

IOIA Responds to New NOP Periodic Residue Sampling Rule with Training

With the publication of the Final Rule on Pesticide Residue Sampling in the Federal Register on Nov. 9, many inspectors will likely be asked to collect routine samples as part of their inspections. Some certifiers who historically collected very few samples will find themselves in need of training on how to deal with the results of these samples. Other certifiers, who have already implemented robust sampling programs, will likely see little change.

The Final Rule, which goes into effect Jan. 1, 2013, largely follows the Proposed Rule, published on Apr. 29, 2011, with some key improvements in response to the public comment. The Final Rule affirms that certifiers must conduct periodic residue testing. The certifier may require preharvest or postharvest testing of agricultural inputs or agricultural crops. A minimum of 5% of operations must have samples taken annually (or if <30 operations certified, at least one annually.) Both routine and investigative samples count toward the 5%. Certifying agents bear the cost and the results of all analyses must go to the NOP. If residues exceed FDA or EPA tolerances, the certifier must immediately report to agency whose tolerance has been



exceeded (also to state health agency or foreign equivalent). Three related instruction documents were published earlier in Jan. 2011 -- Sampling Procedures; Laboratory Selection Criteria, and Prohibited Pesticide List. All three were updated on July 22, 2011. A new Laboratory Selection Criteria instruction was published on November 8, in conjunction with publishing the Final Rule. All instructions are available in the Program Handbook on the NOP website.

NOP 5028 Guidance -- "Responding to Results of Pesticide Residue Testing" remains in draft. This document explains the expected response to a complete range of potential results -- from no detected residues to multiple residues detected. It reiterates, consistent with the regulation, that if residues are found >5% of EPA tolerance, the products cannot be sold as organic.

IOIA is developing a half-day of residue sampling training in central California for delivery on March 21, to precede the Advanced training on March 22 and 24 and the AGM on March 23. IOIA is collaborating with others with expertise in sampling to develop the training with the intent of delivering on-site training that can be duplicated and made widely [see **Residue**, p 4]

Notes from the Chair

by Ib Hagsten

Now that the field inspections may be slowing down and the Holidays are upon us (in the USA), we can hopefully all look back on a successful inspection season for 2012 with a thankful heart. This last quarter has been filled with "communication activities" by your chair -- and none of the activities were sought -- as they required being squeezed into an already too full schedule, yet they did allow for IOIA to get special exposure to some different audiences.

The request by our member from Nepal, **Maheswar Ghimire**, to consider supplying an abstract for a March 2013 International "Environmental Health 2013 -- Science & Policy to Protect Future Generations" Symposium in Boston, resulted in (1) the submission in early October of two abstracts, & (2) the acceptance of both abstracts in mid November. A paper co-authored by **Julia Govis** [See **Notes**, p 4]

**2013 IOIA AGM to
be held at Asilomar!**

**Mark your calendar
-- March 23 --**

**See page 7 for
full details**

CFS, SOS file Supreme Court Brief Testing Monsanto attack on Farmer for Seed Saving

The Center for Food Safety (CFS) and Save our Seeds (SOS) are challenging the agrochemical giant Monsanto and its restrictive "seed saving" policies via a "friend of the court" brief filed in the forthcoming U.S. Supreme Court case, *Bowman v. Monsanto*.

The case involves Monsanto's prosecution of 75-year-old Indiana farmer Vernon Hugh Bowman for alleged patent infringement because he saved and replanted his soybean seeds rather than purchasing new seeds for planting. The December 10 filing lays out a legal framework for why the Supreme Court should safeguard seeds as a public good, confirming the right of Bowman and all farmers to save seeds.

The Bowman case represents the mounting trend of seed and agrochemical companies investigating and prosecuting farmers for alleged patent infringement.

The Supreme Court case *Bowman v. Monsanto* is slated to be heard sometime in early spring 2013.

www.centerforfoodsafety.org

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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.

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2012 Member Directory Updates

The 2013 Membership Directory is in progress and the Mini-Directory will be printed in the next issue of this newsletter. Any additions or corrections other than new members will be listed in the 2013 hard copy Membership Directory or can be viewed now in the 2013 on-line Directory.

Info Update:

Isidor Yu
7-1201 Samho Apt. 64th
Anyangpangyo-ro,
Uiwang, Gyeonggi, The Republic of
Korea. Zip: 437-746

Welcome Returning Former Members

Inspectors:

John Trinterud trint@att.net

Welcome New 2012 Members

Inspectors:

Suzanne Sawyer suzsaw@yahoo.com

Supporting Individual Members

New:

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OSGATA v Monsanto Amici Update

On November 21 the Court of Appeals for the Federal Circuit in Washington, D.C., announced that it would hear the family farmers' Appeal of Dismissal in *Organic Seed Growers and Trade Association et al v. Monsanto* at 10am on Thursday, January 10, 2013. The landmark organic community lawsuit was originally filed in Federal District Court in March 2011.

OSGATA et al v. Monsanto challenges the validity of Monsanto transgenic patents and seeks preemptive court protection for farmers should Monsanto seed trespass onto farms and contaminate crops. The farmers are not seeking compensation in this lawsuit. Should contamination occur, innocent farmers would be placed in legal jeopardy and could be held liable by Monsanto for patent infringement because of the farmers' "possession" of Monsanto technology without having paid royalty on that "possession." The Plaintiff-farmers' lawyers asked Monsanto for a binding legal covenant guaranteeing family farmers that they would not be pursued for patent infringement should they be contaminated. Monsanto refused to provide this assurance.

The Appeal cites legal and factual errors by Federal Court Judge Naomi Buchwald which in toto caused her to erroneously conclude that the farmers lacked standing under the Declaratory Judgment Act to seek court protection. Two powerful *Amici* briefs were filed in support of the farmers' position and will be considered by the three judge Appellate panel.

OSGATA President Jim Gerritsen said, "Family farmers are seeking justice from the courts. We are hopeful that the Appellate justices will agree with our strong legal argument that this case should go forward. American farmers want our day in court. Our right-to-farm and our livelihoods are at stake. We are prepared to prove to the court that the U.S. Patent Office improperly granted Monsanto their patents on genetically engineered seed."

From OSGATA website

Training Schedule

New Webinars in 2013 - IOIA will offer basic training in the NOP and COR Crop, Livestock, and Processing Standards. Each course includes pre-course reading and assignment and a post-course exam. The courses are geared to prepare those who intend to take further training to become organic inspectors or file reviewers. They are highly recommended for working inspectors and reviewers who have taken a basic inspection course to another standard. They are also recommended for organic producers, handlers, processors, consultants, educators, extension, and certification agency staff. These courses can be used as a credential to seek work as an entry-level certification file reviewer, or as a refresher for those already working with the standards.

100 Level Webinar - January 9 and 11. Understanding the Canada Organic Regime for Processing

9:00 a.m. - 12:00 p.m. (PT), two 3-hr sessions. Trainer: Kelly Monaghan.

100 Level Webinar - January 10 and 17. Understanding the Canada Organic Regime for Livestock

9:00 a.m. - 12:00 p.m. (PT), two 3-hr sessions. Trainer: Garry Lean.

100 Level Webinar - January 22 and 24. Understanding Critical Elements of the USDA NOP Organic Processing Standards

9:00 a.m. - 12:00 p.m. (PT), two 3-hr sessions. Trainer: Stanley Edwards.

200 Level Webinar - January 25. Verifying Compliance to NOP Pasture Rule

9:00 a.m. - 12:00 p.m. (PT), 3 hrs. Presenter: Sarah Flack, Vermont

100 Level Webinar – February 13 and 20. Understanding Critical Elements of the USDA NOP Organic Livestock Standards

9:00 a.m. - 12:00 p.m. (PT), two 3-hr sessions. Trainer: Garry Lean.

100 Level Webinar – February 21 and 28. Understanding Critical Elements of the USDA NOP Organic Crop Standards

6:00 p.m. - 9:00 p.m. (PT), two 3-hr sessions. Trainers: Margaret Scoles and Garry Lean.

Guelph, Ontario – March 4 - 8. Basic Crop Inspection Training Canadian Organic Growers and IOIA will cosponsor basic crop inspection training in Guelph, Ontario. For more information, contact Beth McMahon at COG. E-mail: beth@cog.ca Phone: 613-216-0741 Fax: 613-236-0743 www.cog.ca

200 Level Webinar – March 14. IOIA/OMRI Livestock Inputs Webinar

9:00 a.m. - 12:00 p.m. (PT), 3 hrs. Presenter: Lindsay Fernandez-Salvador, OMRI

Asilomar, California –Advanced Training March 21, 22, and 24, with Annual General Meeting on March 23. See IOIA website for more information.

Lima, Peru – April 8-12. Basic Organic Farm Inspection Training in Spanish language. For more information, contact Jorge Olivo at ph.: 959777605 or Gavy Leiva at ph.: 945-586-452, or 989-392-788; web-site www.ekoprimusperu.com, email: ekoprimus@gmail.com; jorge_olivoal@hotmail.com.

Tampa, Florida – April 8-12. Basic Crop and Processing Inspection Training

IOIA will sponsor Basic Organic Crop and Processing Inspection Training at the Bethany Center in Lutz, near Tampa. Crop and Processing courses will run concurrently. Each basic course includes 4 days of instruction including a field trip to a certified organic operation, plus 1/2 day for testing. For more information, contact the IOIA office. Info and application forms are posted at <http://www.ioia.net/>.

New York - Fall 2013. Basic Organic Crop, Livestock and Processing Inspection Training IOIA and NOFA-NY will cosponsor Basic Organic Crop, Livestock, Processing Inspection Trainings and Advanced Inspector Training in the Binghamton area.

Other Trainings Under Development: 300-level Webinars in Grower Group Inspection and Organic Maple Syrup Inspection will be offered in the first quarter of 2013. Basic Crop/Livestock Inspection Trainings are tentatively planned for early September 2013 in Colorado.

Notes, from page 1

of Chicago, who spoke at our annual meeting in Rio Rico, AZ, is entitled, *“Potential of Urban Agriculture to Improve Nutrition & Environment”* and the other paper submitted by me, on behalf of IOIA, is entitled, *“Organic Land Management Improves Soil Stewardship and Human Nutrition.”*

On October 22 I addressed the American Society of Agricultural Consultants’ annual meeting with an assigned title, *“Organics thru the Eyes of an Organic Inspector.”* This well-received, hour-long talk was requested as a result of my surprising boycott of last year’s ASAC meeting, since Patricia & I “always attend” due to my prior presidency. So, I was given the opportunity to provide an antidote to last year’s “GMO-inspired talk” to an audience of “big agriculture” and GMO-oriented consultants. It was fun to tell them of your exciting world as organic inspectors thru my particularly-colored lenses.

The second week in November, I twice spoke to groups of organic or “would-be organic” farmers & NRCS staff. In KS the topic was *“Basics of Organic Inspection”* and in MN it was, *“Organic Matter Matters: Help Build It, Using Cover Crops.”*

While in MN I saw a T-shirt with the following message:



And now that the above-mentioned abstracts have been accepted, I need to further research the substantive data alluded to in the titles, where obviously the benefits of organically-feeding the soil, so it can feed the plants that in turn can provide nutritionally-dense food for people.

Have you noticed the new IOIA website is up & running, thanks to Diane Cooner? Have you realized

that IOIA now has a very capable office manager, Joe Whalen, who also is working diligently to bring IOIA into the 21st century world of social media? Did you see the IOIA position paper related to one of our inspectors being sued by a producer due to a regulatory glitch? Have you noticed how hard the board of directors worked on your behalf this year? Are you aware that IOIA is listed as a cosponsor of the amicus brief, in support of the non-GMO position? If not, you will want to be at the AGM in Asilomar, CA, on Saturday, March 23, to discuss and find out more about your association at work! We are very fortunate to have conscientious, hard-working Margaret at the helm of our organization. I chat enough with Margaret along the way to realize that it is amazing how she gets it all done. She was in Minnesota two weeks for the livestock and processing trainings, as assistant trainer and the fill-in and behind-the-scenes person that assured everything ran smoothly, including extra field trips. While there she was able to also juggle the Australian, Canadian, and Korean training balls “up in the air” as timely planning/pre-planning was needed on those.

