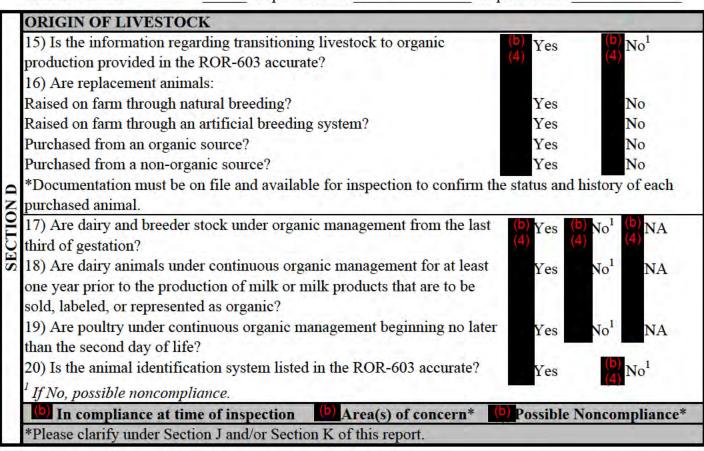
Inspector ID No. 07575

FACILITY AND LIVESTOCK INFORMATION (CONTINUED)		
Complete the following sections as they apply to the	e operation.	
MILK PRODUCTION Discrete NA (Skip to Meat Production)		
6) Is milk inspection documentation provided under Section C Questions 5a-5e of the ROR-603 accurate?		(b) (4) No ¹
¹ If No, possible noncompliance. If the materials listed are incorrect and/them below and attach all product labels and ingredient listings if availab		the ROR-603, lis
Brand Name Manufacturer		
(b) (4)		
MEAT PRODUCTION (b) NA (Skip to Egg Production)		
7) Are animals being slaughtered and processed on farm?	$\square \mathrm{Yes}^2$	☐ No
² If Yes, provide name of Certifier and Processor Certificate #: (b) (4)		
8) Is the loading and transportation information under Section C Questions 6b-6j of the ROR-603 accurate? 3 If No, possible noncompliance. EGG PRODUCTION (b) NA (Skip to Fiber Production)	Yes	No ³
If No, possible noncompliance.		
EGG PRODUCTION NA (Skip to Fiber Production)		
9) Is the information regarding the collection, washing, packaging, and storage of eggs under Section C Questions7a-7h of the ROR-603 accurate? 4 If No, area(s) of concern.	□Yes	□ No ⁴
⁴ If No, area(s) of concern.		
10) Does the applicant/licensee have a Texas egg license number?	Yes^5	(b) No
⁵ If Yes, provide the Texas egg license number:		(b) (4)
⁵ If Yes, provide the Texas egg license expiration date: Enter as MM/DD/Y	YYY	(b) (4)
11) Are eggs being sold directly to consumer?	(b) Yes	(b) No
12) Are eggs being sold to a retail market?	(4) Yes	(4) No
FIBER PRODUCTION (b) NA		
13) Is the information provided under Section C Questions 8a-8b of the ROR-603 accurate?	(b) (4) Yes	(b) No ⁶
⁶ If No, area(s) of concern.		/ 4
14) Is any organic fiber processing performed on farm?	Yes ⁷	No
⁷ If Yes, provide name of Certifier and Processor Certificate #:	105	
In compliance at time of inspection Area(s) of concern* *Please clarify under Section J and/or Section K of this report.	(b) Possible N	oncompliance*

TDA License No

(b) (4)

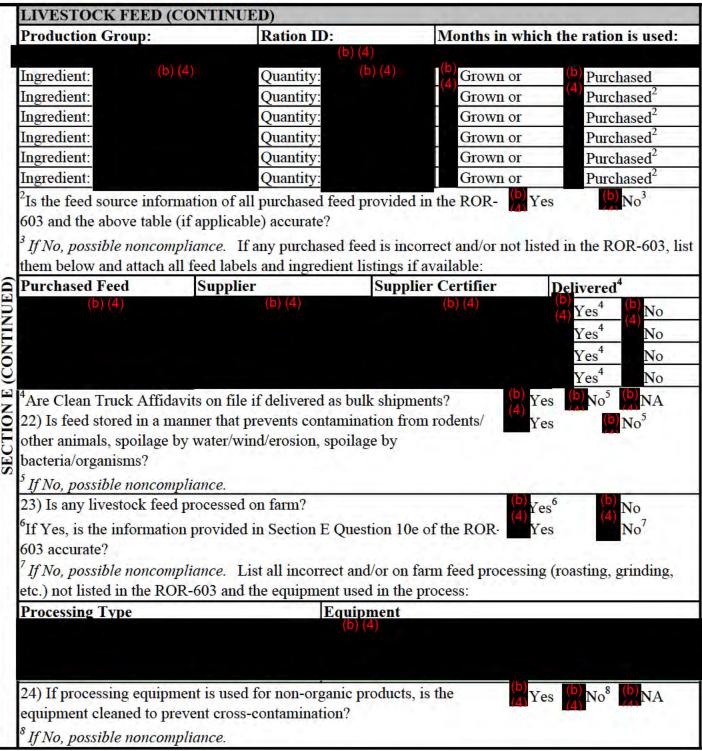
Inspector ID No. 07575



	d correctly in the ROR-603? coliance. List incorrect and/or feed	l rations not listed in the ROR	-603 below:
Production Group:	Ration ID:	Months in which the r	ation is used:
Ingredient: (b) (4) Quantity: (b) (4)	(b) Grown or	Purchased ²
Ingredient:	Quantity:	Grown or (4)	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Production Group:	Ration ID:	Months in which the r	ation is used:
	(b) (4)	. (1.)	
Ingredient: (b) (Quantity: (b) (4)	Grown or (b)	Purchased ²
Ingredient:	Quantity:	Grown or (4)	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²
Ingredient:	Quantity:	Grown or	Purchased ²

ROR-651 Organic Livestock Producer Inspection Report TDA License No. LIVESTOCK FEED (CONTINUED) **Production Group:** Ingredient: Ingredient: Ingredient: Ingredient: Ingredient: Ingredient:

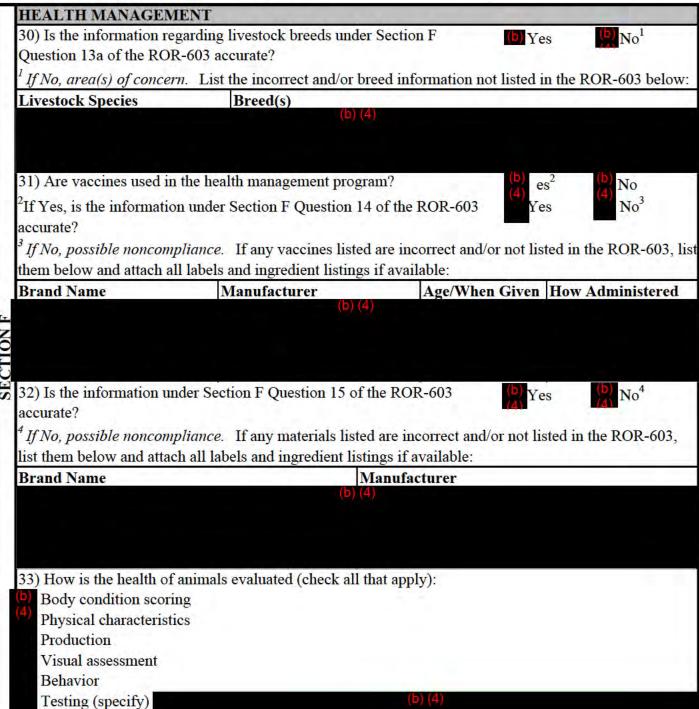
Inspector ID No. 07575



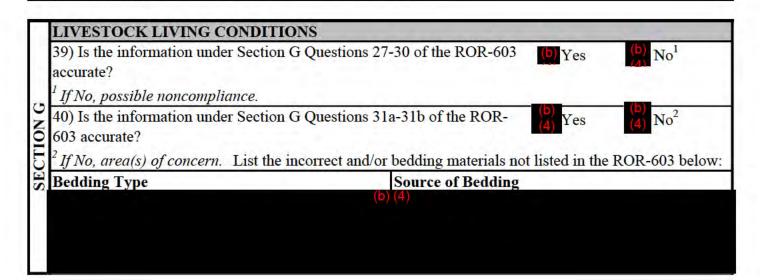
Inspection Date 06/07/2012 Inspector ID No. 07575 TDA License No. LIVESTOCK FEED (CONTINUED) 25) Is any livestock feed processed off farm? Yes No No¹⁰ ⁹If Yes, is the information provided in Section E Question 10g of the ROR 603 accurate? ¹⁰ If No, possible noncompliance. List incorrect and/or off farm feed processing not listed in the ROR-603 below: Feed Processed Name of Company Certifier of the Processing Type of Processing Company 26) Are feed supplements fed to livestock? ¹¹If Yes, is the information under Section E Question 11a of the ROR-603 accurate? 12 If No, possible noncompliance. If any feed supplement listed is incorrect and/or not listed in the ROR-603, list them below and attach all labels and ingredient information if available: Frequency Fed **Brand Name** Manufacturer **Delivery Method** CONTINUED 27) Is the information under Section E Question 11b of the ROR-603 accurate? If No, area(s) of concern. List the incorrect and/or water source information not listed in the ROR-603 below: Source Livestock Groups Available To Yes¹⁴ 28) Is water tested? ¹⁴If Yes, provide the date of the most recent water test Enter as MM/DD/YYYY 29) Are materials used to clean watering sources? Yes¹⁵ No ¹⁵If Yes, is the information under Section E Question 11e of the ROR-603 accurate? ¹⁶ If No, possible noncompliance. If any materials listed are incorrect and/or not listed in the ROR-603, list them below and attach all labels and ingredient listings if available: Manufacturer **Brand Name** (b) Area(s) of concern* Possible Noncompliance* In compliance at time of inspection *Please clarify under Section J and/or Section K of this report.

TDA License No. Livestock Species accurate?

Inspector ID No. 07575



Inspection Date 06/07/2012 Inspector ID No. 07575 TDA License No. HEALTH MANAGEMENT (CONTINUED) 34) Are all products listed under Section F Question 17 of the ROR-603 accurate? If No, possible noncompliance. If materials listed are incorrect and/or not listed in the ROR-603, list them below and attach all labels and ingredient listings if available: Manufacturer **Brand Name** 35) Is the information under Section F Questions 19-22 of the ROR-603 accurate? ⁶ If No, area(s) of concern. 36) Is the information under Section F Questions 23 of the ROR-603 No7 Yes accurate? 37) Are all pain management agents used listed in the ROR-603 accurate? If No, possible noncompliance. List the incorrect and/or materials not listed in the ROR-603 below and attach all labels and ingredient listings if available: **Brand Name** Manufacturer 38) Is the information under Section F Questions 24a-26 of the ROR-603 accurate? ⁸ If No, possible noncompliance. In compliance at time of inspection Area(s) of concern* Possible Noncompliance* *Please clarify under Section J and/or Section K of this report.



ROR-651 Organic Livestock Producer Inspection Report Page of 10 Inspection Date 06/07/2012 Inspector ID No. 07575 TDA License No. LIVESTOCK LIVING CONDITIONS (CONTINUED) 41) What methods are used for pest management (check all that apply)? Mechanical traps **Predators** Cleanliness Materials³ Other (specify): Are all materials listed under Section G Question 32 of the ROR-603 accurate? ⁴ If No, possible noncompliance. List the incorrect and/or materials not listed in the ROR-603 below and attach all labels and ingredient listings if available: (CONTINUED **Brand Name** Manufacturer (b)(4)42) What methods are used for predator control (check all that apply)? SECTIO Fencing Netting Guard animals Hazing tactics Other (specify): 43) Is manure management monitored by a County, State, Federal Agency (b) Yes⁵ or another organization? If Yes, list the agency or organization: 44) Is the information under Section G Questions 35a-39 of the ROR-603 ☐ Yes \square No⁶ accurate? ⁶ If No, possible noncompliance. In compliance at time of inspection Area(s) of concern* Possible Noncompliance* *Please clarify under Section J and/or Section K of this report. PASTURE PRACTICE STANDARD 45) Is the information under Section H Questions 40-47a of the ROR-603 Yes accurate? 46) Are the Dry Matter Intake (DMI) Worksheets or an equivalent record

keeping system on file? (Ruminant livestock only) 47) Is the pasture(s) of quality and quantity to allow all ruminant livestock under organic management to meet the DMI requirements of the National Organic Program (NOP) Regulations? (Ruminant livestock only) If No, possible noncompliance. Area(s) of concern* Possible Noncompliance* In compliance at time of inspection *Please clarify under Section J and/or Section K of this report.

TDA License No.



*Please clarify under Section J and/or Section K of this report.

Inspector ID No. 07575

Records M	aintained?	Complete &	& Current?
Yes	No	(b) Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No
Yes	No	Yes	No ¹
Yes	No	Yes	No ¹
Yes	No	Yes	No
Yes	No	Yes	No
Yes	No	Yes	No
Yes	No	Yes	No
			No ³ ssible
			-
	(b) Yes	(b) Yes (b) No Yes No Y	Records Maintained? Complete & Yes No Yes Yes Yes No Yes Y

TDA License No. (b) (4

Inspector ID No. 07575

	MMARY FOR PRODUCER
50)	Person present at time of inspection: Brian Boehning
	These findings and all comments were discussed with the inspection observer during the exit interview.
	COMMENTS
	(b) (4)

	SUMMARY FOR ORGANIC CERTIFICATION PROGRAM STAFF
	COMMENTS
	(b) (4)
K	
0	
SECTION K	
SEC	
-	
	Checklist
	Please use this checklist to ensure you are sending and/or completing all of the necessary information and
	documents.
	☑ Organic Livestock Producer Inspection Report
и	☑ Organic Inspection Findings
	☐ Additional Attachments (specify):
Ų.	



Texas Department of Agriculture Livestock Organic System Plan

ROR-603

TODD STAPLES, COMMISSIONER

	VERIFICATION INFORMATION INC	w Application NAnnual	Update Change to OSP
×	Full Legal Rusiness Names	D.B.A. (if applica	
HON	HILLTOP DAIRY LLC		
E	Facility Name:	Client No.	Account No.
SECT	HILLTOP DAIRY	(b) (4)	(b) (4)
S	Contact Individual:		
	BRIAN BOEHNING		

All of the following items are required for a complete appliplease use this checklist to ensure that your application is c	ication. To avoid processing delays,
Farm and Livestock Information (SECTION C)	(b) (4)

This document becomes public record and is subject to disclosure. With few exceptions, you have the right to request and be informed about the information that the State of Texas collects about you. You are entitled to receive and review the information upon request. You also have the right to ask the state agency to correct any information that is determined to be incorrect. (Reference: Government Code, Sections 552.021, 552.023, and 559.004.)

Business Name:

Hilltop Dairy LLC

FARM AND LIVES	STOCK INFOR	MATION		\$205.201
FACILITY INFO	RMATION			
Please provide a map available to livestock all species. Please of The map/s need to id -Adjoining/neighbori -Dimensions of build -Building/storage ID	of pastures, barn, and/or living an asure the map ince entify: ng land uses, ings designed to system, ed (both permane		icable to (b)	Map is Attached
		l landmarks (e.g. stream	s distinctive fee	tures roads etc.)
	your county aut	hority, local Farm Ser		
Is the location who address as provided			(b) (4) Yes	(b) (4) No
If no please provide t	he address of all	locations:		
Address		City (b) (4)	State	Zip
2 LIVESTOCK TYI 2) Please select the li	vestock species th	hat you wish to produce Swine Doultry	organically: Other (specify):
Please select the li production:	vestock products	you wish to produce or	ganically and an	estimate of annual
Product	Est. Ar	nnual Organic Production		nits (example of head, gallons, etc)
		(b) (4)		

Business Name: Hilltop Dairy LLC LIVESTOCK TYPES (CONTINUED) 4) Please list the number of animals in each of the following production groups: Not Applicable: Cattle: Transition Start Conventional² **Production Group** Organic Transitional 1 Date Not Applicable: Goats: Transition Start Conventional² Production Group Organic Transitional ' Date SECTION C (continued) Not Applicable Sheep: Transition Start Conventional² **Production Group** Organic Transitional 1 Date Not Applicable: Swine: Transition Start Conventional² **Production Group** Organic Transitional1 Date

Business Name:

Hilltop Dairy LLC

Poultry:			Not Applicable:	
Production Group	Organic	Transitional ¹	Transition Start Date	Conventional ²
		(b) (4)		
Other:			Not Applicable	
Production Group	Organic	Transitional ¹	Transition Start Date	Conventional ²
		(b) (4)	E-mile	
Transitional: Dairy anin	nals can be converted to	o organic milk production a	ofter 12 months but n	-III
from these animals is not			gier 12 months, out n	ma.
		ional animals can be used f	or organic production	n, except as
breeding stock.			a transfer	
* Committee of the Comm				
PRODUCTION				
PRODUCTION MILK			Milk Not Produ	iced (b)
MILK	ur milking equipme	ent and holding system	Milk Not Produ	iced (b)
MILK	ur milking equipme	ent and holding system (b) (4)		iced (b)
MILK	ur milking equipme			iced (b)
MILK 5a)Please describe yo		(b) (4)		
MILK 5a)Please describe yo 5b) If milk is being pr				
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	oduced, list the mat	(b) (4) terials that are being us	sed for cleanliness	and control in
MILK 5a)Please describe yo 5b) If milk is being pr		(b) (4) terials that are being us		and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	oduced, list the mat	(b) (4) terials that are being us Ingredients (Product Label)	sed for cleanliness	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	oduced, list the mat	(b) (4) terials that are being us	sed for cleanliness	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	oduced, list the mat	(b) (4) terials that are being us Ingredients (Product Label)	sed for cleanliness	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	oduced, list the mat	(b) (4) terials that are being us Ingredients (Product Label)	sed for cleanliness	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer	(b) (4) terials that are being us Ingredients (Product Label) (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer	(b) (4) terials that are being us Ingredients (Product Label) (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor:	Manufacturer	(b) (4) terials that are being us Ingredients (Product Label) (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer	Ingredients (Product Label) (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer	Ingredients (Product Label) (b) (4) of sanitizers with miner of saniti	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer	Ingredients (Product Label) (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name 5c) How is contamina 5d) How is wastewate	Manufacturer tion or commingling from the milking	Ingredients (Product Label) (b) (4) (c) (4) facility handled? (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name	Manufacturer tion or commingling from the milking	Ingredients (Product Label) (b) (4) (c) (4) facility handled? (b) (4)	sed for cleanliness Purpose for use	and control in
MILK 5a)Please describe yo 5b) If milk is being pr the milk parlor: Brand Name 5c) How is contamina 5d) How is wastewate	Manufacturer tion or commingling from the milking spected, please list to	Ingredients (Product Label) (b) (4) (c) (4) facility handled? (b) (4)	sed for cleanliness Purpose for use	How used in parlor
MILK 5a)Please describe you 5b) If milk is being prother milk parlor: Brand Name 5c) How is contaminated the second seco	Manufacturer tion or commingling from the milking spected, please list to	Ingredients (Product Label) (b) (4) (c) (4) facility handled? (b) (4) the following:	Purpose for use	How used in parlor
MILK 5a)Please describe you 5b) If milk is being prother milk parlor: Brand Name 5c) How is contaminated to be a secondary of the secondary o	Manufacturer tion or commingling from the milking spected, please list to	Ingredients (Product Label) (b) (4) (c) (4) facility handled? (b) (4) the following:	Purpose for use Rating or evalua	How used in parlor
MILK 5a)Please describe you 5b) If milk is being prother milk parlor: Brand Name 5c) How is contaminated to be a secondary of the secondary o	Manufacturer tion or commingling from the milking spected, please list to	Ingredients (Product Label) (b) (4) or of sanitizers with mi (b) (4) facility handled? (b) (4) the following: y of those inspections	Purpose for use Rating or evalua	How used in parlor

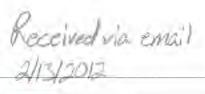
Business Name:

Hilltop Dairy LLC

MEAT	UCTION (CONTINUED)	last Not Dunder	ad (b)
6a) If an	imals are being raised for meat, are they slaughtered and d on farm?	Meat Not Produc	(b) No
If Yes, ple	ease complete a Processor Application Form and include it with this a	application.	
6b) Wha	t method of loading and transportation is used to move an	imals to slaughter	?
6c) (Pou	ltry Only) What time of day are birds moved or transporte	d2	
6d) How	far are animals transported to slaughter? (b) (4)		
6e) How	long does the transport typically take?		
6f) If over	er 12 hours in transportation are the animals rested and fed	1? (b) Yes ⁴	(b) s
		Y es	No
60.76	re animals rested?	4)	
	organic feed provided?		
Is grazin	g available?		
(ruminan	its only)		
How is c	lean water provided?		
	ase describe the reasons why feed and rest are not provided:	(b) (4)	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ou retain ownership through slaughter and receive the retained to the retained	il (b) Yes ⁶	(b) No
cuis and	its and/or by-products to market? (Yes, please provide the certificate of the slaughter facility		ttached
The second second			
100 100 100 100	case provide the label that is used on the retail product(s) case describe how cuts are handled post slaughter;		ttached
f If Yes, ple	ase describe how sales are recorded:		
	(b) (4)		
For Run	ninant Slaughter Stock		
	ruminants finished in a yard, pad, or feedlot?	(b) Yes ⁷	(b) No ⁸
If Yes, how	w long is the finishing period?		
	the following questions and move to the next section.	(b)	(b)
	Il animals eat simultaneously without competing?	(4) Yes	4 No
	nimals given access to pasture during the grazing season v hing program?	vhen Yes	No

Business Name: Hilltop Dairy LLC

3 PRODUCTION (CONTINUED)			
EGGS			Eggs Not Produced	
7a) How are eggs co	ollected?			
7b) How often are e				
7c) Are eggs washed	d after collection?		Yes ⁹ No	
If Yes, describe washin	o/handling process	(b) (d)		
		(b) (4)		
	sanitizing materials are b			
Brand Name	Manufacturer	Ingredients	Restriction as listed in the	
	(b) (4)	(Product Label)	regulation (if applicable)	
(5) (4)		Attached	(0) (4)	
		Attached		
		Attached		
7.0 11.	1 10	Attached		
7d) How are eggs pa	ickaged?			
Zal Whan				
7e) Where are eggs s	stored on farm?	(b) (4)		
70 1	d CC t C		/h) v //h) · ·	
7f) Are any eggs stor		a metal and a	(b) Yes (b) No (4) No	
45 degrees or below		a refrigerated tempera	ture of (4) Yes (4) No	
7h) Are eggs graded			10	
			Yes ¹⁰ No	
If Yes, are you licensed			Yes ¹¹ No	
If Yes, what is your TD		ida a annu chtha latait	to be used as the section	
packaging with this		ide a copy of the label	to be used on the product	
FIBER	аррисацоп.		Fibou Not Dundanad	
	are raised for fiber of	neared/de-haired on farr	m? (b) Yes ¹² (b) No	
			Yes. No	
ij res, now is equipmen	nt cleaned and maintained	(b) (4)		
If materials are used	in cleaning or mainta	ining equipment, provi	de the following: (b) N/	
Brand Name	Manufacturer	Ingredients	Restriction as listed in the	
	b) (4)	Attached	(b) (4)	
		Attached		
		Attached		
8b) Is equipment use	d on non-organic live		(b) Yes ¹³ (b) No	
	to prevent contamination		1 62	
y range to the creamen	o present contamination	(b) (4)		
(c) Is any other organ	nic fiber processing d	one on the form?	(b) Yes 14 (b) No	



