



The Inspectors' Report

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NOTES FROM THE CHAIR

By Rick Martinez

Fast and furious is the speed of the inspector scribble on this year date as we slow down to impulsive power for this edition of the Inspector's Report. And you who know me, know that impulsive is my favorite operational mode. Must be that Latin blood.

But it seems like we are traveling at warp speed as plans for the next annual meeting and training are beginning to shape up. As it stands, we are planning to have both an advanced and beginning training. This should set the stage for many of us both new and experienced inspectors to chew the inspector fat (or texturized vegetable protein) together and share our collective experience as or as Chip would say our 'collective wisdom'. However some certifiers might term it differently. I look forward to sharing this time with my brother and sister inspectors more than any other event during the year. But I would like to state clearly, that I am willing to organize a boycott of the event if our leadership fails to provide us with our yearly dance blowout!!

I hope I can count on our membership to support me in this effort to re-institute this tradition which has provided an outlet for our years worth of fatigue and frustration, to express ourselves in a truly creative way.

We have many issues brewing which I'm sure will be covered in other articles of this newsletter.

(see Notes, page 3)

A BRAVE, NEW ORGANIC INSPECTION

By Jim Riddle

Genetically modified organisms (GMO's) are explicitly prohibited for use in organic production and processing systems by most certification agencies. IFOAM recently clarified its standards to prohibit the use of GMO's at all stages of the organic production system. We are still waiting on the USDA language on GMO's in the proposed U.S. rules.

Since GMO's are not allowed at the present time in certified organic production systems, and more and more genetically engineered products are finding their way to the market, what does this mean for the work of organic inspectors? How can we be assured the genetically engineered seeds, hormones, enzymes, yeasts, cultures, bacterium and food ingredients are not being used, either knowingly or inadvertently, on organic farms or at organic processing facilities? What should we be looking for to verify the absence of GMO's?

The first step is for organic inspectors to be informed about developments in the field of genetic engineering. What genetically engineered seeds and other products have already been approved for sale, and what products are awaiting approval? What agencies regulate these products? Who is tracking the release of GMO's, since the products are not required to be labeled as genetically engineered?

Jane Kissler of the Union of Concerned Scientists (UCS) recently informed me that the UCS publishes a list of commercialized genetically engineered agricultural products. The November, 1996, list shows 1 variety of genetically engineered canola, 3 corns, 3 cottons, 1 soybean, 1 squash, 5 tomatoes, 3 Bt's and 1 vaccine approved for sale, 3 canolas, 6 corns, 1 cotton, 1 papaya, 1 soybean, 1 squash, 1 Bt and 1 rhizobia bacteria are awaiting approval. The list also shows the name of the company, altered trait, purpose, sources of new genes, agency action, approval status and brand name of the products. A copy of the list can be obtained from UCS, 1616 P St. NW, Suite 510 Washington, DC 20036. (see Genetics, page 6)

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Plus IFOAM, Resources,
Bees and More...

In Brief...

1997 IOIA Directory Out in January

The IOIA staff is currently compiling the 1997 IOIA Membership Directory. All members should have received an update form in the recent mailing. If you have not already sent in your update, please do so as soon as possible. If you did not receive one, please contact the IOIA office.

Inspectors' Roundtable At Eco-Farm

IOIA will host an Inspectors' Roundtable on Friday, Jan. 24th, during the Ecological Farming Conference at Asilomar, CA. The roundtable, which will be held from 8:00 - 10:00 am, is open to all inspectors, certifiers and those interested in organic inspection.

The meeting will serve as an open forum to discuss issues of concern to organic inspectors, including inspection report formats, consultation vs inspection roles, contractor vs employee status and mechanisms for feedback and evaluation.

The meeting room location will be announced at the registration table. If you plan to attend the EcoFarm Conference, mark your calendar so you don't miss this interesting meeting.

More on Solvita...

Last month we reported here about the Solvita Soil Test. Apprentice Inspector Michael Ziegler wrote in to say "The tough dilemma of correct sampling technique from variously mixed compost materials can easily lead the Solvita test kit user to unstable results." Thanks for the note of caution!

[Endorsement of Solvita by IOIA was neither implied nor intended. - Ed.]

1997 Annual Meeting and Inspector Trainings Scheduled

The IOIA is pleased to announce that the 1997 Annual Membership Meeting will be held on Sunday, March 9, 1997, at the Sinsinawa Mound Center, Sinsinawa, Wisconsin. The annual meeting will be followed by two inspector training courses held concurrently at the same location.

