

Garry Lean recognized for Lifetime Achievement in Organics

Garry Lean (P.Ag.), farmer, teacher, IOIA trainer, and organic inspector, received the Organic Council of Ontario's Lifetime Achievement Award on February 1 in Guelph. Hugh Martin, former recipient of the same award, also an inspector, and currently serving as chair of the CGSB's Organic Technical Committee, presented the award. He acknowledged Garry's commitment to organic, "Garry's commitment has been lengthy and steadfast and for that he

is being honored tonight with the Lifetime Achievement Award from OCO."

The Ontario Organic Awards recognize and celebrate innovation in organic agriculture in Ontario. Awards are given to individuals and businesses which show consistent and pioneering efforts within Ontario's organic sector. Farming and Agriculture have been central to the life



Photo courtesy of Ashley Camara - www.ashleycamara.ca

experience for Garry.

Garry and his wife Margaret still operate a small farm in the Kawartha Lakes - a short distance from the home farm where his folks raised the family on a small dairy-beef operation and near the site of his grandparent's dairy farm and the original Fenelon Falls Dairy.

A soil science degree from Guelph led to post graduate work in plant nutrition at the Waite Institute in South Australia in the early 70's. His organic

career crystalized in 1973 on a small organic market garden in the Clarendon Hills south of Adelaide working with Harold and Eve and delivering "organic" produce to the Adelaide Farmers Market.

He returned home to manage his grandparent's dairy farm in 1974 and communicated closely with Mary Perlmutter over the next few years as she developed workshops for

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¡Bienvenidos, Vengan a Costa Rica en Marzo!

Notes from the Chair

By Ib Hagsten

Brrrr it's cold outside – almost everywhere in North America – while much of the rest of the world is having “unseasonal” weather, too. I guess that means we will soon be ready for spring and a new and exciting season of organic inspections.

This year's BOD has been extremely busy “behind the scenes” tackling a number of issues on YOUR behalf:

(1) As you will learn at the AGM, the BOD has streamlined and revamped a number of procedures, issues and activities, which when carried out by our capable staff, have saved significant funds in some areas, and increased association income in other areas; and

(2) In combining (a) the results from the membership survey with the (b) timing of a maturing (decade-old) NOP, to implement for (c) a very diverse group of professionals that conduct organic inspections as a viable occupation, the BOD is challenged to consider benefits that are meaningful to the majority of the membership. *Stay tuned for more exciting*

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Accreditation News

Congratulations to the following members who have been successfully accredited:

Ib Hagsten, PhD: Crop, Livestock, Processing

Congratulations to the following members who have been successful in renewing their Accreditation Status:

Janine Gibson: Crop, Livestock, Processing

Mary Wilson: Crop, Livestock, Processing

Next Accreditation Deadline: March 1.

Volunteers Needed! Accreditation Committee Chair Christopher Warren-Smith is seeking **three new members** for the Accreditation Review Panel. One must be an IOIA member, willing to serve as alternate on the ARP. The others must be non-IOIA members. If you have ideas or wish to volunteer, contact IOIA. We thank Dr. Daniel Smith of California for his many years of service as the non-IOIA member of the ARP.

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The Inspectors' Report is the newsletter of the International Organic Inspectors Association. IOIA is a 501 (c)(3) educational organization. Our mission is to address issues and concerns relevant to organic inspectors, to provide quality inspector training and to promote integrity and consistency in the organic certification process.

Editor: Diane Cooner webgal@ioia.net

Deadlines: Feb 1, May 1, Aug 1 & Nov 1.

Published quarterly on recycled paper.

Membership Updates

Note that we are not publishing member updates this issue, as we have just finalized the 2014 Membership Directory and are sending it to print. For the most current membership information, please visit our on-line Membership Directory.

The hard copy 2014 IOIA Membership Directory will be available by March 1. Price is \$15 for hard copy to members, \$30 to non-members. Copies of the Directory are provided by IOIA to all supporting certification agency members, patrons, and sustaining members as a membership service. All other member categories must pre-order. If you have not already pre-ordered and would like one, contact IOIA. A limited number of extra copies are available.

Welcome New Inspector Members!

Tim Barnaud, South Dakota

Rebecca Brown, Oregon

Roxanne Beavers, Ontario

Regina Cosenza, Guatemala

Michael Diaz, New Mexico

Andrea Porras, Guatemala

Joel Rosen, Minnesota

Kymberley Snarr, Ontario

Julia Ann Govis

Julia Ann Govis, of Chicago, IL, passed away on December 31st, 2013. She was born to Richard and Mary Zindruck, November 29th, 1959, in Warrenville, IL. She was married to Adrian Govis and raised her family on a horse farm in Plano, IL before moving to Chicago.

Throughout her life, Julia was passionate about horses, education, sustainable agriculture, and the environment. She was an entrepreneur, who founded, owned and directed both the Lincolnshire Farm in Plano, IL and the Yorkville Montessori School. She had completed certifications in riding instruction and Montessori education in the UK, was an Illinois Master Gardener, and author of "*Whose Poisoning Our Children?*"

For the last four years, Julia combined her passions in sustainable agriculture and education as the Illinois state lead for the National Farm to School Network, working to get locally sourced and healthy foods into school lunches. Julia was an animal lover, equestrian, entrepreneur, reader, teacher, traveler, writer, gardener as well as a loving mother and wife. Her big heart will be missed by all who knew her.

She is survived by her husband Adrian, four children Rita (Ahmer), Casey, Max, and Wesley, 3 dogs, two kittens, two chickens and a horse.



Julia and Julio Perez at the 2011 AGM in Florida.

Julia was a Supporting Individual Member of IOIA. She took basic Crop and Livestock inspection training in 2009; she came to the 2010 AGM in AZ to speak with the BOD on her ideas for IOIA becoming involved in training in urban agriculture; she spoke on urban agriculture in Tampa and attended the AGM there in 2011; she collaborated with IOIA BOD Chair Ib Hagsten on presentations given in Boston and Tampa this year; and she attended the AGM at Asilomar in 2013. She was instrumental in connecting IOIA and PrimusLabs in the Food Safety Initiative. She will be missed by her IOIA friends.

On-Site Training Schedule

Each IOIA basic inspection course includes comprehensive training on the relevant organic standards for the region, four days of instruction including a field trip to a certified organic operation, and one-half day for testing.

Nanaimo, British Columbia – Crop Inspection Course - February 24-28, 2014

Canadian Organic Growers and IOIA will cosponsor Basic Organic Crop Inspection Training.

Costa Rica - Advanced Organic Inspector Training March 18 - 21, 2014

IOIA will sponsor Advanced Organic Inspector Training at the Tilajari Hotel Resort & Conference Center, Muelle San Carlos on March 20-21, preceding the IOIA Annual Meeting on March 22. On March 18-19, IOIA will host a 2-day Spanish language training by the USDA National Organic Program for NOP-accredited certification agencies. The training is open to certifiers, inspectors, and government agency personnel. On March 20-21, ECOLOGICA, a NOP-accredited certification agency in Costa Rica, will provide Advanced Grower Group Inspection Training in Spanish to run concurrently with the English language advanced training. On March 24, field trips to area organic agriculture operations including pineapple production are scheduled.

Tilajari Hotel is on the banks of the San Carlos River, less than 30 minutes from the Arenal Volcano. Location is about 2.5 hours from the San Jose airport. See www.tilajari.com for more information about the venue. For application forms, draft agenda, and more information, see www.ioia.net/AGM.html.

San José, Costa Rica - Processing Inspection Course, March 24-28, 2014

IOIA and Eco-LOGICA will cosponsor a 4.5 day Basic Organic Processing Inspection training using USDA NOP Standards. The course will be held at ICAES, Coronado. Instruction will be conducted in Spanish. Please contact Sue Wei at ph.: (506) 4010-0232 or (506) 2297-6676, fax: (506) 2235-1638 or e-mail: swei@eco-logica.com.

Mississauga, Ontario – Processing Inspection Course - Spring 2014 (date to be announced) Canadian Organic Growers and IOIA will cosponsor Basic Organic Processing Inspection Training in Ontario. For more information or an application contact Ashley St. Hilaire of COG. E-mail: ashley@cog.ca Phone: 613-216-0741 or 1-888-375-7383 Fax: 613-236-0743 web: www.cog.ca/news_events/inspector/

Lexington, Kentucky - IOIA Crop Inspection Course - May 12-16, 2014

The course includes comprehensive training on the NOP Crop Standards. For more information about this training and to register, see the IOIA website Training Schedule, or email: ioiassistant@rangeweb.net.

Bowling Green, Kentucky - IOIA Livestock Inspection Course - May 19-23, 2014

The course includes comprehensive training on the NOP Livestock Standards For more information this training and to register, see the IOIA website Training Schedule, or email: ioiassistant@rangeweb.net.