Then she came home for only five days before taking off for a very successful Canadian meeting. From Canada she and her trusted chauffeur husband, Bob, got her home for five hours of sleep in her own bed before heading off to the U.S. Extension Service eOrganic brainstorming session in Portland. We are honored that Margaret was invited to participate in that prestigious group’s discussions, and while there she also worked on the last details of the BOD meeting notes and communicating with Korea about their US training/field trip.

In light of the earlier “Age of Enforcement” presentation by Mark Bradley, you may have already noticed that NOP has put more “teeth” into the program with increased un-



I “ran across” this picture recently.

announced inspections and sample taking. Miles McEvoy has agreed to present the keynote address for our AGM in Asilomar. Block out time to attend both the AGM and the trainings March 21-25.

Residue, from page 1

accessible by webinar delivery. The training will be approximately 4-6 hours, with half of the time devoted to how to take samples and preserve their integrity and the other half to interpreting and responding to results. As the training is developed, details will be available on the IOIA website.

Previously, IOIA has provided similar training in 2003 in collaboration with Primuslabs in the USA and Envirotest Labs in Canada, and again in 2010 with Primuslabs in the US. Nate Lewis of WSDA provided training for the IOIA/PCO Advanced Training in April of this year and was one of the highest-rated IOIA advanced training rated speakers ever. Kate Newkirk of Maine has spoken twice on the topic and assisted Nate in PA.

This 200-level IOIA training is being developed with the encouragement of certifiers and the National Organic Program. It is geared for working inspectors and reviewers who have already taken basic training and have some inspection experience. Additional training specific to the individual labs will likely be done by labs or certifiers, or in combination. Each lab has specific protocols and sampling must be done according to the lab receiving the sample.

Notes from the ED

By Margaret Scoles

On the Road Again

Last issue, as always, seems so long ago. The newsletter was poised to send to the printer as I headed back on August 27 from the court hearing of *Rosberg v. Lunquist*. My chauffeur husband stopped in a parking lot for a car-based conference call with the Board of Directors to report on the happenings of the day in Lincoln.

Next morning, we stopped in another parking lot for a visit with Miles McEvoy about the same issue. I arrived back into the office less than an hour before our new Office Manager arrived. From then on, things just kept speeding up as we moved into the typical fall training season. I seemed to be paying for my extra-long period at home between April to August with what felt like two straight months of travel. This training season was anything but typical, though, beginning with that road trip to Lincoln.

In mid-September, I attended Expo East in Baltimore, starting with the OTA dinner to wish IOIA member **Zea Sonnabend** well as she received the OTA Leadership award. At the show, I focused on all things international, meeting with **Andre Leu**, IFOAM President; attending the IFOAM meeting; and discussing the Organic Leadership Course coming up in March in Florida. I managed to miss seeing friend **Senator Jon Tester** of Montana (the only farmer in the Senate, and a certified organic farmer) who was at the show for the OTA-sponsored Town Meeting. The September BOD conference call happened while I was in Baltimore. Without a booth, there was time for a great lunch in the harbor with member **Maarten Samsom**, who made the trip from VT for a day. **IOIA is grateful to OMRI for including me in their booth.** A few short weeks later, I spent almost two weeks at the Minnesota trainings, was home a few days to finish preparing for webinar training

with **Stanley Edwards** and **Lars Crail** of NOP for NASAA Certified Organic in Australia two days later. Next, a few days later to the **Organic Connections Conference** in Saskatchewan, then the eOrganic Strategic Planning Meeting (watch for full article next issue!), a few days home, and finally the most interesting training event of the year, the road-trip training across Montana with BOD member and trainer **Isidor Yu** and the group from Korea's NAQS. When I returned a few days before Thanksgiving, there was much to be thankful for. Although it seemed like a lot of travel, I am in awe of the members I hear from who are sometimes home less than a week out of a month, who are sometimes gone for six straight weeks, who do hundreds of inspections each year. It keeps me humble.

As I end this year, I'm grateful for members who continue to support and believe in our goals; the support staff that keeps IOIA afloat with an often-absent captain: and a very dedicated Board of Directors. In 2001, IOIA implemented term limits in our bylaws to ensure turn-over and opportunity for more members to serve. Since then, 11 years ago, not one Board member has served a full six years. That is one indication of the dedication and work it takes to contribute as a Board member. **If you think it might be your time to contribute, please contact Chris Kidwell**, Nominations Committee Chair. For sure, we will not find it difficult to look back and find things to write about in the upcoming 2012 Annual Report. A new logo, a new website, a full-time Office Manager position—just a few of the good steps we've taken to a stronger professional organization. We are planning a **spectacular AGM** at Asilomar. **I hope to see you there.** And don't forget to update your Membership Directory entry and renew your dues!

Best wishes for peace, health, happiness, and abundance in the New Year.

IOIA Website Gets New Design

Funding to redesign IOIA's website was approved by the IOIA Board of Directors in the spring of 2012. The design is based on core elements of our new logo, completed earlier this year. It features four key areas of activity, as described by the BOD Retreat in 2011:

- Membership Organization
- Training Institute
- Inspector Accreditation, and
- IOIA and the Organic Sector

The new site is designed to better serve both our members and the visitors who are seeking us on the web. It is cleaner, brighter and easier to navigate. The framework for the site includes a search function so new viewers can find what they need, quickly. The frequently used Membership Directory, Training Schedule, and Inspector Log-In remain easy to find and accessible from the home page. For the first time, bios and photos of our trainers are included to showcase their capacity and the depth of IOIA's field of knowledge.

A special thanks goes to Diane Cooner, IOIA's website manager, for the infinite number of details and design options she waded through to make this work and look beautiful. Also, thanks go to Silke Fuchshofen, Board Liaison to the project; Jonda Crosby, Training Services Director, for her energy in stepping up to initiate and support this project; and to all of the other IOIA staff that contributed and reviewed the developing site.

We welcome your feedback. We are still in the process of updating the Resource links, so if you don't find what you want right away, please be patient and try again in a few weeks. Check it out at www.ioia.net!

Informational Memo

Re: IOIA Position and Activities regarding Paul A. Rosberg v. Everett Lunquist et al.

November 1, 2012

From: Margaret Scoles, Executive Director, on behalf of the IOIA Board of Directors

To: Colleagues in the Organic Sector

This communication reports on events that led to a libel lawsuit between a certified organic operator and an IOIA inspector member, Everett Lunquist, and on IOIA's actions and ongoing activities related to the suit.

IOIA believes the far-reaching impact of this lawsuit could seriously undermine organic integrity. We seek support within the organic community to bring about the changes necessary to prevent similar suits in the future.

The Rosberg v. Lunquist lawsuit came about as a result of a written complaint to the NOP in 2008 by Everett Lunquist regarding a certified operator, Paul Rosberg, both residents of Nebraska.

Lunquist requested that the complaint be kept anonymous. The NOP investigated the complaint and subsequently revoked Rosberg's organic certification in 2011 for a period of five years. The NOP has confirmed in writing that the revocation of Rosberg's organic certification resulted from the NOP's independent investigation conducted after receipt of information from Lunquist.

Rosberg appealed the revocation in December 2011 and contacted NOP Appeals for information about the revocation. NOP Appeals inadvertently released the identity of Lunquist to Rosberg. In February 2012, Rosberg filed a libel lawsuit against Lunquist. Lunquist obtained legal counsel to defend the lawsuit. Among the actions the NOP took was to send a declaration to Lunquist's attorneys attesting to the validity of Lunquist's complaint.

At this time, the case is still open and in litigation.

At the very earliest stages of the case IOIA communicated with the NOP verbally and in writing, asking for a number of specific actions to mitigate the impact on both Lunquist and the organic sector. These included a request that the NOP office provide a public statement that Lunquist's complaint should have been held confidential and that the NOP cooperate with Lunquist's legal counsel indemnifying him for the reasonable costs of defending the suit.

In addition we asked the NOP to develop and provide specific and clear written guidance for its staff regarding handling of complaints and to make public the nature of all remedial actions it has taken. IOIA also asked the NOP to change procedural requirements, through rulemaking or by seeking statutory authority, if necessary, requiring the courts to consider complaints against inspectors, certifiers, and whistleblowers with respect to denial of certification or other conduct within the purview of NOP only if the complainant first utilizes an administrative investigation process within the NOP.

In response to our requests, the NOP office has confirmed that it is their practice to keep confidential the identity of complainants, that the release of Lunquist's identity was inconsistent with this practice, and that they acknowledge and regret the error. The NOP's communications with IOIA have also stated that the NOP is taking steps to prevent such releases in the future and that more details about these steps will be reported in upcoming Accredited Certifying Agent trainings.



Everett Lunquist and Margaret Scoles, August 2012
Photo courtesy of The Cornucopia Institute

IOIA supports these as important and appropriate steps. IOIA believes that the NOP has cooperated appropriately with Lunquist's legal counsel by providing the declaration attesting to the validity of his complaint. In response to IOIA's request that the NOP indemnify Lunquist for the reasonable costs of defending the lawsuit filed by Rosberg, the NOP has stated that they are unable to reimburse Lunquist for legal expenses.

And finally, the NOP informed IOIA it is not legally empowered to support complainants or to require that administrative processes be exhausted before the courts are involved. According to the NOP, both would require legislative action and approval in the form of statutory changes. IOIA is now investigating options for legislative action through counsel and elected officials. IOIA believes the organic community can enable such change and we will continue to work toward this end. IOIA also seeks partners in this effort.

Organic integrity relies on the ability of individuals to register complaints without fear of reprisal whether in litigation or attacks on the complainant's character. A "chilling effect" from the threat of disclosure and retaliation would make it much less likely that other inspectors will make complaints to the NOP to report suspected fraud, misconduct or other actions that undermine organic integrity.

The NOP's investigation confirmed that Lunquist's complaint was justified and the NOP revoked the challenged certification. The fact that an operation's organic certification was revoked by the NOP due in part to an anonymous complaint underscores the critical importance of preserving confidentiality and confidence to support continued use of the complaint process.

Individuals wishing to support Everett Lunquist or to access more information about the case are encouraged to do so by contacting him directly at www.lunquistlegalfund.org.

Individuals and organizations interested in joining IOIA to seek a statutory change are invited to contact Margaret Scoles, Executive Director of IOIA, or members of IOIA's Board of Directors at www.ioia.net.

IOIA is the professional organization of organic inspectors and offers training and networking world-wide for crop, livestock, and processing inspectors.

Note: A hearing on Lunquist's motion for summary judgment in *Rosberg v. Lunquist* has been scheduled January 29, 2013 at 1:30 pm at the courthouse in Lincoln, Nebraska. In separate litigation, Rosberg has been federally indicted and is scheduled for trial in Omaha, NE on January 28. At this time, it is unclear whether Rosberg will be able to appear the following day in Lincoln.

On December 9, Lunquist reported in an update on the case, "We have submitted our brief in support of summary judgment to the court. The plaintiff has until late December to submit an opposing brief and then we have another short period of time to file our reply brief in turn." Also, "Separately, we received the USDA/NOP's response to yet another inquiry of ours directed to them -- about making it right, passing the hat for us in Washington DC and similar and received yet another negative response."

Plan to Attend the 2013 IOIA Annual Meeting at Asilomar, California!

Asilomar State Beach and Conference Grounds on the Monterey Peninsula, known as the peninsula's "Refuge by the Sea," is the location. The state park is located on 107 acres of breathtakingly gorgeous and ecologically diverse beachfront land, state beach and conference grounds, all within the quaint and scenic town of Pacific Grove, California. Asilomar is celebrated for its restored dune ecosystem and architectural significance, with cozy, historic structures designed by renowned architect Julia Morgan between 1913 and 1928. Asilomar offers the simple comforts of cozy cottages and rustic lodges - and an unforgettable escape from the demands of everyday life.