Sinsinawa Mound Center (SMC) is a Catholic retreat center located at Sinsinawa, Wisconsin, near the Mississippi River valley. Operated by the Sinsinawa Dominicans, it consists of a beautiful and spacious conference center as well as a retirement center for Dominican nuns. The site is surrounded by 450 acres of woodland and farmland which sustains a 60-cow dairy and produces grains, fruits and vegetables without the use of chemical pesticides. Lodging is in single rooms with sinks. Shared bathrooms are located on each floor, with men and women on different floors. Sinsinawa, WI is located 10 miles east of Dubuque, Iowa, which is the location of the nearest airport.

The Annual Meeting is scheduled to begin at 1:00 pm. Although the agenda has not been formally set, Rick Martinez will give a Chair's Report, with reports from committee chairs and a financial report from 1996. We will also be reviewing a projected 1997 budget. Four IOIA Board of Directors and one Alternate will be elected. There will be some time set aside to discuss specific IOIA issues. If you have an issue you would like to discuss, please call Joyce to put it on the agenda. There is a \$15.00 registration fee for the Annual Meeting. If needed, Saturday night lodging and meals on Sunday are available. We hope to see as many of you as possible. It is a fun time to get together and share the progress of our organization.

ADVANCED ORGANIC INSPECTOR TRAINING, MONDAY-WEDNESDAY, MARCH 10-12, 1997

This course is open to experienced inspectors, and is designed to challenge and stimulate persons who are already conducting organic inspections. The primary focus of this training will be livestock inspection, although other topics will be covered as well. The cost for this course is \$420.00 (\$320.00 for IOIA members) and includes meals and lodging.

BASIC ORGANIC FARM/PROCESS INSPECTOR TRAINING, MONDAY-FRIDAY, MARCH 10-14

This course will provide attendees with a basic understanding of organic standards, the certification process, inspection techniques and report writing skills, and will include field trip inspections to organic farms and processing facilities. As always, the course will conclude with a written test. Attendance is limited to qualified applicants. The cost for this course is \$700.00 (\$600.00 for IOIA members) and includes meals and lodging.

IOIA Board of Directors

Rick Martinez	Chair
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TRAININGS, CONTINUED

In order to receive a Certificate of Completion, attendees must pass the written test with at least a 75% and receive at least a "Good" evaluation on the inspection reports written during the course. People auditing the course receive a Certificate of Attendance. Because the course runs concurrent with the Advanced Inspector Training, attendees have a unique opportunity to meet with a variety of experienced inspectors. This is a rigorous course, with morning, afternoon and evening sessions. The deadline for applying for either course is January 31, 1997.

Applicants must be an IOIA member by January 8, 1997 to receive a discount on registration fees. For more information about the IOIA events, contact Jim Riddle or Joyce Ford at the IOIA central office, Phone/fax: (507) 454-8310, Email: jriddle@luminet.net.

Other Trainings Update

These are the only IOIA inspector training courses currently scheduled other than the Organic Farm/Processor Inspector Training being offered Spring 1997, as distance education by Assiniboine Community College, Brandon, Manitoba, Canada. Contact the college at 1-800-862-6307 ext. 6679 or email <ceplis@adminnet.assiniboine.mb.ca>.

The course which had been planned for Costa Rica in November, 1996, was canceled due to some funding problems, and may be re-scheduled for the first half of 1997. A regional inspectors' training course is being developed for Asia. The course is currently proposed to be held in Sri Lanka in late June, 1997. As proposed, the organic inspectors' course would be held in conjunction with a course on inspecting for operations for fair trade and social justice standards.

The Northeast Organic Farming Association's (NOFA) Interstate Council has approached IOIA about coordinating a course in the Pennsylvania or New York area. Discussions will continue concerning this event.

Preliminary discussions have also been held with IOIA members Juan Ramon Vega Salas, Gerardo Medina Medina and other organic activists in Peru about organizing an IOIA course in Peru. Questions about organic inspector training courses should be directed to the IOIA office.

News Flash: Movement on USDA Rules

The Organic Trade Association reported in their November, 1996, newsletter that the rules for the National Organic Standards Program are in the final phase of being cleared by the USDA. Agreement between the Agriculture Marketing Service staff and the Office of General Counsel on all key sticking points has freed up the rules to move to the next (and final), stage of review, which is the Office of Management and Budget (OMB). OMB could take up to 90 days to complete the review. OTA members are being urged to press hard to have the time frame shortened.

The OTA also reported that the USDA does not intend to mail copies of the proposed rules to everyone on their mailing list. The rules will appear in the Federal Register. The rules will also be available on the Internet. Check the USDA's home page at: <<http://www.usda.gov/ams/tmdnop.htm>>.

As discussed in the Spring, 1996, Inspectors' Report, IOIA has formed an "NOP Response Task Force", composed of John Burns, Leon Kaplan, Chip Kraynyk, Marty Mesh and Jim Riddle. If you would like to have input into this review process to help formulate an official response from IOIA, please contact one of the task force members.