ROR-603 Livestock Organic System Plan



Page 7 of 26

Hilltop Dairy LLC Business Name: ORIGIN OF LIVESTOCK \$205,236 N/A 9a) How were/are livestock transitioned to organic production? 100% organic feed for 12 consecutive months 100% organic feed while utilizing last year (third year) transitional feed 9b) Are replacement animals raised on farm through natural breeding? Yes Yes No 9c) Are replacement animals raised on farm through an artificial breeding system? 9d) Are replacement animals purchased from an organic breeder? If Yes, fill out the information below: Purchase Date: Supplier: Supplier Certifier: Yes No 9e)Are replacement animals purchased from a non-organic source? *Documentation must be on file and available for inspection to confirm the status and history of each purchased animal. Yes No 9f) Are dairy and breeder stock under organic management from the last third of gestation? Yes No 9g) Are dairy animals under continuous organic management for at least one year prior to the production of milk or milk products that are to be sold, labeled, or represented as organic? Yes 9h) Are poultry under continuous organic management beginning no later that the second day of life? 9i) How are the animals individually identified? Please choose all of the following that apply: *Note: It is required that an identification system be in place so that an auditor can verify the organic status of any and all animals. Individually numbered a ear tag neck tag leg tag/band other tag Tattoo Radio Frequency Identification (RFID) tag Written description of physical characteristics or unique markings with accompanying photos Brand Ear notch Age groups (poultry) Purchased groups (poultry)

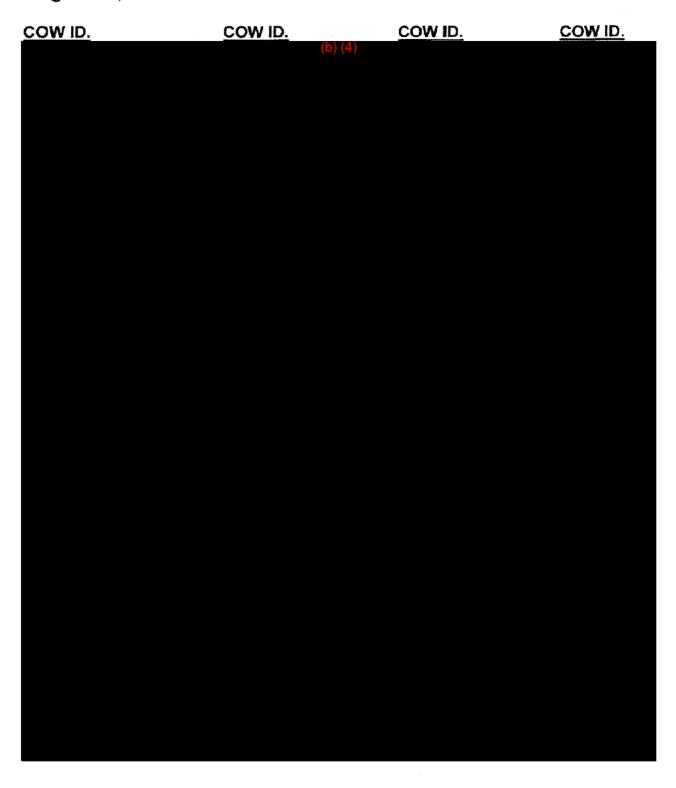
Other (specify):

төр тэ та от.этр (b) (6)

(b) (4)

TO HILLTOP DAIRY

August 30, 2011

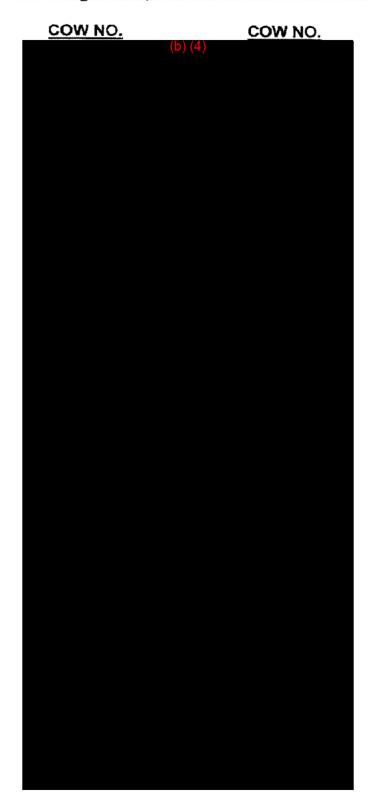


August 30, 2011



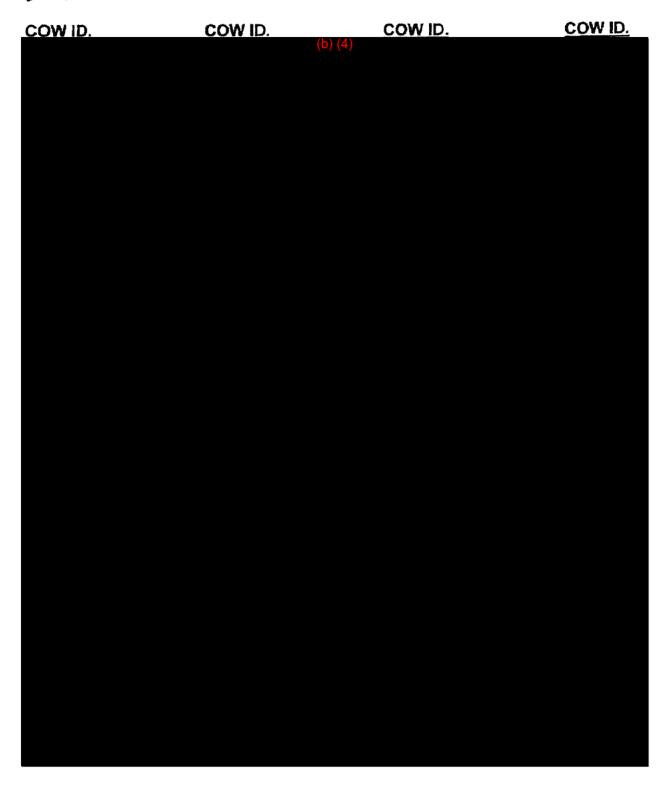
Page 2 of 3

August 30, 2011



Page 3 of 3

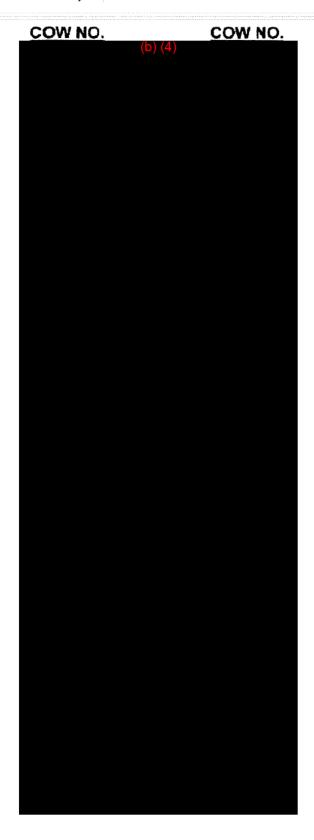
May 18, 2011



Page 1 of 3

May 26, 2011 May 26, 2011 June 2, 2011





Page 3 of 3

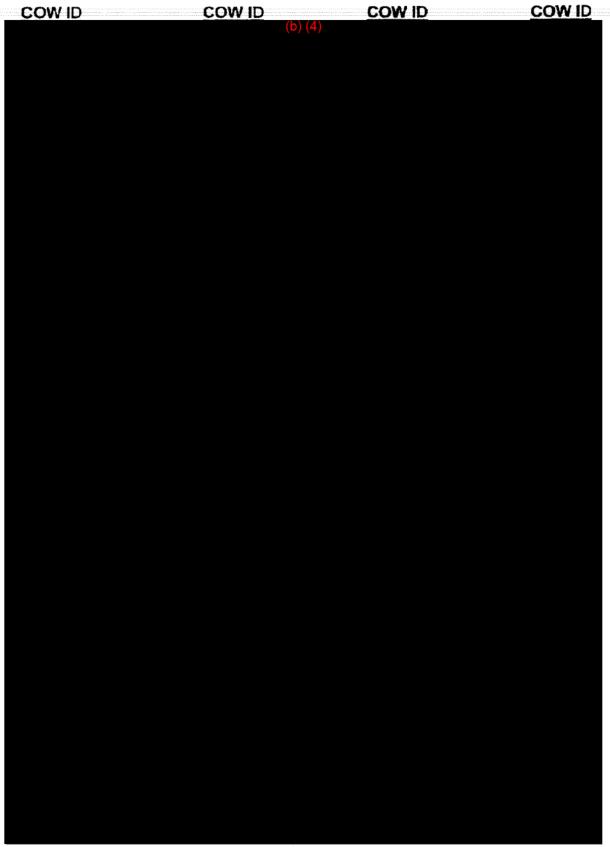
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August 31, 2011

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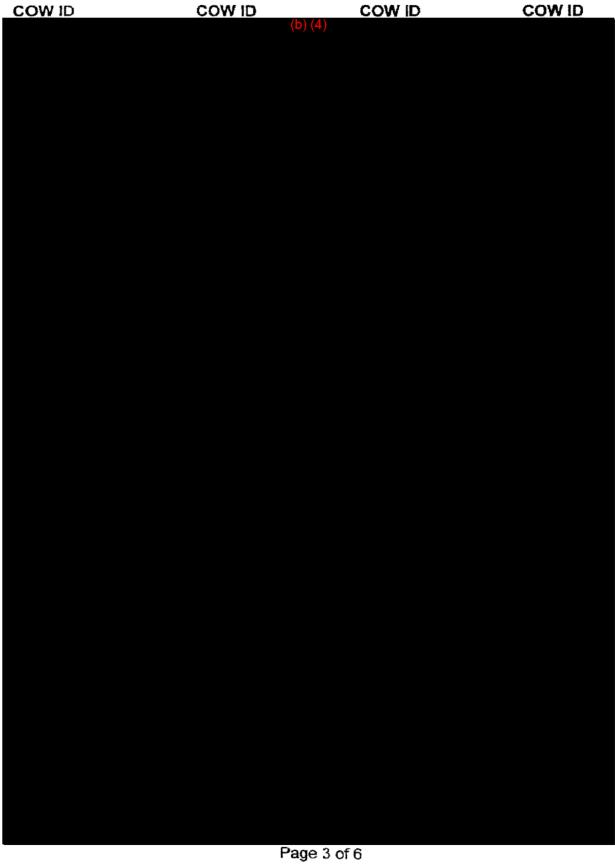
Page 1 of 6



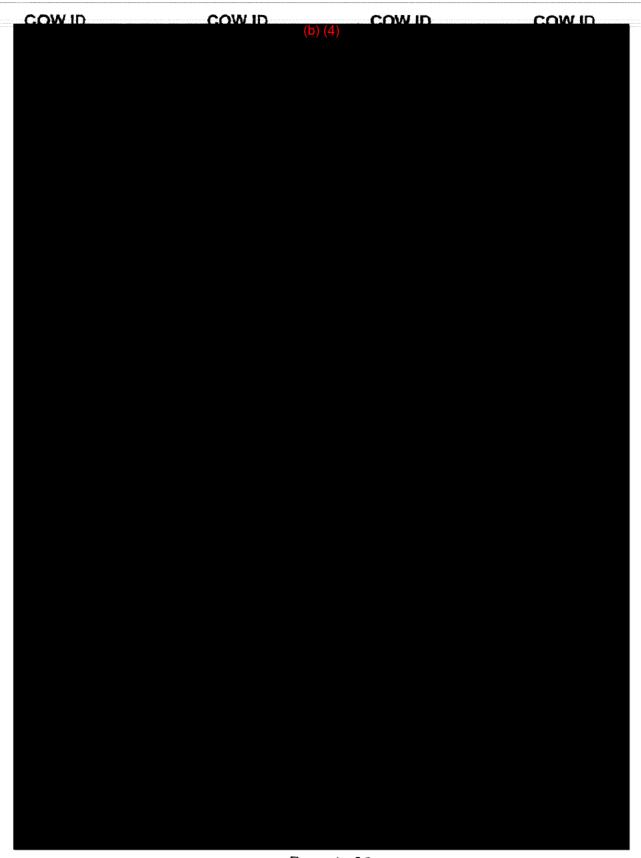
Page 2 of 6

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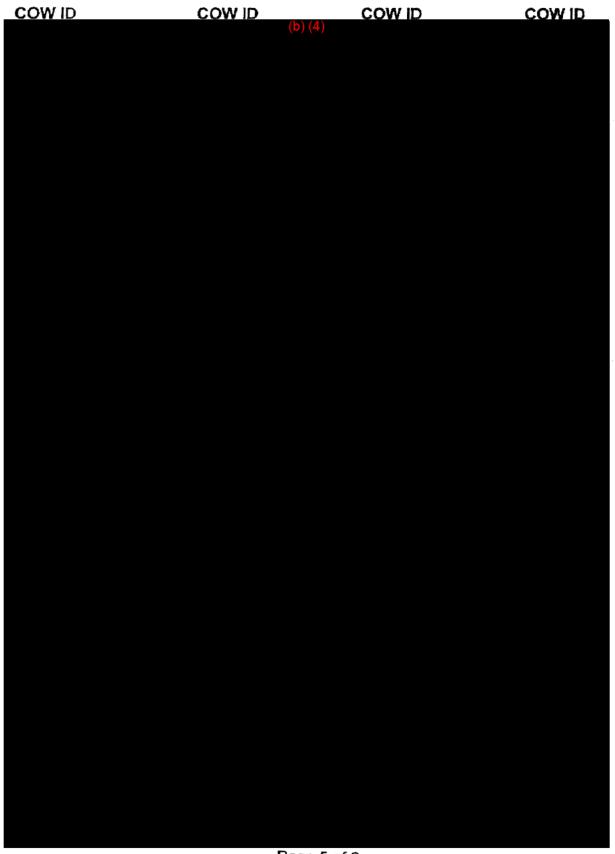


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Page 4 of 6

August 31, 2011



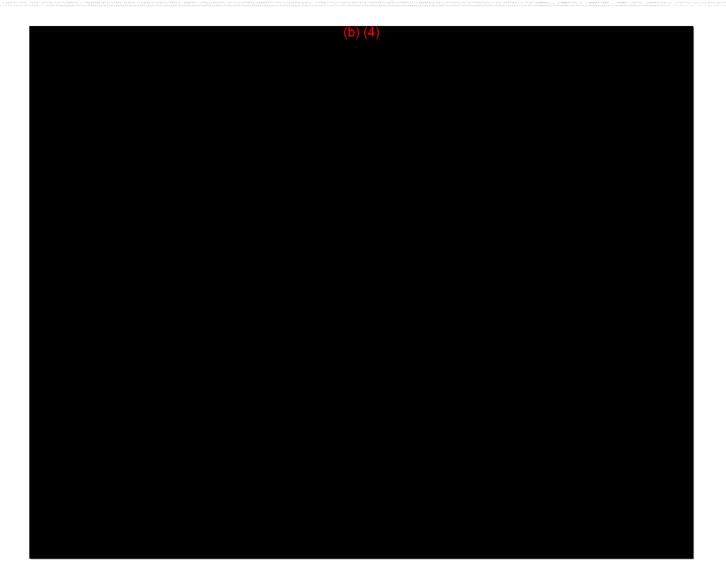
Page 5 of 6

August 31, 2011



p.14

2011 Grazing Plan





P.O. Box 12847 Austin. Texas 76711 Voice (800) 635-5832 (512) 463-7476 Hearing impaired: (800) 733-2988 www.TexasAgriculture.gov





Texas Department of Agriculture Organic Certificate

TODO STAPLES, COMMISSIONER



is certified organic by the Texas Department of Agriculture (TDA).

Certification Class: (b) (4)
Certificate Number: (b) (4)
TDA Client Number:

This operation is certified Organic under the US National Organic Program 7 CFR Part 205, and the provisions of Chapter 18 of the Texas Agriculture Code.

Organic Products:

(b) (4)

Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked. This certificate is non-transferable.

Certificate issue date:

07/01/2011

NOP effective date:

10/13/2008

Next update due:

03/01/2012



P.O. Box 12847 Austin, Texas 78711 Vaice (800) 835-5832 (512) 463-7476 Hearing impaired: (800) 735-2988 www.TexasAgriculture.gov





Texas Department of Agriculture Organic Certificate

TODD STAPLES, COMMISSIONER



is certified organic by the Texas Department of Agriculture (TDA).

Certification Class:

Certificate Number

TDA Client Number:

This operation is certified Organic under the US National Organic Program 7 CFR Part 205, and the provisions of Chapter 18 of the Texas Agriculture Code.



Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked. This certificate is non-transferable.

 Certificate issue date:
 06/10/2011

 NOP effective date:
 01/01/2003

 Next update due:
 03/01/2012



P.O. Box 12847 Austin, Texas 78711 Voice (800) 835-5832 (512) 463-7476 Hearing impaired: (800) 735-2988 www.TexasAgriculture.gov





Texas Department of Agriculture Organic Certificate

TODD STAPLES, COMMISSIONER

This is to certify that



is certified organic by the Texas Department of Agriculture (TDA).

Certification Class:

Certificate Number

TDA Client Number:

This operation is certified Organic under the US National Organic Program 7 CFR Part 205, and the provisions of Chapter 18 of the Texas Agriculture Code.



Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked. This certificate is non-transferable.

 Certificate issue date:
 06/18/2011

 NOP effective date:
 07/03/2007

 Next update due:
 03/01/2012



6500 Casitas Pass Road Ventura, CA 93001 E-Mail: info@organiccertifiers.com Web: organiccertifiers.com Phone (805) 684-6494 Fax (805) 684-2767

USDA Accredited

California Registration No. 99-0008

CERTIFICATE OF ORGANIC PRODUCTION

(b) (4), (b) (6)

has been certified by Organic Certifiers in accordance with the USDA-NOP National Organic Standards.

Organic Production Category:

(b) (4)

Product(s):

(b)(4)

Location(s):

(b) (4), (b) (6)

Certificate Number: Initial Effective Date: Annual Updated Plan Date: (D)(4)

10/1/07

Certification continues in effect until surrendered by the organic operation or suspended or revoked by Organic Certifiers, the State organic program's governing State official, or the AMS Administrator.

Issued Date: January 20, 2012

(b)(6)

Executive Director

Document Name: NOP CERTIFICATE OF ORGANIC PRODUCTION

Document Number: C05-09

Effective/Revised Date: 04-01-10, V3,R1

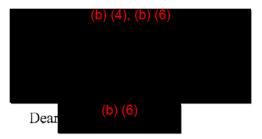
5138-S & L Commodities Inc -2012-753-01-Out-7-Oct-10



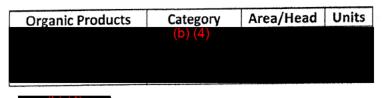
427 N. 33rd Street - Lincoln, NE 68503 USA Phone: (402) 420-6080 Fax: (888) 475-6044

Email: info@onecert.com Web site: www.onecert.com

September 22, 2011



Congratulations! You have been granted NOP Certification for:



Your eligibility fo has also been verified.

Your products comply with the US-Canada Organic Equivalency Arrangement. The following statement should accompany any products produced under this arrangement: "Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement." This statement is a requirement so that products crossing the borders are verified to meet the terms of the USCOEA and must appear on documentation travelling with the shipment. The attestation may be included on the organic certificate, a transaction certificate, statement on bill of lading or purchase order or any other affirmative attestation.

Overall your operation is in compliance with the standards. No compliance issues were noted.

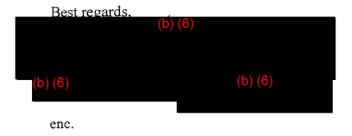
The _____. It appears that this product had been approved for your operation in the past and has been added to the input list in your file.

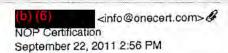
Your certificate, inspection report, and exit interview are enclosed. Please examine the certificate carefully to be sure that all information is listed correctly.

Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked. An organic system plan update is due each year followed by an on-site inspection to verify continued compliance. Your next annual update is due on March 31, 2012.

Be sure to notify OneCert of any application of a prohibited substance to any certified field or product and of any changes to your organic system that may affect your

certification. According to NOP, failure to notify certifier of changes and use of prohibited substances are the top reasons for suspension or revocation of certification.





Dear

Congratulations! You have been granted NOP certification. Your Certificate, Certificate Letter, Inspection Report, and Exit Interview are

Please review the documents carefully. If you have any questions, please contact OneCert.

Hard copies will be mailed today.

Sincerely,

Administrative Assistant OneCert, Inc 427 N 33rd St Lincoln, NE 68503 Email: info@onecert.com

Ph: 402-420-6080 Fax: 888-475-6044

Toll Free: 888-420-6080 www.onecert.com



Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement.

Initial Effective Date: 24 September 2008
Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked.

(b) (6)

Update Issued: 22 September 2011
Anniversary Date: 31 March 2012 (Due date of annual update)
Last Annual Inspection Date: 27 June 2011

One Cert

The Continue Figure 1 (b) (6)

A27 N. 33rd Street - Lincoln, NE 68503 USA
Phone: (402) 420-6080 Fax: (888) 475-6044
Email: info@onecert.com Web site: www.onecert.com



OneCert Rec'd 18 July 2011

OC-025 (23 May 2011)

Inspection Report - Exit Interview

OneCert - El

Additional Information Needed

The following information must be submitted before we can grant or continue your certification. Failure to submit this information may result in suspension. (Use additional pages, if necessary.)

(b) (4)

Date when operator agrees to send additional information on OneCert (generally within 1 week of inspection):

Inspection Observations and Issues of Concern

Ust and describe any important observations. Issues of concern must be noted and discussed with the applicant or authorized representative. (Use additional pages, if necessary.)