Airports to fly to are Monterey (closest) or San Jose (shuttle available). Shared lodging, three meals/day, and park fees will cost about \$130/day per person. IOIA members must book through the IOIA room block, and rooming accommodations must be reserved 60 days in advance. Spouses, companions, or other family members are welcome, but members should contact IOIA if they are planning to bring extra people, as park fees apply for each person. Also, if companions will eat meals on-site, call IOIA to discuss meal rates. Forms for booking your reservation will be posted on the IOIA website by January 1. For more information about the venue: <http://www.visitasilomar.com>.

Associated training events include Residue Sampling Training on March 21; Advanced Training with a focus on processing on March 22; Annual Meeting with keynote by Miles McEvoy, National Organic Program, and lunch provided free to all inspector members on March 23; Advanced Training with a focus on livestock on March 24; and field trip options in the surrounding area on March 25. Participants can select 1 or 2 days of advanced training. The added sessions on Residue Sampling and the field trips are open to all, with or without registering for the advanced training. A session on "Technology Tools for Organic Inspectors" is being developed for the afternoon of March 24. The idea for this session was pulled from discussion on the IOIA Forum. Application forms and a draft agenda will be available on the IOIA website.

The IOIA Board of Directors will meet on March 25-26. If you are interested in being nominated for the Board of Directors, please contact Chris Kidwell, Chair of the Nomination Committee, at 530.628.4560 (Home); or 530.739.3929 (Cell) or by email: christopher.kidwell@gmail.com before January 15. Board nominations close January 23.

Sustainable-agriculture question? Text an expert

The popular "Ask an Ag Expert" feature on ATTRA's website now includes a texting option. Just text a question to askanag@ncat.org, and you'll get a reply via your phone from the National Center for Appropriate Technology's (NCAT) staff of sustainable-agriculture experts.

ATTRA covers a wide range of topics, including reducing pesticide use on cropland, promoting food safety in sustainable production systems, reducing farm energy use and costs, enriching soils with the use of cover crops, and providing technical assistance in the growing areas of local farmers markets and urban gardening.

And the new texting option isn't the first nod to smart phones: earlier this year, ATTRA created a smart-phone and tablet-friendly "Mobile View" for its website to make the site easier to navigate on smaller screens.

Check out all of what ATTRA has to offer at www.attra.ncat.org.

Organic Food Safety Webinar Launches IOIA Training Institute's 300-level Series

By Jonda Crosby

On November 27 with the airing of **Organic Food Safety**, a webinar presented by Dr. Joe Montecalvo, IOIA ushered in a new era for the Training Institute's web-based offerings.

IOIA has been offering webinar trainings since 2010, but with increasing demand for web-based training from our membership and collaborators we now have developed a full continuing education series of webinars. Our intention is to offer organic webinars designed for inspectors and reviewers each month in 2013.

Topics for the 100-level webinars for the first quarter will include Crop, Livestock, and Processing Standards (Canadian and US). Topics for the 200-level series will include Residue Sampling, Pasture Rule, Natural Resources Assessment, and others. In addition to Food Safety, the 300 series will include Maple Syrup Inspection, Organic Winery Inspection, and Grower Group Inspection. The list will be expanded as demand and interest generates. The webinars will be developed and presented by IOIA Trainers and other highly skilled organic professionals and educators. Presentations will be repeated on an as needed basis.

As a first in the 300-series, the "Organic Food Safety" webinar presented by Dr. Joe Montecalvo was well received by a full class on November 27 and will serve as a model for future webinars. The Organic Food Safety webinar evaluation comments included the following, *"I appreciate the IOIA trainings. They are highly professional and very helpful in keeping up with the issues and updates online. It is much more economical and practical for us to attend online trainings*

than to travel for hundreds or even thousands of miles. Well done!"

The webinar presenter Dr. Joe Montecalvo, a Food Scientist and experienced organic inspector, is Professor Emeritus at California State Polytechnic University of San Luis Obispo, California. Dr. Montecalvo has been active in organic food since 1994 and has worked as a technical consultant for Oregon Tilth Certified Organic, California Certified Organic Farmers and Quality Assurance International. He is a founding member of OMRI's Technical Advisory and Process Review committees and was appointed by the National Organic Standards Board to the Chlorine Task Force.

IOIA's Organic Food Safety webinar focused on the integration of sanitation, pest management and the Code of Federal Regulations Part 21 for the assessment of NOP compliance within the framework of food safety programs. Dr. Montecalvo noted:

"Presently, food safety is the number one priority of the US food industry as the industry has become more complex due to globalization of our food supply. This webinar course, in an easy to understand format, focuses on the integration of GAP, GMP's sanitation, pest management and HACCP, collectively functioning to reduce risk exposure to food borne pathogens. Additionally, NOP compliance and assessment is integrated within risk exposure reduction operations providing the course attendee a sound basis of how FDA and NOP compliance can be integrated."

This course will be repeated in the new year. Others using the same framework, educational rigor and professionalism are listed in IOIA's Training Schedule and on our newly revamped website.

The following story broke the same day that IOIA launched its Organic Food Safety Webinar:

FDA Suspends Operations at New Mexico Peanut Butter Plant Linked to Salmonella

The Food and Drug Administration suspended the registration of Sunland Inc., which is the largest organic peanut butter processor in the US, on November 26, 2012. FDA officials found salmonella in numerous locations in Sunland's processing plant after 41 people in 20 states, most of them children, were sickened by peanut butter manufactured at the Portales, N.M., plant and sold at the Trader Joe's grocery chain. The company had planned to reopen its peanut processing facility on November 27 after voluntarily shutting down earlier this fall. The FDA gained the new authority to suspend companies' registrations in a food safety law signed by President Barack Obama in early 2011, and this is the first time the agency has used it. The ability to shut down the company's operations is a step forward in an FDA effort to stem a growing number of widespread outbreaks like the salmonella illnesses linked to the peanut butter, said Michael Taylor, the FDA's deputy commissioner for foods. Before the food safety law was enacted, the FDA would have had to go to court to suspend a company's registration. "We would have had to go to court and build a case," Taylor said, stressing that the burden will now be on the company to prove it is safe. Besides organic peanut butter, Sunland also produces many non-organic products. The company recalled hundreds of organic and non-organic nut butters and nuts manufactured since 2010 after Trader Joe's Valencia Creamy Peanut Butter was linked to the salmonella illnesses in September. In addition to Trader Joe's, Sunland sold hundreds of different peanut products to [see Sunland, p 22]

IFOAM offers Organic Leadership Course in North America

Applications due by January 1, 2013

The North American Organic Leadership Course from the International Federation of Organic Agriculture Movements (IFOAM) starts in March, and offers up to 25 participants a chance to deepen their knowledge of the organic sector and hone leadership skills that will lead to a more sustainable future.



Konrad Hauptfleisch, IFOAM Academy Manager, will lead the course along with eminent North American leaders who will provide insights into their areas of specialization. The curriculum will offer participants in-depth examination of the organic sector. This opportunity to develop skills could be used for organizational development, professional project management, and forging strategic alliances to strengthen the organic sector as a whole. In particular, the course will cover:

- **Understanding the Organic World:** Look at the fundamentals of the organic sector in depth.
- **Institutional Management:** Develop modern, effective leadership skills and strategies that are consistent with the ethics of the organic sector.
- **Communication:** Learn up-to-date communication skills and strategies to make your work more effective.
- **Organic Value Chain:** Understand all facets of the organic value chain to drive Organic Agriculture development.



Katherine DiMatteo, Managing Partner and Senior Associate at Wolf, DiMatteo + Associates and previous president of IFOAM, will serve as the course liaison in North America. She said, “The Organic Leadership Course is an unprecedented opportunity for individuals to enhance or gain skills to lead the organic sector in its pursuit of a sustainable future.”

Organic Leadership Course participants attend all residential events, commit at least one day per month to online learning, complete readings, prepare a report and presentations, and develop an action plan for a project they will start after the course concludes.

To apply, submit a statement of motivation, a letter of support from the participant’s employer and the completed application form, available at www.ifoam.org/academy, to academy@ifoam.org no later than January 1, 2013.

Top applicants will be interviewed via Skype in January 2013. The course begins in March and consists of 10 web-based seminars and two full-time residential sessions. The first residential session is March 20-29, 2013 in Tampa, Florida. Course fees of \$4500 cover residential housing and food, online seminars, and course materials. Some funding may be available for participants who show the greatest need and commitment.

A participant in the 2012 Organic Leadership Course in Asia, Dr. Thomas Abraham, professor at the Sam Higginbottom Institute of Agriculture, Technology and Sciences, said, “The Organic Leadership Course is an excellent experience. Achieving a much-needed perspective on ‘leadership for a cause’ was indeed worthwhile!”

The Organic Leadership Conference has promotional support from International Organic Inspectors Association, California Certified Organic Farmers, Organic Trade Association and The Organic Summit.

For more information about IFOAM’s Organic Leadership Course, contact Katherine DiMatteo, kdimatteo@organicspecialists.com; 413-624-5569.

SECTOR NEWS**CCOF/OTCO Merger Fails**

In the summer of 2012, a proposed merger between Oregon Tilth and California Certified Organic Farmers (CCOF) proved controversial and was met with significant opposition from both membership bodies, including OTCO's founders and longterm members of CCOF. On Saturday, September 29, at Oregon Tilth's membership meeting in Portland, Oregon, a proposal to rename Oregon Tilth as CCOF Tilth Foundation, revise bylaws, and transfer ownership of the certification program, was presented to the membership. On October 3, 2012, Moss Adams LLP, the independent CPA firm hired to perform the voting procedure and ballot count, released the verified voting results. While a majority of members (61%) voted in favor of the proposal, it failed to achieve the two-thirds vote necessary for passage. From Wikipedia

Calliquid Owner Sentenced for Fraud

Peter Townsley was sentenced November 7 to a year in prison, 1,000 hours of community service related to organic farming and fined \$125,000. He was president of Gonzales-based California Liquid Fertilizer, which sold several products, including Biolizer XN, a fertilizer that grossed over \$6.5 million from 2000 through 2006 and was marketed as an organic product—even though he changed the formula to include synthetic components, in violation of the National Organic Program rules for organic farming. When Townsley first applied to the Organic Materials Review Institute for approval of Biolizer XN in 1998, the fertilizer was made of fish, fish by-products, feathermeal and water—all allowable under the federal organic rules. By 2000, however, he started adding ammonium chloride and then ammonium sulfate, both of which are prohibited ingredients OMRI. “By cheating and deceiving his organic farming customers, Townsley took

advantage of [consumers'] trust and undermined the integrity of an entire industry,” federal attorney Melinda Haag said in a statement.

The crime initially came to the attention of the California Department of Food and Agriculture through a whistle-blower employed at California Liquid Fertilizers.

The crime [spurred tougher organic rules at OMRI](#), which, following Townsley's 2010 indictment, decided to start inspecting high-nitrogen fertilizers twice annually, rather than rely on manufacturers' statements about their composition.

Montereycountyweekly.com

Second fertilizer fraud case results in jail sentence

A second federal investigation of organic fertilizer fraud in California has resulted in a sentence of six years in prison and a \$9 million judgment against Kenneth Nelson, Jr., 59, of Bakersfield, CA. According to the case, Nelson defrauded organic farmers and distributors between 2003 and 2009 through his company Port Organic Products by manufacturing and selling fertilizers that were falsely represented as organic products permitted for use in organic agriculture.

2011 Certified Organic Production Survey Out

This detailed report analyzes acreage, production, and sales data for a variety of certified organic crop and livestock commodities.

For example, the survey found that while 81 percent of their sales come from products that go to wholesale markets and become available to shoppers through their local supermarkets, almost a third of all certified growers sell their products directly to consumers.

USDA contacted all certified organic operations in the U.S. for data.