Lamont, Alberta – Crop and Livestock Inspection Courses - June 16-27, 2014

Alberta Organic Producers Association, Canadian Organic Growers, and IOIA will cosponsor Basic Organic Crop Inspection Training in Lamont, Alberta June 16-20, followed by Basic Organic Livestock Inspection Training June 23-27. Each course includes comprehensive training on the Canadian Organic Standards. For more information on about this training and to register, see the IOIA website Training Schedule, or email: ioiassistant@rangeweb.net.

State College, Pennsylvania - Crop, Livestock, Processing, and Advanced Inspection Courses - September 29-October 10, 2014

IOIA and Pennsylvania Certified Organic (PCO) will cosponsor 4.5 day Basic Organic Crop and Processing Inspection Courses, running concurrently September 29 – October 3. Advanced Organic Inspector Training will follow on October 4-5 and Basic Organic Livestock Inspection Course will be held October 6-10. All courses will be held at The Penn Stater Conference Center Hotel. Application forms and more information will be available soon on the IOIA website.

For complete details on these trainings, please see our Onsite Training Schedule

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news as new opportunities and benefits are carefully researched and, when viable, implemented.

The reason that I enjoy organic farm inspections is the fact that they – in stark contrast to the monocultural conventional farms – practice “patch farming” or, as it more professionally is referred to today, use crop rotations. Those organic farms tend to have biodiversity in many different forms and that is so refreshing for the farmer, the bio-diverse observer, and, by the way, it is an organic farm requirement, too.

It has been brought to my attention, based on the recent WFA inspector survey, that not every organic inspector feels comfortable assessing farm biodiversity. Rather than “preach to the choir” let me share some of my bio-diverse moments on farms across the USA where the majority of my several thousand organic inspections have taken place. Hopefully, you will be able to see the farmstead with a new set of bio-diverse-tinted glasses.

Example #1. Hearing the Bobolink songbird in the middle of a 160-acre square set of organic fields was a delightful experience. The Bobolink used to be very common in the state where this farm is located, and according to NRCS, this is the only farm with that bird family currently is present at all. This farm family has been managing the ground organically for almost twenty years, by having (1) a wild-life friendly 35-foot buffer all around the acreage, (2) a small wetland-like area in the middle, and (3) bird- and animal-friendly permanent grass strips between the long and narrow crop fields across the farm acreage.

The fact that the Bobolink lived there only underscores what hopefully every organic inspector could have observed from the farm visit and the

discussions with the operator, that this farm indeed exceeded the organic requirement for biodiversity.

Example #2. A 1,000-acre farm had 600 arable organic fields amidst 60-foot buffers all-around the perimeter, large groves of trees, large ponds, wide grassy waterways, and was a delight to traverse during the organic inspection. When this inspector commented on his lovely bio-diverse and wildlife-friendly farm, that producer told of a recent experience with a conventional neighbor of his:

“When my neighbor spotted me at church, he made a beeline towards me to exclaim, ‘This week I got rid of my last few trees in the remaining fencerow, so now I can farm county-road to county-road, and not waste the ground the way you are!’” *Yes, there is a difference between “them and us” and most of the time it is easily identifiable.*

Example #3. So what do we do when we arrive for the walk-around and there are obvious discrepancies in the way the operator is managing his farm requesting organic certification and YOU provide the only “eyes, ears, and noses” on the ground on behalf of the certifier / the organic program? We can’t consult, we needn’t insult, yet we have to write something that may turn into a noncompliance under the bio-diversity or conservation management sections of our inspection report. When looking

at the “mess,” in our eyes, yet the producer does not see it likewise, how do we get to him to perceive the “need for improvement” without consulting?

The trick I use is via a small empty photo frame. Holding the frame such that when the producer looks JUST at the framed “challenge” (and not blending in with the entire pretty hillside), I then make the statement, “I sure hope this picture with your name below does not show up on the front page of the Des Moines Register.” It is amazing how the producer starts to enumerate ways he/she might fix the problem short-term and long-term – and I haven’t made a single consultative suggestion.

So, as we start another season of enjoyable organic farm inspections and observe the practice of “patch farming” with its biodiversity, let us give the producer credit where credit is due and “figuratively slap his hands” where that is due, too. If you do not feel comfortable assessing farm biodiversity, there are two resources available through IOIA, namely the technical articles by Tony Fleming in recent issues of the IOIA newsletter (also posted on the Inspector Member section of IOIA’s website) and the soon-to-be-offered webinar cosponsored by the Wild Farm Alliance. Have a great season.

Respectfully,
Ib Hagsten

OFRF Seeks Executive Director

The Organic Farming Research Foundation (OFRF) is seeking a strategic leader who has credibility and experience with organic agriculture and an appreciation for its rapidly growing national significance and multifunctional appeal. Link to complete PDF of ED job description: <http://bit.ly/1dY8Cen>

For more information contact the OFRF Transition Consultant, Margaret Donohoe, at margaret@leadershipintransition.org or 408-979-0572 for a confidential conversation.

Deadline for applications: February 21, 2014 or until position is filled.
Start date: April/May 2014.

Notes from the ED

by Margaret Scoles

Discussions on and off-line among independent contract inspectors often address the issue of affordable liability insurance for inspectors (or more aptly put - **the lack of** affordable liability insurance). Coupled with implementation of the Affordable Health Care Act and greater pressure to find affordable health insurance, the insurance problem is driving some inspectors out of the profession and even more to accept employee positions.

I am especially grateful to the handful of our members who have been sending me information about the best insurance they could find. It may seem like IOIA is moving at glacial speed on this issue, but please know that the information is being consolidated and not ignored. The options are meager, for sure. Unfortunately, insurance availability and price are driven by the size of the pool. In the insurance world, the size of the pool of independent contract organic inspectors who want insurance is infinitesimal. Add to that the complexity of 50 different states and most insurance options not available in all 50, not to mention that there are usually less than 5 members in each state, it adds up to high cost. Some of our US-based inspector members have sadly reported that they feel that the only options are to leave inspecting or take on employee positions. Please be encouraged that your BOD and I are both committed to seeking out the best available options and making that information accessible to you. ~

2014 WEBINAR TRAINING

go to: www.ioia.net/schedule_list.html

200 Level Webinar – February 25 and 27, 2014. Livestock Feed Audits. Presenter: Sarah Flack.

Conferencia Web Nivel 100 – 26 de Febrero y 5 de Marzo, 2014. Norma para Producción Orgánica USDA NOP. IOIA Trainer: Luis E. Brenes.

200 Level Webinar – March 6, 2014. IOIA/OMRI NOP Crop Input Materials. Presenter: Lindsay Fernandez-Salvador.

200 Level Webinar – March 13, 2014. IOIA/OMRI COR Crop Input Materials. Presenter: Lindsay Fernandez-Salvador

100 Level Webinar – March 25 and 28, 2014. COR Livestock Standards. IOIA Trainer: Garry Lean.

100 Level Webinar – April 4 and 11, 2014. COR Processing Standards. IOIA Trainer: Kelly Monaghan.

100 Level Webinar – April 8 and 10, 2014. NOP Processing Standards. IOIA Trainer: Stanley Edwards.

100 Level Webinar – April 17 and 24, 2014. COR Crop Standards. IOIA Trainer: Lisa Pierce

200 Level Webinar – May 15, 2014. IOIA/OMRI COR Processing Input Materials. Presenter: Lindsay Fernandez-Salvador

100 Level Webinar – August 14 and 21, 2014. NOP Crop Standards. IOIA Trainers: Margaret Scoles and Garry Lean.

100 Level Webinar – September 16 and 19, 2014. NOP Crop Standards. IOIA Trainer: Garry Lean

200 Level Webinar – September 18, 2014. IOIA/OMRI COR Livestock Input Materials. Presenter: Lindsay Fernandez-Salvador

200 Level Webinar – October 23, 2014. IOIA/OMRI NOP Livestock Input Materials. Presenter: Lindsay Fernandez-Salvador

200 Level Webinar – November 13, 2014. Natural Resource Assessment on Organic Farms. IOIA Trainer: Garry Lean

300 Level Webinar – November 18, 2014. Inspecting Organic Wineries. Presenter: Pam Sullivan.

300 Level Webinar – December 4, 2014. Maple Syrup Inspection. IOIA Trainer Monique Scholz.

This is a partial listing of IOIA Webinars planned for 2014. There will be 6-7 more scheduled in the 200 and 300 Level including: Audit Trail and Balance for Crop, Livestock and Processing; Sanitation and Pest Control; Unannounced Inspections, International Standards and more.

For more information about IOIA go to <http://www.ioia.net> or contact us at 406-436-2031

SECTOR NEWS - US FINALLY PASSES FARM BILL WITH GOOD NEWS FOR ORGANIC

On February 7th, President Obama signed the Agricultural Act of 2014 (H.R. 2642), widely referred to as the 2014 Farm Bill, a comprehensive five-year farm policy package for agricultural and food assistance programs. The legislation will cost an estimated \$956 billion over 10 years, a savings of about \$16.6 billion compared with current funding, according to the Congressional Budget Office. This is the first time that Congress has approved a new farm bill since 2008 and follows three years of short-term authorizations and disagreements between the House and the Senate.