Notes, from page 1

Some of these issues have industry wide implications, others are more inspector oriented. Still no OFPA rules, the private seal use controversy, the implementation of the OCIA inspector review process, and the FISMIP grant just to name a few. All of this has given us plenty to work on.

Speaking of work, I would like to thank all of our members who have been carrying more than their share of the work load, and the other members of the board who sit through marathon three hour conference calls, especially Janine who has to put it all on paper (although her spell check needs help). Gary has been diligently working on our new innovative "Consumer outreach program".

John Burns together with Joyce has performed the tremendous task of computerizing our financial records. Steve Wisbaum has worked hard on the survey, while Chip and Phil have provided their usual (or unusual) never

ending support on most any issue as well as their diligent committee work with Accreditation and Membership. And last but not least, is the competent performance of our growing staff. As you probably know, Diane Cooner has been our official editor for the last year. Now, Julie Johnson has joined Jim and Joyce in holding down the fort at command central in beautiful downtown Winona. There are many others!

I urge you all to call me or other board members and make your voice heard. I hope to hear this voice in person at our gathering in Wisconsin in March (burr!!)

We are again planning to have a board retreat prior to the event and the attendance by some of you at last year's meetings was a pleasant and welcomed change. Also, the OCIA AGM is only an hour and a

half away. So plan ahead, bring your favorite issue and I hope to see you there. Oh, and don't forget to bring your dancing shoes!



OTA Elects New Board

The Organic Trade Association (OTA) membership elected Jennifer Grant, Tom Pavich, and Sara Starr to the OTA Board of Directors. Joining them will be Claris Lusk, who was appointed by the OTA Board.

Pavich, president and partner, Pavich Family Farms, Terra Bella, California, and Starr, president and founder, Starr Track Eureka, California, were incumbents in the close race. Grant, Owner/Operator of Harmony Whole Foods in Orangeville, Ontario, Canada, is new to the board, and brings the perspective of a retailer and has been working to promote organic products in Canada. Lusk, Vice-president and director of Communications, Alber's Organics, Kennett Square, Pennsylvania, has been involved in the organic food industry for almost 20 years in many different facets.

During the annual board meeting, OTA Board members elected officers, who assumed their duties November 15. Mark Retzloff replaced Joe Smillie as President. Retzloff, active in the organic and natural foods industry since 1969, is co-founder and vice-president of sales at Horizon Organic Dairy, Boulder, CO. For the past year, Retzloff has been OTA's Vice President-U.S., and he has been chair of OTA's Government Affairs Council for five years. OTA's new Vice-President-US will be Bu Nygrens, Purchasing Manager at Veritable Vegetable. Nygrens has been active on the retail standards committee of OTA. Bill Reynolds, Executive Director of the Canadian Natural Health Products Association, will continue in his role as OTA's Canadian Vice-President; Pavich will continue as OTA Treasurer, and Diane Bowen, Executive Director of California Certified Organic Farmers, will continue as OTA's Secretary.

OTA is the leading national trade association representing the organic products industry.

IOIA To Coordinate Forms Project

IOIA, in cooperation with the Organic Certifiers Caucus (OCC), has been awarded a contract from the Idaho Department of Agriculture to develop standardized certification and inspection forms for the organic industry. These forms can be used by certification agencies to insure a consistent certification process and help the USDA in the accreditation of certification agencies. Funding for this project is provided by the Federal-State Marketing Improvement Program, U.S.D.A., with IOIA and OCC providing matching funds.

Three additional projects are also included in this contract. First, IOIA plans to update their Inspection Manual published in 1994. Second, as part of their training program, IOIA is developing a Coordinators' Manual to organize consistent regional organic inspector trainings. The third project is development of an apprenticeship program to continue the training of individual inspectors after a basic training has been completed. The OCC is working with IOIA on 2 of the 4 projects. All projects are scheduled to be completed in one year.

For more information on any of these projects, please contact IOIA's central office at 507-454-8310.

Call For Regional Training Coordinators

By Joyce Ford

One of the projects funded by the FSMIP grant is development of criteria and a manual for IOIA training coordinators. Regional training coordinators (RTC's) are people designated by the IOIA Training Committee to organize regional training courses in cooperation with sponsoring groups. They are responsible for overseeing the training, insuring that the IOIA curriculum is followed and the regional

training criteria are met. A training manual will help the coordinator understand these responsibilities and follow the course curriculum. It will give examples of press releases, acceptance criteria, applications, course materials, agendas, field trip instructions, worksheets and exams, as well as a time line for accomplishing tasks. RTC's would negotiate their own fees with the sponsoring groups.