(b) (4)

Operator's Statement I affirm that I am an authorized representative of the operation named above a on the date noted above. I further affirm that I am knowledgeable about with organic certification requirements. I confirm that the inspection observatio site inspection by the inspector are accurate and complete. I acknowledge tha semples taken during this inspection and confirm that I have not charged the in ve	med operation as it relates to compliance ns and information gathered during the on- thave been provided receipts for any
(b) (6) ve	Date (Month/Day/Year)
Title	6-28-11
Approved by Sam Welsch Pag	e 1 of (Enter total number of page



Quality Certification Services (QCS) PO Box 12311, Gainesville, FL 32604

Phone: (352) 377-0133 Fax: (352) 377-8363

OCS is the Certification Program of Florida Certified Organic Growers and Consumers, Inc. (FOG)

December 5, 2011

To whom it may concern:

The purpose of this letter is to verify the current status of the organic certification of

(b) (4)

(c) (4)

The above certified organic by Quality Certification Services (QCS) as accredited by the National Organic Program (NOP). This certification is in effect and currently valid. An organic certificate is essentially a license granted by QCS under the authority of the United States Department of Agriculture's NOP that gives the right to market the products listed on the attached Product Verification Form as Certified Organic under the National Organic Program.

Such a certificate is treated similarly to all federal licenses; once granted, it never expires and continues as valid and in effect until it is suspended, revoked or surrendered. The exact text of the applicable federal law, 7 CFR Part 205, NOP Final Rule, states in Section 205.404(c): Once certified, a production or handling operation's organic certification continues in effect until surrendered by the organic operation or suspended or revoked by the certifying agent, the State organic program's governing State official, or the Administrator.

valid organic certificates, which have not been suspended, revoked or surrendered. No date appearing on the certificates should be interpreted as an expiration date, for under the NOP no such date exists. A date that appears under a label such as 'Renewal Date" is not an expiration date for the certificate, but one which serves certain administrative

CS-E-06, V1, R3, 03/01/10

purposes within QCS. It is not intended as, and in no circumstances should be interpreted as, an expiration date. Organic certificates have no expiration dates.

I hope this answers your questions. If I can be of further assistance, please let me know.



Quality Certification Services

Quality Certification Services (QCS)

Hereby certifies that



Meets the strict standards to be

CERTIFIED ORGANIC

Quality Certification Services, a USDA National Organic Program and ISO-65 compliant organic certification program, has determined, based on a review of the above named entity's application and records, and inspection of its fields, facilities and processes, that the above named entity meets or exceeds the appropriate and applicable standards of organic production, handling, and processing. In displaying this certificate, the Certified Entity warrants that it is in, and will remain in, full compliance with the organic standards set by the USDA National Organic Program.

This certification does not expire and is good until surrendered, suspended, or revoked.

QCS Entity ID

(b) (4)

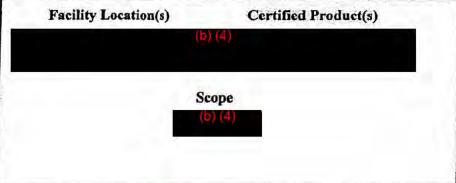
Effective Date:

7/13/2009



P.O. Box 12311 Gainesville, FL 32604 Phone: 352-377-0133

CS-E-01,V1,R1,9-17-04



(b) (6)

Certification Coordinator



P.O. Box 12311, Gainesville, FL 32604 = (p) 352-377-0133, (f) 352-377-8363 = www.qcsinfo.org

(b) (4), (b) (6)

Date Issued: June 11, 2010 Last Updated: August 4, 2010

The Product Verification Form does not replace the organic certificate. QCS issues separate organic certificates for NOP, EC 889/2008 & 834/2007 and CGSB Production System. This document is provided to describe the certified products and is valid only with the corresponding organic certificate(s).

- * Under the NOP, organic certification, once granted does not expire and remains good until the certification is surrendered, suspended or revoked.
- *Under EC 889/2008 & 834/2007 organic certification expires on an annual basis.
- * Under the Canadian General Standards Board Production System (CGSB), organic certification is valid until the results of the next annual evaluation are known and a new decision is rendered.
- *US-Canada Equivalence Agreement (US-Canada EA)

Certified Products and Facility Locations

OCS Entity JD #: (b) (4) (b) (b) (4), (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	b) (4)	June 2, 2010	(b) (4)
		June 2, 2010	
		June 2, 2010	
	7.70		

Page 1 of 5



P.O. Box 12311, Gainesville, FL 32504 • (p) 352-377-0133, (f) 352-377-8363 • www.qcsinfo.org

OCS Entity ID # (b) (4) (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	(b) (4)	June 2, 2010	(b) (4)
		June 2, 2010	
		May 13, 2010	
		July 13, 2009	
		July 13, 2009	
		July 13, 2009	
		July 13, 2009	
		forte mark the factor	
			Level to the

OCS Entity II) #: (b) (4) (b) (6)

100% Organic

Product (seed	Brand name	Product Added	Compliance
cleaning)	b) (4)	July 13, 2009	(b) (4)
		July 13, 2009	
		เลยสาร์เกา	
		July 13, 2009	.***

OCS Entity ID #: (b) (4) (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	(b) (4)	July 20, 2009	(b) (4)

CS-E-04, V2, R6, 05-01-10

Page 2 of 5



P.O. Box 12311, Gainesville, FL 32604 * (p) 352-377-0133, (f) 352-377-8363 * www.gcsinfo.org

OCS Entity ID # (b) (4) (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	(b) (4)	July 20, 2009	(b) (4)

QCS Entity ID #: (b) (4) (b) (6)

100% Organic

Product	Brand name	Product Added Compliance
12100000	(b) (4)	July 20, 2009 (b) (4)
		July 20, 2009
		July 20, 2009

OCS Entity ID #: (b) (4), (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	(b) (4)	June 11, 2010	(6) (4)
		June 11, 2010	
		June 11, 2010	
		July 20, 2009	
		June 11, 2010	0.
		July 20, 2009	

CS-E-04,V2, R6, 05-01-10



P.O. Box 12311, Gainesville, FL 32604 * (p) 352-377-0133, (f) 352-377-8363 * www.qcsinfo.org

OCS Entity ID #: (b) (4) (b) (6)

100% Organic

	Product Brand name	Product Added Compliance
į	(b) (4)	June 2, 2010 (b) (4)
		July 20, 2009

OCS Entire ID #, (b) (4) (b) (c) (b) (d), (b) (6)

100% Organic

Product	Brand name	Product Added	Compliance
	(b) (4), (b) (6)	July 20, 2009	(b) (4)
		July 20, 2009	
		20 Min 15 19 Min 新文	
		ACTION OF THE PROPERTY OF THE	

QCS Entity ID #: (b) (4) (b) (4), (b) (6)

100% Organic

Product Brand name	Product Added	Compliance
(b) (4)	July 20, 2009	(b) (4)
	July 20, 2009	
	July 20, 2009	
	June 3, 2010	
	June 3, 2010	
	June 3, 2010	

Page 4 of 5



P.O. Box 12311, Geinesville, FL 32604 = (p) 352-377-0133, (f) 352-377-8363 = www.qcsinfo.org

QCS Entity ID #:
(b) (4)
(b) (4), (b) (6)

100% Organic

Product Brand na	me agaza, antibes	Product Added	Compliance
(b) (4		July 20, 2009	(b) (4)
		July 20, 2009	
		July 20, 2009	
		June 4, 2010	

Signed by Date: 5 4 2000

Certification Coordinator

CS-E-04, V2, R6, 05-01-10

Page 5 of 5

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pg. 63

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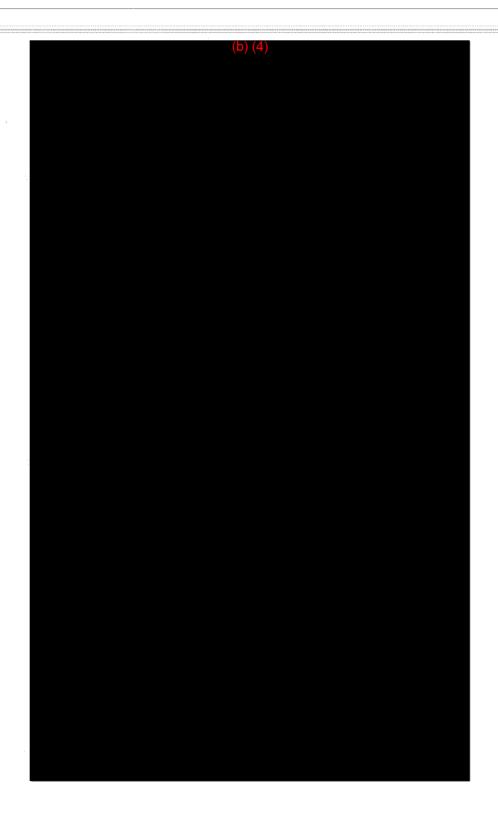
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7pg 66 AMS02704

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pg 68

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AMS02708

Pg 75

(b) (4) pg 76 AMS02714

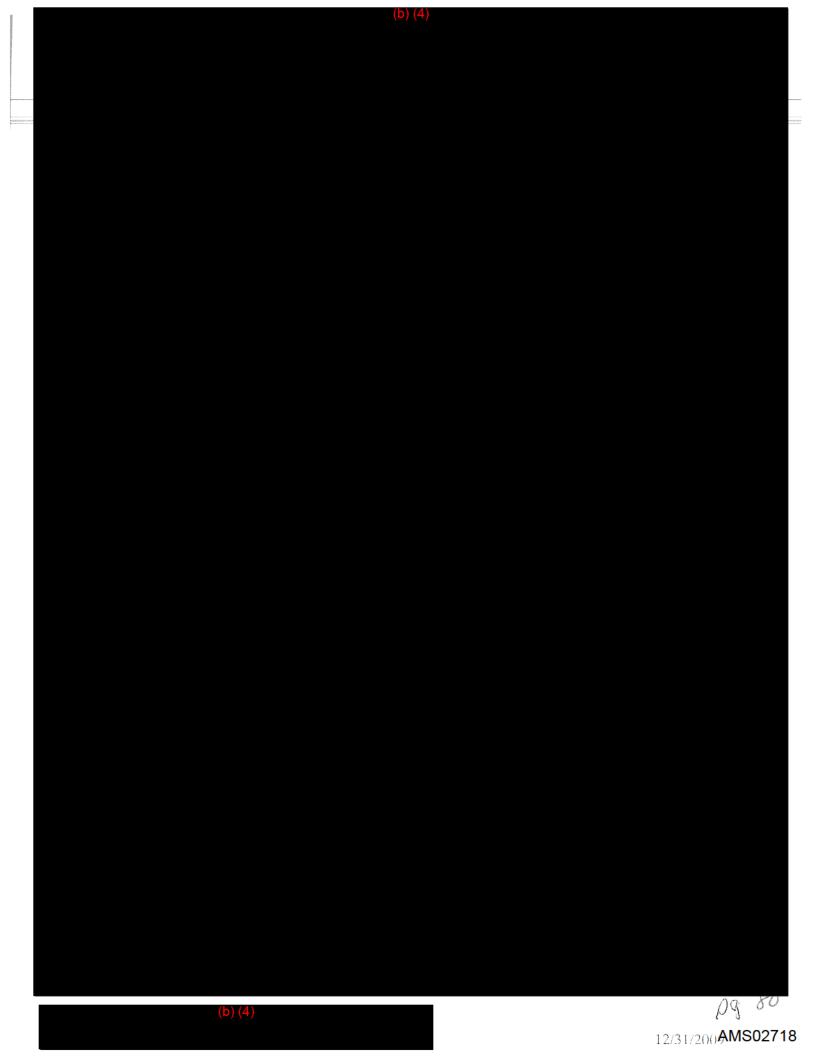
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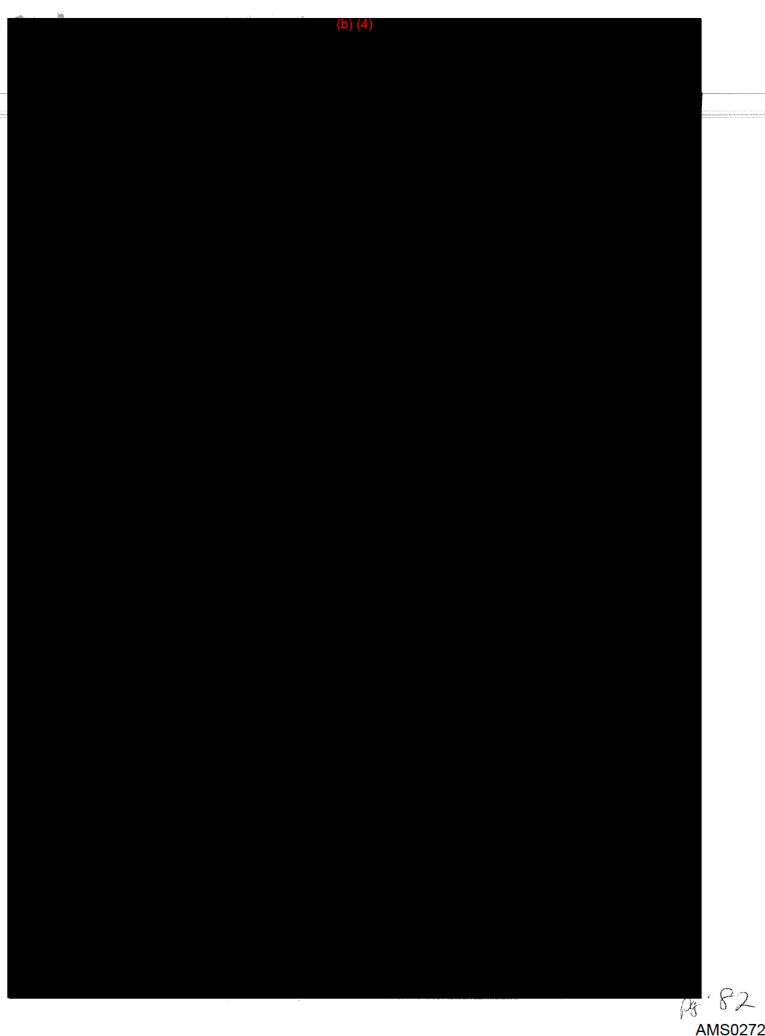
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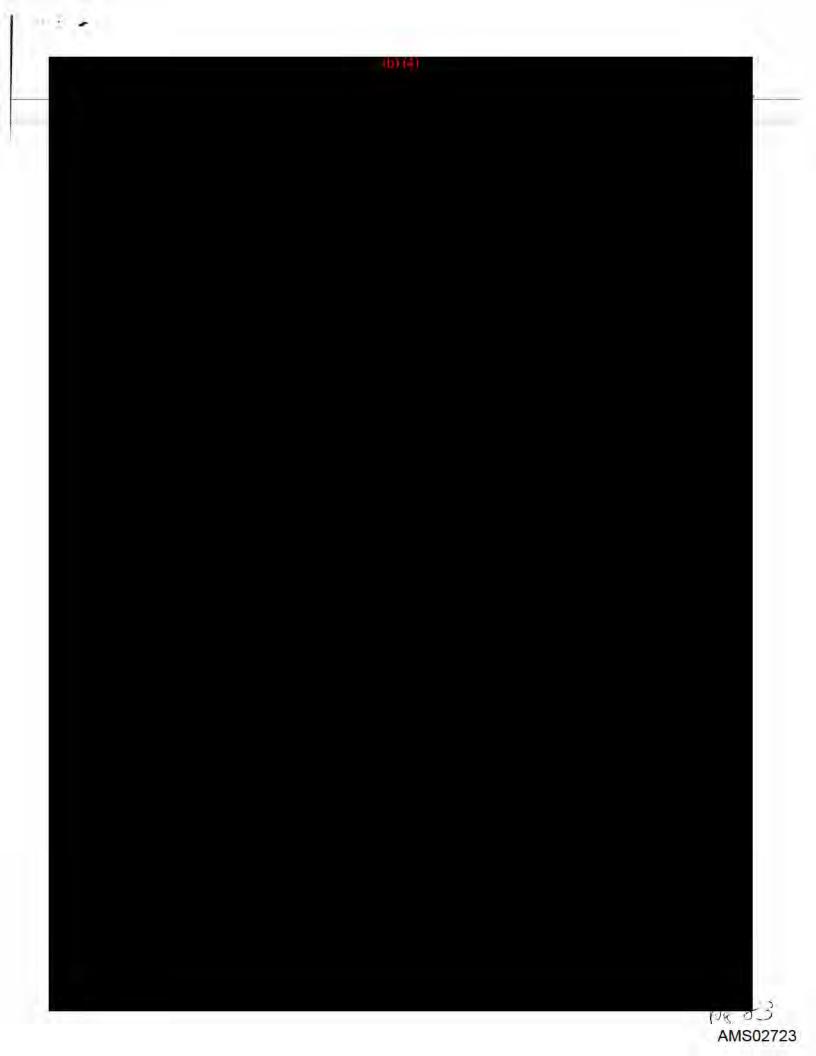
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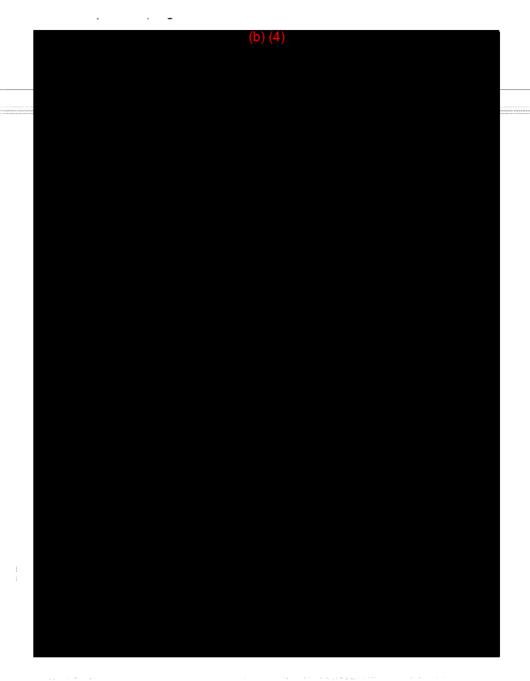
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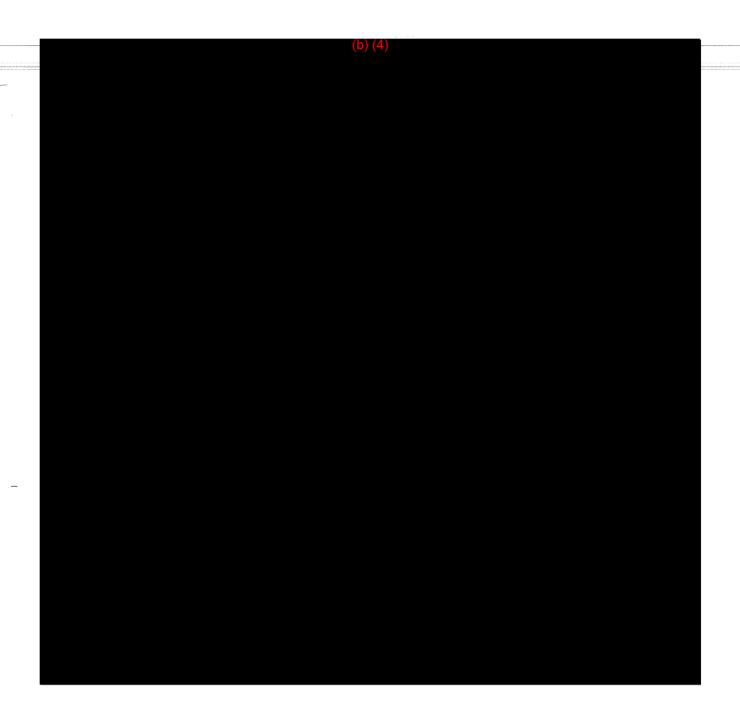
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PG-36 1/26/2010 9:54 AM (b) (4) pg 53