2011 Certified Organic Production Survey [<http://r20.rs6.net/tn.jsp?e=001H->

D3iPkHrao0O1skaMTf-jyM-5SNHNp-pCt1YUwwaTPaFmZgbRczdlmjElptSCft-MeVKOV6F7vchllaxi4OMhuU3G4x-WxAPdSmlld4S0GaFz5Mm-54sU3cqcwH-Q25CN3mNQE4nRLd3O-QS5Sxw7Ze0ZdNXpM4GcCNCNN_DTj7O-JUy1-Q1EVbZKZNldhNOj_IK5KJKyZd4fo-duSc4hwsqBeuWpvyZ5S9gff1

OMRI Introduces New Seal

The Organic Materials Review Institute (OMRI), the leading reviewer of input products for organic use, announced in early October that it is offering an updated seal to help usher in a new era for input review. The new OMRI seal features a refined look to attract consumers in new markets, and descriptive wording to help the public easily understand its significance.

The OMRI seal has long been a trusted mark among organic certifiers, retailers and consumers in the U.S. Now, OMRI is poised to become an equally trusted brand globally, with a Canada review program planned for early 2013. Streamlined procedures have helped to grow the *OMRI Products List* to over 2500 products, while the organization continues to keep integrity at the heart of organics. New international services will utilize OMRI's robust quality system and established procedures to help create consistency in review of inputs worldwide.

**Korean regulatory news for processed food**

The Korea Food & Drug Administration (KFDA) on Nov. 13 published its draft revision of Labeling Standards for Food, including extending current organic labeling standards for processed food until Dec. 31, 2013. KFDA made its decision to extend the current organic labeling standards based on a request from Korea's Ministry of Food, Agriculture, Forestry & Fisheries (MIFAFF). Under Korea's new act governing organic production, oversight of organic processed products is merged into the MIFAFF regulation. The new act also establishes the possibility of

equivalence with other countries for processed products beginning in 2014. The KFDA extension allows imports of organic processed products to continue to be covered until the possible implementation of equivalency agreements.

New Guidelines in Mexico

Mexico has just published its guidelines for organic products. The Organic Trade Assn is mobilizing its Mexico Task Force to analyze the new regulation and draft preliminary comments on the guidelines to send to SENASICA (Mexican FDA).

NOP Awards Contracts for Technical Reports

The National Organic Program (NOP) has announced that it has made contract awards to three organizations, who will produce Technical Reports for substances under evaluation for fiscal years 2013 through 2017. The three contractors are:

- * ICF International
- * Organic Materials Review Institute (OMRI)
- * Pesticide Research Institute (PRI)

These three contractors will compete with each other for individual Technical Report projects over the next five years. This approach will allow for the selection of the best team for each project based on technical approach and capability; management approach, project staffing, and quality assurance; past performance; and price.

Busy Fall Quarter for NOP

In addition to some important materials dates, NOP published a number of notices, rules, and responses this fall. In short:

Synthetic methionine: A final rule that extends the allowance for synthetic methionine in organic poultry production. Previously set to expire Oct. 1, the rule allows poultry producers to continue to use synthetic

methionine at reduced levels. Effective on Oct. 2, organic operators will be able to continue to use synthetic methionine at the following maximum levels: two pounds per ton of feed for laying and broiler chickens; three pounds per ton of feed for turkeys and all other poultry. The reduced rates reflect the recommendation made by the National Organic Standards Board to allow synthetic methionine at levels that meet basic maintenance requirements while urging the organic poultry industry to continue to find commercially sufficient yet allowable natural methionine sources.

Sodium nitrate: NOP has issued a notice regarding the use of sodium nitrate (also known as Chilean nitrate) in organic crop production. A natural substance, sodium nitrate is allowed unless specifically prohibited in the USDA organic regulations. The regulations currently state that sodium nitrate can only be used to provide 20 percent or less of a crop's total nitrogen requirement. The material and the restriction expired on Oct. 21. "After the current restriction expires, NOP expects continued compliance based on other sections of the USDA organic regulations. On or after Oct. 21, operations using sodium nitrate must still: 1) maintain or improve the natural resources of the operation, including soil and water quality; and 2) comply with crop nutrient and soil fertility requirements. A proposed rule regarding the use of sodium nitrate is forthcoming."

Pesticide Residue Testing: NOP published a Final Rule on Periodic Residue Testing on Nov. 9 – see article page 1.

Drought Relief - Organic Ruminant Producers: As of October 31, USDA had designated 2,190 U.S. counties as primary natural disaster areas and 386 counties as contiguous disaster areas. While these conditions affect all farms in these counties,

organic ruminant livestock operations--unless their pasture has access to irrigation--may not be able to meet the organic pasture requirements in the USDA organic regulations. USDA issued Temporary Variances for the 2012 grazing season only.

2012 Temporary Variances [http://r20.rs6.net/tn.jsp?e=001Oab16AbNn-jBRoIS4SG5kfnLsTwveG1Lfrme_rAxZ6m-JwESM_4edLjJw2rYKAD_hhwYoUEA2g-BO2W9gK-z3SVF94u6_g6585ivg9YQikZG5-V8ahHoiPzDv_XE9To3M9NasvbjXqYmlq2k-bemLAWZscBebPoVPqkYD2IYbv6m-spl22WhD-716YdWXymUu4jT9-vcEkPtYA=]

USDA Drought Relief Efforts + List of Affected Counties [http://r20.rs6.net/tn.jsp?e=001Oab16AbNnjB-3B7c-g2fZSozQS0U_ltnKMHYCGBkOok-cbDmK5MIACFJea06NqrjFfGrjn4R5ITMS-Sx5n2eSGjcOJ-BA9sOxR-38hakhwbaw-gRKNsBV22dVcYmHJ4KLz_ayvlb97Tpu-suugHq-FZGjAoNuF_r30R977F3wXBjel-nCzmGm3X7oQd-tytTGeBrfTaHpLeRqH8f-ZeE38oj6hsCRNFapfZ9hBcUo9OhbT3-4=]

NOP responds to May 2012 NOSB

recommendations: The recommendations included renewal of six material listings scheduled to expire Nov. 3, 2012, transmission of a letter to Secretary Vilsack regarding the establishment of a GMO ad-hoc NOSB sub-committee, and development of material review guidance to material review organizations. View NOP's full response at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STEL-PRDC5100672>

Reminders - Important NOP dates:

- Yeast for human consumption products must be organic if commercially available after October 21.
- Hops must be organic, effective Jan 1, 2013.

Sept. 12, Instructions added to Program Handbook

- NOP 2609 - Unannounced Inspections
 - NOP 2612 Penalty Matrix
- [see **NOP**, p 12]

NOP, from page 11

- Policy Memo (PM) 12.1 Aquatic plants and their products can be certified.
- Policy Memo (PM) 12.2 Transition period for 'certified organic by ***' statement on processed foods.

Sept. 27 Interim Rule - Sunset Review

Allowance for Vitamins and Minerals continued after Oct 21, will continue to clarify Nutrients, especially relevant to infant formulas.

October 12 Labeling Fact Sheet Updated: clarifies labeling of textiles.**Certifying Agents' Corrective Action Reports:**

USDA officials conduct an on-site assessment of accredited certifying agents about once every two and a half years. This multi-day assessment includes on-farm witness inspections and thorough documentation reviews. Throughout this process, USDA auditors identify any non-compliances. The NOP then reviews the non-compliances and requests corrective actions from the certifying agent.

NOP has posted each certifying agent's most recent corrective action report along with its current accreditation certificate. Lists of NOP-Accredited Certifying Agents [http://r20.rs6.net/tn.jsp?e=001zK1FrH9HMSaH-Ly-DXeixLq7CzSB4bli4xPwwoS LHMQ9L-RUXKlvhbmcs55ASrJphuOfJOWZT-p3r7fVMNsojCeOE5SmElut4im-4r4apn-AmkAVRILOJjpyxUI_-7Be22Sxq]

Organic Integrity Quarterly

The Organic Integrity Quarterly summarizes the NOP's recent activities and status updates. View at [http://r20.rs6.net/tn.jsp?e=001H78vLd-wMHFGRO97INXOYmtzM-E3vh2bjh-qdEvl1Gq-zEv5RIPhJ_-ulEiU5NbCYfPNs-Jx_P3rHI5n4FRrNos_OBIdbF6WXBozxGX-t6uuBeZMn4KkiY4eRRV3zbLQ-clln0H9JPK-wg-vEgIMm2o3K8hcnYlJeTikzTz-LVHnX-1HwPlpPqTzau5g==]

NOP Releases New Fact Sheet Describing Oversight, Labeling, and Trade of Organic Wine

[http://r20.rs6.net/tn.jsp?e=0019Bczy-jsUejszlcRg6f7h80OdcdbiuCCcWwyyx-zXpIZXPE5uIHAOEDAZMCOSMp0n1Eux-Sl3ALo6WzqIShvVWA9Ln6m3Na5EOuN-hGlksq9IlvCa810yBxSc_cy6FWFNDKcvniB-WmOUy6q8TVz3nTkTQOhTnP_f6DUeHts-JvZfWZ_Qhp0XgvNh0nw==]

NOSB October Meeting

The National Organic Standards Board (NOSB) held its public meeting October 15-18, 2012, in Providence, Rhode Island. The final recommendations from the Providence meeting will be posted in the near future at www.ams.usda.gov/NOSBMeetings.

IOIA was not represented and we did not comment on any of the recommendations. The board came down hard on materials decisions, rejecting all of the infant formula nutrients that were petitioned. They did vote 'yes' on biodegradable plastic mulch. Next meeting will be in April in Portland. One of the most interesting votes was to add Rotenone to 205.602 (prohibited naturals) effective Jan 1 2016. Rotenone is already banned in the US for crops for sale, but apparently it is still used in some Latin American countries. Since it is not prohibited by the NOP, crops raised with it applied as an input in other countries could still be certified. **Note**, reminder that none of these decisions actually changes the list until the NOP proposes rules and final rules are posted. Another interesting topic to watch is what will happen with the working group on GMO vaccines. The next meeting will be the last for Chair, Barry Flamm. New officers were elected as follows: Robert (Mac) Stone, Chair (note, this is to my knowledge the first time we've had an IOIA member as Chair of the NOSB); John Foster, Vice-Chair (and past IOIA BOD member); and C. Reuben Walker, Secretary.

Other Petitioned Substances. The NOSB responded to several petitions to amend the National List.

L-Methionine passed for recommended allowance in 'made with' infant formula made with soy-based protein, as did **Biodegradable Mulch Film** (Allow in organic crop production with restrictions).

Inerts in Pesticides. The NOSB recommended a procedure for reviewing all EPA List 4 and 3 inerts used in organic-approved pesticide formulations.

Discussion Documents. NOSB subcommittees published discussion documents with request for public comments:

Omnivore Diets. The USDA organic regulations currently prohibit feeding mammalian or poultry slaughter by-products to mammals or poultry. The discussion document outlines some of the pros (e.g., potential reduction in use of synthetic methionine in organic poultry) and cons (e.g., consumer perception) of amending the regulations to allow omnivore diets.

Other Ingredients. In November 2011, NOP requested that the NOSB clarify which "other ingredients" contained within handling materials on the National List are allowed. The discussion document outlines several approaches to meeting the NOP's request.

Percent Organic. Certifiers verify the percentage of organic content in multi-ingredient organic products, ensuring they meet all criteria for the specific labeling category. Certifiers were asked for information on how they make this determination, which challenges they face, and how this process could be clarified to increase consistency.

Biodiversity. In May 2009, the NOSB recommended addressing biodiversity in organic systems, which would affect materials review and organic system plans. The discussion document summarized progress to date and asked for feedback on other potential ways to conserve biodiversity.

GMOs + Seed Purity. The use of genetically modified organisms (GMOs) is prohibited in the production and handling of organic products, including seeds. The discussion document requests comments on seed purity.