The final Farm Bill incorporates all of the items that were on the Organic Trade Association's "ask" list, including:

- Expanding the exemption for organic operations from conventional check-off programs, aligning it with the 95% organic label.
- Authorizing USDA to consider an application by the organic sector for a check-off program.
- Increasing funding for organic research, which will fund land grant institutions and other government-funded research programs for improving organic farm practices, developing organic-compliant responses to threats such as citrus greening, and developing new seed varieties for organic farming.
- Increasing funding for organic data collection and distribution, which will enable organic farmers to make more informed decisions about what to grow, what quantities the market needs, and what prices are available.
- Increasing funding for the National Organic Program (NOP), allowing continued enforcement of organic standards, improved technology, increased accreditation of certifiers, and development of international equivalency arrangements.
- Granting NOP additional enforcement tools to enable it to root out fraud, while protecting the due process rights of organic certificate-holders.
- Increasing funding for the Market Access Program, which helps U.S. organic operations engage with markets and consumers around the world.
- Increasing funding for certification cost share for new and transitioning farmers.
- Requiring USDA to complete organic price elections for purposes of crop insurance by 2015.

The Agricultural Act of 2014 includes the most significant reduction to farm policy spending in history by reforming particular agricultural programs.

- Repeals direct payments and limits producers to risk management tools that offer protection when they suffer significant losses.
- Reduces limits on payments, tightens eligibility rules, and streamlines means tests to make farm programs more accountable.
- Strengthens crop insurance, a successful public-private partnership that helps farmers manage risk and protect themselves against losses.
- Provides historic reforms to dairy policy by repealing outdated and ineffective dairy programs. Offers producers a new, voluntary, margin protection program without imposing government-mandated supply controls.
- Supports small businesses and beginning farmers and ranchers with training and access to capital.

Breakdown of Provisions in the Farm Bill

Food stamps and nutrition – \$756 billion over 10 years (\$8 billion less than existing law). Funding for the Supplemental Nutrition Assistance Program, commonly known as food stamps, was cut by about \$900 million a year, or roughly 1 percent.

Commodity programs – \$44.4 billion over 10 years (\$14 billion less than existing law). This section includes a variety of programs to shield farmers against sharp fluctuations in prices. These programs particularly benefit corn, wheat, soybean, cotton, rice, peanut and dairy producers.

Crop insurance – \$90 billion over 10 years (\$7 billion more than existing law). For decades, farmers have been able to buy federally subsidized crop insurance in case their crops fail or prices decline. But under the new farm bill, the government would spend an additional \$7 billion over 10 years to cover crop insurance deductibles.

Conservation – \$57.6 billion over 10 years (\$4 billion less than existing law). This includes programs to help farmers protect against soil erosion and to use ecologically friendly methods like drip irrigation. It also includes programs that pay farmers to grow on less land.

Energy – \$1.1 billion over 10 years (a small cut).

This includes money for biofuels as well as for energy-efficiency programs in rural areas. It also provides funding to help develop biochemicals and bioplastics industries, in an attempt to reduce the country's reliance on fossil fuels.

Miscellaneous – about \$2.3 billion over 10 years.

This includes everything from forestry programs to rural development to research and development. There are programs for promoting farmers markets, selling off timber on federal lands, and even research into organic agriculture and citrus diseases.

Excerpted press releases from Husch Blackwell News and Organic Trade Association

Resources

Protecting Organic Seed Integrity: The Organic Farmer's Handbook to GE Avoidance and Testing

This new resource is designed to help organic seed growers maintain the integrity of organic seed, free of genetically engineered (GE) contaminants and is now available from The Organic Seed Growers and Trade Association ([OSGATA](#)).

This new book offers pertinent guidance on seed contamination avoidance and testing protocols for the following at-risk crops (those with USDA-approved GE counterparts which are currently in commercial production): corn, soy, cotton, alfalfa, papaya, canola (*Brassica rapa*), sugarbeet, and squash (*Cucurbita pepo*).

The book has also been published online as an e-book and is available for free as a resource in the commons. [Click here for the free electronic download.](#)

January 31st, 2014 OSGATA press release

Soto to Deliver Keynote to IOIA AGM in Costa Rica

Gabi Soto is leader of the National Organic Farmers Association (ANAO) in Costa Rica for over 20 years, promoting trainings in organic farming at all levels and developing national regulations on organic certification.

She has dedicated her life to support and live from Organic Agriculture from many different perspectives: certification, research, training, farming,



marketing and policy making. She became an organic inspector in 1993 and learned from organic farmers all over Latin America. She later became inspector trainer for the International Organic Inspectors Association (IOIA) and has trained many inspectors in the region. With a team of colleagues, she also developed Costa Rica's National Certification Agency (EcoLOGICA), of which she has been the president for over 12 years. With the organic movement in Costa Rica (MAOCO), the government has declared organic farming as a state priority for development, with a strong regulation to promote organic farming. She is an IOIA Trainer and has served many times in the past since 1996 in the Americas, Asia and Africa. Her credentials include M.Sc., Environmental Studies, Soil Ecology, University of Virginia. She coordinates the Master Program at the National University of Costa Rica. She trains small farmers to develop Internal Control Systems in different countries. She is a soil scientist comparing impact of organic vs conventional farming, and also does research on impact of different certification systems. She is IFOAM Vicepresident since 2011 – 2014.

CANADIAN ORGANIC NEWS

Advanced Training in Guelph

by Bill Barkley

A big thank you goes out to all of the presenters at the Guelph Advanced Inspector training. Kelly, Gary and Hugh helped everyone better understand the process of developing changes to the Canadian Organic Standard. Lindsay explained boiler chemicals and packaging additives, Trevor Haywood demonstrated advanced interviewing techniques, while Monique



led everyone through a year in the life of an organic honey bee. Once the formal program had wrapped up Chuck captured everyone's attention and the inspector story telling prize with his hilarious re-enactment of riding a runaway organic horse back to the barn.



Bill Barkley

Canadian Advanced Training Group

IOIA Goes to Ottawa

by Stuart McMillan

On January 31, the day before the 33rd annual Organic Conference and Expo in Guelph, IOIA members braved the winter roads for an advanced training. Kymberley Snarr in particular showed the winter roads who was boss, arriving just moments after the scheduled start time having faced white-out driving conditions.

It had been two years since the last advanced trainings were held in Canada (Guelph and Chilliwack, BC). Guelph makes for good logistical sense as many organic inspectors attend the event which is often considered as Canada's largest organic event. Members came from as far west as Manitoba and as far east as Prince Edward Island. A total of 22 people participated; most were inspectors.

The event would not have been possible without the significant efforts of Bill Barkley, IOIA Canadian Committee Chair. The training was assisted by a very generous donation from the Centre for Systems Integration (CSI). CSI's Roy van Wyk and Jennifer Scott also attended the training. Pro-Cert Organic Systems also supported by sponsoring the organic food served throughout the day.

It was full day of diverse training topics moderated by Bill Barkley and Jonda Crosby. Hugh Martin, Chair of the CGSB's Organic Technical Committee, informed the crowd about the current proposed revisions to the Canadian organic standards. IOIA trainer Kelly Monaghan explained some the changes impacting processing operations. Garry Lean described the changes for crop and livestock farms. Lindsay Fernandez-Salvador of OMRI outlined the differences in approaches regarding boiler additives and packag-



Stuart McMillan & Jonda Crosby at the IOIA booth, Guelph Organic Conference

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Canadian Organic Growers.

His teaching career began in 1976 at Fleming College where, along with Larry Lenhardt, he developed a two year program in Agroecology and Organic agriculture. There were student graduates until 1988. One of the landmark moments during those 10 years was a tour to Armow in 1984 to attend one of the early meetings of the Ecological Farmers. Garry's first organic inspections began in 1987 with OCIA and have continued for 27 years with a number of different certifiers and over 2500 site visits involving crops, livestock, and processing.

Since 2000, Garry has been strongly involved with IOIA - first as a member, then trainer, and finally Vice Chair and Chair of the Board of Directors. He currently is a lead trainer for the basic inspection training courses in Crop, Livestock and Processing. He has contributed to the development and implementation of IOIA webinars for the Pasture Rule, Non-GMO Project, and for COR (the Canadian Organic Regime) and NOP (National Organic Program) Crop and Livestock Standards.



Garry Lean receives a Lifetime Achievement in Organic Award from past recipient Hugh Martin, who is current chair of the CGSB's Organic Technical Committee
Photo courtesy of Ashley Camara, www.ashleycamara.ca

Garry and his wife Margaret, through their business "Ecosystems Etcetera" have provided input and leadership for a number of other training initiatives including;

- The Canadian Organic Standards for inspectors and certifiers with IOIA/COG/COTA in 2009
- Transition to Organic Farming for COG
- Introduction to Ecological Agriculture and Train the Trainer courses with EFO

Garry currently serves on OMRI's COR Review Panel, in addition to continuing his inspecting, training and consulting activities.