12/31/98

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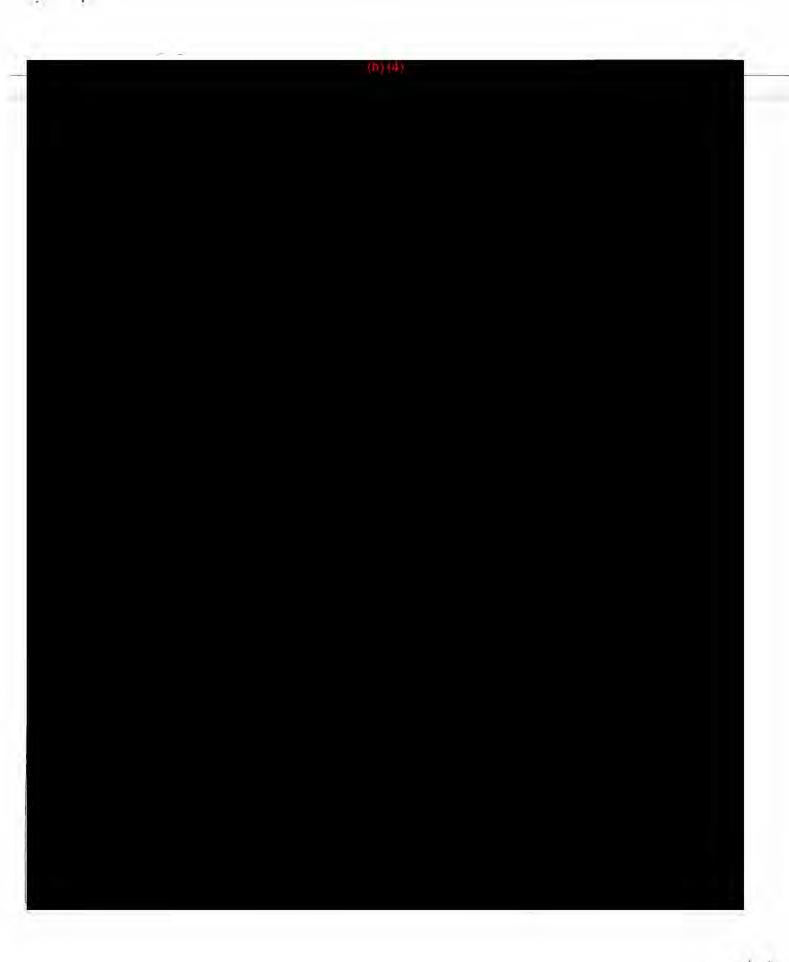
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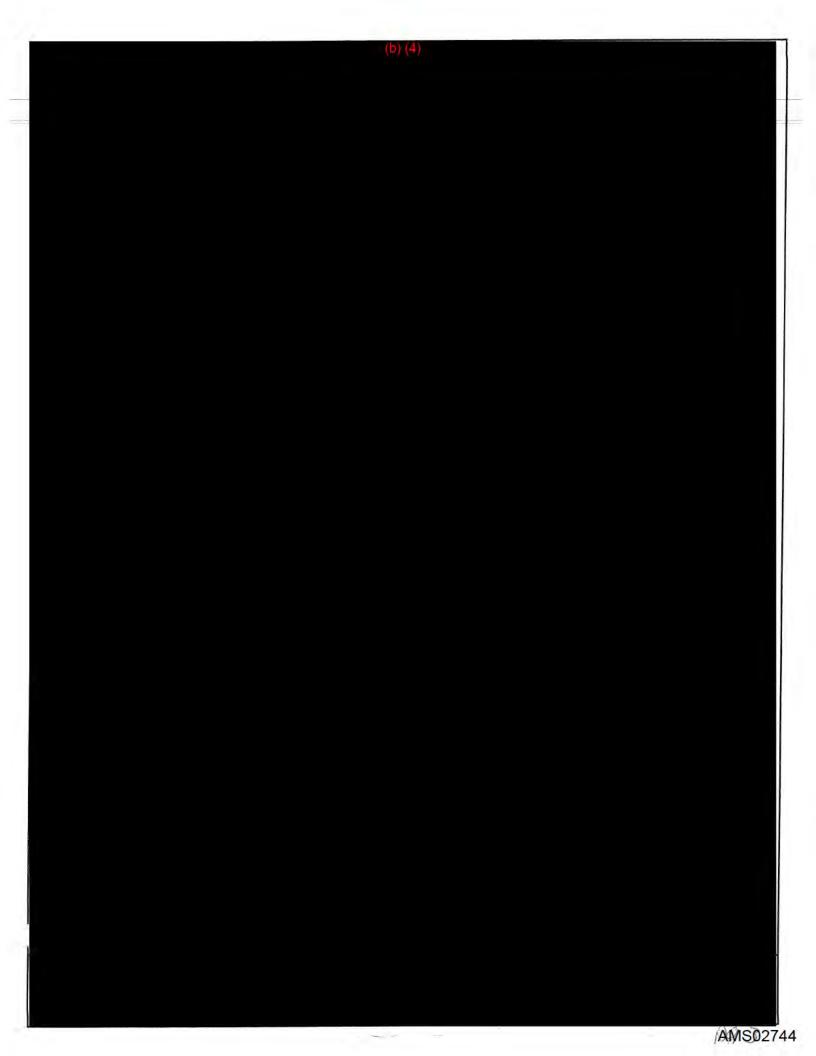
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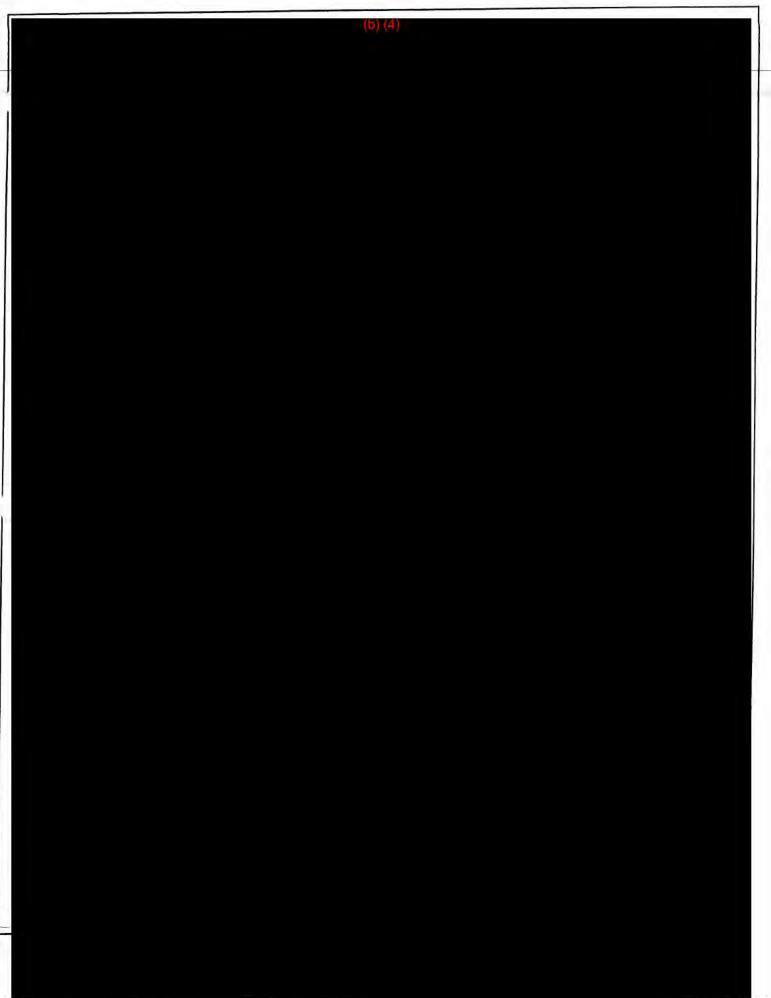
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pg 60 AMS02743





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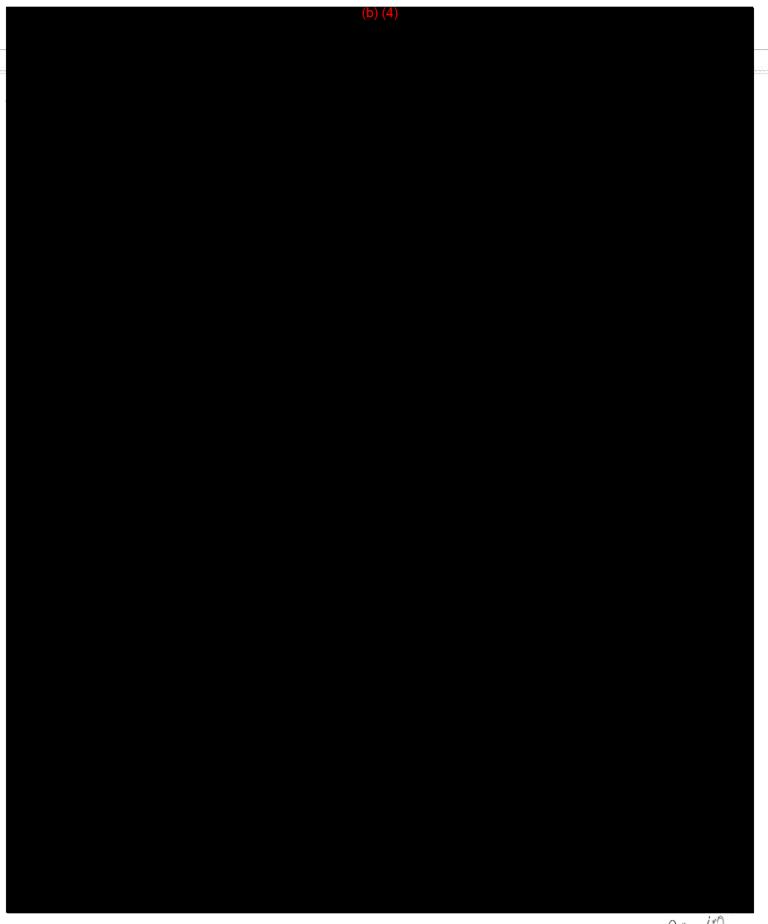
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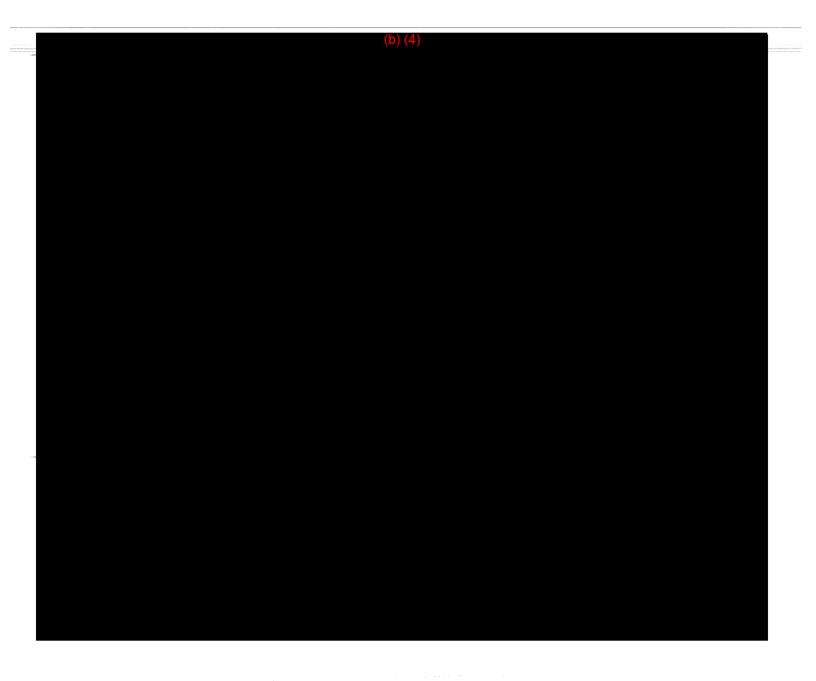
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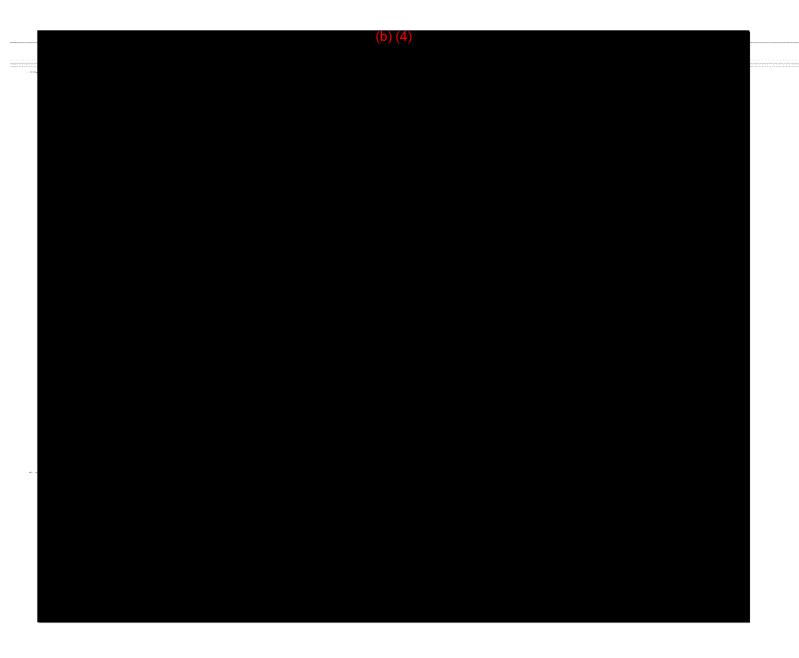
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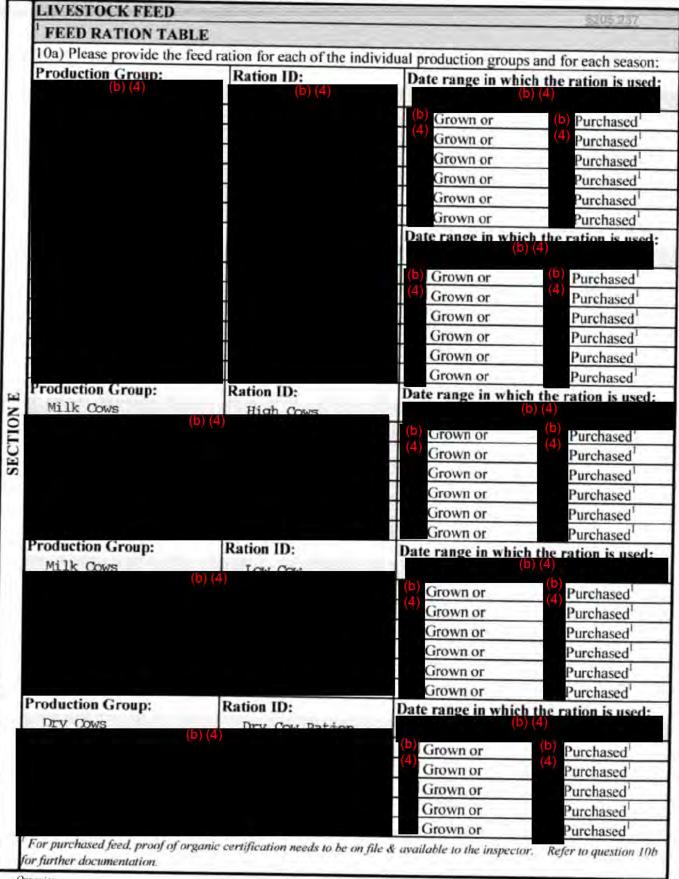
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Hilltop Dairy LLC



Organics

Regulatory Division

Hilltop Dairy LLC

FEED RATION TAB	LE		5205.237
		individual production group	
Production Group:	Ration ID:	Determine in a	os and for each seasor
oroup.	(b) (4)	Date range in wh	ich the ration is used (b) (4)
		The same of the sa	(h)
		(4) Grown or	Purchased
		Grown or	Purchased
		Grown or	Purchased
		Grown or	Purchased
		Grown or	Purchased
Production Group:	Ration ID:	Grown or	Purchased ¹
Trouvellou Group.	Kation ID;	Date range in whi	ich the ration is used
Ingredient:	Quantity:	☐ Grown or	☐ Purchased ¹
Ingredient:	Quantity:	☐ Grown or	☐ Purchased¹
Ingredient:	Quantity:	☐ Grown or	☐ Purchased¹
Ingredient:	Quantity:	☐ Grown or	Purchased
Ingredient:	Quantity:	☐ Grown or	☐ Purchased ¹
Ingredient:	Quantity:	☐ Grown or	□ Purchased
Production Group:	Ration ID:	Date range in which the ration i	
Ingredient:	Ousatitus		-
Ingredient:	Quantity:	☐ Grown or	Purchased
Ingredient:	Quantity:	☐ Grown or	☐ Purchased ¹
Ingredient:	Quantity:	Grown or	☐ Purchased ¹
Ingredient:	Quantity:	☐ Grown or	Purchased
Ingredient:	Quantity:	☐ Grown or	Purchased
Production Group:	Quantity:	☐ Grown or	☐ Purchased
roduction Group.	Ration ID:	Date range in which	the ration is used:
Ingredient:	Quantity:	☐ Grown or	☐ Purchased¹
Ingredient:	Quantity:	☐ Grown or	□ Purchased¹
Ingredient:	Quantity:	☐ Grown or	Purchased
Ingredient:	Quantity:	☐ Grown or	☐ Purchased¹
Ingredient:	Quantity:	Grown or	☐ Purchased
Ingredient:	Quantity:	☐ Grown or	☐ Purchased
Production Group:	Ration ID:		h the ration is used:
ngredient:	Quantity:	ПС	
ngredient:	Quantity:	Grown or	Purchased
ngredient:	Quantity:	Grown or	Purchased
ngredient:	Quantity:	Grown or	Purchased
ngredient:	Quantity:	Grown or	Purchased
For purchased feed, proof of or		☐ Grown or	☐ Purchased

Organics

Regulatory Division

² FEED MANAG	EMENT				
10b) Please descri	be source info	rmation	for any purchased feed:		
Purchased Feed	Supplier	-	Supplier Certifier ²		Delivered
		(b)	(4)		lyas (b)
					lYes (b) N
					Yes N
					Yes N
Must have current ce	ertification inform	ation on f	ile for any feed supplier.		i i cs
10c) Please descri					
			(b) (4)		
			10.5		
10d) Are silage or	other feed ino	culants u	tilized?	Yes ³	(b) No
If Yes, documentation	n must be provide	d that com	firms any hacteria/fungi/yeast	in the produc	t is not genetically modifie
Inoculant Brand N				m me produc	
inoculant brand N	ame In	Manufact) (4)		Ingredients
					Attached
					Attached
					Attached
10e) List any feed	processing (ro	astino o	rinding, etc.) that is done	on form an	Attached
that process:	T. STESSING (10	5 6	monig, vic.) mai is done	on farm an	d die equipment used
Processing:				Equipmen	t:
			(b) (4)		
10t) It processing 6	equipment is u	sed for n	on-organic products, des	cribe how e	quipment is cleaned a
how the cleaning is	s documented	before or	ganic is processed:		
			(-) (-)		
the processor and	the cartification	n, provide	which feed is processed	, what proc	ess is used, the name of
the processor, and Feed Processed		ype of			C16:
r ceu i rocesseu	10	rocessing	Name of Company		Certification Agency
		- CCSSIIIE			the Processing
			(b) (4)		n dimany

ingredient supp	list of all feed supplem lements (mineral mix,	ents provided (vitam	ins, minerals	, kelp, etc.); if the	y are mult
labels/ingredier	nt information. Please	note that the guernat	igredient list	of the product. A	ttach any
ingredients.	windom. Trease	note that the guarant	eed analysis i	s not a complete I	ist of
	gredients in feed supple	ements (midlings car	riare malaci	an banka ata l	A CONTRACTOR
be organic.	, same inject supply	ments (midnings, car	riers, moiass	es, neros, etc.) are	e requirea
Brand Name	Manufacturer	Delivery Metho	d	Fraquency	fadta
		(b) (4)			
ingredients:	Attached	(b) (4)			
Brand Name	Manufacturer	Delivery Metho	d	C.	
	- Additional Co	(b) (4)	u	Frequency	ted to
Ingredients: (b)	Attached	(=) (*)			
		(b) (4)			
Brand Name	(b) (4)	Delivery Metho		Frequency	fed to
1111			(b)	(4)	
Ingredients:	Attached	(b) (4)			
Brand Name	Manufacturer	Delivery Method		E	
		Delivery Wethor	-	Frequency f	ed to
Ingredients:	Attached				
11b) Please list a	ll source(s) of water no	royided for the anima	als and where	they are located:	
Source:	(9) (7)	Available to:		(b) (4)	
Source:		Available to:			
Source:		Available to:			
	e your water tested?	Available to:		(6)	(b)
	most current information:			Yes ⁴	No
If Yes, provide your	mon current information:				
	Materials Tested 6	or II	COCINEC		
If Yes, provide your Date of Test	Materials Tested for (b) (4)	or	Results	(b) (4)	
		or I	Results	(b) (4)	
Date of Test			ned?	(b) (4)	
Date of Test Id) How are the	(b) (4) water sources cleaned	or routinely maintai	nad ² (b) (4)	(b) (4)	
Id) How are the	(b) (4) water sources cleaned s used to clean or main	or routinely maintain	nad ² (b) (4)		(b) No.
Date of Test Id) How are the (b) (c) Ie) Are material of Yes, provide the form	(b) (4) water sources cleaned s used to clean or main about	or routinely maintain ntain watering source the materials used:	nad ² (b) (4)	(b) (4) (b) Yes ⁵	(b) No
Id) How are the	(b) (4) water sources cleaned s used to clean or main	or routinely maintain	nad ² (b) (4)		(b) No

	² FEED MANAGEMENT (CONTINUED)		
(continued)	12a) Have you fed plastic pellets for roughage to animals under organic management?	(b) (4) Yes ⁶	(b) (4) No
	If Yes, have they been removed from organic production?	Yes	No
1	12b) Have you fed formulas containing urea or manure to animals under organic management?	Yes ⁷	No
	If Yes, have they been removed from organic production?	Yes	No
	12c) Have you fed mammalian or poultry by-products to animals under organic management (this includes meals and compost spread on pastures)?	Yes ⁸	No
	If Yes, have they been removed from organic production?	Yes	No

LIVESTOCK HEALTH				\$205
HEALTH MANAGEMI				
13a) List the breed(s) for ea	ach livestock gro	oup you raise:		
Livestock Species: (Cattle, sheep, swine, etc.)	Breed(s):			
		(b) (4)		
and the second s	recommunication and	unie to vour anurous out		
needs:	reed that are sun	able to your environment,	production syst	tem or ma
		(b) (4)		
(4) Are vaccines used in yo	ur health manag	ement program?	(b) Yes	(b) No
If Yes, list the vaccines used:		, and a second	A CS	(4)
Brand Name: Manu	ufacturer	Age/When Given:	How Admir	nistered.
(b) (4)		- B- minn of ten.	(b) (4)	instereu.
5) What are the preventative	e measures take	n to prevent illness or stra	en fuene set en	
parasites?	- measures take	in to prevent timess of sire	ss from externa	and inte
Dry and clean living cor	nditions			
Monitoring of nutrition				
The state of the s				
	2			
Isolation of sick animals				
Isolation of sick animals Pasture/outdoor area rot				
Isolation of sick animals Pasture/outdoor area rot Living area rotations				
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding	ation			
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding Bio-security for the farm	ation	neasures are used?		
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar	ation /ranch. What meas between gro	ups		
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia	n/ranch. What meas between gro	ups		
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia	n/ranch. What m reas between gro als, of living area	ups as between groups ²		
Isolation of sick animals Pasture/outdoor area rotations Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia If this is chosen, complete the table and Name: Manual	n/ranch. What m reas between gro als, of living area the below:	ups as between groups ² Ingredients:	Purpose:	
Isolation of sick animals Pasture/outdoor area rot Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia If this is chosen, complete the tab	n/ranch. What m reas between gro als, of living area the below:	ups as between groups ²	Purpose:	(4)
Isolation of sick animals Pasture/outdoor area rotations Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia If this is chosen, complete the table and Name: Manual	n/ranch. What m reas between gro als, of living area the below:	ups as between groups ² Ingredients:		(4)
Isolation of sick animals Pasture/outdoor area rotations Living area rotations Selective breeding Bio-security for the farm Cleaning of the living ar Sanitation, using materia If this is chosen, complete the table Brand Name: Manual	n/ranch. What m reas between gro als, of living area the below:	Ingredients: Attachment		(4)

Business Name: Hilltop Dairy LLC HEALTH MANAGEMENT (CONTINUED) 16) How is the health of animals evaluated? Body condition scoring Physical characteristics Testing (specify): Milk testing for disease Production Visual assessment Behavior Other (specify): 17) Please list the products that are part of your health management program: *Attach copies of labels/ingredient information. Brand Name: Manufacturer: Ingredients: Purpose of Material: Attachment Attachment Attachment Attachment Attachment SECTION F (continued) Attachment ☐ Attachment 18) List the disease or ailment concerns in your area or within your herd/flock: (9) Where are health materials stored on the farm? 20) Who is responsible for administering health treatments? 21) How are those responsible for feeding or administering health treatments trained with regard to the organic regulation? 22) Is a veterinarian part of your health management program? If Yes, please provide their contact information: If Yes, are they familiar with treating organic livestock and the organic regulation requirements?