CANADIAN NEWS

Coming to the Guelph Organic Conference?

The longest running organic show in Canada is scheduled in Guelph January 31-Feb 3. IOIA is a cosponsor and will have a trade show booth. If you are an IOIA member and are interested in volunteering at the booth or in meeting with other inspectors, please contact the IOIA office or Bill Barkley, Canadian Committee Chair. IOIA will sponsor an informal meeting at the University Centre pub on Feb. 1, just before the banquet begins. Our goal is to get as many IOIA members as possible to sit together at the banquet. Bring an inspection story, challenge, or concern for a good discussion! For information and workshop descriptions, <http://www.guelphorganicconf.ca/>

COG/IOIA Training

Canadian Organic Growers and IOIA will cosponsor basic crop inspection training in Ontario March 4-8. See page 3 for more details.

Organic Week a Success

Canadian OTA and Canadian Organic Growers (COG) were pleased to see Organic Week come to fruition Sept. 22-29 with hundreds of events from farmers' markets and farm tours to high-end chef-featured menus offered across the country to celebrate the organic sector.

The week kicked off at CHFA East with Member of Parliament Olivia Chow helping to cut the all-organic cake. Activities included the publication of a special *Globe and Mail* section on organic, as well as official proclamations by the provinces of British Columbia and Manitoba marking Sept. 22-29 as Organic Week.

Their social media approach surged, with their Facebook page reaching more than 2,800 followers and the total 'reach' growing to over 165,000 viewers.

Organic Week also marked the 50th anniversary of the publication of Rachel Carson's groundbreaking book *Silent Spring*. COTA and COG hosted a panel discussion in Toronto on Rachel Carson's legacy.

Farewell for Michel Saumur

Michel Saumur, the National Manager of the Canada Organic Office, has retired after leading the organic project since November 2004.

Saumur has been in the public service for 26 years in positions that included Chief of Imports for Processed and Fresh Fruits and Vegetables Programs for the Canadian Food Inspection Agency, and the Agriculture Canada National Program Auditor for Processed Products Establishment Inspection Program.

COTA has worked with Saumur since his first days on the organic file. We thank him for listening to the sector's needs and thoughts on how the Canada Organic Regime should be structured. He has been a good friend to the sector, and will be greatly missed. We wish him all the best in retirement, with much more time to enjoy his hobby farm and hockey.

www.ota.com

Kelly Monaghan, OTC Chair, Steps Down

After serving a three-year term as Chair of the Canadian General Standards Board Technical Committee on Organic Agriculture, Monaghan has stepped down. She continues to serve as a voting member of the committee, representing IOIA on the committee. Thank you, Kelly!

IOIA's Jonda Crosby to speak in Guelph on Feb 1

IOIA's Training Services Director, Jonda Crosby, will present what's happening with organic extension below the 49th parallel for "Canada Organic Extension – Discovering Organic Networks/What is the Way Forward?" Becky Lipton of Going Organic Alberta will facilitate a workshop panel made up of nationally focused/regionally based participants, starting with highlights of the COEN Strategic Plan. This seminar continues the work of multiple organic development groups across Canada but specifically, highlighting some of the work of COEN – The Canadian Organic Extension Network, a national meeting which was launched in Banff, Alberta, in the summer of 2010. The workshop focus will be the state of the sector, in terms of organic extension offered and being delivered across Canada. Certified growers will

be present to put forth the 'extension needs' with the goal of reaching some practical conclusion and strategies. The goal is to show how a network can serve Canadian organic farms to address their crop improvement needs. Crosby's background includes extension experience at Cornell and Pennsylvania State universities. She will speak primarily on eOrganic, the organic community of practice within the US Extension Service.

Organic Connections Conference, Regina, SK Nov 2-3

IOIA sponsored a booth at the 5th biennial Organic Connections conference and trade show at the event's new location in Regina. The previous four conferences were held in Saskatoon. Billed as western Canada's largest organic trade show and conference, the theme for 2012 was "A Vision for the Future". Margaret Scoles represented IOIA at the event and staffed the trade show booth, promoting upcoming Canadian Organic Standards webinars and the basic crop course in Ontario; networking with IOIA members; and visiting with certification agencies. She was especially pleased to visit with some of the founding members of IOIA. "It is been a long time since I had the opportunity to visit with old friends like Gary Smith, Mark Gimby, Byron Hamm, and Dwayne Smith. At the same time I had the opportunity to visit with many current IOIA inspectors members such as Denis Brodner and Dag Falck, and connect with many certifier members." The conference featured practical agronomic sessions and an impressive roster of speakers including Dr. Frederick Kirschenmann, who painted a sobering portrait of our current agriculture and food system along with a vision for a different one; Dr. Donald Huber, who spoke on the dangers and damage caused by glyphosate; Rob Avis, engineer from Calgary, who gave an inspirational talk on permaculture, a regenerative agriculture; Dr. Jill Clapperton, who delved into the intricacies of the soil food web and the importance of minimizing tillage; Matthew Holmes of Canada Organic Trade Association; and Arjan Stevens, VP of Sales and Marketing for Nature's Path.

IOIA/OCIA Crop Inspection Training in Farmington, Minnesota

By Sharon Lindquist, trainee

We arrived as strangers Sunday night and left the following Friday as friends. We met at the Mt. Olivet Retreat in Farmington, Minnesota for a week of basic IOIA organic inspector training from all parts of the United States and Taiwan. Training began on Monday, October 15, 2012 and ended that following Friday. We started out as strangers as diverse as the organic crops we will inspect one day; to leave with a deep sense of community, knowledge, and a commitment to the integrity of an organic food system with an eye toward good land and environmental stewardship.

We were exposed to a tremendous amount of information by our

master instructors Garry Lean and Margaret Scoles and encouraged to engage with, analyze, and discuss concepts with our ever changing group members. We were encouraged to work with members of the group, exposing us to different opinions and background scenarios from different parts of the United States. Our late night study group activities encouraged us to get to know and rely on each other. Sometimes, comments in class made us all laugh, some activities overwhelmed us and challenged us beyond our present state of knowledge and helped us understand the responsibilities of the title of inspector.

Minnesota in October is a riot of fall colors, smells, and fine feather friends that entertained us during our delicious communal meals. After exhausting long days in the classroom it was very exciting to culminate the week with mock inspection field trips to various organic operations in the surrounding area. These organic operators must be thanked for letting us tramp around their farms asking for and getting information about their farms; letting us practice our newly learned skills. All in all, this training was very rewarding for me personally and I look forward to acquiring a mentor and doing my first inspection in the coming year and perhaps seeing some of my new friends from training once again.

IOIA/OCIA Processing Training, Farmington MN Oct 2012

by Luis Brenes

What a wide diversity of backgrounds merged in Farmington MN this Fall! From staff reviewers to contracted inspectors, from state organic programs to retail food stores, from grain processors to tea makers, from universities to farms, all came together for lively discussions and interaction at the Mt. Olivet Retreat Center.

Stanley Edwards (UT), Margaret Scoles (MT) and Luis Brenes (Costa Rica) were the trainers of the largest processing inspection training that IOIA has had in nearly a decade, exceeding the number of participants of the crop inspection held one week before in the same location. Wendy Paulsen came into our help to assist as group leader.



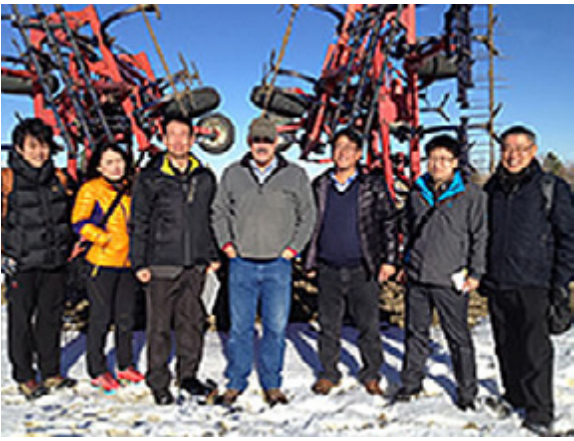
Hands - on inspection experience was possible due to the generous cooperation of Cameron's Coffee, Grain Millers and Cut Fruit Express. MCIA, OCIA, and MOSA all assisted with confirming field trip hosts. As most participants had already previous experience as crop inspectors, as certification reviewers, or as food processors, the training provided an excellent opportunity for sharing knowledge and asking 300 level questions for which the trainers will usually reply: "Do you want the short or the long answer?", or "Good question for a certifier's training but this is about inspecting", or even "Let us leave that question for beer time....". Don't really know if all questions were finally addressed in this alcohol-free facility though.... So, we are all looking for an advanced training to keep on our good discussions and mutual learning. In the meantime, talk to you in the IOIA Forum!

As most participants had already previous experience as crop inspectors, as certification reviewers, or as food processors, the training provided an excellent opportunity for sharing knowledge and asking 300 level questions for which the trainers will usually reply: "Do you want the short or the long answer?", or "Good question for a certifier's training but this is about inspecting", or even "Let us leave that question for beer time....". Don't really know if all questions were finally addressed in this alcohol-free facility though.... So, we are all looking for an advanced training to keep on our good discussions and mutual learning. In the meantime, talk to you in the IOIA Forum!

IOIA joins forces with the MT Organic Assn to provide training for NAQS of Korea

The training was ambitious, innovative, and the first of its kind.

The idea came from IOIA Board Member and Trainer Isidor Yu. National Agricultural Products Quality Management Service (NAQS) had approached him about IOIA training to help them gain breadth of understanding of the application and enforcement of the NOP on farms in the US. They were interested in investigating and learning about advanced control systems in other countries. They wanted to send a team of six regional NAQS organic representatives to see organic operations in the US. They wanted to bring Isidor as a translator. IOIA accepted. With the help of growers and processors in



Daryl Lassila and the group with his large scale grain equipment.

the Montana Organic Association (MOA), the itinerary was planned. The event would start with a day of classroom training, followed by 3.5 days to tour organic farms, livestock operations, and processing plants. Training plans were hampered by an untimely snowstorm which dumped nearly a foot of snow and ended most of the vegetable operations while the NAQS group was literally in the air traveling to Montana. They arrived late on Nov 11 into the Billings Airport to deep winter. But the snow and cold did not dampen the enthusiasm with which the group traveled more than 1000 miles, chauffeured by Executive Director Margaret Scoles. She says, "I had to drive, no choice. There was no room for another driver. We had 8 people and 8 suitcases in a 4-wheel-drive Suburban." Isidor Yu translated between Korean and English for five straight days, translated the course binder, and assisted Scoles with the on-site training at each host. By the end of the week, most of the snow had melted. After the classroom day in Billings, the group visited the Good Earth Market for market research and a presentation by local vegetable/egg producers from Danly Farms. Then the road trip began. An hour later, they had steak sandwiches in Big Timber with their host of the B Bar Ranch, Wes, to prepare for an afternoon of learning about grass-fed, pasture-raised organic beef and irrigated hay. Then on to Bozeman, where the group did a little market research at the Community Cooperative and spent a full next day touring first the Amaltheia Organic Dairy goat cheese plant, then C5 Organics (grass-fed beef/hay/grain) with Brian Goldhahn, an impromptu tour of Thirteen Mile Lamb & Wool squeezed in to see how organic wool is processed, and finally back to see the goats milked. IOIA supporting member and apprentice inspector Nate Powell-Palm of Bozeman joined the group for most of the day and assisted. The evening drive ended at Helena, Montana's state capital. Next morning the group was back on the road for a day in the Great Falls area, where they visited Montana Milling Inc, a grain processor, and Timeless Seeds in Ulm. Timeless specializes in heirloom and unusual varieties of pulses, including many types of lentils. Daryl and Linda Lassila's farm, which produces grains and pulses on about 1400 acres using green manure crops, hosted another impromptu tour.



Kim Jeong Han and Wes Henthorne, manager of the B Bar Land & Livestock, Big Timber, with one of their two herds of Ancient White Park cattle in the background.