Hats off for this prestigious and well-deserved honor from Garry's colleagues at IOIA! ~

IOIA in Ottawa, from previous page

ing between the NOP and COR regulations. The group became interested in the potential for nanotechnology in packaging given the prohibition of nanotechnology under the Canadian standards and limited information available on how nanotech is currently applied. This could be the topic of further trainings if a nano-tech expert could be consulted.

Following lunch the group was treated to a presentation by Trevor Haywood, a private investigator with Haywood Hunt and Associates. The client base and sector that he deals with are different than most inspectors, but there were many lessons to be gained. Only a few times did he slip into his regular language "When interrogating the subject" instead of "when talking with a farmer". He provided many tips and suggestions regarding the "Art of Interviewing". Monique Scholz finished the day with an interesting and visually stimulating presentation on "The ins and outs of organic beekeeping".

The training was capped off by the annual story telling competition. Charles Mitchell took the prize with his runaway Amish horse tale. Monique Scholz, Elizabeth Dacombe and Jonda Crosby were close seconds with farting dogs, a giant rat, and gopher shells. ~

IOIA Scholarships Awarded

IOIA is pleased to announce the winners of the 2014 scholarship round.

This year, the Scholarship Committee has awarded 2 Andrew Rutherford Scholarships. The winners are **Anna Russell** and **Eric Soderholm**.

Winners receive tuition waiver, meals, and lodging at any IOIA course. The scholarship can be used for any single basic training and expires on December 15, 2016. The award does not include travel.

It was not an easy decision. Careful consideration was given to each applicant. The Scholarship Committee is grateful for the excellent quality of candidates they had to choose from, and thank those that applied.

The late Andrew Rutherford was a farmer, organic inspector, and organic agriculture researcher from southern Saskatchewan. He served on IOIA's initial steering committee and then several years as a Founding Board Member.

IOIA also offers an annual Organic Community Initiative Scholarship (OCIS), which provides full tuition for an IOIA-sponsored basic organic inspector training during the following year. It is awarded to an individual on the basis of need and their potential to have a positive impact on their regional organic community. The Organic Community Initiative Scholarship is only open to applicants from outside of the US or Canada. Applicants can choose to attend any basic IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses. There were no applicants for the 2014 OCIS; the committee was therefore able to make 2 Rutherford awards.

Check our website at www.ioia.net for information and dates regarding future scholarships. Past non-awarded applicants are encouraged to reapply.

Congratulations to each winner!



Anna Russell, Hawaii

My name is Anna Russell and I'm a happy recipient of the Andrew Rutherford Scholarship for 2014. I have wanted to be an organic inspector for years now, ever since I earned my Bachelor's Degree in agricultural science with a focus on organics from Humboldt University, Berlin Germany. Studying different farming systems taught me the importance of promoting organic techniques to ensure biodiversity, fertile soils and healthy food for future generations.

My family and I are living and farming on the beautiful island of Maui. We're raising ducks for eggs and grow a wide variety of fruits and vegetables. We're also certified master gardeners and have a little garden plot at the college that we can use for testing organic farming methods. The picture shows me surrounded by organic corn plants and bean sprouts in my hand that I'm about to interplant. After the beans we planted squash to complete our organic "three sister garden" project.

Caring about the health of my family as well as the earth itself, organic gardening and farming is the only option for me. Being able to assist local farmers in the certification process, ensuring proper farming techniques and in that way contributing to the organic community will be such an honor for me.

Thank you IOIA for giving me this opportunity and thank you for all you do for the organic movement worldwide.

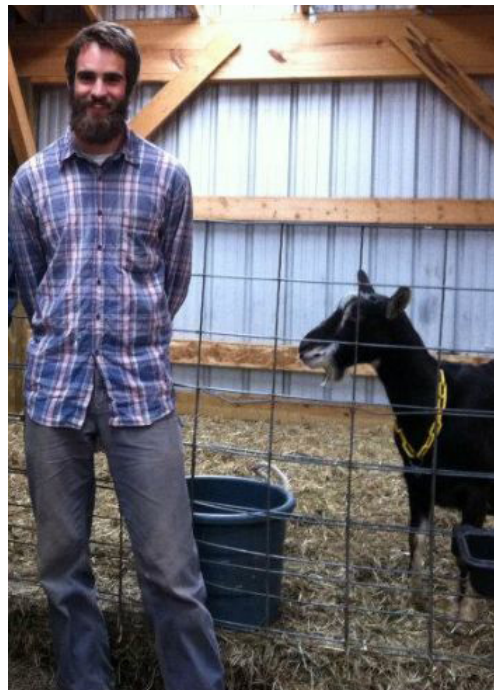
Eric Soderholm, North Carolina, USA

My relationship with the organic movement began as a young man, growing produce in my family's large organic garden that served as my refuge in the fragmented landscape of the D.C. suburbs where I was raised. I earned my BS in Biology and Environmental Studies from Warren Wilson College. Since then I have been fortunate to study under a number of mentors and have sought to expand my skill and knowledge base through work on a diversity of small farms. This immersion continues to impart a deeper respect for the many challenges that accompany the benefits of organic production.

Most recently, I have committed to growing and increasing access to organic food here in northeastern North Carolina, an area with very few suppliers. I have worked with my mentor and employer, Frederick Inglis, to help build a successful community supported agriculture program at Somerset Farm and extend the reach of its direct marketing efforts.

When I am not farming, I work part time with a regional organic farmer advocacy non-profit, the Carolina Farm Stewardship Association (CFSA). As the Organic Production Coordinator with CFSA's Farm Services team, I help develop targeted educational workshops, guidance documents and other resources for organic and transitioning farmers in the Carolinas.

I aspire to be a steward of land whose soil is biologically active, nurtured by natural inputs, and capable of producing food that is trusted and sought by local consumers and beyond. I believe this goal can reach far beyond the fields that I cultivate personally and am thankful for the opportunity to learn and grow by attending an IOIA training.



Family & Friends Celebrate End of Inspectors' Ordeal

January 4, 2014, IOIA Inspector Member Everett Lunquist and his wife, Ruth Chantry of the organic CSA farm Common Good Farm, celebrated the New Year with a coffee social in Nebraska, following the positive legal settlement of a nearly two-year-old lawsuit in favor of the Lunquists. Among those who attended was Ib Hagsten, BOD Chair. He says, "Patricia and I drove up to represent IOIA at this important event for organic inspectors everywhere. We hand delivered a card on behalf of IOIA staff (written by Patricia's pen) and another card on behalf of the BOD (in my strange penmanship) to let them know that we all were behind them and wanted to share in their perseverance and success." He personally thanked Everett for the return of the \$1,000 that IOIA had given them a year previously. The case was closed Dec 8 and the court ordered fees paid by plaintiff. The plaintiff paid the ordered amount of \$20,885.37. Everett reported that fees and expenses directly related to attorneys and court costs were around \$50,000. From his website, www.lunquistlegalfund.org - "The generosity of hundreds of people donating has helped us cover the difference between the court ordered award & the final costs of attorneys' & court fees. This support has planted a powerful message in us and words cannot convey the gratitude we feel."



Everett & Ruth got by with a little help from their friends

In-House Farm Course - Jalisco, Mexico November 2013

IOIA and Driscoll's Berries held an in-house Farm course in Jalisco, Mexico, from November 11-15. We received some nice comments from participants to share with our readers.

Agradezco mucho a Luis Brenes y Garth Kahl por haber enseñado el curso básico para productores a 25 colegas nuestras en San Pedro Tesistan, Jalisco. Tenemos planes de crecer nuestra programa orgánica en México y por eso tenemos que capacitar nuestros empleados y productores para que tengan un profundo entendimiento de la norma orgánica estadounidense. Aunque pasamos cuatro días y medias estudiando intensamente sabemos que ahora vamos a estar mejor preparados para cumplir con la letra y espíritu del NOP. Carmela Beck, Driscoll's



“Es un curso excepcional, en el cual se aclaran muchos mitos de la producción orgánica, los expositores tiene bastante experiencia y dominan los temas de manera magistral”. Saludos, Antonio Aldrete

“Yo agradezco a Garth y Luis su interés autentico y esfuerzo por asegurar la formación de todo el grupo como inspectores orgánicos y la generosidad para compartir su experiencia y conocimiento. Sin duda es un curso muy demandante en tiempo y esfuerzo pero también ha sido uno de los cursos en los que más he aprendido y que más ha contribuido a mi formación” Saludos, Eduardo Lecea

Artículo Curso básico IOIA Utuaado / Puerto Rico

Philippe Descamps, instructor

Del 2 al 6 de diciembre 2013, la Universidad de Puerto Rico, recinto de Utuaado fue la sede de un curso básico de inspección de fincas. El curso fue co-sponsorizado por Eco-LOGICA, la universidad de Puerto Rico y la organización Boricuá.

La actividad reunió a 15 personas, la mayoría puertorriqueños y puertorriqueñas de la organización Boricuá. También participaron estudiantes de la universidad, productoras orgánicas locales así como un productor de Pennsylvania y un agrónomo de república dominicana. El curso fue impartido por Philippe Descamps de Costa Rica.

En general, la actividad se caracterizó por el gran dinamismo y motivación demostrados por los y las participantes. La producción y el consumo orgánico en Puerto Rico está desarrollándose fuertemente y este auge se reflejó en el interés y el compromiso expresados por todos y todas las estudiantes. Otra señal del interés



Participants in the IOIA/Driscoll's In-House Training, Jalisco Mexico

demostrado por el desarrollo de la producción orgánica en Puerto Rico fueron las visitas que recibimos de parte del rector de la universidad y del alcalde de Utuado durante el desarrollo del curso.

La alimentación ha sido totalmente orgánica (y vegetariana) y ha sido ampliamente elogiada durante toda la semana de convivencia.

Quisiera aprovechar este artículo para transmitir una preocupación expresada por los participantes puertorriqueños: debido a que hay pocas fincas certificadas en la isla, resulta difícil conseguir inspecciones para que los futuros y futuras inspectores/as realicen sus prácticas... Si algún inspector "del continente" les puede ayudar a realizar su práctica en el sur este de los Estados Unidos, sería muy amable. Para contacto en Puerto Rico: organizacionboricua@gmail.com

Comments from Participants, Puerto Rico Training Reseñas Curso IOIA PR 2013

Julio Rodríguez:

"La experiencia del Curso ofrecido, del 2 al 6 de diciembre de 2013, en la Universidad de Puerto Rico, Recinto de Utuado fue definitivamente un evento inolvidable que transformó nuestras vidas. Con el propósito de poner y práctica el vocabulario y conocimientos adquiridos les expreso mi sentir utilizando algunos de los términos utilizados en el curso y que están resaltados en amarillo. La siembra realizada por Philippe Descamps y Sue Wei de Eco-Lógica en nuestros celebros modificaron nuestros conocimientos con unos ingredientes activos muy poderos. No obstante, no debemos preocuparnos ya que se aseguraron de que los insumos utilizados en nuestros alimentos incluyeran solamente sustancias sintéticas permitidas y no utilizaron sustancias no sintéticas prohibidas. (Gracias a Fello y Shaisa por la extraordinaria labor realizada en la

preparación de los alimentos y sus servicios realizados con mucho amor.) Entendemos que la siembra fue exitosa, pero ahora tenemos que evitar la erosión de nuestros conocimientos utilizando una cobertura verde de organizaciones agro-ecológicas afines y haciendo una rotación de cultivos en nuestra capacitación para tener una visión más holística. Además, debemos protegernos de las prácticas contaminantes que tenemos a nuestro alrededor utilizando todas las medidas posibles que incluyen y no se limitan a establecer franja de amortiguamiento, barreras verdes y surcos.

Para darle continuidad, debemos concentrarnos en el código de ética utilizando nuestros valores y principios para evitar la no conformidad en nuestra ejecutoria. Como parte de la reunión de cierre les pido que guarden la confidencialidad de este escrito para evitar confusión en otras personas que desconocen de nuestro nuevo vocabulario. De haber algún problema podemos utilizar nuestros conocimientos de trazabilidad para detectar de donde proviene el problema y corregir el plan de manejo. De esta manera podremos contribuir para lograr que la agro-ecología se convierta en el principal método de cultivo en Puerto Rico y eventualmente en el resto del mundo.

Gracias a la iniciativa y al liderazgo de la Organización Boricúa y a los colaboradores de la Universidad de PR en Utuado para que esta actividad fuera todo un éxito. A Philippe y a Sue nuestro agradecimiento por su profesionalismo y amabilidad y a todos los compañeros que participaron por su empatía y compromiso".

Edgardo Tormos:

"El curso de adiestramiento para inspectores ofrece el balance ideal entre instrucción teórica y práctica. Con el paso de cada sesión, la perspectiva de los estudiantes fue evolucionado para concertar un grupo ágil y consciente de la filosofía y las prácticas necesarias para salvaguardar la integridad de nuestra agricultura orgánica. Sobre todo, quedo profundamente agradecido de una experiencia que ha inspirado a inspectores y productores locales a organizarse enalteciendo valores de orden, comunicación y solidaridad con el fin de crear comunidades agrícolas sostenibles y progresivas".



**Puerto Rico Farm Course group photo,
December 2013**

IOIA and the Hong Kong Organic Resource Centre

by Lisa Pierce

You are conducting an agricultural training course WHERE?!!!! That was the typical reaction I received when I announced I was heading to Hong Kong to be a co-trainer for the IOIA/HKORC Basic Organic Crop Inspection course held January 11-15, 2014 in Kowloon, Hong Kong, China.

While Hong Kong is generally associated with finance and images of skyscrapers and city lights, I have discovered another side to this region during the past two weeks. That 'other side' has included small farms, fishing villages, forests, local wet markets, mountainous paths, switchback roads, deserted sandy beaches (really!) and the dramatic silhouettes of islands and mountains.

Hong Kong is one of the most densely populated areas in the world. Most of that population (of over 7 million) is concentrated on the shores of the island of Hong Kong (Central) and the Kowloon Peninsula. And beyond this urban core of concrete and lights are steep hillsides and mountains, leaving little opportunity or space for agriculture. Of a total land mass of 1,104 km², that includes over 200 outlying islands, only about 18 square kilometres of land are actively farmed. Local production accounts for less than 3% of the produce consumed in Hong Kong.

Although the farming sector in Hong Kong is small, it seems to be surprisingly strong, vibrant and supportive of organic production. Awareness of organics rose in the 1990s in Hong Kong in response to several reported cases of vegetables contaminated with pesticide residues that resulted in the hospitalization of some people. In 2000, the Agriculture, Fisheries, and Conservation Department (AFCD) of the government launched the Organic Farming Conversion Scheme to help conventional farmers switch to organic production. The co-sponsor of IOIA courses in Hong Kong, the Hong Kong Organic Resource Centre (HKORC), was established in 2002. The HKORC developed their own organic standards and started offering organic certification services for farmers and food processors in 2004. From the start, Luis Brenes (my co-trainer here in Hong Kong), other trainers such as Mutsumi, and IOIA have worked together with HKORC to train organic inspectors using the ORC standards.



It is estimated that there are currently about 200 organic farms in Hong Kong.

Participants of IOIA crop courses in Hong Kong tend to be staff of HKORC, staff of government agriculture department (AFCD) or marketing organizations or young persons who have an interest in organics and have worked for non-profit organizations in Hong Kong such as the Produce Green Foundation or the Ka-doorie Farm and Botanical Garden.

In the past, field trips for the crop course have been to small, family operated vegetable farms. The location of the field trip this year was New Life Farm. New Life Farm was established in 1968 to provide agricultural training for mentally handicapped people and people with psychiatric disabilities. The 4.8 hectare farm has since expanded to produce organic vegetables for the public and offer vegetable processing services and training.



IOIA organic inspector trainings are intense and exhausting for both participants and trainers. Special thanks to Fish Chan (center in photo above with Lisa Pierce and Luis Brenes) and the HKORC for all your support and assistance, the long hours and the tips for places to explore after the training.

Organic Processing Basic Inspection Training, Hong Kong - Jan 17-21, 2014

By Luis Brenes

Cosponsored by the Hong Kong Organic Resource Center, IOIA delivered a basic training to a very sharp and focused group of 12 students. The training was based on the 2012 Hong Kong Organic Resource Center – Cert standards. This certification agency obtained its IFOAM's IOAS accreditation in 2012 which is an important milestone since its creation a decade ago.

IOIA has collaborated with HKORC since 2005 and we have witnessed the development of this young organization into a certification body that now is more mature, more experienced and more knowledgeable. Among the students we not only had HKORC staff but also university students, college professors, people from different NGOs and from the food industry as well. Mock inspection was performed at the packing facility of the Vegetable Marketing Organization (VMO) which has generously volunteered since the first IOIA training and continues doing so.

IOIA looks forward for the development of the organic sector in Hong Kong and has already started conversations with HKORC to promote continuous education of its staff through advanced trainings.

Thanks again HKORC for trusting IOIA!

Celebrating 2013 – A brief review of the IOIA Annual Report

Prepared by Ib Hagsten, IOIA Board Chair, and Margaret Scoles, IOIA Executive Director

Note: The complete Annual Report is posted on the IOIA website (www.ioia.net) and copies will be available at the Annual Meeting on March 22.