Organics Regulatory Divisions

Revised 5/13/2010

Minimizes pain and str	Method:	Age Performed:	Pain prevent or pain mana agent used?	
Dehorning		(b) (4)	Yes ⁴	(4) No
Castration			Yes ⁴	No
Hoof/Toe Trimmir	ng		Yes ⁴	No
Beak Trimming			Yes ⁴	No
Tooth Filing			Yes ⁴	No
Tail Docking			Yes ⁴	No
Primary Feather Cl	lipping		Yes ⁴	No
Other (specify):			Yes ⁴	No
If Yes was chosen above for	(b) (4 r pain management agent used, lis		h labels/ingredier	nt .
nformation:				
nformation:	Manufacturer:	Ingredients:		
nformation:	Manufacturer:	Ingredients: Attachm	ent	
nformation:	Manufacturer: (b) (4)	Attachm Attachm	ent	
nformation:	(b) (4)	Attachm Attachm Attachm	ent	
Brand Name:	(b) (4)	Attachm Attachm Attachm	ent ent ent	
Brand Name: 24a) What is the average	e culling rate for your herd/f	Attachm Attachm Attachm Attachm lock per year?	ent	
Brand Name: 24a) What is the average 24b) What are the reason	e culling rate for your herd/f	Attachm Attachm Attachm Ook per year? our herd/flock?	ent ent ent	
24a) What is the average 24b) What are the reason 25a) What is the average 25a)	e culling rate for your herd/f ns animals are culled from y e death rate for your herd/flo	Attachm Attachm Attachm Ook per year? our herd/flock?	ent ent ent	
24a) What is the average 24b) What are the reason 25a) What is the average 25b) By what method ar	e culling rate for your herd/f ns animals are culled from y e death rate for your herd/flo	Attachm Attachm Attachm Ook per year? our herd/flock?	ent ent ent	
24a) What is the average 24b) What are the reason 25a) What is the average 25b) By what method ar 3b Burial	e culling rate for your herd/f ns animals are culled from y e death rate for your herd/flo	Attachm Attachm Attachm Ook per year? our herd/flock?	ent ent ent	
24a) What is the average 24b) What are the reason 25a) What is the average 25b) By what method ar	e culling rate for your herd/f ns animals are culled from y e death rate for your herd/flo	Attachm Attachm Attachm Ook per year? our herd/flock?	ent ent ent	
24a) What is the average 24b) What is the average 25b) By what method ar 25b) Burial Composting Incineration	e culling rate for your herd/f ns animals are culled from y e death rate for your herd/flo	Attachm Attachm Attachm Attachm lock per year? our herd/flock? ock per year?	ent ent ent	

26) Have any of the following been applied or administered to any animals under organic management?						
Hormones:	(b) (4) Yes ⁵	(b)				
Synthetic Parasiticides on a routine basis:	Yes ⁵	(4) No				
Synthetic Parasiticides on a routine basis: Synthetic Parasiticides to slaughter stock: Antibiotics:	Yes ⁵	No				
Antibiotics: 5 If Yes to any of the above, howe there animals have	Yes5	No				
Probiotics:	Yes	No				
Probiotics:	Yes ⁶	No				
6 If Yes, were the probiotics from a synthetic or genetically modified organism (GMO) source?	Yes ⁸	No				
8 If Yes, have these animals been removed from organic production?	Yes	No				
If No, explain:	103	140				
(b) (4)						

ROR-603 Livestock Organic System Plan Page 180126 Business Name: Hilltop Dairy LLC LIVESTOCK LIVING CONDITIONS TEMPORARY CONFINEMENT 27) Select the reasons that animals are temporarily confined: Inclement weather Animal's stage of life (*note: lactation is not a stage of life that warrants confinement) Conditions under which the health, safety or wellbeing of the animal could be jeopardized Risk to soil or water quality Preventative healthcare procedures or for the treatment of illness or injury Sorting or shipping animals and livestock sales Breeding Youth projects or competitions (fairs, shows, etc.) Dry off/end of lactation Parturition Shearing Finishing Other (specify): **Note that temporary confinement situations often have a specific time limit or restrictions that must be observed and documented. **OUTDOOR ACCESS** 28) Do all animals under organic management have access to the outdoors? If No. you will be required to develop a plan to allow outdoor access. SECTION 29) Are outdoor access areas managed to provide forage? If No, what is available as ground cover? If No, how are outdoor conditions maintained to 30) Choose all of the following that apply to the living conditions provided for all production groups: Animals have room to perform natural maintenance (grooming, removing, or dealing with pests, etc.) Animals have adequate room to perform comfort behaviors (laying down & chewing cud, roosting, scratching, rooting, bathing, etc.) Animals have adequate room to fully stretch limbs Animals have adequate room to stand up completely Animals have adequate room to move about freely Animals have adequate room to lay down completely Animals have enough space so that when eating or being fed they do not compete Animals have the opportunity to exercise Controlled temperature level How are temperature levels controlled? What system is used to control temperature? Adequate ventilation How is the ventilation controlled?

Organics

ventilation?

What system is used to control

Hilltop Dairy LLC

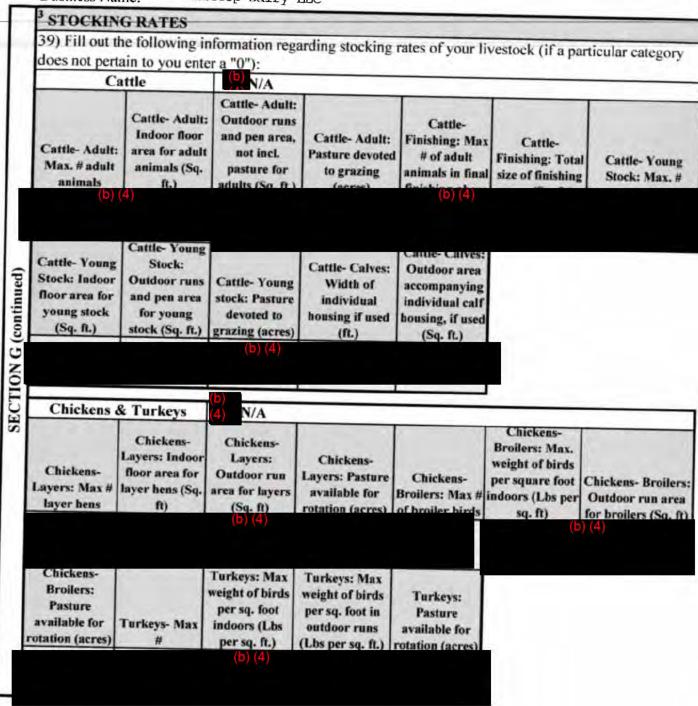
² OUTDOOR ACCESS (C	ONTINUED)	
Adequate air circulation	suitable to the species	
How is air circulation co	ntrolled? (b) (4)	
What system is used for a	air	
Safe environment that re	educes the potential for livestock injur-	v
Pen or shelter with roof	and some walls	
Open-air pen		
Mobile housing		
Other (specify):		
31a) What type of bedding is	s provided in confinement areas?	
Bedding type:	Source (of hedding: (b) (4)
		(=) (1)
Note that if roughage is used	d as bedding, it must be organic from t	a cartified one
Typically how often is the be	adding changed or replaced?	certified organic operation.
	and stranged of replaced.	
(B) (4)		
	after removal from the confinement ar	an?)
How is the bedding disposed (b) (4)	after removal from the confinement ar	
How is the bedding disposed (b) (4) (51b) (Poultry only) What ness replenished? (52) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and	ting material is provided and how ofte	
How is the bedding disposed (b) (4) (b) (7) (b) (a) (c) (b) (b) (d) (d) (d) (d) (d) (e) (d) (e	or pest management control?	n is that material changed, repla
How is the bedding disposed (b) (4) (51b) (Poultry only) What ness replenished? (52) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify):	or pest management control? d attach labels/ingredient information)	n is that material changed, repla
How is the bedding disposed (b) (4) (b) (7) (Poultry only) What ness replenished? (c) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand	or pest management control?	*Ingredients
How is the bedding disposed (b) (4) (b) (7) (Poultry only) What ness replenished? (c) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand	or pest management control? d attach labels/ingredient information)	*Ingredients Attachment Attachment
How is the bedding disposed (b) (4) (b) (7) (Poultry only) What ness replenished? (c) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand	or pest management control? d attach labels/ingredient information)	*Ingredients Attachment Attachment Attachment
How is the bedding disposed (b) (4) (b) (7) (Poultry only) What ness replenished? (c) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand	or pest management control? d attach labels/ingredient information)	*Ingredients Attachment Attachment Attachment Attachment Attachment
How is the bedding disposed (b) (4) (51b) (Poultry only) What ness replenished? (2) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand (5) (4)	r pest management control? d attach labels/ingredient information) *Manufacturer (5) (4)	*Ingredients Attachment Attachment
How is the bedding disposed (b) (4) (51b) (Poultry only) What ness replenished? (2) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand (b) (4)	r pest management control? d attach labels/ingredient information) *Manufacturer (5) (4)	*Ingredients Attachment Attachment Attachment Attachment Attachment
How is the bedding disposed (b) (4) (b) (4) (c) (b) (4) (d) (d) (d) (e) (d) (e)	r pest management control? d attach labels/ingredient information) *Manufacturer (5) (4)	*Ingredients Attachment Attachment Attachment Attachment Attachment
How is the bedding disposed (b) (4) (51b) (Poultry only) What ness replenished? (2) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand (b) (4)	attach labels/ingredient information) *Manufacturer (b) (4)	*Ingredients Attachment Attachment Attachment Attachment Attachment
How is the bedding disposed (b) (4) (b) (7) (Poultry only) What ness replenished? (c) What methods are used for Mechanical traps Predators Cleanliness Materials* (list below and Other (specify): Brand (b) (4)	r pest management control? d attach labels/ingredient information) *Manufacturer (5) (4)	*Ingredients Attachment Attachment Attachment Attachment Attachment
How is the bedding disposed (b) (4) (b) (4) (c) (b) (4) (d) (d) (d) (e) (d) (e)	attach labels/ingredient information) *Manufacturer (b) (4)	*Ingredients Attachment Attachment Attachment Attachment Attachment

Organics
Regulatory Division

Hilltop Dairy LLC

L	² OUTDOOR ACCESS (CONTINUED)
	Manure Management
	34) Is manure management monitored by County, State, Federal Agency, or other organization? Yes (b) (4) If Yes, what agency or organization?
	³ If Yes, what program or license requires it? (b) (4)
	If Yes, are you audited/inspected for that plan? Yes (b) No
(pan	35a) What type of containment system is used for the solid manure and what is the holding capacity? (b) (4)
ontin	35b) What type of containment system is used for liquid manure or slurry and what is the holding (b) (4)
SECTION G (continued)	36) Is the manure used in a compost production system? *If Yes, does that production system incorporate the NOP compost standards? 37) If manure is used on farm, how many acres are available for it to be spread on? 38) Please check all of the following that are used within your manure management system to prevent contamination of crops, water, and/or soil from excessive nutrients, heavy metals, or pathogenic organisms and that demonstrate recycling of nutrients? Regular soil tests of applicable areas Rotation of acreage in which manure is spread (if applicable please briefly describe the rotation):
	Dilution of liquidade in the stored manures
	Dilution of liquids during application Manures are used in a compaction assumption assu
	Manures are used in a composting or vermicomposting system Other (specify):

Hilltop Dairy LLC



Hilltop Dairy LLC

		& Goats	ONTINUED)				
	Goats: # of kids	Goats: Total indoor floor area available for both adult and kids (sq.	Goats: Outdoor runs and pen area	Goats: Pasture	Sheep: Max.		Sheep: Total indoor floor are available for bot adults and lamb
(Danu	Sheep: Outdoor runs and pen area, not including pasture. (Sq. ft.)	Sheep: Pasture devoted to grazing (acres)					
	Swine		(b) (4) N/A				
SECTION G (continued)	Max # of sows	Indoor floor area for sows in group pens (sq. ft)	Outdoor runs and pen area for sows (sq. ft.)	Max # of boars in individual pens	Indoor floor area for boars in individual	Outdoor runs and pen area for growing pigs-up	
2	(b)	(4)			nens (sa. ft.) (b) (4)		
	Indoor floor area for growing pigs up to 65lbs (sq. ft.)	Outdoor runs and pen area for growing pigs up to 65lbs (sq. ft.)	Max # of growing pigs 65lbs-110lbs	Indoor floor area for growing pigs 65-110lb (sq. ft.)	Outdoor runs and pen area for growing pigs 65-110lbs (sq. ft)	Max#of growing pigs 110-185lbs	Indoor floor area for growing pigs 110-185lbs (sq. ft)
					(b) (4)		

Hilltop Dairy LLC **Business Name:** PASTURE PRACTICE STANDARD ACCESS TO PASTURE 40a) (Poultry only) Does poultry have access to pasture yeararound? 40b) (Swine only) Does swine have access to pasture yeararound? If No, you will be required to develop a plan to allow year-around access to pasture. 40c) (Poultry only) How is pasture quality monitored and maintained for poultry? NA NA 40d) (Swine only) How is pasture quality monitored and maintained for swine? The following questions are for ruminant animals only. tatement 41) At what age are ruminants given access to pasture: Submitted to *Note: Animals older than 6 months of age are required to have access to pasture. 70 A on 4/15/1 42) Provide the pasture access information for each of your ruminant production groups: MEH Pasture(s) Available | Acres Production Group Projected Pasture Schedule Number SECTION H of Head (List start and end dates) (List pasture ID's) 43) What are the months of your typical forage growing season? 44) What months are you typically able to graze?

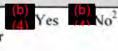
46) What method is used to calculate dry matter demand (DMD) for each production group?

45) Describe your grazing methods or program:

47a) How is the quality of pasture monitored and maintained?

ACCESS TO PASTURE (CONTINUED)

47b) Is the pasture(s) of quality and quantity to provide all ruminants under organic management with an average of not less than 30% of their dry matter intake (DMI) from grazing throughout the grazing season?



If No, you will be required to develop a grazing plan that will meet this requirement.

PASTURE REQUIREMENTS

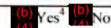
Ruminant Livestock Only

Are you applying for organic livestock certification for the first time?



If Yes, you must submit form ROR-623 Organic Livestock Dry Matter Worksheet. This form must be completed as an annual projection of pasture dry matter intake (DMI) (March 1 - last day of February) to indicate compliance under §205.237, §205.239, and §205.240 of the National Organic Program (NOP) regulations. This form must be completed and attached with this application. Attachments may be included with this form that give the appropriate information in determining DMI from pasture. These forms are subject to approval by the TDA Organic Certification Program.

Are you applying for your organic livestock certification annual update?



If Yes, you must complete and submit form ROR-623 Organic Livestock Dry Matter Intake Worksheet to the Texas Department of Agriculture Organic Certification Program 30 days following each certification fiscal year quarter. The TDA Organic Certification Program uses this form to evaluate your compliance with section §205.237, §205.239, and §205.240 of the NOP regulations. Attachments may be included with this form that give the appropriate information in determining DMI from pasture. These forms are subject to approval by the TDA Organic Certification Program.

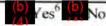
All Livestock and Poultry

Are you applying for organic livestock certification for the first time?



If Yes, you must submit form ROR-624 Organic Livestock Outdoor Access Calendar. This form must be completed as an annual projection of pasture access (March 1 - last day of February) to indicate compliance under §205.239 of the National Organic Program (NOP) regulations. This form must be completed and attached with this application.

Are you applying for your organic livestock certification annual update?



⁶ If Yes, you must submit form ROR-624 Organic Livestock Outdoor Access Calendar. This form must be completed to indicate your compliance under §205,239 of the NOP regulations. This form must be completed and attached with this application.

SECTION H

Hilltop Dairy LLC

RECORD KEEPING

6205.103



SECTION

48) Please mark all the records that are currently maintained:

Documentation of purchased animals organic status, age at purchase, management history and identification.*

Health treatments: Identification of animal or group treated, date of treatment, treatment given.*

Purchased feed and supplements: Receipts, organic certificates, content information, etc.*

Sales.*

Animal Identification.*

Production: Quantities, dates, etc.*

Material ingredient information.*

Veterinary services: Dates, treatments or services rendered, supplies invoiced, etc.*

Complaint management.*

Ration: Amounts purchased, stored, fed, contents, etc.*

Breeding records.

Birthing/hatching records.

Feed storage system.

Feed inventory.

Culling and/or death loss.

Shipping/transportation.

Other (specify):

*Note: This type of record-keeping is required to demonstrate compliance. If you do not have this in place currently, you must develop a system to collect this information and present it to the inspector at the time of inspection.

Hilltop Dairy LLC

AFFIRMATION

I affirm that all statements made in this application are true and correct. No prohibited products have been applied to any of my organically managed fields during the 36 month period prior to projected harvest. I understand that the operation may be subjected to unannounced inspections and/or sampling for residues at any time as deemed appropriate to ensure compliance with the NOP Rule. I understand that acceptance of this form in no way implies granting of certification by the Texas Department of Agriculture (TDA) Organic Certification Program. I agree to follow the NOP Rule and all other TDA Organic Program Rules.

The responsible party, by and through their personal or agent's signature below:

- certifies that all information provided in connection with this application at any time is true and correct
 to the best of the responsible party's knowledge;
- (2) acknowledges that any misrepresentation or false statement made by the responsible party, or an authorized agent of the responsible party, in connection with this application, whether intentional or not, will constitute grounds for denial, revocation, or non-renewal of any license issued pursuant to this application and/or assessment of monetary administrative penalties; and
- (3) if applying as an individual, further acknowledges that this application may be denied and that any license issued pursuant to this application may be suspended or denied renewal for failure to pay child support. Applicant similarly certifies that such farm or handler has not produced or handled any agriculture product sold or labeled as organically produced except in accordance with Title 7, U.S. Code of Federal Regulation. If signed by an agent (including employee) of the responsible party, the person signing certifies that he or she is authorized to make the preceding certifications on behalf of the applicant.

Signature of Responsible Party: Print Name: Brian Boehning		Ver Ver	Date: 2/7/11
			1 12/1/11
☐ Notice(s) o	the following docum f non-compliance or de of corrective actions t	enial of certification from other co	ertifying agencies npliance(s) and evidence of such
	-600 Organic Certificat	ion Application	
X Form ROR	-623 Organic Livestock	Dry Matter Worksheet (Rumin	ants only)
X Form ROR-	-624 Organic Livestock	Outdoor Access Calendar (All I d other supporting documents fo	ivestock and poultry)

Submit completed form, fees and supporting documents to:

Texas Department of Agriculture (TDA)
Organic Certification Program
P.O. Box 12847
Austin, TX 78711

Organics Regulatory Division



Texas Department of Agriculture Organic Livestock Dry Matter Worksheet

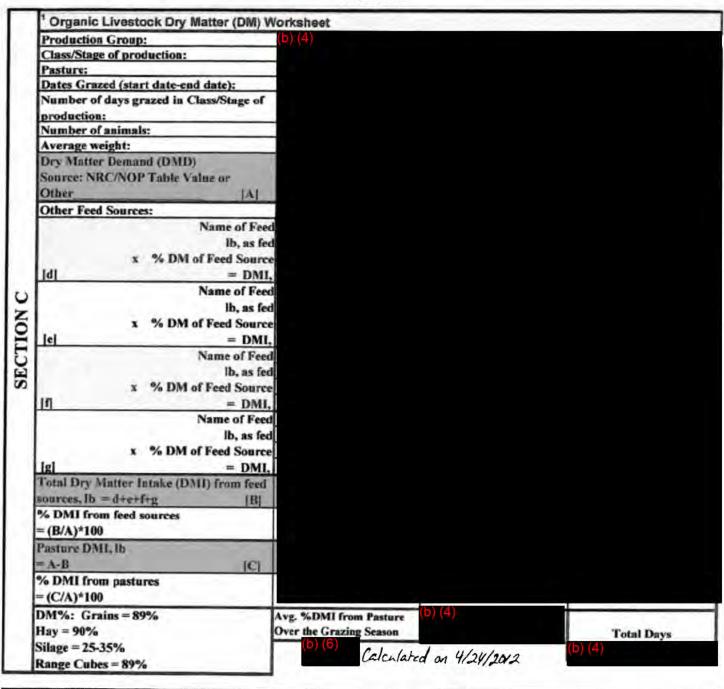
ROR-623

Todd Staples, Commissioner

SECTION A	Full Legal Business Name Hilltop Dairy LLc		3)
SEC	TDA Client No.	TDA License No.	
B	Report Dates		
SEC	From 4/01 /2012 month day year	To 10 /15 /2012 month day year	

This document becomes public record and is subject to disclosure. With few exceptions, you have the right to request and be informed about the information that the State of Texas collects about you. You are entitled to receive and review the information upon request. You also have the right to ask the state agency to correct any information that is determined to be incorrect. (Reference: Government Code, Sections 552.021, 552.023, and 559.004.)

ESTIMATE



SIGNATURE I hereby declare this report is true, correct and complete to the best of my knowledge.		
Preparer Printed name Brian Boehning	Phone (806) 965 -2447 Ext.	
Preparer Title Farm Owner Preparer Sign (b) (6)	Date 03 / 27 / 2012 month day year	
Preparer Sign (b) (6)		

Organics Regulatory Division



Texas Department of Agriculture Organic Livestock Outdoor Access Calendar

ROR-624

Todd Staples, Commissioner

Y	VERIFICATION INFORMATION		
S	Full Legal Business Name		
Ĕ	HILLTOP DAIRY LLC		
SECTION A	TDA Client No. (b) (4)	TDA License No.	
EC B	REPORT DATES Calendar Year: (b) (4)		

This document becomes public record and is subject to disclosure. With few exceptions, you have the right to request and be informed about the information that the State of Texas collects about you. You are entitled to receive and review the information upon request. You also have the right to ask the state agency to correct any information that is determined to be incorrect. (Reference: Government Code, Sections 552.021, 552.023, and 559.004.)

January	February	March	April
Full Access	Full Access	(b) Full Access	Full Access
Temporary	Temporary	(4) Temporary	Temporary
onfinement*	Confinement*	Confinement*	Confinement*
No Access*	No Access*	No Access*	No Access*
May	June	July	Amount
Full Access	b) (4) Full Access	Full Access	August Full Access
Temporary	Гетрогагу	Temporary	(4) Temporary
onfinement*	Confinement*	Confinement*	Confinement*
No Access*	(4) No Access*	No Access*	(b) No Access*
September	October	November	December
Full Access	Full Access	(b) Full Access	Full Access
Temporary	Temporary	(4) Temporary	Temporary
onfinement*	Confinement*	Confinement*	Confinement*
No Access*	No Access*	No Access*	(b) No Access*

1	¹ Confinement Deta		□N/A
	*List all days and reasons for confinement of any animal:		
	Date:	Reason for confinement	Hord/Sock/orimal ID
Q N			
SECTION D			

	*List all desired	ils (continued)	□ N/A
	Date:	isons for confinement of any animal:	
	Date:	Reason for confinement:	Herd/flock/animal ID
SECTION D (continued)			
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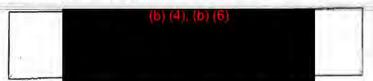
SECTION E	SIGNATURE		
	I hereby declare this report is true, correct and complete to the best of my knowledge.		
	Preparer Printed name	Phone/Email (b) (6)	
	Preparer Title	(b) (6) Pahotmail. com Date 2-23-2012	
	Farm owner (b) (6) Preparer Signature	2-23-2012	

Attachments

- 1. Maps pgs. 1-5
- 2. Cleaning Supply pgs 6 36
- 3. (b)(4) pgs 37 49
- 4. Material Safety Data Sheets pgs 50 83
- 5. ROR 623 pgs 84 85
- 6. ROR 624 pgs 86 89

Reg. #

Certificate of Conformity OCT 0 6 2010 Canadian Organic Products Regulation



Pro-Cert Organic Systems Ltd. (Pro-Cert) hereby certifies that the above operation is compliant with the National Standards of Canada (CAN/CGSB 32.310 and .311) and the Canadian Organic Products Regulation 2009 (COR) as specified in the attached Organic Production Summary which is part of this certificate. This certification is based on the evaluation of: (i) an application containing the organic production plan, (ii) the results of an inspection of the operation, (lii) ingredient supplier records, and (iv) such tests or other information deemed essential by the certifying agent.

