



Application
Submitted via website by:

MUSHROOMS APPLICATION

Farm Business Information

Applicant Name

Applicant Email

Farm Name

Farm Location Address

United States

County

Show Street Address?

- Show street address on public profile

Display on Map?

- Show farm location on CNG map

Does the farm have a different mailing address than the physical location above?

Do you have additional physical locations for this farm?

Farm Phone Number

Cell Phone?

Make Public?

Farm Phone Number (alternative)

Cell Phone?

Make Public?

Website

Facebook

Instagram

Twitter

TikTok

Production History

Please briefly tell us why you are applying to be part of the Certified Naturally Grown (CNG) program:

Are you currently third party certified for your mushrooms operation by any other organization (Organic, Biodynamic, etc.)?

Have you held any certification/s in the past that you don't currently hold?

Have you ever been denied certification?

How did you hear about CNG?

Please provide some more details. It's great for us to know how our grassroots movement is spreading.

How long have you been growing AND selling your mushrooms?

CNG Experience Requirement

How did you learn to grow mushrooms? What has prepared you to grow successfully according to CNG standards?

Crops and Markets

Check all types of mushrooms you intend to certify. Please include any types you intend to grow or harvest in the coming 24 months.

Are there any mushroom types you grow or harvest for which you are NOT seeking certification? Please list all such types, and explain why you are not seeking to certify them.

Please check all markets you grow for (this will be displayed on your farm profile to help potential buyers find you).

Substrate, Supplements, and Other Materials

For each type of mushroom you produce, tell us about your substrate.

Please indicate in the appropriate box below:

1. what you use for substrates and supplements (if any) and
2. the sources of these materials.

Include names of products and distributors where appropriate. If any substrate is obtained from a non-commercial source, please describe that source. Visit the [Substrate Guidelines](#) page for more information.

Did you remember to indicate, for each of the substrates and supplements noted above, the sources of these materials? You may use this space to say anything else about the substrates you're using or may want to use in the future.

Do your substrates include corn, soy, cotton seed hulls, or other byproducts of crops that are grown commercially in GMO form?

Do you use logs as a substrate?

Do you use wood chips, sawdust, sawdust blocks, or wood pellets?

Do you use any of the following items as substrate: cardboard, paper, clothing, municipal compost, wood from rare trees harvested for mushroom production?

Do you use manure as a substrate in your mushroom operation?

Please describe all sterilization or pasteurization procedures and materials you use. (If none, please put N/A)

How do you dispose of or re-purpose used substrate? Please indicate current practices as well as any plans you have for how the used substrate may be put to further productive use.

How do you ensure that nutrients from used substrate do not leach into waterways?

Containers, Racks, and Beds

Please describe the racks and beds used in production (if any). What are they made of?

Please describe any containers used for sterilization, and/or pasteurization. What are they made of?

Please describe any containers used for production. What are they made of? If you don't use containers for production (as for log-based production) you may answer "n/a".

Were the containers purchased new or repurposed? If re-purposed, please describe how the containers had been used previously, and how you confirmed this with the supplier(s).

In your operation, do any of the following materials come into direct contact with any substrate or fruiting bodies? Plastics that contain BPA, polystyrene, treated wood, railroad ties, containers that previously held toxic materials, re-purposed containers that had an unknown prior use.

Wild Harvest

CNG Mushroom certification covers cultivated mushrooms, not wild-crafted mushrooms. However, we include this section on the application for two reasons:

#1 It is important to us that those who participate in our programs are mindful of the sustainability of the non-certified portions of their operations.

#2 We want to give our members the opportunity to be transparent about their wild-crafting practices, and to minimize confusion about which mushrooms are certified.

Are any of the mushrooms you sell wild harvested (or "wildcrafted")?

Water

Review the [Water Testing Guidelines](#) before completing the next section. Reach out to certification@naturallygrown.org if you have any questions.

What water contamination experts have you consulted to identify which contaminants are typically found in area water, and determine the tests that should be conducted?

Do you use well water to mist or irrigate fruiting bodies?

Do you use surface water to soak logs or to irrigate non-fruiting substrate?

Do you ever use surface water to mist or irrigate fruiting bodies?

Spawn

Do you purchase spawn or produce your own or some of each? (If purchased, please list the supplier).

CNG mushroom standards prohibit for spawn production the use of adhesives, byproducts of GMO crops, or other materials prohibited for use as substrate. Are you confident none of these materials were used as a growing media for the spawn?

Describe your primary insect challenges AND methods of control. Do not answer "none". You MUST indicate either actual pest challenges and/or LIKELY challenges, and you must ALSO indicate how you manage (or would manage) them. If you indicate a product, also specify how often it's used.

Describe your primary disease challenges AND methods of control. Do not answer "none". You MUST indicate either actual disease challenges and/or LIKELY challenges, and you must ALSO indicate how you

manage (or would manage) them. If you indicate a product, also specify how often it's used.

Site Location and Buffers

Is your operation either partially or entirely INdoors?

Is your operation either partially or entirely OUTdoors?

Sustainability Initiatives

What measures have you taken to conserve energy, improve energy efficiency, and/or use energy from renewable sources? (This could include system design, siting, insulation, lighting choices, and more).

Please use this space to highlight any other measures you take to reduce the environmental impact of your operation or to make it more sustainable in other ways.

Inspections & Networks

A core requirement of CNG certification is the on-site peer-review. Getting this completed is facilitated if you're a part of a network of mushroom producers who might serve as your inspector.

Are you a part of a network (informal or formal) of mushroom producers in your geographic area?

Can you name one or two potential inspectors who you could ask to conduct your inspection?

What qualifications do they have to conduct an inspection of a mushroom operation?

Agreements

Please indicate your agreement with the following statements by typing your initials into each corresponding text box.

I will not label, or in any way lead consumers to believe, that a farm product not raised in accord with CNG standards is Certified Naturally Grown.

I understand that I have to complete at least one (and hopefully more) Certification Inspection(s) of another farm in my area each year and will abide by the trading and repeat rules within the CNG Inspection Guidelines.

I have reviewed the Certified Naturally Grown Mushroom Standards. I understand them and I will abide by them. I understand that if I have any questions I may contact CNG for clarification.

You may use this space to tell us anything else you think we should know about your operation: