



SUGARHOUSE CERTIFICATION APPLICATION

Sugarhouse & Contact Information

1. Company Name:
2. Physical Address for Certification (Street number, City, State, Zip):
3. Multiple Sites Covered by this Certification? (If yes, provide details below): Yes No
4. Mailing/Business Address (or same as above) (Street number, City, State, Zip):

Company Contact Person:

- | | |
|------------------|-----------|
| 1. Name: | 2. Title: |
| 3. Phone Number: | 4. Email: |

Sugarhouse Operations

1. Brief Description of Operation:
2. Is this company currently making maple products beyond pure maple syrup, maple cream, maple sugar and maple candy with or without added ingredients? (If yes, please provide details below)
Yes No
3. Do you pack maple syrup in retail containers? Yes No
If yes, please share the brand name of the containers you use and the material (glass, plastic, metal, etc.):
4. Other Sources of Sap or Syrup (farm name, location, type of transport, etc.). Use extra paper, as needed.
 - a. Sap Syrup Source:
 - b. Sap Syrup Source:
 - c. Sap Syrup Source:

As part of the onsite visit, the Certifier will select at least one sap source to visit and inspect. If you are purchasing finished syrup from another operation, that operation needs to be independently Certified through this Program.



5. Total number of taps covered by inspection
(note taps on farm and outside sources of sap separately):
6. Is sugarhouse accessible by vehicle? Yes No
7. Location of canning and packing facilities? Please note if this is a home kitchen.
8. Please specify water source(s):
9. Evaporator fuel source: oil steam wood electric wood pellets
other (please specify):
10. Does onsite visit for Certification need to take place while boiling? Yes No
11. What other certifications does your company hold:
- Organic Bird Friendly Kosher PCQI HACCP

Application Statement & Signature

I understand that the VMSMA Sugarhouse Certification Program focuses only on the manufacturing of pure maple syrup and pure maple 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. I understand that my Certifier will not schedule the onsite visit until they have verified that I have an up-to-date Operations Manual with appropriate documentation as noted in the Checklist as well as the required facility maps.

Please check the applicable box and sign your application:

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.

My sugarhouse DOES use 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 (for example: galvanized buckets, copper pre-heater, brass or bronze valves. Please be specific about any lead-containing equipment you're aware of:

Printed Name:

Signature:

Date:

Return your completed Certification Application to certification@vermontmaple.org or VMSMA, PO Box 662, Lyndonville VT 05851. Based on your tap count, we will email or mail you an invoice for Certification. Once you've paid the invoice, you will be introduced to your Certifier who will start the process with you. For more details on next steps, please see our [Certification flowchart](#) (online link). Please review the Certification Checklist and other materials on the VMSMA website to ensure you understand and are ready for Certification.