Category of Organic Certification:

(b)(4)

Products Certified Organic:

(b)(4

See the attached Organic Production Summary

Effective Period of Certification: July 14, 2010 to July 13, 2011

Initial Date of Certification: July 14, 2008

This certification remains in effect until surrendered by the holder or until the end of the effective period of certification or until revoked by Pro-Cert pursuant to the Organic Products Regulations, 2009. The extension of the certification requires an annual update of the organic production/handling plan, an annual inspection (within the first 6 months following the anniversary date) and annual evaluation by Pro-Cert.

Certification System: #6 according to ISO/IEC Guide 67

(p) (g)

J. Wallace Hamm, M.Sc., P.Ag. General Manager

Date of Issue: September 28, 2010 Replaces Document Dated August 26, 2010



CFJA Accreditation # COR00906030

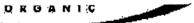


Via the Head Office:

Box 100A, RR#3 - 475 Valley Road Saskatoon, SK Canada S7K 316 Ph: (306) 382-1299 Fax: (306) 382-0683 www.pro-cert.org

> Dog # : PC 3.7.1 COS PROC Version 2; Effective(07/01/09





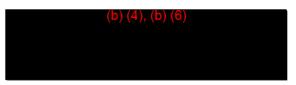
No. 34/0



2010

OCT 0 6 2010

Organic Production Summary





Pro-Cert Organic Systems Ltd. (Pro-Cert) offers certification to a range of programs including the National Standards of Canada (CAN/CGSB 32.310 and .311) and the Canadian Organic Products Regulation 2009 (COR), the United States Department of Agriculture National Organic Program (NOP), EEC Reg. 834/07 & 889/08 (EEC), the Japanese Agricultural Standard (JAS) and the Quebec Organic Reference Standards (CARTV). This document lists the organic products and their compliance with these organic programs in this certification period. It is part of the Certificate(s) of Conformity issued by Pro-Cert to the above named applicant.

This document also specifies compliance with the Canada/US Equivalency Arrangement (COR/NOP) and the US/Japan Export Arrangement (NOP/JAS) if applicable.

Inspection Date: August 4, 2010

Initial Inspection Date: July 14, 2008

Dundusta Contified 10094 Organic

Products Certified 100% Org	anic	~~~~	>YOY	COR	Y46	NOD!	- BEC	m's more
Product	Brand Name	COR	NOP	COR/ NOP	JAS	NOP/ JAS	EEC	CARTY
	(b) (4)			KUP		JAS		

Page 1 of 4 Doc#: PC 5.7.1 OPS Brand Multi Version 2; Effective 07/01/09



(b) (6), (b) (4)

Reg. #(b) (4)

Inspection Date: August 4, 2010
Initial Inspection Date: July 14, 2008

Products Certified 100% Organic

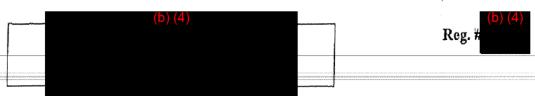
TIOTHER CALIMITA YAA VA ON BUNNA								
Product	Brand Name	COR	NOP	COR/ NOP	jas	NOP/ JAS	EEC	CARTV
	(b) (4)							

Product Brand Name COR NOP COR JAS NOP EEC CARTY

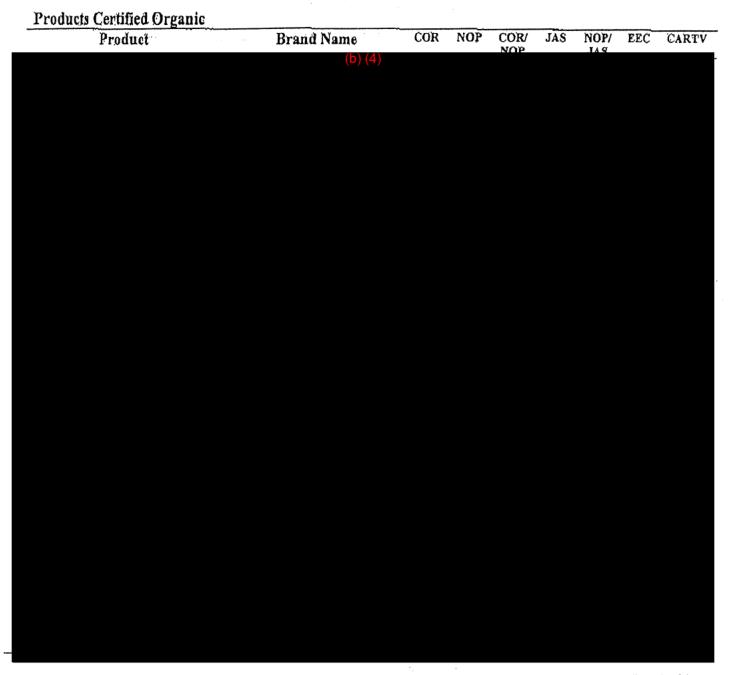
(b) (4)

Page 2 of 4 Doc #: PC 5.7.1 OPS Brand Multi Version 2; Effective 07/01/09





Inspection Date: August 4, 2010 Initial Inspection Date: July 14, 2008



Page 3 of 4 Doc #: PC 5.7.1 OPS Brand Multi Version 2; Effective 07/01/09



(b) (4), (b) (6)

Reg, #

Inspection Date: August 4, 2010

Initial Inspection Date: July 14, 2008

Products Certified Organic

Products Certified Organic				~~~				
Product	Brand Name	COR	NOP	COR	JAS	NOP/	EEC	CARTV
	(b) (4)							

(b)(6)

J. Wallace Hallin, M.Sc., P.Ag.

General Manager

September 28, 2010

Date

Replaces Document Dated September 20, 2010.

Page 4 of 4 Doc #: PC 5.7.1 OPS Brand Multi Version 2; Effective 07/01/09



MOSA Organic Certificate

The Midwest Organic Services Association, Inc, (MOSA), has verified through inspection and review that this operation has met the National Organic Standards and is certified as compliant with the USDA's National Organic Program (7 CFR Part 205).



Categories of Organic Operation:

Certified Organic Products/Services:

This certificate serves to establish the current MOSA certification of the Associate named above and is not valid for trade. Transaction certificates are issued for requested trade purposes.

Handler Number 3/8/2011 Date of Last Inspection Associate Numbe Certificate Effective Date 3/24/2012 Certificate Revision Date

Certification Review Staff Authorized Signature

Please direct any questions regarding the verification of this certificate to the Midwest Organic Services Association, Inc. PO Box 821, Viroqua WI 54665, (608) 637-2526, fax (608) 637-7032, email: mosa@mosaorganic.org

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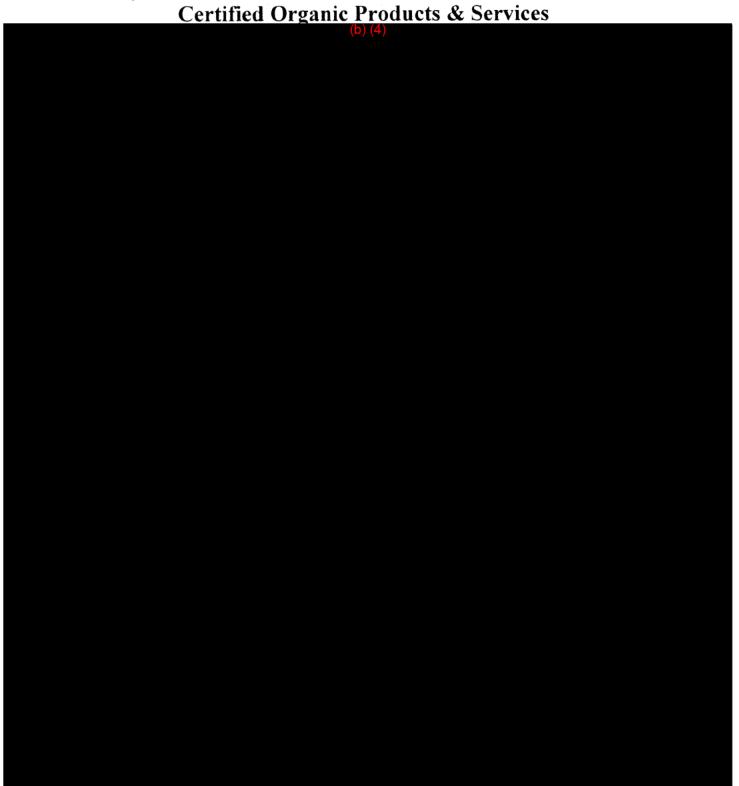


PO Box 821 - Viroqua, WI 54665 - (608) 637-2526 Fax: (608) 637-7032, email: mosa@mosaorganic.org www.mosaorganic.org

Certified	d Organic Products & Services
(b) (4), (b) (6)	Handler # Associate # MOSA Certified: 1/28/2002
	the National Organic Standards and is certified as compliant Program (7 CFR Part 205) to produce or handle the following
product(s) and/or service(s):	
	(b) (4)
100% Organic	
Products	(b) (4)
Organic	
1(4)	



PO Box 821 - Viroqua, WI 54665 - (608) 637-2526 Fax: (608) 637-7032, email: mosa@mosaorganic.org www.mosaorganic.org





PO Box 821 - Viroqua, WI 54665 - (608) 637-2526 Fax: (608) 637-7032, email: mosa@mosaorganic.org www.mosaorganic.org

Certified Orga		
	(b) (4)	
Made With Organic Ingredients		
Products	Label Name	§
<u>Products</u>	(b) (4)	2
		5
Products Additional Verification (as specified)	(b) (4)	2
		S
Additional Verification (as specified)	(b) (4)	2
	(b) (4)	S
Additional Verification (as specified)	(b) (4)	3/24/2012
Additional Verification (as specified)	(b) (4)	

Processing Certification Manager/ Compliance Manager

MOSA Organic Certificate

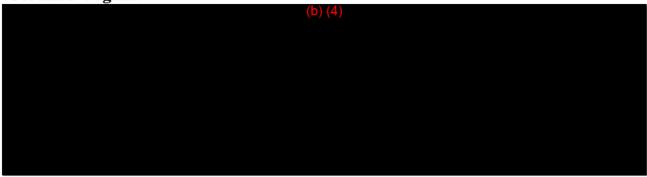
The Midwest Organic Services Association, Inc, (MOSA), has verified through inspection and review that this operation has met the National Organic Standards and is certified as compliant with the USDA's National Organic Program (7 CFR Part 205).



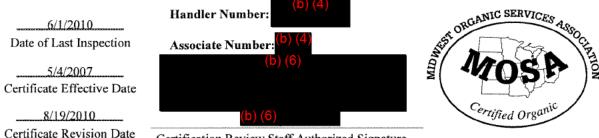
Categories of Organic Operation:



Certified Organic Products/Services:



This certificate serves to establish the current MOSA certification of the Associate named above and is not valid for trade. Transaction certificates are issued for requested trade purposes.



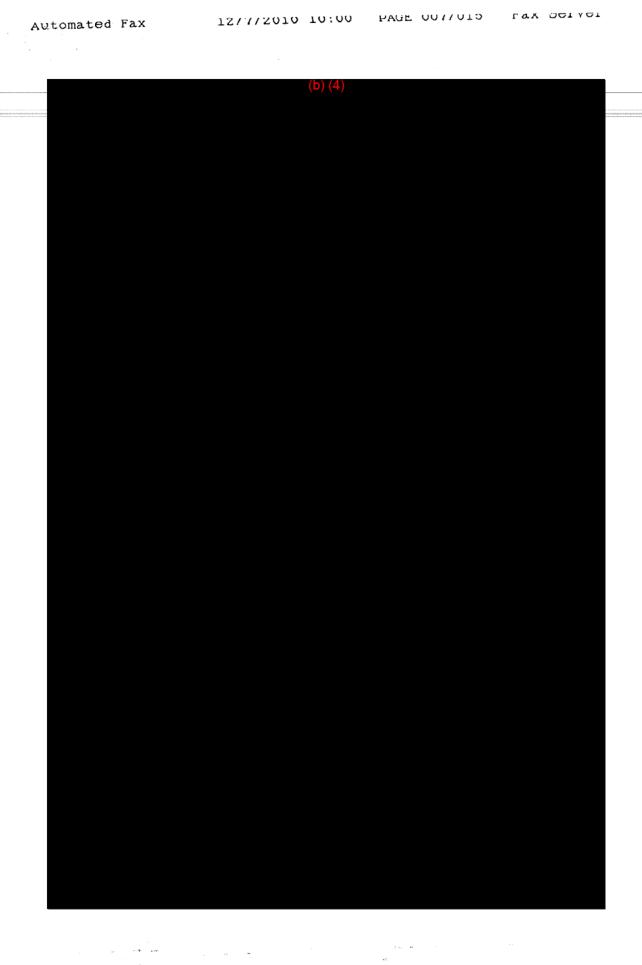
Certification Review Staff Authorized Signature

Please direct any questions regarding the verification of this certificate to the Midwest Organic Services Association, Inc. PO Box 821, Viroqua WI 54665, (608) 637-2526, fax (608) 637-7032, email: mosa@mosaorganic.org

Brian Boehning Dairy

690 CR 45 Earth, TX 79031 806-946-8273

	(b) (4)	
	(b) (4)	
Custom Processor Name		
	(b) (6)	
Address		
Date		
. •		
Nature of Previously Process	sed Feed	
Your "organic use" mineral product being processed	(b) (4)	
Quantity (estimated)		
Before processing of this pro	duct, equipment will be flushed per plant p	procedures.
I hereby certify that equipme procedures.	ent used to process this product has followed	ed plant
Signature	Date	



Brian Boehning Dairy

690 CR 45 Earth, TX 79031 806-946-8273

	(b) (4)
Custom Processor Name (b) (6) Address Date	(b) (4)
Date	Notice that the state of the st
Nature of Previously Processed Feed	
Your "organic use" mineral product being processed	(b) (4)
Quantity (estimated)	
Before processing of this product, equipm	ent will be flushed per plant procedures.
I hereby certify that equipment used to proprocedures.	
Signature	Date

Py

Brian Boehning Dairy

690 CR 45 Earth, TX 79031 806-946-8273

(b) (4)
(b) (4)
Custom Processor Name
(b) (6) Address
Date
Nature of Previously Processed Feed
Your "organic use" mineral product being processed
Quantity (estimated)
Before processing of this product, equipment will be flushed per plant procedures.
I hereby certify that equipment used to process this product has followed plant procedures.
Signature Date



Mary Ellen Holliman

From:

(b) (6)

Sent:

Monday, April 23, 2012 2:20 PM

To:

Mary Ellen Holliman

Subject:

RE: Request

Importance: High

Dear Mary,

Your request for ingredients listing for the second my expertise and has been forwarded to my supervisor for response.

Respectfully



From: Mary Ellen Holliman [mailto:Mary.Holliman@TexasAgriculture.gov]

Sent: Monday, April 23, 2012 3:14 PM

To: (b) (6)

Cc: Organic Subject: Request Importance: High

Dear (b) (6)

Thank you for taking my call earlier. I am in the process of conducting a review of the organic system plan for an organic dairy operation that the Texas Department of Agriculture (TDA) certifies organic. This operation has listed your product, (b) (4) as being used for (b) (4) In order for me to approve this operation's organic system plan, I must have a complete listing of ingredients, including inert ingredients. Also, please clarify if the (b) (4) used is produced through the

Please reply by your close-of-business on March 25, 2012 so I can ensure timely processing of our client's organic system plan. I apologize for the request being such short notice but it could not be avoided.

Sincerely,

Mary Ellen Holliman

Coordinator for Organic Certification Program

Texas Department of Agriculture

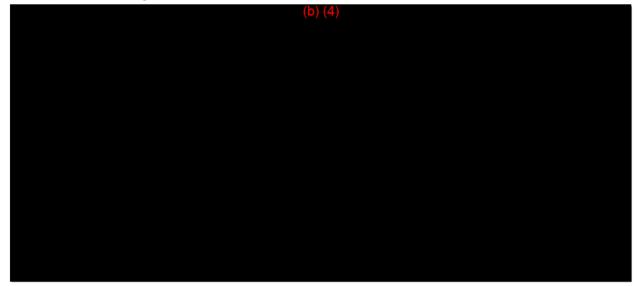
Office: (512) 463-7513 Fax: (888) 215-5295

Organic@TexasAgriculture.gov

May 2, 2012

```
Hilltop Dairy
Certificate Type:
Account No. (b) (4)
Client No. (b) (4)
```

Response to Pending Reasons





Texas Department of Agriculture Organic Inspection Findings

ROR-660

Todd Staples, Commissioner

_						
×.	VERIFICATION INFORM	IATION				
SECTION	Client Name				Client No).
Ě	Hilltop Dairy LLC			(b) (4		
S	Facility Name				Account	No.
S	Hilltop Dairy LLC			(b) (4)	
	INSPECTION INFORMA	TION				
m	Inspection Type	Ir	spection ID No).		
SECTION B	Initial		(b) (4)			
ΙĔ	Inspector ID	Inspector Name	Region			
Š	7575	(b) (6)	☑ 1 [$\Box 2 \Box 3$	□ 4	□5
S	Date 6 / 6 / 2011	Time 8:15 ☑AM ☐ PM	County Code C	County		
	month day year		279		amb	
SECTION C	FINDINGS Certification Type (b) (4)	(b) (4)				
SEC					,	

TDA License No.

(b) (4)

Inspector ID No._

7575

Inspection Date

6-6-2011

interview. COMMENTS (a) (e) 1	These findings and all c	spection: Brian Boehning omments were discussed with the inspection observer during t	he exit
COMMENTS			
		COMMENTS	
		(b) (4)	



Texas Department of Agriculture

Organic Processor (Food and Feed) Inspection Report

ROR-652

Todd Staples, Commissioner

Organics

Regulatory Division

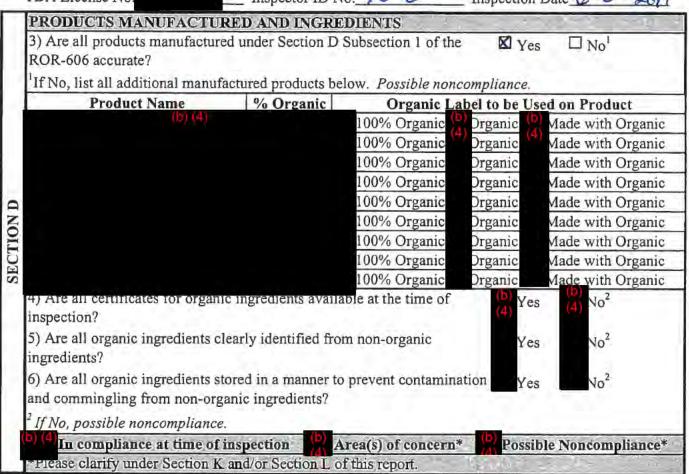
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pliance*

Revised 8/30/2010

JUN 1 4 2011

REGULATORY

TDA License No. ___ Inspector ID No. ___ 7575 ___ Inspection Date 6 -6 - 2011



PROCESSING AND HANDLING 7) Is the information under Section E Question 4 of the ROR-606 Yes No accurate? 8) Does the operation's quality control program adequately prevent Yes No commingling and contamination, and monitor the effectiveness of the organic system plan? 9) Does the facility and procedures in place prevent contamination of Yes No certified organic products by prohibited substances and/or commingling with non-organic products? 10) Is the information under Section E Questions 7-14 of the ROR-606 accurate? If No, possible noncompliance. 11) Which of the following receiving, storage, and handling areas are used for certified organic products (check all that apply)? Receiving areas or docks, scales, etc. Bulk bin(s) or storage unit(s) Cold storage unit(s) used exclusively for certified organic products Designated area(s) for certified organic products with cold storage unit(s) Dry shelf storage unit(s) used exclusively for certified organic products

Organics Regulatory Division

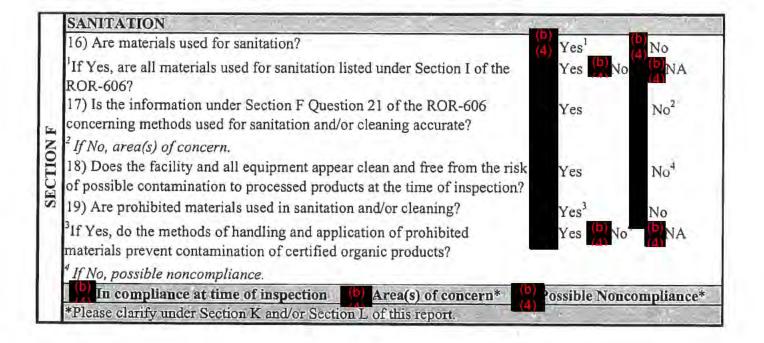
Revised 8/30/2010

TDA License No.

Inspector ID No. 7573

Inspection Date 6 -6-2011

PROCESSING AND HANDLING (CONTINUED) Designated area(s) for certified organic products within dry shelf storage unit(s) Washing, cleaning, grading, clipping area(s) Other (specify): Not applicable 12) Handling areas and equipment for packing and grading of certified organic products (check all that apply): (CONTINUED) Areas with equipment designated exclusively for handling of certified organic products Areas with portable equipment designated exclusively for handling of certified organic products Scheduled times for segregated handling of certified organic products Other (specify): Not applicable 13) Are any processing aids used that are not included as ingredients? If Yes, are all processing aids listed under section I of the ROR-606? Yes If No, list all processing aids not listed under section I of this report. Possible noncompliance 14) Are any processed products stored on-site that were not processed at Yes4 the facility? 15) Are any processed products stored at a separate facility with a different physical address of the processing facility? If Yes, provide name of Certifier and Certification #: Certifier: Certification #: a compliance at time of inspection Area(s) of concern* (b) Possible Noncompliance* *Please clarify under Section K and/or Section L of this report.



TDA License No.

Inspector ID No.