Kim Jeong Han and Wes Henthorne, manager of the B Bar Land & Livestock, Big Timber, with one of their two herds of Ancient White Park cattle in the background.



An Byeong Sik and Becky Weed, of Thirteen Mile Lamb & Wool. Becky and her husband David Tyler graciously gave an impromptu tour of their on-farm wool processing operation.

The final day was spent visiting the MT Department of Agriculture, plus a quick tour of the state's Capitol and State Museum, and ended with more market research at the Real Food Market, Montana's first certified organic retail store. The training officially ended mid-afternoon and the return trek started.

A one-day side trip was added to tour the north side of [see NAQS, p 22]



Grain grower Daryl Lassila introduced the group to lentils, spelt, and triticale.



At the MT Dept of Ag offices, the group met with State Director Ron de Yong, State Organic Certification Program Director Georgana Webster, and other administrators and trade representatives.

Social Media: A Pilot Project for IOIA

By Joe Whalen

After careful deliberation, the IOIA Board of Directors voted in September to authorize a pilot project in social media. The project, launched in mid-October, dovetails a recent freshening of the IOIA web site and is designed to evaluate the value of rapid, interactive, and convenient engagement with members and affiliates using new media tools such as Twitter, Facebook, Google+, YouTube, Blogger, Wikipedia, and others.

"We 'graybeards' aren't always excited about adopting the onslaught of new technologies. I dragged my feet when Diane Cooner asked to do a Facebook page for IOIA. But it didn't take me long when I started learning about social media to see how many applications would help us keep in better touch with our members, the wider community, and those we'd like to see become members. We train hundreds of potential new inspectors each year. We can change the way we talk and listen to each other to attract and keep more of those as IOIA members, especially those without gray hair!"
-Margaret Scoles, ED

It's all about the conversation.

Social media is a faster, more responsive, and lower-cost way for organizations like the IOIA to exchange ideas, images, files, and video across a broad category of media tools using web-enabled devices like smartphones, tablets, and PCs. The Board recognizes that organizations like the IOIA are more useful when they're more actively involved in conversations with members, affiliates, supporters and others that can influence decision-making. The widespread adoption of social media is driving rapid change in the devices we use and the way we relate. At a time when the organic community finds itself increasingly at the center of the food

and sustainability conversation, the IOIA stands to benefit from engaging in broader, deeper, and more timely engagement with stakeholders.

Is social media a good fit for IOIA members?

If you're one of the over 1 billion of smartphone, tablet or PC active users currently subscribed to Facebook then you may already understand its value within your circle of friends or contacts. What may be less clear is how an organization like the IOIA can directly benefit from social interactivity, which is the focus of the pilot study. While the study won't be concluded until spring, there are strong early indicators of useful outcomes that include the robust development of the IOIA community, more responsive membership services, and leveraged use of IOIA resources.

The organic inspection community is information driven and so is the fruit of its labor. You could argue that the most critical mission of the IOIA is to distribute high quality information in a timely and engaging way to and from its membership. Traditional media moves in one direction only, usually through a rigid hierarchy. Naturally, the outcome is often bottlenecked communications, outdated information, and stakeholder neglect, despite the most honorable intentions of the organization. On the other hand, the coordinated use of social media could widen the stream of timely, accurate information and open the structure of the IOIA so that its operations are in full alignment with its mission.

What you can expect?

By the time that your Spring newsletter is delivered to your mailbox, you may have been enlisted by IOIA staff

to participate in one or more social media-related conversations, frameworks, or events. At the very least, your Board of Directors and the IOIA staff should have a more complete understanding of whether social media tools offer real potential to advance the mission of the IOIA, which

new media applications best fit the current and projected IOIA environment, and how to wisely integrate social media planning with overall strategy.

Meet Joe Whalen

ED Margaret Scoles tells this story: "When IOIA was looking for an



Office Manager last summer, someone suggested that I visit with Joe Whalen. But he wasn't looking for an Office Manager job, and soon afterwards Gina Vineyard was hired to fill that position. Joe was starting a Social Media company called Fandango Media Works. He was more interested in working with IOIA on Social Media. A long conversation indicated that he had the skills we needed to launch a modest but effective social media program, plus a sincere interest in what IOIA does. He visited twice with the BOD on conference calls and visited with office staff. He and IOIA struck an agreement for a pilot project. Kathy Bowers and I signed up for a webinar a training series on Social Media to learn about and we started learning as much as we could. Within about a month, IOIA needed an Office Manager again, when Gina decided to take a position at the local bank. Joe agreed to step into the position to help us out --sort of another 'pilot project'. We are both trying out the possibility of a permanent position. Meanwhile, Gina remains as interim bookkeeper, while we sort out permanent positions. "Joe is now working on Social Media as part of his work at IOIA. If you call the office, you are likely to meet Joe on the phone."

Resources

OFRR Report on Organic Farming – free download at:

<http://ofrr.org/news/organic-farming-health-prosperity-indeed>

Farmers' Legal Action Group (FLAG) just published the [Farmers' Guide to Organic Contracts](#). It's free to download.

USDA Streamlines Organic Resources

The USDA National Organic Program (NOP) launched an [Organic Literacy Initiative](#) in September. The initiative is designed to connect current and prospective organic farmers, ranchers, and processors with appropriate USDA resources. The main feature is the free 45-page USDA Organic Resource Guide (PDF) which describes USDA programs and provides contact information. There's also a 9-page brochure, *Is Organic an Option for Me?*

NOP is updating/simplifying other training and outreach materials to help farmers understand what the organic label means and how certification works. The NOP website has been streamlined to make it easier to find resources. There's also an [Organic 101 blog series](#) that explains different aspects of the certification process.

Sourcing Organic Seed Just Got Easier

By Kristina Hubbard, Organic Seed Alliance

Despite continued growth in the organic food industry, certified organic seed is used on a smaller percentage of organic farmland than one might think.

Organic Seed Alliance (OSA) conducted a nationwide analysis in 2010 and concluded that the organic sector is underserved in seed specifically adapted to organic systems, regional climates, and market niches. Our survey showed, for example, that only 19 percent of organic vegetable producers who responded use all organic seed. For organic varieties available, many farmers reported challenges with quantities.

There are a number of reasons why certified organic seed isn't planted to more acres. Among these reasons – which range from the organic rule's allowance of untreated conventional seed when an organic equivalent isn't available to a lack of public and private investments in organic seed – is a basic lack of data on organic seed availability and performance. This lack of information serves as a barrier to building the organic seed sector and supporting farmers' ability to consistently meet the National Organic Program's organic seed requirement. Fortunately, this barrier can be remedied through collaborative education, investments, and tools.

The tool at the top of the organic community's priority list has long been a new organic seed database. The National Organic Standards Board recommended establishing a database in 2005 and reiterated this priority again in 2008. This database was also one of the highest priority action items requested by participants at OSA's 2009 State of Organic Seed symposium.

Last year, OSA launched a working group to develop and implement a new organic seed database to meet this need – and with much success.

Organic Seed Finder, hosted and managed by the Association of Official Seed Certifying Agencies (AOSCA), was launched in October 2012, and serves as a free resource for farmers, certifiers, and other stakeholders looking to access reliable organic seed availability information. The database, found at www.organicseedfinder.org, provides a central place for seed companies of all sizes to list their organic varieties.

OSA believes the integrity of organic agriculture relies on a viable seed sector that responds to the diverse needs of organic farmers to ensure their success. When farmers find seed that is optimal for their farms, the entire organic food industry benefits.

Companies and organizations can showcase support for the organic seed industry by becoming a sponsor of this database. For more information, contact AOSCA at organicseedfinder@aosca.org. Seed companies interested in posting their organic varieties through an annual database membership should also contact AOSCA.



Converting Poultry Facilities to Organic Production

Most of the key control points are relatively straightforward to inspect, but the feed handling system often poses the greatest challenges
by Tony Fleming, Technical Editor

Managing an established organic poultry production operation is a largely turnkey affair that basically involves maintaining consistent documentation of the key parameters, such as feed and water sources, flock health, and outdoor access. On the other hand, hundreds of organic poultry operations now in existence worldwide utilize sites, structures, and supporting infrastructure that formerly housed or supported conventional flocks. In other words, these facilities have gone through a conversion process vetted by certification agents, with many more being likely to follow, assuming continued growth in demand for organic poultry products. The conversion process poses additional considerations for inspectors, above and beyond inspecting an established organic poultry operation.

Converting an existing conventional poultry production site to organic production is not inherently difficult—in fact, it is done on a regular basis by

some poultry producers who alternate back and forth between organic and conventional production in response to demand and buyer exigencies. But depending on the size, design and complexity of the facilities, it can pose certain compliance challenges whose evaluation requires inspectors to have a reasonable understanding of basic mechanical systems as well as somewhat nuanced judgment regarding “how much is enough” when it comes to cleaning, sanitizing, and other control points. This article highlights several key elements of the conversion process: house cleanout, house sanitation, water system, feed bin and handling system, pest management, and (in most cases), implementing some form of outdoor access where none existed previously. This process is simpler for broiler production than for layer houses, which invariably have more and more complicated mechanical systems in the form of nests and egg-handling infrastructure. Regardless of the type of operation, verifying the integrity of the feed handling system often poses the greatest difficulty for inspectors, whereas evaluating most of the other control points tends to be more straightforward. Note that the ongoing management of established organic poultry operations entails additional control points and aspects of recordkeeping not covered here.

Water System: Poultry must at all times have access to clean water that meets SDWA standards. If the water source is a private well, it should be tested at least annually for coliform and nitrate, with the lab reports kept on site. As for the water distribution system itself, some producers periodically run chlorine through the system to prevent bacterial buildup in lines and nipples. This is fine but the chlorine concentration in the water must always be at or below 4 ppm—the maximum level allowed under the SDWA. Any water treatments must be documented, including the date and time, the name and label of the sanitizer, and the concentration of the sanitizer and how it was determined (i.e., test strip, titration, metering device, etc). The operator can choose to keep a separate log for this purpose, or incorporate water system information into the flock health record, feed record, or some other related document.

Feed Bin(s) and Distribution System: When transitioning to organic, a thorough, well-documented cleanout of the entire feed handling system is essential. The bins themselves must be cleaned out completely so that no residue of conventional feed remains. This is usually done using a combination of compressed air, and soap and water. The bins are the easiest component to effectively clean

NOT your Grandma's chicken farm

The current application of organic standards to poultry production has led to a dichotomy. A growing number of small and medium-sized farms are adding small flocks of chickens or turkeys, both to meet customer demand for meat and eggs and to increase whole-farm biodiversity. Many such flocks are true “free range” birds—old-line heritage breeds that are well adapted to local environmental conditions and spend most of their time outdoors. These are usually the simplest operations to inspect because much of the labor is done by hand (or by the birds themselves, in the case of spreading litter) and the free-range nature of the operation obviates the need for elaborate mechanical systems and procedures to distribute feed and water, segregate organic eggs, remove litter, etc.

Despite the growing popularity of “backyard chickens” and small-scale local poultry operations, most organic poultry is produced by medium to large scale operations managed by vertically integrated poultry companies. The goal of these operations is uniformity and predictability, which means utilizing a variety of mechanical systems to manage feed, water, heat, light, litter, and other environmental conditions. In other words, they are factory farms without some of the harder edges of their conventional counterparts. The larger and more complicated mechanical systems associated with these operations have similarities to food processing operations and require additional attention from inspectors, especially when an operation is converting to organic production.

because they can be readily accessed and inspected by the operator via an access hatch.

The feed distribution system must also be manually cleaned out, but that alone is sometimes insufficient to remove all residues because some types of manifolds, distribution systems, and feeders are enclosed, hindering access to their inner workings. It is impossible to cover all of the potential designs here, but as one example, chain drives and small-diameter screw conveyors are the two main types of mechanisms used to distribute feed from the manifold (the box in the feed room) to feeders throughout the house, and each type presents its own challenges.

