



AgWRAP Regional Application Ranking Form

Water Storage and/or Collection System



Item	Points	Details
Cooperator's Conservation Objective	0-5	
Recognized Certifications/Plans	0-15	5pts each, up to 15pts; see list below
Percent of water demand currently being met	0-25	See table below
Percent of water demand stored by system	0-30	See table below
Number of days worth of storage	0-10	See table below
Existing conservation practices	0-10	1 pt each up to 10pts; see list below
District Letter of Support	0 or 5	
Covered farm under PSA ¹	0 or -5	
Prior AgWRAP funding received ²	0 to -20	See table below

Percent Demand
Currently Met

0% - 19%	25
20% - 39%	20
40% - 59%	15
60% - 79%	10
80% - 100%	5

Percent of Water Demand
Stored by System

<10%	0
10% - 19%	5
20% - 39%	10
40% - 59%	15
60% - 79%	20
80% - 100%	25
>100%	30

Number of Days
Worth of Storage

<24hrs	2
1-2 days	4
3-4 days	6
5-6 days	8
7+ days	10

Prior Funding Received

Amount Received	Points Deducted
\$1-\$10,000	-5
\$10,001-\$20,000	-10
>\$20,000	-20



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System



Recognized BMPs for Existing Practices (1pt each, up to 10pts)

- No-till
- Contour farming
- Strip-cropping
- Acreage under low pressure irrigation system
- Acreage under plasticulture
- Water meter used to track water
- Completed a water usage audit
- Cover crops
- Sod based rotation
- Soil amendments or mulch to add organic matter
- Acreage under end gun shut off systems
- Acreage irrigated at night
- Pre-existing written irrigation management plan
- Reduced flushing of ponds between harvesting fish and receiving new fish
- Ball Waterers
- Transfer water to emptied ponds instead of discharging
- Micro or drip irrigation

Recognized Certifications and Plans (5pts each, up to 15pts)

- NRCS-449 Irrigation Management Plan
- Participated in an On-Farm Readiness Review
- Currently receives a GAP or other third-party food safety audit
- Conducted a Written Produce Safety Rule Pre-Harvest Ag Water Assessment
- Had an Educational Farm Visit with an NCDA&CS Produce Safety Program member