



Please specify water source:

Handwashing station at sugarhouse?

Restroom facilities (onsite or nearby, be specific):

Does certification need to take place while boiling? Yes No

What other certifications does your company hold:

- Organic Bird Friendly Kosher
- Preventative Controls Qualified Individual (PCQI)
- Hazard Analysis Critical Control Point (HACCP)

Application Checklist

- Application form, completed
- Map or sketch of sugaring operation (see sample)
- Flowchart of sap to finished product process (see sample)
- Logs and documentation used in sugarhouse (see templates)
- Water test results, if applicable

Application Statement & Signature

I understand that the VMSMA Sugarhouse Certification Program focuses only on the manufacturing of pure maple syrup and products. The Certification Program is not meant to be a food safety plan or a replacement for one; it is an assessment tool to assist in the development of a plan for a specific sugarhouse to follow good food safety practices. "Sugarhouse Certified" marketing materials may only be used on items that contain only pure maple syrup.

To the best of my knowledge, my sugarhouse does not use any lead or lead-containing equipment, utensils or other materials that come in contact with maple sap, maple syrup or any other maple products at any point in the collection, production or packaging process.

Printed Name:

Signature:

Date:

Return your completed Certification Application to allison@vermontmaple.org. Our Executive Director or a Certifier will get in touch with you to review your application and answer any of your questions.

Please review the Certification Checklist and other materials on the VMSMA website to ensure you understand and are ready for Certification.