Chain drives use chains and gears to guide the feed along an open trough to the feeders. While these systems are open and readily accessible, the hundreds of individual chain links and small gears tend to be gummed up with residual feed, which is high in fat and sticks to surfaces. Beyond simply vacuuming out the trough, the operator typically needs to use wire brushes and compressed air to clean the chain drive mechanism effectively. A screw conveyor, in contrast, has one or more auger flights residing inside an enclosed sleeve that may be tens of feet long. The auger and sleeve are smooth and lack the recesses where residues tend to lodge in a chain drive mechanism, but they are hidden from direct inspection unless disassembled, which can be a cumbersome and time-consuming task. Other components that may be enclosed or

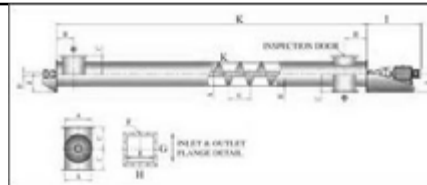
difficult to access for cleaning include the augers between the bin and the feed room, the manifold (distribution box) in the feed room(s), and certain types of feeders.

In short, a complete cleanout of the feed handling system for a typical poultry house is a major task that becomes increasingly difficult and time consuming the more components the system has. Therefore, a common practice is to perform a feed system purge using organic feed (or organic ground corn as a cheaper alternative) once the system has been manually cleaned out as much as possible. Typically up to several hundred pounds of organic product are run through the system from start to finish to flush out residues of conventional feed. The size and duration of the purge depend on the volume of the system: inspectors should always compare the volume of the purge to the volume of the system components being purged. Although determining what constitutes an adequate purge is sometimes as much an art as a science, a good rule of thumb is a minimum purge volume 50% larger than the combined volume of the components (chain drives, augers, feeders) that follow the manifold. This makes it more likely that the purged material reaches the more distant parts of the system. The purged product is then collected and disposed of as conventional feed or other non-organic application.

Feed distribution systems are often difficult to disassemble and remove, so the cleaning process is usually

done inside the poultry house with the components in place. The nature of the cleaning process tends to distribute particles and dust of old conventional feed all over the floor and other surfaces, which is why cleaning the feed system always precedes the removal of old litter and house sanitation. A feed system cleanout log is kept to document the entire process. The log must include the quantity and source of organic feed or grain that was purged, and what was done with it after the purge. It should also include a clear description of the manual cleaning methods used in each part of the system (or better yet, photographs of the results): ideally, the inspection will occur when the inspector can visually assess the results of the cleaning, but in my experience, such fortuitous timing was seldom the case. Once the system is cleaned and ready, the bin is typically labeled with an "Organic Feed" sign so that the feed delivery driver is clear on where to put the feed and to avoid errant conventional feed trucks from mistakenly filling the bin with conventional feed, which is more common than you might imagine in places with large numbers of poultry operations.

House Cleanout: Old bedding and litter from conventional flocks is typically removed from the facility before organic birds are introduced to avoid exposing the organic flock to prohibited substances (antibiotics, conventional feed, etc) that may be present in the old bedding. This typically is accomplished using a skid loader and [see **Conversion**, p 20]



Left—A typical chain drive. The gear-driven chain delivers feed through the open trough. Corners, gears and chain links tend to be places of significant residue buildup. The augers that move feed through a screw conveyor (center) have smooth surfaces less prone to build up, but they are enclosed inside a tight-fitting sleeve (right) that hinders cleaning and inspection.

Conversion, from page 19 brooms and is always done after the feed and water systems are cleaned and purged. The house cleanout process is always documented on a house cleanout log that gives the date(s) performed, the kind of preceding flock (i.e., conventional or organic), the materials used, how much litter was removed, and how it was disposed of (i.e., spread on field, removed by contract hauler, etc). The last item is of considerable relevance to the OSP viz 205.202 and 205.203c: poor poultry litter management practices are implicated in soil and groundwater degradation in several states, so inspectors need to be paying attention to litter management practices. Another nuance you may encounter involves the concept of “inoculation”: most operators like to leave some of the old litter in place, which exposes the incoming flock to very low levels of common poultry pathogens, thereby serving as a natural vaccine of sorts. There is much scientific and anecdotal evidence to support this practice, which is typically accomplished in an organic system by leaving a thin skiff at the base of the old litter buried beneath new, inedible bedding.

House Sanitizing: Once the old litter is removed, the house is commonly sanitized, i.e., sprayed down using some kind of sanitizing agent. This may also include washing down the walls with water to remove conventional feed dust and to effect general cleaning. For organic production, the preferred sanitizers are either chlorine based or peroxide based, both of which are allowed. Quaternary ammonium sanitizers are more problematic because they leave residues, and are rarely used to sanitize organic poultry facilities. In the normal course of events, several days to several weeks typically elapse before organic birds are introduced, thereby allowing the sanitizer to thoroughly dissipate. The

date(s) applied, name of sanitizer, and method of application are documented on the house cleanout log noted in the previous section. The operator should keep a label or MSDS on file for the sanitizing agent.

Bedding: Any natural substance may be used for bedding for organic poultry. Pine shavings and hardwood sawdust are the most widely used, but other common materials include straw, hay, cocoa and peanut hulls, etc. The most important consideration is whether the birds may consume the bedding (hay and straw might be interpreted this way by a certifier); if so, then the bedding itself should be certified organic, with the supplier’s organic certificate kept on file. This is generally not an issue for wood-based bedding. Note that shavings containing treated wood are prohibited. In any case, the house cleanout log should document the type, source, and quantity of bedding and the date it was applied, and a receipt from the bedding supplier should also be kept on file.

Pest Management: Organic standards generally do not allow the use of conventional pesticides and rodenticides inside barns and other places where the flock may come into contact with prohibited substances. Some certifiers make an allowance for the use of conventional rodent bait stations *outside* the house and outdoor access area, but in all cases, a hierarchy of pest management practices must be followed; i.e., the operator must be able to demonstrate an integrated pest management program. This is typically different from the more chemically-oriented pest control programs used in conventional operations, and is sometimes a source of noncompliances early in the organic program. Among other things, the inspector may find limited or no evidence of the required preventive measures that form the base of

the hierarchy (house maintenance, mowing, monitoring, etc.), as well as conventional pest control products (rodent baits, insecticidal fly jugs, etc) leftover inside the house from the previous flock. All pest management practices need to be spelled out in the OSP, along with a master list of pest management inputs. In addition, a pest management log must be kept at each site, detailing all practices and materials that were used, when they were used, and where. If exterior rodent bait stations are used, they cannot be used in an ongoing manner; instead, the use of bait is based on active monitoring and documentation of evidence of rodent activity. That means that the stations need to be numbered and mapped, and the monitoring results recorded on the pest management log.

Outdoor Access: Organic regulations do not prescribe any specific type or size of outdoor area that must be provided to poultry, nor the amount of time the flock must be outside; they simply indicate the flock must have “access to the outdoors” at all times unless certain detrimental conditions exist (see section 205.239.b). As a result, organic poultry sites range widely in how they address outdoor access. Some have large, netted pens that run alongside the entire length of the house and can accommodate virtually the entire flock at one time, while others have much smaller pens off the end of the house. Regardless of the type or size, however, the key consideration for converting a conventional poultry facility to organic is prior land use on the area proposed for outdoor access. Was the area recently carved out of a conventional field? Does it have an appropriate buffer? As with other forms of organic production, the prior 3-year history of the land on which the outdoor access is to be situated must be documented as being free of prohibited substances.

[see **Poultry**, p 22]

Board of Directors Meetings - Minutes Highlights

IOIA BOD Meeting August 8, 2012 – Conference Call

Board Members Present: Ib Hagsten, Hélène Bouvier, Eric Feutz, Silke Fuchshofen, Debra Bunn, Isidor Yu, Stuart McMillan, Jennie Clifford, Margaret Scoles (ED) **Chair:** Ib Hagsten, **Vice-Chair:** Hélène Bouvier, **Acting Note Taker:** Hélène Bouvier

Agenda Item #4: Report from the Chair. NOP will likely be releasing guidance for Witness Audit Inspections later this year. ACA program as we envision it for the future includes witness audits. IOIA discussed the Accreditation program and the qualifications for experienced inspectors to perform witness audits.

Agenda Item #5: Treasurer's Report - Eric Feutz We are on track, webinars are slow but picking up, legal expenses are higher than budgeted. Eric initiated discussion over "Agreed Upon Procedures" with a review of accounting practices. The RFP for Agreed Upon Procedures has not been sent out yet. We did not budget appropriately for an audit this year. If we are going to have an audit, we need to Budget for an Audit. There is a need to revise IOIA Policy to have more flexibility into the way it is worded. Eric proposed that we do RFP for Agreed upon Procedures this year, with a review of our accounting practices with the goal of outlining when an Audit may be needed. Once that is done, a decision on whether to have an audit or revise the current Audit Policy can be made. Hélène Bouvier move to accept financial report. Jennie Clifford second. All in Favour. Motion carried. Hélène Bouvier moved to accept recommendation of Treasurer's report to revise Audit Policy, follow Agreed upon Procedures, and annually review whether IOIA needs to budget and initiate the nature of a full financial audit. Debra Bunn second. All in Favour. Motion carried.

Agenda Item #6: IFOAM Leadership Academy and BioFach 2013 in Germany Jennie Clifford moved that we accept the invitation to be a partner in the IFOAM Leadership Academy as described in the ED report. All in Favour. Motion carried.

Agenda item #10: IOIA's Social Media Strategy – Joe Whalen, guest presenter At the 2012 BOD retreat the BOD set out the need for integrating social media into the social structure of the organization. Joe Whalen presented a 10 slide presentation, with BOD following via website and conference call.

Agenda item #12: Executive Director Report Jennie Clifford moved the BOD approve signing onto the amici brief against Monsanto. Eric Feutz second. All in favour. Motion carried.

At 9:44 p.m. EDT the regular meeting of the BOD was suspended to discuss confidential information regarding a matter pertaining to litigation. Meeting was resumed at 9:58 p.m. EDT.

IOIA BOD Special Meeting August 27, 2012 – Conference Call

BOD Members Present: Helene Bouvier, Debra Bunn, Jennie Clifford, Eric Feutz, Silke Fuchshofen, Isidor Yu, Stuart McMillan, Margaret Scoles (ED) **Absent:** Ib Hagsten **Acting Chair:** Helene Bouvier, **Note Taking:** Silke Fuchshofen Margaret updated the BOD on the activities at the court hearing in Lincoln, Nebraska earlier that day. Motion by Isidor to accept the recommendation of the BOD Subcommittee Motion that the BOD accept the recommendation in principle regarding a public statement of IOIA's position to express the same position as taken in a letter to the NOP. Final wording of motion to be approved at the next meeting. The Subcommittee and Margaret will draft the public statement. Motion carried.

IOIA BOD Meeting September 20, 2012 – Conference Call

Board Members Present: Ib Hagsten, Hélène Bouvier, Eric Feutz, Silke Fuchshofen, Isidor Yu, Stuart McMillan, Jennie Clifford, Margaret Scoles (ED). **Absent:** Deb Bunn **Chair:** Ib Hagsten, **Vice-Chair:** Hélène Bouvier, **Note Taking:** Silke Fuchshofen

Agenda Item #8: Setting of 2013 Membership Dues: Since last year the BOD decided to increase membership dues for inspectors by 15\$ in 2011 and 10\$ in 2012, the BOD decided to uphold that intention. Increases for certifiers and for individuals and supporting businesses were also discussed. Stuart makes a motion to increase inspector member dues by 10\$, certifier dues by 25\$, and individuals and supporting businesses by 10\$. Silke seconds. Isidor abstains. The motion carries.

Agenda Item #9: IOIA's Social Media Strategy: Joe Whalen, Fandango Media Works, was present for most of this discussion. Helene makes the motion to accept the Pilot Project Proposal from Joe Whalen. Stuart seconds. Motion carries.