Year 2013 was one of exciting new initiatives and continued successful collaborations -

Initiatives included an Inspector Membership Survey (**first in 6 years**) to engage membership in new ideas and programs that were considered by the Board of Directors. The results provided the BOD with invaluable perspective on food safety training, social media, whether to go digital with the newsletter, inspector accreditation, and membership benefits. Members supported launching food safety training in collaboration with PrimusLabs for a new category of inspector work – the Regional Independent Verifier (RIV). The RIVs will help fill a critical gap in the ability of smaller, local farmers to access markets. This project can be used by all organic certifiers and is a key training project for 2014. It will create new work opportunities for organic inspectors and provide useful cross training in Good Agricultural Practices (GAP) and HACCP.

And more -

- ▶ At the Annual Meeting in Asilomar, California, Miles McEvoy, Deputy Administrator of the NOP, accepted IOIA's challenge that if IOIA could guarantee participation at a Spanish language NOP certifier training in Latin America he would bring the training. Voila! That training is scheduled for March 18-19 in Costa Rica in conjunction with the IOIA AGM.
- ▶ IOIA acted as a key player in the industry-wide "Sound and Sensible Organic Certification" initiative in the US and participated in working groups of the Accredited Certifiers Association (ACA). **An IOIA White Paper: Solving the Organic Certification Paperwork and Process Logjam**, one of the first papers distributed, proved to be a key document. Other organizations frequently drew from IOIA's as they developed their own comments and papers.

Other Key Activities and Alliances:

- ▶ Prepared a model for configuring the IOIA Accreditation Program to make it more relevant to both members and certifiers for presentation to the 2014 AGM.
- ▶ Participated in the ACA Working Group on the Field Evaluation of Inspectors in response to NOP Certifier Instructions on that topic.
- ▶ Participated in Expo Orgánicos 2013 in Mexico City, with BOD member Garth Kahl proudly exhibiting the new Spanish language display featuring IOIA's new logo. This event brought one training to IOIA and started others incubating. IOIA had two trainings in Mexico in 2013.
- ▶ Greatly expanded webinar training (**237.5% increase**) offered through the Training Institute.
- ▶ Launched three new 200-level webinars and three new 300-level webinars. The 200-level "Residue Testing and Responding to Results" was launched in response to updated regulations in the US regarding residue testing.
- ▶ Continued building the webinar program with OMRI. IOIA and OMRI will offer COR webinars in 2014.
- ▶ Joined with Wild Farm Alliance and OEFFA in two different successful grant projects. IOIA and WFA are collaborating on the Biodiversity Education Project. IOIA and OMRI will help OEFFA train veterinarians in 2013 and 2014 on input materials in organic livestock.
- ▶ Launched the first basic training cosponsored by the Canadian Organic Growers.
- ▶ Delivered standards training into the classroom at Cabrillo College in California via web-delivery.
- ▶ Worked with IFOAM to launch the first Organic Leadership Course by the IFOAM Academy in North America. Although the training failed to garner enough interest to move forward, IOIA celebrated success in winning a small grant to support the Academy's scholarship program.
- ▶ Commented to the NOSB in writing and in person.
- ▶ Participated in Guelph Organic Conference (Ontario), Expo West (Anaheim), Expo East (Baltimore), and the Missouri Organic Association and Organic Poultry Symposium (Springfield).
- ▶ Continued our sponsorship of the Guelph Organic Conference in Ontario. Jonda Crosby, Training Services Director, spoke on the state of organic extension with "US View from afar: the USDA Model".
- ▶ Hosted quarterly Certifier-Inspector Dialogue conference calls. The ongoing dialogue is invaluable in shaping the

training program and addressing inspector issues and member concerns.

- ▶ Continued to participate on the Canadian General Standards Board's Organic Technical Committee. Kelly Monaghan is IOIA's representative.
- ▶ Published the quarterly newsletter, including technical articles. Based on member input, hard copy newsletters were discontinued, as a membership service for all individual membership categories, IOIA Inspectors' Report. The fourth issue was provided to all members in both digital and hard copy format.

Trainings:

IOIA trained 669 people in 2013, **an increase of 40% over 2012!** At the same time, IOIA trained significantly fewer new inspectors in the US. IOIA training continues to increase in diversity and global recognition. IOIA sponsored training events in Ontario, California, Florida, Illinois, New Mexico, Colorado, New York, Puerto Rico, Costa Rica, Korea, Japan, Mexico, and Australia.

Webinar format continues to be a popular format for international trainings. IOIA delivered NOP and COR Standards training via webinar to participants in Australia. IOIA Trainer and BOD member Isidor Yu delivered training on the Korean regulations for a certifier in Italy, with KOIA as cosponsor. Jonda Crosby and Kathy Bowers focused much of their work time in 2013 to developing the webinar program. A record **19 open-enrollment webinars** were offered, including new 300-level webinars. BOD member Pam Sullivan developed and delivered "Inspecting Organic Wineries".

Two scholarships were awarded. The Organic Community Scholarship Fund helped OCIS winner Josué Sámano of Mexico attend training in Costa Rica.

A summary of in-person training activity and languages:

Basic Crop Inspection Training	3 Spanish, 1 Japanese, and 4 English
Basic Processing Inspection Training	4 Korean, 1 Japanese, and 3 English
Basic Livestock Inspection Training	2 English
NOP Standards Workshop	1 (Australia)
Advanced Organic Inspector Training	1

Finances:

IOIA maintains a solid financial position and, once again, did not dip into reserves. The BOD had prepared a balanced budget and celebrated instead a bottom line of \$14,000+ this year. Key factors were the numerous training projects that developed and a stronger fundraising effort.

New in 2013 – an active Fundraising Committee! Garth Kahl and Margaret Weigelt stepped up from the BOD. Jonda Crosby brought previous skills and experiences from her previous work. Based on their work and unprecedented generosity from BOD members themselves, **IOIA doubled average donations** in just one year. The BOD increased dues levels for supporting Certification Agency, Patron, and Sustainer memberships. WhiteWave Foods accepted our invitation to be our first Sustainer member.

Board of Directors in 2013:

Four new members were elected to the seven-person board: Garth Kahl, Bill Stoneman, Pamela Sullivan and Margaret Weigelt. Ib Hagsten was also re-elected both to the BOD and as BOD Chair. This created an excellent balance of experience and new ideas. The BOD met in person at the AGM and 10 times via conference calls.

Ib Hagsten, Ph.D., BOD Chair, presented twice on behalf of IOIA at the international Elsevier Environmental Health Conference in Boston, and at the joint annual meeting of the International Agronomy Societies, Soil Science Division, in Tampa in the fall. He also addressed the Spring meeting of the NOSB.

Staff:

- ▶ Margaret Scoles, Executive Director
- ▶ Sacha Draine, International Training Manager and Assistant ED
- ▶ Kathy Bowers, U.S. Training Services Coordinator
- ▶ Jonda Crosby, Training Services Director
- ▶ Joe Whalen, Office Admin
- ▶ Diane Cooner, Newsletter Editor, Website Manager, and moderator of the IOIA Forums
- ▶ Tony Fleming, Newsletter Technical Editor

Board of Directors Meetings – Minutes Highlights

Note: Full Minutes are posted in the Inspectors Section of the IOIA website.

IOIA BOD meeting, Nov 14, 2013 Conference Call

Board Members Present: All - Ib Hagsten, Pam Sullivan, Garth Kahl, Stuart McMillan, Margaret Weigelt, Bill Stoneman, and Isidor Yu until 8:20PM. **Also present:** Margaret Scoles, ED

Report from the Chair, 2015 AGM Venue - FL: Ib Hagsten reported he had done two presentations at the 2013 Annual Meeting of the American Society of Agronomy November 6 in Tampa Florida on behalf of IOIA. Abstracts online:

<https://scisoc.confex.com/crops/2013am/webprogram/Paper80817.html>

<https://scisoc.confex.com/crops/2013am/webprogram/Paper80763.html>

Ib described his visit to the Bethany Center in Lutz outside Tampa as a potential venue for the 2015 AGM and reported that the management, staff and food were excellent. **Discussion:** BOD thinks we should consider other venue choices since we have already met several times in Florida.

IOIA in Canada: Stuart asked that we help Monique Scholz and himself participate in the Guelph Organic Conference and to visit the COO (Canada Organic Office). **Motion:** Bill moved to commit up to \$1500 in the 2014 budget for Monique and Stuart to participate in the Guelph Organic Conference and visit the COO. **Decision:** Stuart abstained. Motion passed by remaining members.

Treasurer's Report - 3rd Qtr Financial Reports, End-of-Year Projection, Preliminary Budget Plan: Pam and Margaret S answered questions regarding reports. **Motion:** Stuart made motion to accept the Treasurer's and 3rd Quarter Reports. Garth seconded. **Decision:** Motion passed without objection.

