

<b>FARM OR COMPANY NAME</b>	Cherry Dog Orchards
<b>Farm Vision &amp; Goals</b>	To provide the highest quality produce and eggs in Northern Nevada utilizing standard organic practices. To be a steward of our land for future generations while respecting the heritage of small farms and our local agricultural community.
<b>How much land or space do you cultivate?</b>	2.38 acres
<b>Please list the crops you produce that you want to market with us and in what volume and frequency? Example: Carrots Bulk Topped 25lb bags June-February: 5 cases/week</b>	Cherries (Rainer, Bing and Van)- 1 pound plastic clamshell containers- June 28-July 15th. Peaches- 50- 1/2 bushel cardboard boxes. (Elberta and White) July 20-August 20 Apples 50 1/2 bushel cardboard boxes. (Fuji, Mackintosh, Granny Smith, Pippin) September 15-November 15th Grapes 50- 1/2 bushel cardboard boxes. (Thompson Seedless, Red Flame, Black Manuka. August 15-September 30 Eggs- 10 dozen weekly, April 1-October 1
<b>Seeds, Starts, Transplants, Cuttings, Stock</b>	All of our stone fruit and grapes are trees and vines that were planted on the property before our arrival.  We are starting a vegetable garden this year, but only for home use.
<b>Do you genetically engineered seed?</b>	no
<b>Soils, Pastures, Growing Medium</b>	Our soil is rich and is nurtured with composting of leaves in the fall and application of chicken manure and pine shavings throughout the year. We use only the manure from our chickens as well as the pine bedding shavings. We are currently planting red clover in between our grape vines to add nitrogen to the soil.
<b>Do you use synthetic fertilizer?</b>	no
<b>Weeds, Pests, Rodents, Predators</b>	Organic dormant oil spray in late winter, coddling moth traps set out after bloom drop, coddling moth sprays are applied after bloom drop. Once we are in the growing season, we are vigilant in regards to aphids and spray the trees when necessary, during prime sunlight hours. Earwigs are baited with sugar and soy sauce in pie tins. We get the occasional skunk and deer, but have nothing more than a livestock guardian puppy at this point.

#### **Harvest, Post Harvest Handling, Washing, Storing, Packing, & Transport**

All of us that pick the fruit wash our hands at the beginning and throughout the process.

Cherries are picked and immediately placed into one pound clamshell containers and refrigerated immediately.

Peaches are picked, placed into 1/2 bushel cardboard containers and then refrigerated.

Apples are picked, placed into 1/2 bushel cardboard containers and then refrigerated.

Grapes are picked, placed into 1/2 bushel cardboard containers and then refrigerated.

All fruit is not touched by anyone other than the end use consumer, after being picked.

All fruit is inspected upon picking and any that is damaged or has bird droppings on it is not placed in containers for

sale. All items are transported by personal air conditioned vehicle to Reno or Fallon where they are immediately refrigerated until client pick up.

---

**Food Safety**

All of us that pick wash our hands continuously throughout the picking process in restrooms in the farmhouse. After picking, all of the fruit is refrigerated until air conditioned transport of one hour or less. After transportation, the food is refrigerated again until the consumer picks it up.

---

**Do you have food product liability insurance? What does it cover?**

Yes we do- the policy certificate has been attached through the OTHER download below.

---

**Organic Certification**

---

**Producer's Certificate - NOT REQUIRED FOR CERTIFIED ORGANIC OPERATIONS**



[producer\\_certificate\\_2019.pdf](#)

362.57 KB · PDF

---

**Food Safety Plan**

---

**Nursery License**

---

**Other**



[cherry\\_dog\\_orchards\\_proof\\_of\\_insurance.pdf](#)

112.07 KB · PDF

---

Created <b>25 Apr 2019</b> 5:48:20 PM	<b>74.118.155.78</b> IP Address
<b>PUBLIC</b>	