Agenda Item #10: ED Report: Margaret is at Expo East in Baltimore for this call. IOIA was not awarded a nonprofit booth, but OMRI helped out with an extra name badge from their booth. She intends to go to all things international at this event. She met Andre Leu, President of IFOAM, at a presentation.

MOA to Hold 1st Organic Poultry Symposium

The Missouri Organic Association (MOA) will be hosting the 1st Organic Poultry Symposium on February 7 & 8, 2013 at the University Plaza Hotel, Springfield, Missouri. Registration is \$50 per day. This is a HUGE VALUE and IOIA encourages members to check out this event, organized by Sue Baird, Chairman of the Board of Directors of MOA, who is also an inspector and IOIA member. More info at: www.missouriorganic.org

Poultry, from page 20

Summary: The foregoing covers only the major control points involved in converting an existing poultry facility to organic production. Evaluating the conversion process, and especially the mechanical systems, is a lot like inspecting a food handling operation and requires the same subset of inspector skills. As with most things organic, appropriate record keeping is essential, and if not carefully thought out, can lead to an unwieldy morass of paperwork that the house personnel don't completely understand or consistently complete. Instead of having several different records, each documenting a separate part of the conversion process, some operators utilize a "poultry house transition form" (or similarly titled record) to document the management of all of these different control points on one form for each conversion event. Additional standards and recordkeeping apply to the ongoing organic management of the operation, as well as to the conversion process. For example, I haven't included treated wood, which has become a more complex topic since CCA was largely phased out as the dominant wood preservative in early 2004, and subsequently replaced by increasingly environmentally friendly alternatives.

Treated wood will be the subject of a future column.

Sunland, from page 8

Target, Safeway, Whole Foods and other large grocery chains. Many of the grocery stores repackaged Sunland products and sold them under their own names. After the outbreak linked to Sunland and to Trader Joe's, FDA inspectors found samples of salmonella in 28 different locations in the plant, in 13 nut butter samples and in one sample of raw peanuts. The agency also found improper handling of products, unclean equipment and uncovered trailers of peanuts that were exposed to rain and birds outside the facility.

The FDA said that over the past three years, the company shipped products even though portions of their lots, or daily production runs, tested positive for salmonella in internal tests. The agency also found that the internal tests failed to find salmonella when it was present. FDA inspectors found many of the same problems, including employees putting their bare fingers in empty jars before they were filled, open bags of ingredients, unclean equipment and many other violations, in a 2007 inspection. Similar issues were recorded by inspectors in 2009, 2010 and 2011, although government officials didn't take any action or release the results of those inspections until after the illnesses were discovered this year.

NAQS, from page 15

lowstone Park, where the group enjoyed spectacular scenery, hot springs, bison, elk, and other wildlife before returning a scenic route to Billings. One pleasant surprise for the group was finding good, authentic Korean food in Montana. For each photo, everyone said "kimchee!" instead of "cheese".

Postscript: *Scoles presented a slideshow of the photos gathered during the week at the 10th Anniversary Annual Meeting of the MT Organic Association on Nov 30 and presented a check for their cosponsorship of the field trips.*

GMO NEWS

U.S. closes antitrust investigation into seed industry

The U.S. Justice Department has closed a formal antitrust investigation into the U.S. seed industry, which is led by crop biotechnology giant Monsanto Co., without pursuing charges, the government reported on November 16.

The Justice Department had first demanded information from Monsanto in January 2010. The department had refused to identify the target of its investigation, but made economic concentration in agriculture a focus during the first half of President Barack Obama's first term.

The Justice Department had demanded information about Monsanto's business practices surrounding its Roundup Ready soybean. With Monsanto losing patent protection on its blockbuster Roundup Ready soybean in 2014, rival DuPont Co. had complained that Monsanto was trying to force seed companies to prematurely switch to the second-generation technology. *The Wall Street Journal on November 16, 2012, received via GMWatch.org.*

AC21 Seeks Crop Insurance Model for GMO Contamination

USDA's Advisory Committee on Biotechnology and 21st Century Agriculture (AC21) has released a [61-page report](#) featuring five recommendations aimed at a compromise between organic, conventional, and bioengineered agriculture, the most controversial of which is an insurance-based "compensation mechanism" that would come into play if economic losses were suffered by an organic crop from a GM or conventional crop.

The consensus report envisions crop coexistence in a nation with a diverse agricultural base built on organic, conventional and genetically engineered (GE) crops with farmers free to make their own choices about what to do with their land.

Reaction to the AC21 report split along predictable lines.

The American Farm Bureau Federation said it was pleased with AC21's report,

“to be used as guidance to enhance working relationships among farmers growing different types of crops, specifically biotech and non-biotech crops.”

The environmental group Food & Water Watch does not like the insurance-based compensation mechanism. The AC21 recommendations “completely miss the mark by putting forth an insurance compensation mechanism that would be the financial burden of contamination on organic and non-GE farmers, while letting the patent holding biotechnology companies that created this technology avoid their responsibility,” said Wenonah Hauter, F&WW executive director.

AC21’s recommendation calls for work on loss data and creation of one or more pilot programs to develop the compensation program. Options might exist for purchasing insurance to entering into joint coexistence agreements with neighbors.

About half the report includes additional comments of AC21 members who signed on to the report, but many still expressed reservations.

Laura L. Batcha, the Organic Trade Association’s policy chief, is disappointed there are no incentives for containment of GM crops recommended in the report.

Another AC21 member, Charles M. Benbrook, chief scientist at The Organic Center, said early on it was clear the only compensation method that would clear the committee was one based on the crop insurance model.

Angela M. Olsen, senior advisor and associated general counsel for DuPont and Company and its Pioneer Hi-Bred, endorsed the AC21 report, but not the recommendation calling for collecting data from seed companies.

The AC21 report was developed in response to the Secretary’s request that this diverse committee examine what types of compensation mechanisms, if any, would be appropriate to address economic losses to farmers caused by unintended presence of GMOs, as well

as how such mechanisms might work. The report also examines what steps should be taken by USDA to strengthen coexistence among different types of agricultural production systems.

The AC21 is a broad-based committee composed of 23 members from biotechnology industry, the organic food industry, farming communities, the seed industry, food manufacturers, State government, consumer and community development groups, the medical profession, and academic researchers. The committee met five times since mid-2011 to address the Secretary’s charge. The report was endorsed by 22 out of 23 AC21 members. *Food Safety News, 11/21/2012*

Feds Halt Refuge GE Planting, Orders Eradication of GE Plants

In a decision November 5, a federal court formally halted the planting of GE crops on all National Wildlife Refuges in the Southeastern US. The court also ordered steps to mitigate environmental damage from the previous illegal cultivation of GE crops. Read the November 5, 2012 court order [here](#)

GMO labeling efforts change course after California defeat

The failure on November 6 of a California ballot initiative that would have mandated labeling of genetically modified foods is not a death knell for those seeking nationwide labeling, U.S. labeling proponents said.

New state labeling initiatives are planned for Washington state and Oregon. Beyond that, the action now shifts to Washington, D.C. and efforts to force change at the U.S. Food and Drug Administration, which has primary regulatory oversight for food and food additives.

A citizen’s petition is pending with the agency demanding a re-examination of its policy against labeling of foods that contain genetically modified ingredients. More than one million people signed on, the most ever for a petition to the FDA, and backers say the effort has been aided by the

publicity surrounding the California initiative.

Filed by the “Just Label It” campaign in October 2011, the petition is the first step in a strategy that could lead to a federal lawsuit against the FDA, said Andrew Kimbrell, the lead attorney with the Center for Food Safety, who wrote the legal petition.

The CFS petition calls on the FDA to declare that molecular or genetic alterations are “material” changes relevant to consumers. The FDA’s current policy, set in 1992, holds that foods derived from genetically modified plants were substantially equivalent to those produced through conventional means.

“The combination of FDA’s failure to mandate pre-market safety testing and its permissive labeling policy has meant that silent changes to our food supply are tested on the public without their knowledge,” the petition alleges.

The California labeling measure failed in part after an onslaught of opposition led by Monsanto Co. Campaign finance reports show Monsanto and almost 80 food companies and biotechnology advocates, including PepsiCo, DuPont, and a number of multinational food and beverage companies whose subsidiaries make billions selling some of the most popular organic and “natural” brands, spent roughly \$46 million to turn back the California effort. They argued that GMO food products are proven safe, and labeling would add unnecessary costs and regulation.

“New biotech foods are appropriately tested for safety,” said Karen Batra, spokeswoman for the Biotechnology Industry Organization. “No crops are commercialized without USDA and FDA review.”

That position frustrates many in the scientific community, who say the industry and regulators are disregarding numerous studies showing harmful impacts from GMO crops.

In a letter published in October in the *Independent Science News*, more than 70 scientists, academic researchers and professors said that “corporate influence” was stifling research that finds negative implications connected with GMOs.

Reuters, November 7, 2012



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2013 Calendar

January 15 Accredited Certifiers Assn. Annual Meeting and NOP Certifier Training. DoubleTree Hotel, Orlando, FL

Jan 16 – 17 Accredited Certifiers Professional Development Training. DoubleTree Hotel, Orlando, FL
http://www.accreditedcertifiers.org/pdfs/ACA_Training_Flyer_Registration_2013.pdf

Jan 22 – 23 Sustainable Foods Summit, Ritz-Carlton San Francisco. <http://www.sustainablefoodssummit.com/>

Jan 23-26 33rd Annual Ecofarm Conference, Asilomar, Pacific Grove, CA. http://www.eco-farm.org/programs/efc/eco-farm_2013/

Jan 31 – February 3 32nd Annual Guelph Organic Conference & Expo (Expo Feb. 2-3 Only) <http://www.guelphorganicconf.ca/>

Feb 7 & 8 1st Organic Poultry Symposium, Springfield, Missouri. See page 22 for details. More info at: www.missouriorganic.org

February 7-9 Organicology. Hilton Downtown Portland, Oregon. Contact Oregon Tilth at 1-877-378-0690 or email organic@tilth.org Focus is on sustainability, farming and seed issues as well as a wide range of pertinent and timely topics including the impacts of climate change on agriculture and genetically engineered crops.

Feb 21 MOSES Organic University. La Crosse, WI. www.mosesorganic.org

Feb 21 – 23 MOSES 24th Annual Organic Farming Conference. LaCrosse WI. <http://www.mosesorganic.org/conference.html>

February 22-24 COABC Annual Conference, celebrating the 20th anniversary of COABC. Prestige Hotel in Vernon, BC. <http://www.certifiedorganic.bc.ca/>

March 4 - 8 Guelph, Ontario. Basic Crop Inspection Training. See page 3. For more info, contact Beth McMahon at COG. E-mail: beth@cog.ca Phone: 613-216-0741 Fax: 613-236-0743 www.cog.ca

March 20-29 Tampa, Florida. IFOAM Organic Leadership Course. *Applications due January 1, 2013* Info and ation at www.ifoam.org/academy

March 21 - 24 IOIA Advanced Training with Annual General Meeting on March 23. Asilomar, California –Advanced Training See IOIA website for more information.

April 8 – 11 NOSB meeting, Portland Oregon. <http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateJ&page=NOSBMeetings>

April 8-12 Lima, Peru. Basic Organic Farm Inspection Training in Spanish language. See page 3 for details.

April 8-12 Tampa, Florida. Basic Crop and Processing Inspection Training. See page 3 for details. Info and application forms are posted at <http://www.ioia.net/>.

April 30 – May 1 Washington, DC. OTA Policy Conference and Hill Visit Days. For info contact Angela Jagiello ajagiello@ota.com

Fall 2013 New York. Basic Organic Crop, Livestock and Processing Inspection Training IOIA and NOFA-NY will cosponsor Basic Organic Crop, Livestock, Processing Inspection Trainings and Advanced Inspector Training in the Binghamton area.

***For a complete listing of upcoming IOIA trainings,
please see page 3 of this issue***