Fundraising - Supporting Member Drive, Sustaining Member Drive, Evergreen Category, Grant Search Contract: Garth and Margaret Scoles talked about recent activity regarding the supporting member drive and the related solicitation letters, and grant seeking. Margaret S pointed out we have money (\$2500) for grant seeking in our budget but none for grant writing. She introduced the BOD to a service that helps non-profits find appropriate grants. Margaret S sought and received BOD blessing for a new donor drive started by herself, Joe Whalen and volunteer Susan Colwell to encourage friends to donate monthly as an "Evergreen" sustainer. Discussion followed regarding ways to achieve 100% BOD giving.

ED Evaluation Process: Conversation started with Bill asking Margaret S about how past evaluations were scheduled. The last one had been in April 2013. Discussion followed regarding staff wages, bonuses and ED salary. For ED evaluation Bill suggested information be collected from three constituencies - those ED has regular interactions with like trainers and staff, from a BOD personnel committee and general membership satisfaction. He proposed he devise an electronic survey for staff/trainers and one for the BOD at the end of January. He suggested we create a 3-4 BOD member review committee who would make a recommendation to the board and finish the evaluation of the ED during BOD retreat in Costa Rica.

Margaret S commended Isidor and Garth for their contribution to IOIA by securing trainings in Korea and Mexico.

IOIA BOD meeting, Dec. 16, 2013 Conference Call

Meeting called to order at 8:01 PM EST by Stuart McMillan, Vice-Chair.

Ib Hagsten chaired after 8:40 when Stuart left the call to board a plane.

Board Members Present: Ib Hagsten, Stuart McMillan until 8:40 PM, Pam Sullivan, Margaret Weigelt, Bill Stoneman and Garth Kahl.

Not present: Isidor Yu. **Also present:** Margaret Scoles, ED

Report from the Vice-Chair, 2014 Canada events:

Stuart McMillan said that CFIA responded to his contacting them on behalf of IOIA and were eager to dialogue. Stuart suggested we query for Canadian inspector points of view regarding inspector credentialing during the Guelph Organic Conference. Plans are underway for a meeting at the Canada Organic Office on Feb 3 (Jonda Crosby, Stuart, Monique Scholz to represent IOIA).

Treasurer, Preliminary 2014 Budget (3rd draft). BOD viewed latest draft by “Internet Desktop Sharing” via Margaret Scoles’s computer.

Explanations/Comments by Margaret Scoles:

Finance Committee met today. Level of detailed prep from treasurer for Dec meeting is unprecedented. Office will call/email members who have not yet paid their dues. Only a finite number of regular webinars can be planned so in-house webinars will be promoted.

Explanations/Comments by Pam Sullivan:

Budget numbers are conservative. Lundquist Legal Fund returned \$1000 donation. \$3000 budget line is added for financial audit. About \$8000 will be saved by publishing newsletter digitally. Pam suggests we wait for year-end figures before approving 2014 budget.

Motion: Bill Stoneman moved to approve the proposed budget “in principle” (balanced) subject to final adjustments by the treasurer and executive director, by the next meeting. Margaret Weigelt seconded. **Decision:** Motion passed unanimously.

Scholarships: Margaret Weigelt requested on behalf of the Scholarship Committee that IOIA give two Rutherford Scholarships for the 2014 round as there were two highly scored candidates and no candidates for the OCI Scholarship. Request was granted with BOD **consensus**.

(Lifetime Membership Analysis: deferred to a future meeting)

The IRM Project Report. What does it mean for IOIA?

Margaret Scoles introduced the question. Due to time limitations, report was not discussed.

The ACA Report. What does it mean for IOIA?

Margaret Scoles highlighted page 22, and pointed out section on evaluation of inspectors in field. Ib Hagsten commented on the value of the executive summary. Margaret S thinks we will have the opportunity to comment to USDA as they develop material regarding certifier and inspector qualifications. Garth Kahl emphasized that reviewer qualifications also need addressing. Pam Sullivan suggested that we revive the IOIA accreditation program so it fulfills NOP and certifier audit and qualification needs.

Respectfully submitted, Margaret Anne Weigelt, Secretary

IOIA Expands Webinar Offerings to 200-300 Levels for Experienced and Advanced Inspector Training - by Kathy Bowers and Jonda Crosby

In 2013 IOIA expanded our webinar training to include more 300 level inspection training for experienced inspectors. The 300 level webinars are advanced training and special topics designed for inspectors looking to add new or expand their understanding of complex inspection or to increase the capacity of their inspection portfolios. IOIA offered Maple Syrup and Winery inspection webinars in 2013 – and we plan to add 5-6 more 200-300 level advanced webinars in 2014. Certifiers should be aware that they can order any of our webinars as an in-house webinar. Topics in the development stages include: Advanced Audit Trail and Balance for Crop, Livestock and Processing, Sanitation, Multi Ingredient Processing Inspection, International Standards and more. If you have ideas for inspector webinar training - please contact us.

300 Level Advanced Inspection - Inspecting Organic Wineries Webinar

Presenter: **Pam Sullivan** has been inspecting full time since 2005. She focuses on crop and processing inspection and completes, on average, 180 inspections a year across US and Canada. Wineries are a specialty, and she also owns a vineyard in Carmel Valley, CA, where she lives. Pam has been a presenter for IOIA as an assistant trainer, and serves on the IOIA Board of Directors as treasurer. Inspecting a winery operation is not really different from any other processing inspection. As an inspector, you are verifying products, labels, ingredients, systems and materials to be consistent with the OSP.



Presenter Pam Sullivan

Offered for the first time on November 25, this webinar drew outstanding reviews from the participants.



Quote: *"I loved the class, it was a really well presented course, with all the details I wanted."*

When will it be offered next?

300 Level Webinar – November 18, 2014 - Inspecting Organic Wineries
11:00 a.m. - 1:30 p.m.(PST).
One, 2.5 hour session.

This 300 level webinar course will prepare participants to conduct winery inspections. The course is geared to experienced inspectors or reviewers who wish to familiarize themselves with the scope and idiosyncrasies of winery inspections. Basic wine making techniques, vocabulary, and equipment will be reviewed. There will be a strong focus

on identifying winery-specific organic control points during all stages of production from receiving, through labeling. Detailed information including the role of sulfur dioxide and the differences between the US and the EU standard regarding inputs will be discussed. The presentation will include sample audit trails, which will be reviewed and decoded. At the conclusion of the course, inspectors will have a practical understanding of winery operations as well as the confidence to tackle complicated winery inspections.

This course is comprised of 3 components: pre-course self-study, the webinar, and post webinar evaluation. The self-study component includes reading materials and or exercises that are completed and submitted in advance of the webinar. The webinar components include; in-class discussion, examples, exercises and the opportunity for questions and answers. The course concludes with an exam to evaluate individual learning. For this course the participants will complete a mock audit exercise as part of their exam.



Cost for the webinar: \$225, with a \$25 discount for IOIA members. [CLICK HERE TO REGISTER](#)

For payment information and further details, please [click here](#) to visit our site.

300 level, Inspecting Organic Maple Syrup Webinar Debut

Do you know how much sap can be removed from a single maple tree or how many taps can be made each year without harming the tree? How is reverse osmosis used in the production of maple syrup, and what exactly is brix and how is it relevant to maple syrup production and quality? Wonder no more!



In December, experienced inspectors learned the ins and outs of maple sap collection all the way through the processing of maple syrup with the emphasis on organic maple syrup inspection from expert organic inspector and presenter, Monique Scholz.

Monique Scholz, of Québec, Canada has been an inspector for over 20 years and has been training inspectors and industry quality control personnel since 1994. She has been inspecting maple syrup operations since 1990, initially under a voluntary standard, since 2000 a provincial standard and since 2009 under the Canadian standard.

A quote obtained after Monique's debut *Organic Maple Syrup Inspection Webinar* said "The training gave a lot of information on how the maple industry works and would be a great training for any experienced inspector wishing to expand their portfolio into that area."

Anxious to get started with your own specialized advanced training?

The next scheduled *Organic Maple Syrup Inspection Webinar* will take place December 4, 2014 from 7:00 a.m. - 10:00 p.m. (PST).

This webinar will prepare inspectors and certifiers to understand the requirements of the standards for organic maple syrup (and birch syrup) production. It will provide tools for use by inspectors in the woods and sugar camps, as well as in more industrial maple syrup processing situations. The course will give an historical perspective and industry context for maple syrup inspection. We will differentiate the organic maple production methods at the producer level from those used by their conventional counterparts. Organic control points related to site selection, forestry practices, sap gathering methods and equipment, sap storage, reverse osmosis, evaporation, filtration and maple syrup packing will be covered. The permitted substances used during processing and for cleaning will be presented. Record keeping as well as a traceability example and in/out balancing will also be addressed. Further considerations for on-farm processing (taffy, butter, candies) and industrial blending/bottling will also be discussed.



The course is designed for persons with organic inspection or certification review experience. The course will have a pre-course assignment (which will be reviewed during the webinar) and a post-course assignment, which will be graded.