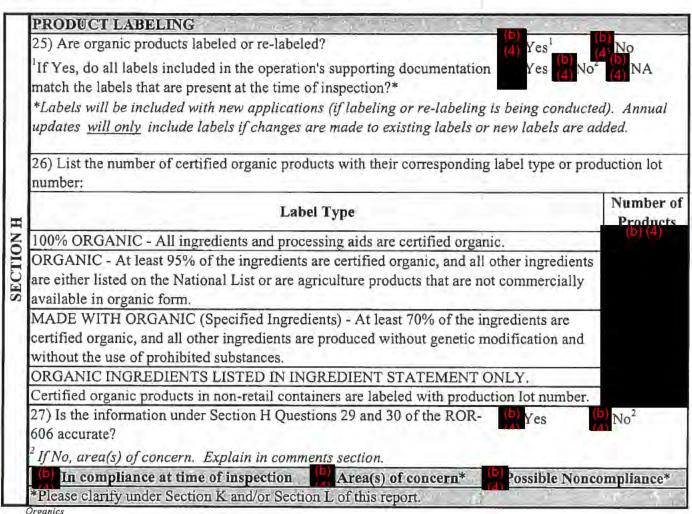
*Please clarify under Section K and/or Section L of this report.

7575

Inspection Date 6-6-201

rage_toj_i_

PEST MANAGEMENT 20) Are materials used for pest management? Yes If Yes, are all materials used for pest management listed under Section I Yes of the ROR-606? 21) Is the information under Section G Question 24 of the ROR-606 No2 Yes concerning methods used for pest management accurate? If No, area(s) of concern. 22) Is the facility and all equipment free of pests and/or the signs of pests at the time of inspection? 23) Are prohibited materials used in pest management? Yes3 If Yes, do the methods of handling and application of prohibited materials prevent contamination of certified organic products? 24) Is the information under Section G Question 26 of the ROR-606 accurate? If No, possible noncompliance. In compliance at time of inspection Possible Noncompliance* Area(s) of concern*



Regulatory Division

Revised 8/30/2010

Inspection Date 6-6-2011 Inspector ID No._ TDA License No. MATERIALS USED 28) Are all of the materials listed under Section I of the ROR-606 Yes accurate? List all materials not included in the ROR-606 in the table below. If No, possible noncompliance: Brand Name: Manufacturer: Reason for use: (b)(4)in compliance at time of inspection Area(s) of concern* Possible Noncompliance* *Please clarify under Section K and/or Section L of this report.

	RECORD KEEPING		C 194							
	29) Select all records maintained and if they are complete and current:	Records Ma	intained?	Complete &	Current?					
	Names and addresses of suppliers ²	Yes	No	(b) (4) Yes	No ¹					
	Purchasing records of certified organic products/ingredients (including purchase dates, invoices, and quantities) ²	/ es	No	Yes	No ¹					
	Current Inventory of Products and Ingredients ²	Yes	No	Yes	No ¹					
	Handling Records ²	Yes	No	Yes	No1					
7.	Routine quality control inspections, reports, and evaluations ²	/ es	No	Yes	No					
SECTION J	Verification of certifications and records of certifying agents for all certified organic products ²	/ es	No	Yes	No					
SE	Sales and shipping records of certified organic products ²	Zes .	No	Yes	No					
	Other (specify):	l'es	No	Yes	No					
	30) Does record keeping system adequately provide for auditing the organic system plan?									
	¹ Verify that the records were found to be complete and current at time of inspection. If No, possible noncompliance.									
	² This type of record keeping is required to demonstrate compliance. If these records are not in place or is the information is insufficient to communicate the applicable information, then this is a possible noncompliance.									
	³ If No, possible noncompliance. *Note, all records must be maintained for 5 years.									

Organics Regulatory Division

Revised 8/30/2010

Inspection Date 6 TDA License No. Inspector ID No.__ RECORD KEEPING (CONTINUED) 31) Are city, state, or federal food health and safety permits/licenses available at the time of inspection? SECTION J (CONTINUED) 32) Are records indicating water used on certified products and discharge Yes water meet city, state, or federal Safe Drinking Water Act requirements? ⁴If Yes, list the following information regarding the permits/licenses: Enter as MM/DD/YYYY Issuing Agency **Expiration Date** (b)(4)⁵ If No, possible noncompliance. n compliance at time of inspection Area(s) of concern* Possible Noncompliance* *Please clarify under Section K and/or Section L of this report.

TDA License No

Inspector ID No. 7575 Inspection Date 6-6-2011

	SUMMARY FOR HANDLER
	33) Person present at time of inspection: BRIAN BOEHNING
	These findings and all comments were discussed with the inspection observer during the exit interview.
	COMMENTS
	(8) (4)
SECTION K	
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SE	
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ī	SUMMARY FOR ORGANIC CERTIFICATION PROGRAM STAFF
	COMMENTS
	(5) (4)
IL	
6	
SECTION L	
SEC	
•-	
	Checklist
	Please use this checklist to ensure you are sending and/or completing all of the necessary information and
	documents.
	Organic Processor (Food and Feed) Inspection Report
	Organic Inspection Findings
	Additional Attachments (specify):

Organics Regulatory Division

Revised 8/30/2010

P.O. Box 12847 Austin, Texas 78711 Voice (800) 835-5832 (512) 463-7476 Hearing impatred: (800) 735-2988 www.TexasAgriculture.gov



Texas Department of Agriculture Processor (Food and Feed) Organic System Plan

3|।५|।| ROR-606

011967

Change to OSP

Annual Update

License No.

Todd Staples, Commissioner

Full Legal Business Name:

Facility Name:

Hilltop Dairy LLC

VERIFICATION INFORMATION

\$300.00

X New Application

Client No.

D.B.A. (if applicable):

FL	Hightop Dairy	(5/10)				
SECTI	Contact Individual:	Social Security No. (for sole proprietors only):			
2	Brian Roehning					
C	Comptroller ID (in-state):	Federal Taxpaver ID (out-of-state):				
	(5) (4)	(0) (4)				
1)	REQUIRED SUPPORTING DOCU	MENTATION				
Α	All of the following items are required for a complete application. To avoid processing delays, please use					
th	his checklist to ensure that your application is complete.					
(0)	Overall description of physical facil	ities including a complete diagram of the facilities				
)**/	Description of handling and processing procedures and materials					
	Flowchart showing movement of certified products during handling and processing, including					
	equipment, machinery, and storage	ıreas				
	Description of the critical control points of potential contamination and commingling					
0	Description of internal quality control procedures that details the movement of each specific lot of					
2	certified products through each step of the handling and processing operation					
SECTION P	Description of final product storage, preparation for transportation, loading and methods of					
5	transportation used in distribution					
2	Attach copies of all current food hea	[Mark 1971] [Mark				
	Processing Categories (SECTION C		0 = 0			
	Products Manufactured and Ingredie		1			
	Processing and Handling (SECTIO	N E)				
	Sanitation (SECTION F)	MAR 1 6 2011				
	Pest Management (SECTION G)					
	Product Labeling (SECTION H)	REGULATORY				
	Materials Used (SECTION I)	1 1 1 2 2				
	Record Keening (SECTION D					

This document becomes public record and is subject to disclosure. With few exceptions, you have the right to request and be informed about the information that the State of Texas collects about you. You are entitled to receive and review the information upon request. You also have the right to ask the state agency to correct any information that is determined to be incorrect. (Reference: Government Code, Sections 552.021, 552.023, and 559.004.)

Attachments (i.e. ingredient listings)

Hilltop Dairy LLC

PROCESSING CATEGORIES 1) Select the types of certified organic products that are processed (check all that apply): Bakery goods Fruits and nuts Bulk grains, beans and seeds Grains, flours and mixes (packaged) Herbs, spices, salt and flavorings Canned fruits and vegetables Juices and beverages Canned soups, chili and broths Cereals Meat and meat products Chips, crackers, cookies and granola products Nut butters, jams, jellies, honey, syrup, etc. Coffee and teas Snacks and candy Frozen foods Sweeteners and sugar Dairy Products Vegetables Feed, forage, hay or feed supplement (livestock) Other (specify):

PRODUCTS MANUFACT	URED AND INGRE	EDIENTS				
PRODUCTS MANUFAC	TURED					
2) List all products manufact	2) List all products manufactured:					
Product Name	% Organic	Organic Label to be Used on Product				
(b) (4)		100% Organic	Organic	Made with Organic		
		100% Organic	Organic	Made with Organic		
		100% Organic	Organic	Made with Organic		
		100% Organic	Organic	Made with Organic		
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		☐ 100% Organic [Organic	☐ Made with Organic		

Organics Regulatory Division

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Hilltop Dairy LLC

Product Name	% Organic	Organic Label to be Used on Product			
		☐ 100% Organic ☐ Organic ☐ Made with Organic			
		☐ 100% Organic ☐ Organic ☐ Made with Organic			
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		☐ 100% Organic ☐ Organic ☐ Made with Organic			

^{*}Make additional copies of this page as needed.

Hilltop Dairy LLC

	² INGREDIENTS					
	3) List all ingredients used in each organic product (attach all certificates for all organic ingredients):					
	Product Name:					
1	Organic Ingredients Non-Organic Ingredients (b) (4)					
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SECTION D (CONTINUED)						
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44	also additional coming of this many for each arbunitted mandret					

*Make additional copies of this page for <u>each</u> submitted product.

Business Name: Hilltop Dairy LLC PROCESSING AND HANDLING 4) Select the types of processing equipment used: Stone Milling Roller Mill Hammer Mill Sizing/Cleaning Pelletizer None Other (specify): 5) Do you have a quality control program implemented to evaluate potential No Yes commingling and contamination, and to monitor the effectiveness of your organic system plan? 6) Do you have facilities and procedures in place to prevent contamination of No1 Yes certified organic products by prohibited substances and/or commingling with non-organic products? 7) Are all processing and handling systems cleaned prior to each run of certified No1 Yes Only organic product ran 8) Are methods used during processing to prevent contamination and No Yes commingling from non-certified organic product? 9) Is a segregated area designated for storage of certified organic product to be processed? If No. explain: 10) Is handling equipment designated exclusively for certified organic product? If No, describe your cleaning process and list any materials used in section H: (b) (4) 11) Are processed products: Shipped immediately to other warehouse facilities? Temporarily stored or warehoused on-site? No Yes3 Stored on-site until shipped to buyer? Yes No No4 If Yes, is a segregated area designated for storage of processed organic products? If No. explain: 12) Is shipping and transportation of processed organic products managed to prevent commingling and contamination from nonorganic products? ⁵If No, explain:

Hilltop Dairy LLC

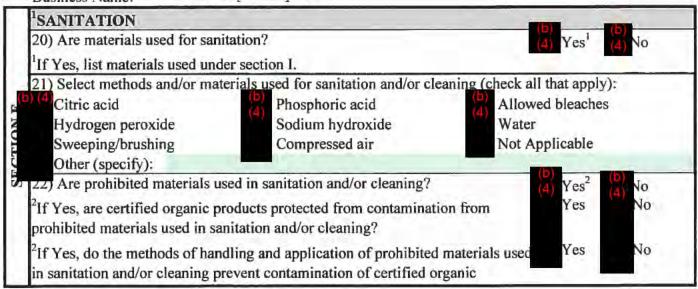
1PROCESSING AND HANDLING (CONTINUED) 13) Packaging materials used for processed organic products (check all that apply): Exclusively for certified organic products New Previously used Contain no prohibited materials Have been cleaned or lined with new liners Other (specify): 14) Do you process any organic by-products? oIf Yes, list the types of by-products you process: ⁶If Yes, do methods used for conveying, handling and storing of certified byproducts prevent commingling and contamination from non-organic byproducts? If No. explain: 15) Which of the following receiving, storage, and handling areas are used for certified organic products (check all that apply)? Receiving areas or docks, scales, etc. Bulk bin(s) or storage unit(s) Cold storage unit(s) used exclusively for certified organic products SECTION E Designated area(s) for certified organic products with cold storage unit(s) Dry shelf storage unit(s) used exclusively for certified organic products Designated area(s) for certified organic products within dry shelf storage unit(s) Washing, cleaning, grading, clipping area(s) Other (specify): Not applicable 16) Handling areas and equipment for packing and grading of certified organic products (check all that apply): Areas with equipment designated exclusively for handling of certified organic products Areas with portable equipment designated exclusively for handling of certified organic products Scheduled times for segregated handling of certified organic products Other (specify): Not applicable 17) Do you use any processing aids that are not included as ingredients? Yes⁸ If Yes, list all processing aids under section I. 18) Are any processed products stored on-site that were not processed at your Yes9 No facility? 19) Do you store any processed products that are located at a separate facility Yes with a different physical address of the processing facility? If Yes, you must submit form ROR-602 Distributor Organic System Plan with all applicable fees.

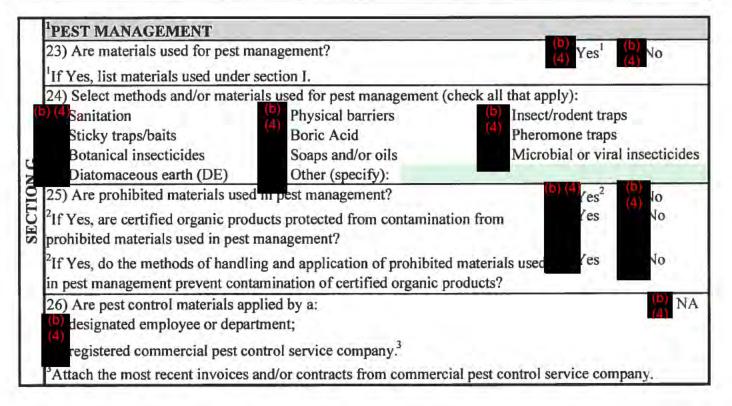
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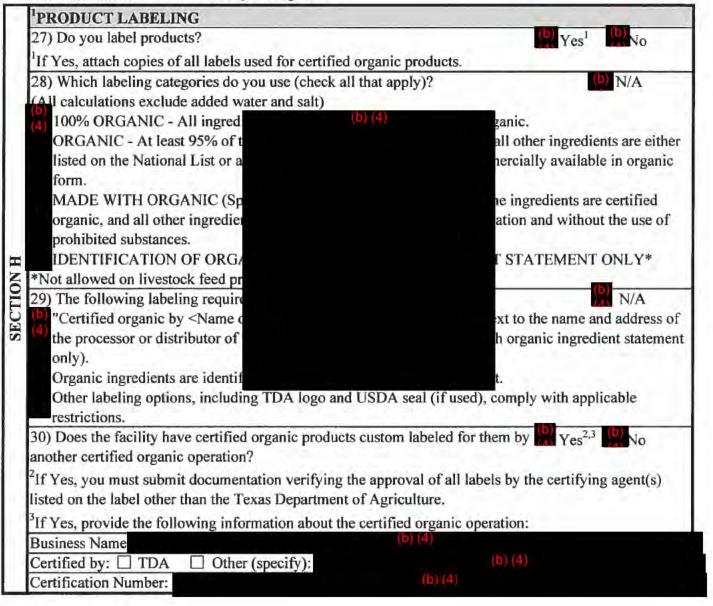
Hilltop Dairy LLC





Business Name:

Hilltop Dairy LLC



Business Name:

Hilltop Dairy LLC

	¹ MATERIALS USED					
	31) Complete the table below of all materials used and attach all ingredient labels for each product:					
1	Brand Name:	Manufacturer:	Reason for use:			
		(b)	(4)			
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H						
SECTION I						
0						
			<u></u>			
*1.4	ake additional conies of	this need as needed				

SECTION J

RECORD KEEPING

32) Select all records that are currently maintained (check all that apply):

Names and addresses of suppliers, including producers, processors, and distributors*

Purchasing records of certified products*

Current inventory of certified organic products*

Current inventory of ingredients for processing*

Records regarding each stage of handling and processing for all certified organic products*

Routine quality control inspections, reports and evaluations*

Verification of certifications and records of certifying agents for all certified organic products*

Sales and shipping records of certified organic products*

Records indicating water used on certified products and discharge water meet city, state, or federal Safe Drinking Water Act requirements*

Records indicating compliance with city, state or federal health code requirements (if applicable)*
Other (specify):

*Note: This type of record-keeping is required to demonstrate compliance. If you do not have this in place currently, you must develop a system to collect this information and present it to the inspector at the time of inspection.

33) How long do you plan to maintain the above selected records? 5 years

Organics Regulatory Division Business Name:

Hilltop Dairy LLC

AFFIRMATION

I affirm that all statements made in this application are true and correct. No prohibited products have been applied to any organic product. I understand that the operation may be subjected to unannounced inspections and/or sampling for residues at any time as deemed appropriate to ensure compliance with the NOP Rule. I understand that acceptance of this form in no way implies granting of certification by the Texas Department of Agriculture (TDA) Organic Certification Program. I agree to follow the NOP Rule and all other TDA Organic Program Rules.

The responsible party, by and through their personal or agent's signature below:

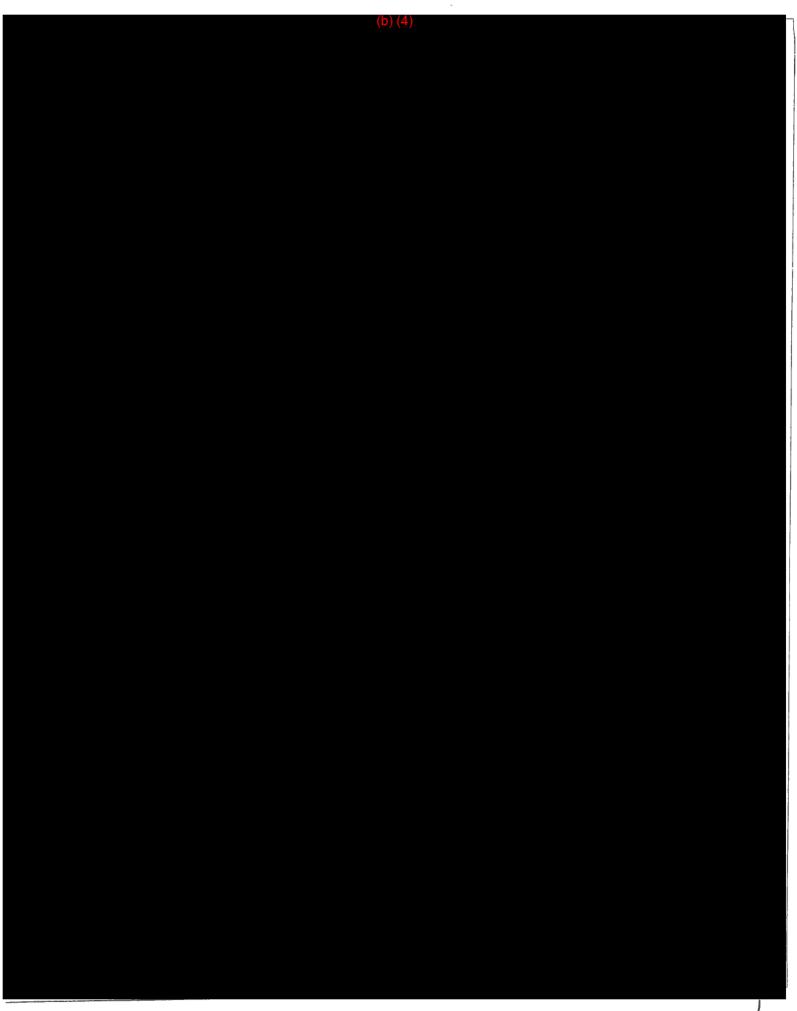
- certifies that all information provided in connection with this application at any time is true and correct to the best of the responsible party's knowledge;
- (2) acknowledges that any misrepresentation or false statement made by the responsible party, or an authorized agent of the responsible party, in connection with this application, whether intentional or not, will constitute grounds for denial, revocation, or non-renewal of any license issued pursuant to this application and/or assessment of monetary administrative penalties; and
- (3) if applying as an individual, further acknowledges that this application may be denied and that any license issued pursuant to this application may be suspended or denied renewal for failure to pay child support. Applicant similarly certifies that such farm or handler has not produced or handled any agriculture product sold or labeled as organically produced except in accordance with Title 7, U.S. Code of Federal Regulation. If signed by an agent (including employee) of the responsible party, the person signing certifies that he or she is authorized to make the preceding certifications on behalf of the

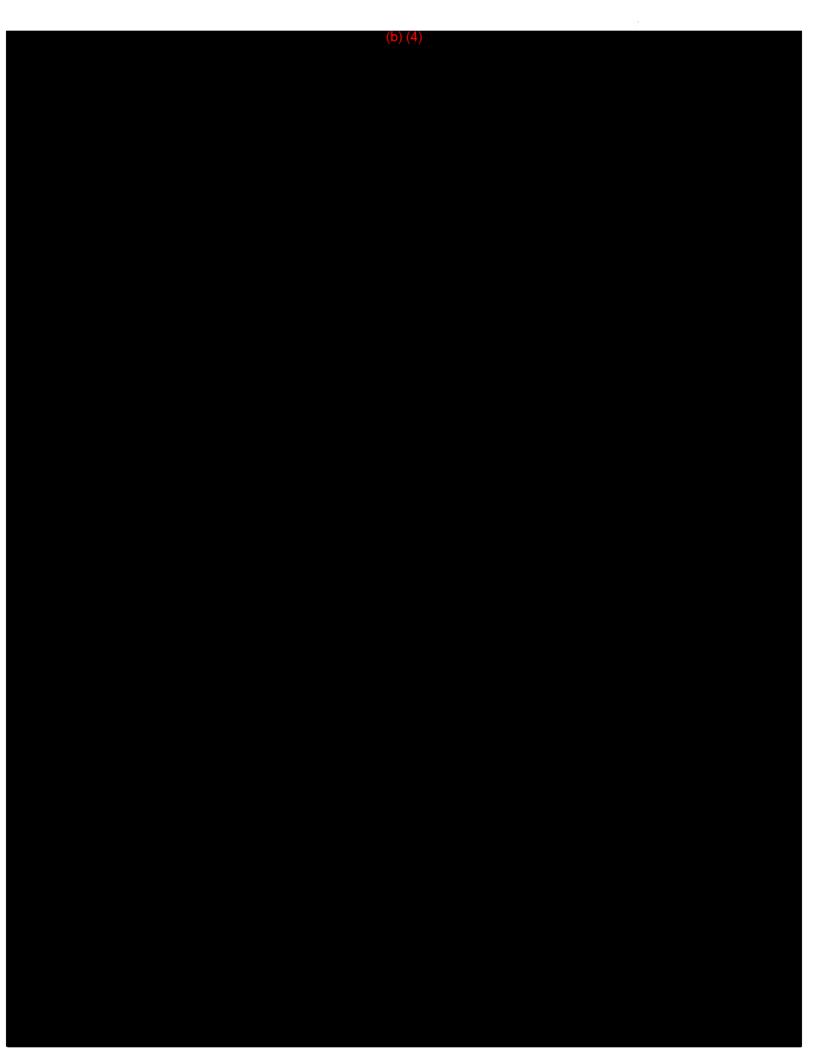
applicant.		(h) (6)		
Signature of Responsible Party:		(0) (0)	Date:	3/8/11
Print Name:	Brian Boehnin			1 111
☑ I have made	copies of this form an	d other supporting docume	ents for my own reco	ords.
I have attached	the following docum	nents:		
☐ Notice(s) of	non-compliance or de	nial of certification from o	ther certifying agen	cies
and the second s	the first and the decide of the same of the same of the same	aken regarding previous no	the transfer of the first transfer of the contract of the cont	
All required	attachments (ingredie	nt labels, organic labels, et	tc.)	
	Submit complet	ted form, fees and suppor	rting documents to:	
	T	exas Department of Agric	ulture	
		Organic Certification Prog	gram	