Upon completion of this course, the participants will be able to:

- Cite to and discuss the regulations related to Maple Syrup production and processing;
- Identify management practices on a Maple Syrup operation that provide an exceptionally good implementation of Maple Syrup regulations;
- Identify management practices on Maple Syrup operation that do not support compliance with the Maple Syrup regulations;
- Prepare a concise, written description of key Maple Syrup management practices observed during an onsite inspection.

This course is comprised of 3 components: pre-course self-study, the webinar, and post webinar evaluation. The course concludes with an exam to evaluate individual learning.

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COMMENT

The Brave New World of Residue Testing: Useful Tool for Understanding the Sources of Pesticide Residues on Organic Foods, or Just Another Bludgeon for Critics?

by Tony Fleming

This is part of an occasional series exploring the collection and analysis of residue testing data. Earlier installments discussed [sampling considerations for inspectors](#), and [issues particular to water](#). This edition highlights a guest article from Pro-Cert, giving a certifier's perspective on the role of residue testing in the certification process. Due to space limitations, the link to the full article is provided below.

We've all heard it many times: organic certification is the verification of a specific, legally-defined process, rather than a guarantee of a specific outcome viz pesticide residues on food. This is the basic premise under which inspectors and certifiers have operated for decades. And throughout the history of organic certification, the verification process has relied chiefly on what the highlighted article refers to as "forensic agrology" and "forensic accounting"—better known as physical inspection and auditing of the production system by trained observers, i.e., inspectors—with residue sampling playing a relatively small role in carefully targeted situations where field observations suggest a need for quantitative analysis.

It is also understood by the arbiters of organic standards that virtually no part of the human environment—water, soil, air,

food—can be guaranteed to be absolutely free of contamination. This is the predictable legacy of an industrial society awash in synthetic chemicals, and brought to light by increasingly sophisticated analytical methods with ever-more fine-grained detection limits. For inspectors of a certain vintage, the acronym "UREC" may ring a bell: the term stands for *unavoidable residual environmental contamination* and refers to the presence of trace amounts of substances from a variety of sources, some dependent on specific land-use histories, such as past use of persistent pesticides, and others the result of global-scale processes, such as atmospheric circulation patterns. The presence of UREC has always been implicitly, if not explicitly, acknowledged in organic standards and certification. The most obvious example is the 3-year transition period, which at least symbolically, if not practically, represents a cleansing or purifying event before a product harvested from the site can be deemed "organic". But few believe that the standard 3-year transition (which originated as a practical compromise) actually results, in all cases, in the complete purging of UREC from the production system.

Unfortunately, this history, and the environmental realities it is based on, seem to be lost on those in the media responsible for reporting on the relative merits of organically-produced vs. conventional foods. This is inexcusable, considering the basic background of certification is readily available from various publications, credible on-line sources, as well as numerous individuals with deep histories in the sector. Yet, a reasonable person could conclude that the purveyors of recent media reports on this subject are either completely lazy, ignorant,

or willfully deceptive in the pursuit of sensational headlines.

This observation is most recently prompted by a CBC report breathlessly titled "[Pesticide residue found on nearly half of organic produce](#)", with the subtitle "'I would hope that the products are without pesticides' says organic food consumer". If you occasionally wonder, as I do, how so many consumers can be so uniformed about the organic certification process, the CBC report is Exhibit A (though there have certainly been other similar examples from US and Canadian media in the past few years). It takes considerable scrutiny of the report, not to mention a fair bit of understanding of science and sampling methodology, to understand that the results underlying the CBC report are reported out of context, and are entirely consistent with previously reported residue testing results showing that organic produce has significantly lower levels of residues of fewer pesticides than conventional produce. And nowhere does this report explain to its readership (which, based on the headline, might reasonably be comprised of a considerable number of organic consumers) that certification is fundamentally process based. Instead, it implicitly perpetuates the impossible-to-achieve myth that organic food should somehow be entirely free of all residues.

One takeaway from this and other media reports about residues found on organic food is that the organic sector is doing a poor job communicating the process. Some, and perhaps most, of this communication breakdown may be attributable to the "magic bullet effect"—the wishful thinking that

often pervades society, by which adopting a specific practice or using a certain product (organic food in this case), we somehow completely resolve the perceived problem (pesticide residues) and inoculate ourselves from its deleterious effects (cancer and other long-term health issues).

Whether we like it or not, however, we, as a sector, are going to have to redouble our efforts to effectively communicate not only the certification process, but also the meaning of residue test results, because residue testing is here to stay. With the 2009 advent of the Canadian Organic Regulation (COR) and NOP's 2013 mandate of residue sampling targeting 5% of certified operations, the long-standing process-based paradigm is perceptibly shifting, at least tacitly, to something more like a guarantee of a specific outcome. The organic sector needs to be proactive and embrace what these new data are telling us, not treat them as something outside of the historical paradigm. The [current issue of the Pro-Cert newsletter](#) ("Organic Foods Contain Less Pesticides", p. 7) has a good example of how that can be done in the context of the same CFIA data featured in the aforementioned CBC report.

The larger volume of data that will come from these programs will inevitably cast a brighter media spotlight on organic agriculture. How the sector responds will be crucial to framing the discussion that will surely result. Used correctly, residue data are a powerful tool with the potential to shed light on many key, but currently unanswerable, questions. Here is a small sampling, in no particular order:

- What percentage of positive detections are of persistent

pesticides whose commercial uses were ended long ago, and therefore, almost certainly represent UREC?

- What proportion of domestically-produced samples test positive, versus the proportion of imported samples? Is the proportion greater in samples from certain countries, which might suggest the need for increased education and monitoring in those places?
- How does the percentage of processed products testing positive stack up against the percentage of raw agricultural ingredients used as ingredients in those same processed products? Discrepancies could point to fraud or commingling at the processor level.
- Do the types of pesticides found suggest contamination may have originated at the farm input level (such as prohibited seed treatments)?
- Are we seeing a higher percentage of detections from products sold by "exempt" operations?
- Likewise, does produce sampled at the retail level have a higher or lower rate of detections than the same produce sampled at the farm gate?

None of these questions can be answered unless the residue data are sampled, recorded, and tabulated with the necessary cultural context—this is just common sense as well as good, basic science. And let's be clear: 5% of certified operations represent a statistically significant sample. If they are smart, certifiers (and the NOP) will do more than simply aggregating residue data in the absence of context, as so many media reports do. This is simply

handing your critics a bludgeon. What we choose to do with these data, and particularly the context they are framed in, will go far in determining whether more residue testing will serve the positive, proactive purpose of increasing our knowledge of where residues come from and thereby highlighting correctible gaps in the system, or whether they will simply become ammunition to discredit organic foods. ☺

"Forensic agrology and accounting coupled with random and targeted residue testing result in highly reliable organic food integrity verification and certification. The frequency of undetected unpermitted substance use in the global organic food market is infinitesimal."
– W. Hamm

"Forensic science is more effective and less expensive than residue testing in assessing organic food integrity"
[Forensic Science vs. Residue Testing](#), by J. Wallace Hamm, M.Sc.
P.Ag Pro-Cert
Organic Newsletter,
Winter 2013, p. 7.



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2014 Calendar

February 21 - 23 COABC Conference, Nanaimo, BC. <https://www.eventbrite.ca/e/2014-coabc-conference-tickets-9143030049>

February 27 - March 1 MOSES Organic Conference, La Crosse, Wisconsin. <http://mosesorganic.org/conference/>

March 4 Comment deadline, Agricultural coexistence – GMO contamination. **Comment Online:**
Via the [Federal eRulemaking portal](#)

Submit Snail Mail Comments to:
Docket No. APHIS–2013–0047
Regulatory Analysis, and Development
PPD, APHIS, Station, 3A–03.8
4700 River Road Unit 118
Riverdale, MD 20737–1238.

March 6 - 9 Expo West, Anaheim Convention Center, CA. www.expowest.com

March 6 17th Annual Luncheon at Natural Products Expo West Organic Farming Research Foundation from 11:30 – 1:30

April 29 - May 1 NOSB Spring Meeting, St. Anthony Hotel, 300 East Travis Street, San Antonio, Texas

May 21 - 22 OTA Policy Conference & Hill Visit Day, Washington, DC. www.ota.com

June 21-24 Institute of Food Technologists' (IFT's) Annual Meeting

and Scientific Program, New Orleans, Louisiana. OTA staff Gwendolyn Wyard, Regulatory Director for Organic Standards and Food Safety will be presenting a session entitled "Labeling Products for the Global Organic Market" and will discuss organic market trends and consumer preferences, and provide attendees with information about the existing country organic equivalency agreements, critical labeling requirements, and key tools available to help producers and handlers export organic products. The session will also highlight the difference between organic and non-GMO labeling claims, and legislative and regulatory efforts underway for voluntary and mandatory GMO labeling. www.ift.org

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