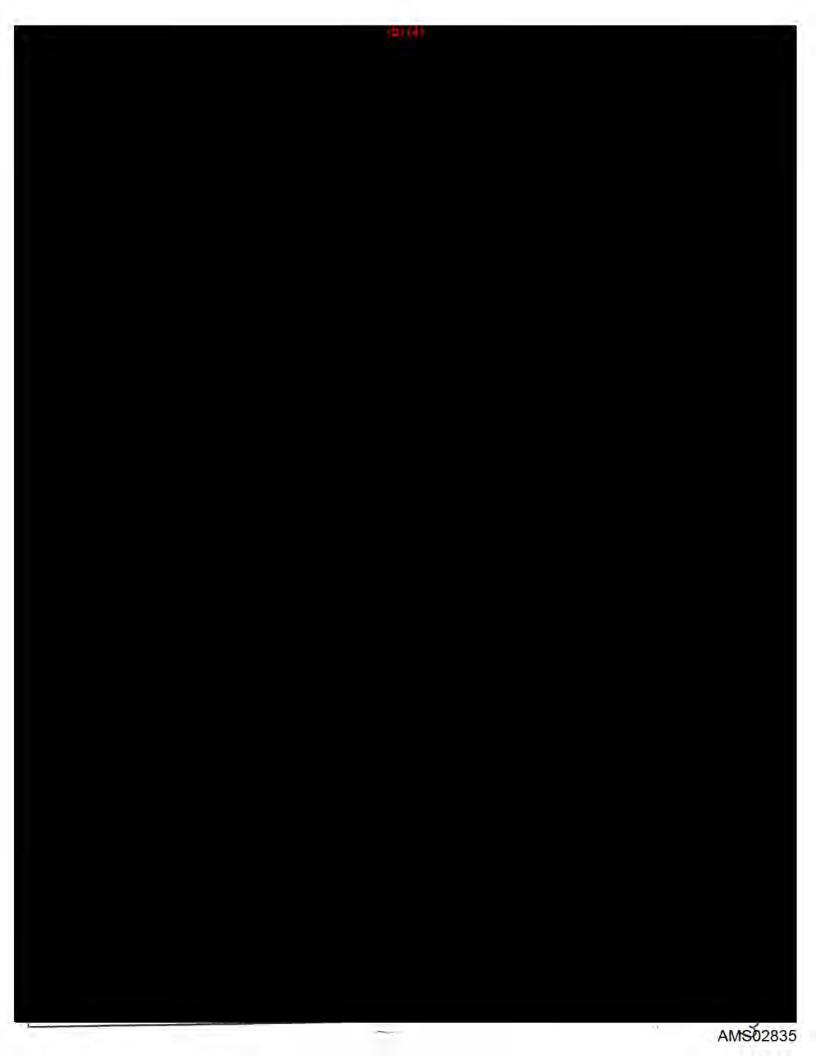
P.O. Box 12847 Austin, TX 78711

Attachments

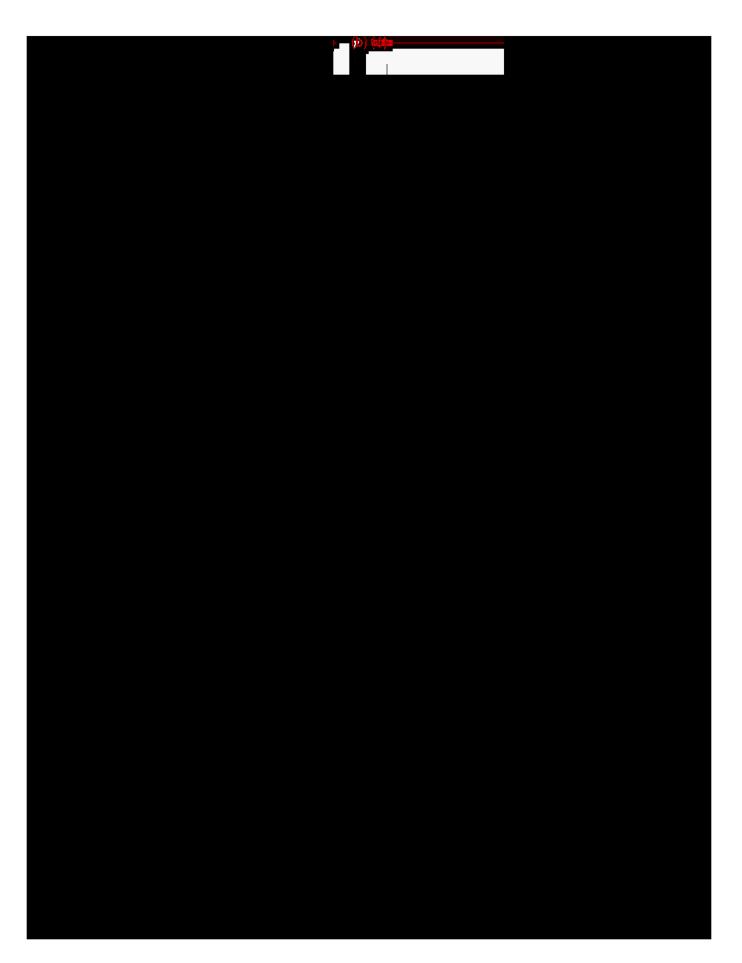
- 1. Maps pgs. 1 3
- 2. Flow Charts of Product Movement and Pictures pgs. 4 22
- 3. Weekly Quality Control Worksheet for Milking and Washing pgs. 23
- 4. Weekly Quality Control Worksheet for Feeding pgs. 24
- 5. Cleaning Products pgs. 25 55
- 6. Permits pgs. 56 58
- 7. Feed ingredients organic certificates

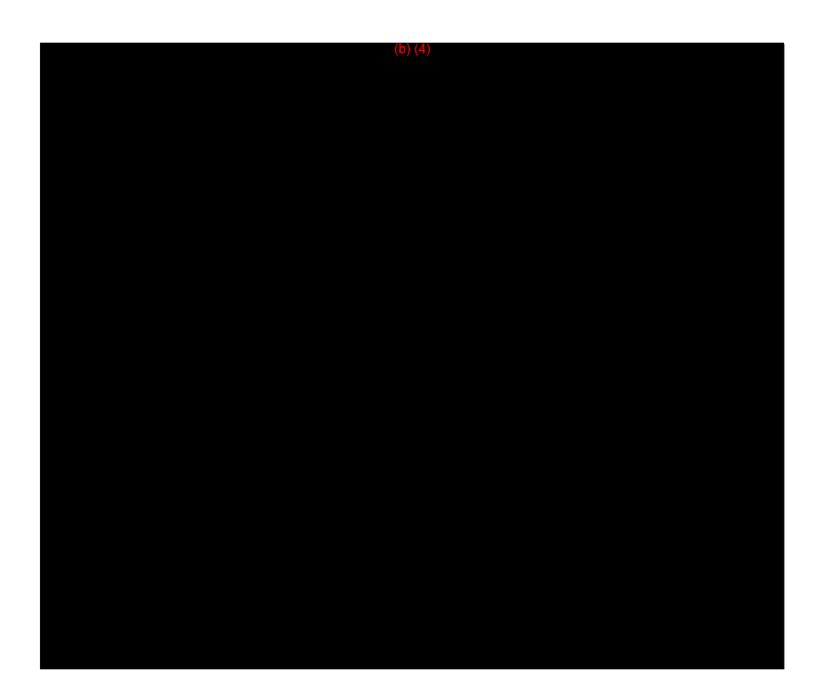






Below are some standard operating procedures:

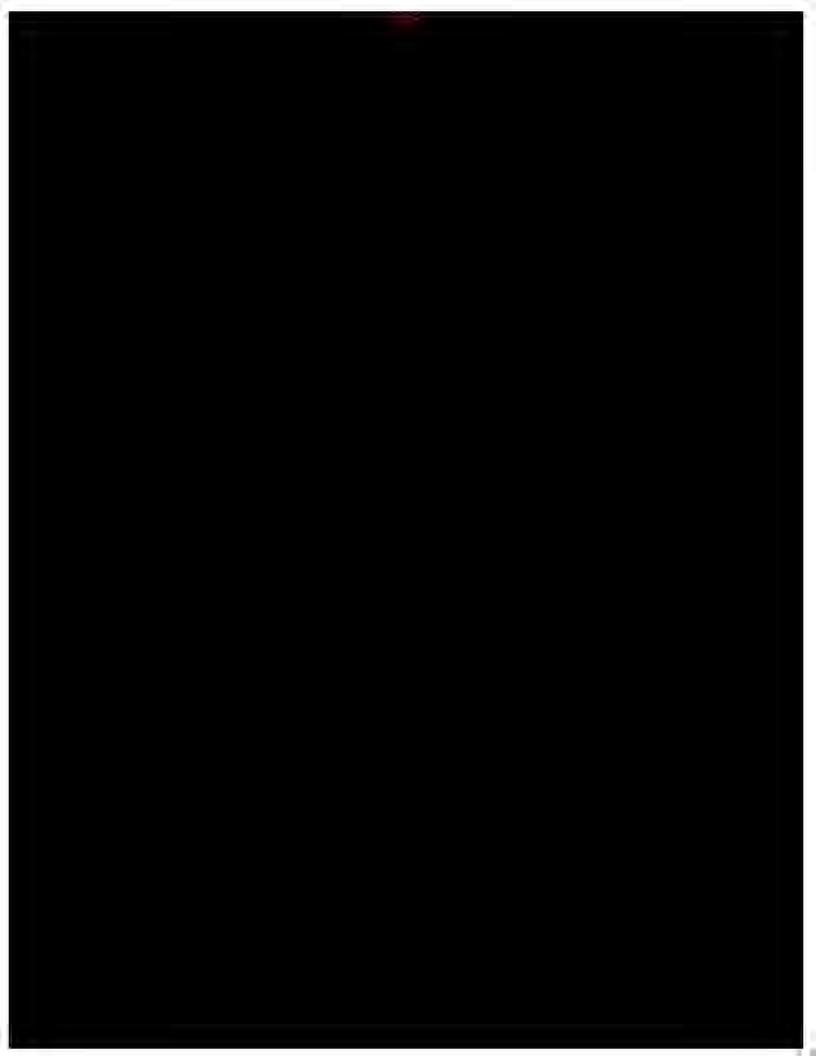




(b) (4)

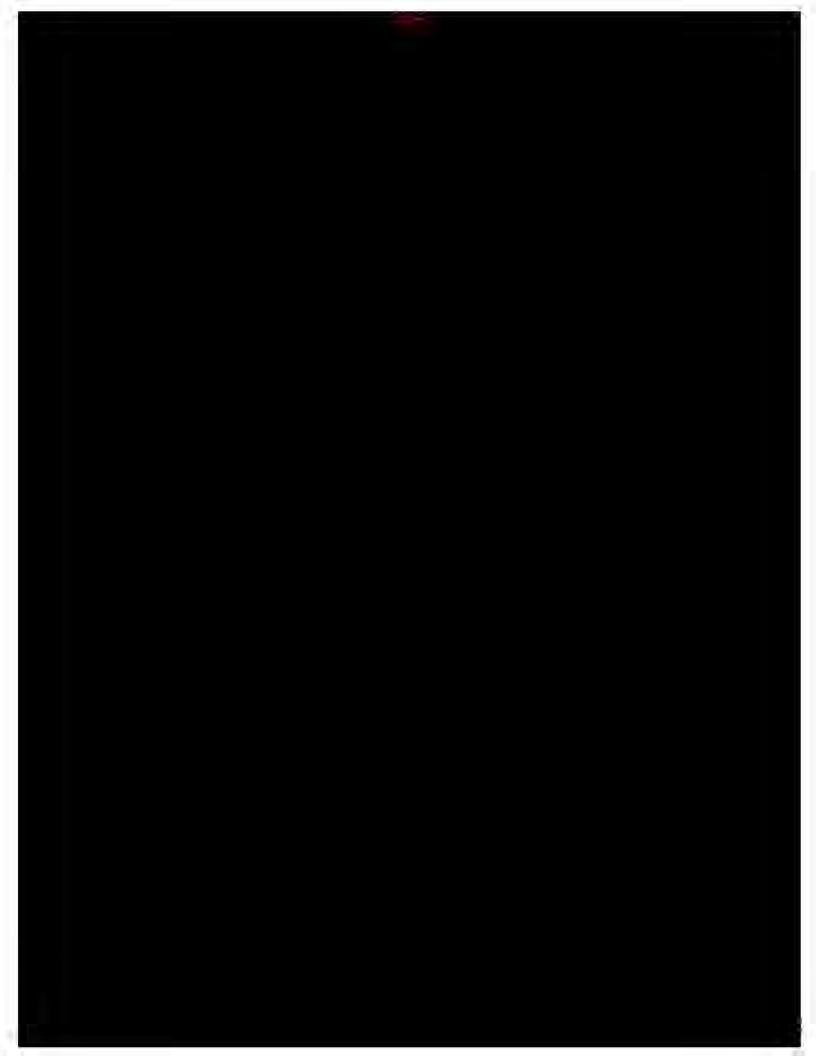


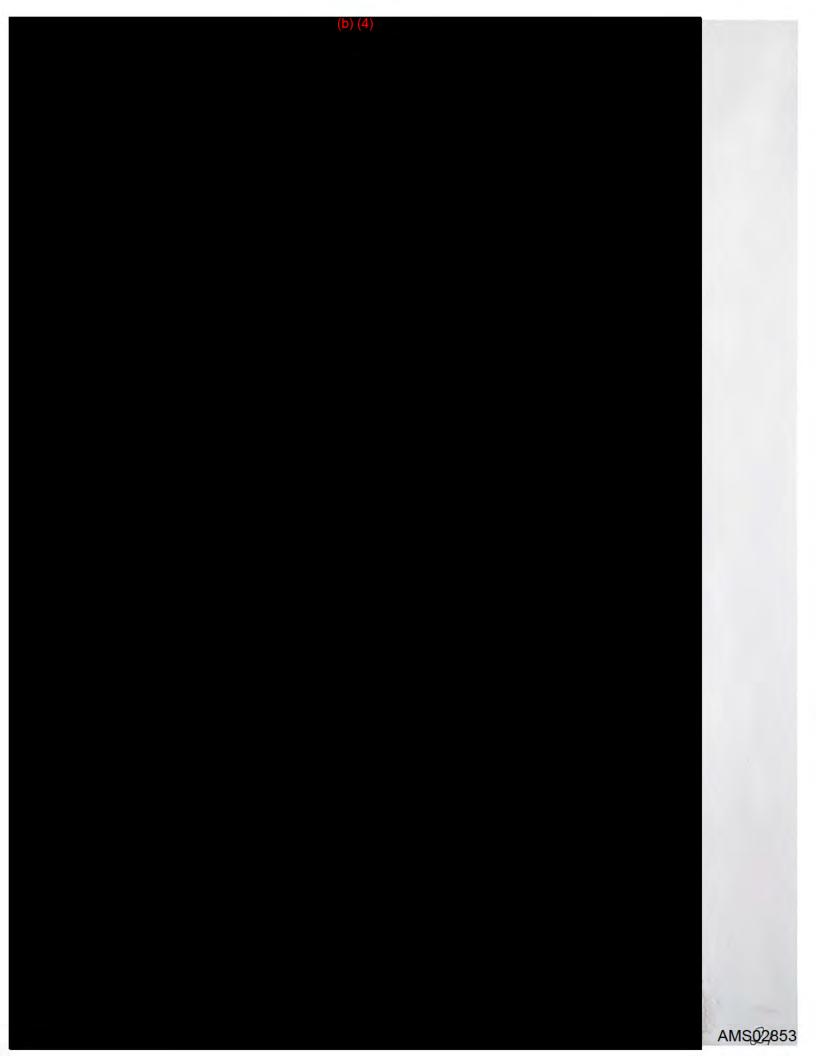




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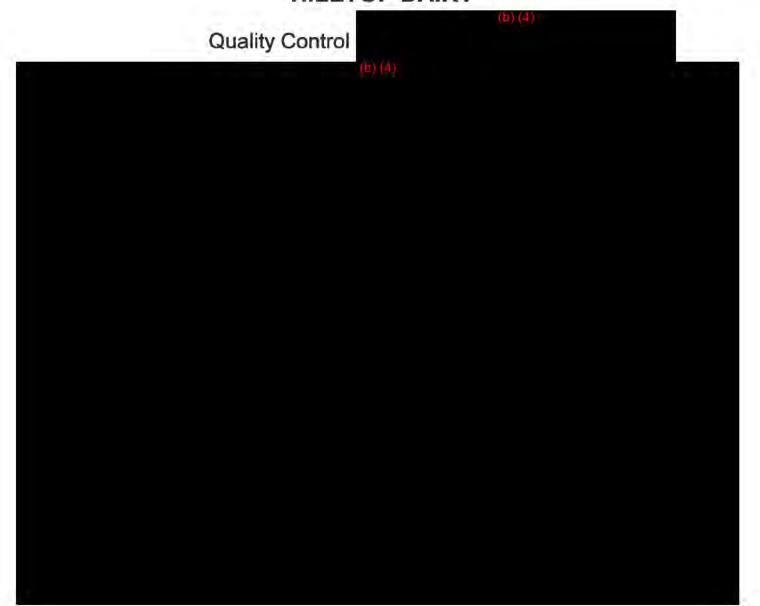


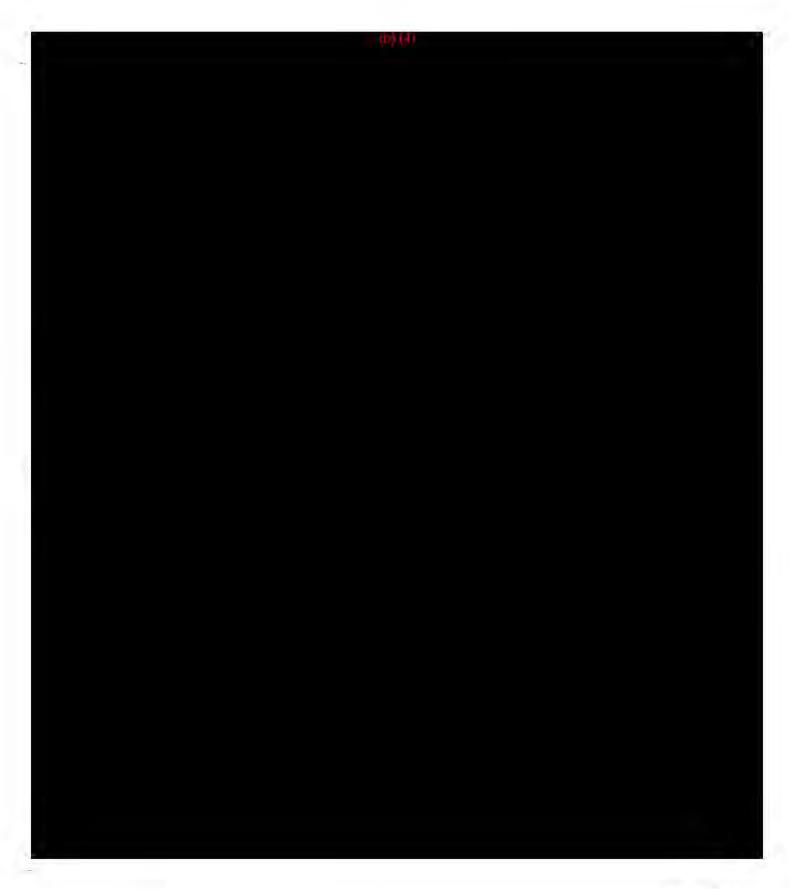


HILLTOP DAIRY

(b) (4) Quality Control

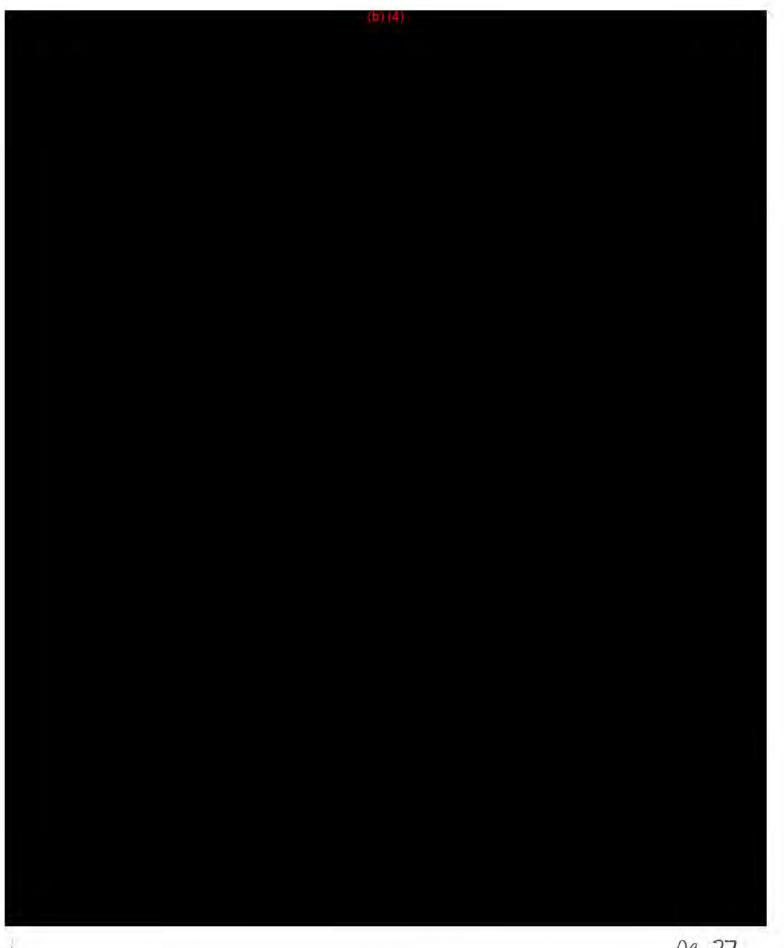
HILLTOP DAIRY





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