The Training Committee drafted a policy in the fall of 1996 in Baltimore on RTC criteria and responsibilities. For some time, I have been gathering examples of documents that we have used for IOIA trainings, so this project is already underway. It is planned to use the 1997 Basic Farm/Process Organic Inspector Training in Sinsinawa, WI, as a training ground for RTC's. People accepted as RTC's would be scheduled to moderate, lead discussions, be field trip group leaders, grade tests, handle problems, and otherwise facilitate the Basic training.

Criteria established for RTC's are:

1. A RTC must have been an inspector member of IOIA for at least two years.
2. A RTC must have attended at least two IOIA training courses.
3. A RTC must have assisted in at least one IOIA training course as an instructor, organizer or facilitator. (This Basic training would meet with requirement.)
4. RTC's are selected by the IOIA Training Committee from IOIA's approved RTC list.

So far, we really don't have a "list", but individuals having experience as RTC's include:

Jim Riddle	Gabriela Soto-Munoz
Rick Martinez	Robert Mack
Janine Gibson	Joyce Ford
Monique Scholz	Margaret Scoles

If you meet the above criteria and are interested in being a RTC, please call Joyce at the IOIA office.

New to the IOIA office - Julie Johnson

Hello! I'm Julie Johnson. I'm here to help Jim and Joyce with many of the repetitive jobs they've diligently fulfilled for years. My assistance will help free their time to organize and work with the FSMIP grant and other projects. Since you've never met me, I thought I'd tell you a little about myself.

I've been a neighbor to Jim and Joyce for about 15 years. I'm married and have three stepchildren. My husband is a stained glass artist and a carpenter. My stepchildren are now young adults and are in various stages of college and work. Like Jim and Joyce, we've built our own house and rely on alternative energy for our power sources. We're also organic gardeners.

I do have a background in organics and business. I managed our local Winona food coop for 10 years. I mastered a diverse array of duties in my tenure there. I was in charge of the entire inventory, staff, volunteers, financial forecasts and reports, newsletter production, and I had to answer to a membership and Board of Directors. I also served on the Blooming Prairie Warehouse Board for 2 years. It was interesting to watch the change in the industry from natural foods to organic foods. The consumer demand for and legitimization of organics was/is an explosion, as I am sure you're all aware.

Since I left the coop I've done a wide variety of work. I was a Production Manager in the warehouse of Great River Organic Milling and Maggie's Organic Cotton, which were located in Winona. I've also worked for Prairie Moon Nursery, a native seed and plant nursery. I actually started helping Joyce with IOIA



MEET JULIE JOHNSON!

mailings when their family was attending the Costa Rica training nearly two years ago. Also, last winter when Joyce was compiling the IOIA directory I proofread it for her and I've been helping her with office tasks ever since.

I'm interested in IOIA because of my commitment to organics and my commitment to maintaining a rural lifestyle. I've joined IOIA as a supporting member. I've accompanied Joyce on a few inspections and I'm planning to attend the basic training at Sinsinawa, WI.

I'll try to do well in the office and keep Jim and Joyce cheery. I look forward to working with all of you and I'll meet some of you in March at Sinsinawa. I love the Sinsinawa Mound facility. It will be an event to look forward to through our long winter here.

See you then!

Related Opportunities

MIXED ORGANIC FARM in transition seeks person to be responsible for 60 head hair Sheep and Goat operation and another 60 acres of apples and pears. Moving allowance available and remuneration commensurate with experience, good housing provided. Send resume to Sunnyside Farm, PO Box 478, Washington, VA 22747, or call 540-675-2627 for more info. Latest start date is March 1, 1997.

SMALL PRIVATE HIGH SCHOOL needs teacher/farm manager to apply science and other studies to farm, manage approximately 40 acres open land and 2 acre organic garden with CSA, restore soils, maintain equipment, work with faculty and students. Opportunities for innovative teaching, research, expanded farm. Small apartment, Salary & benefits negotiable. Send resume with references. Community School, PO Box B, South Tamworth, NH 03883 or email <bearcamp@ncia.net>

APPRENTICESHIP

Casey Farm, 2325 Boston Neck Rd. Saunderstown, RI 02874-3820
401-295-1030, email: nofari@ids.net
Contact: Polly Hutchison

Apprenticeships available from April 1 to October 31, 1997, with a five month minimum strongly encouraged. Housing and board and a small stipend available. The farm is 300 acres on Narragansett Bay, with 7 acres in certified organic crop production, plus hayfields, pastures and woodland. 135 member CSA, on-farm retail sales. We have two greenhouses in production, on-farm composting, cut flowers, herbs and strawberries.

Draft horses are used as well as a tractor. Ability to drive stick shift preferred, as is experience with animals or vegetable growing. The work week is 5 1/2 days. Farm is on busline to beach and city. Casey Farm is owned by the Society for the Preservation of New England Antiquities, and also does some educational programming.

Internships for college credit are possible.

Genetic, from page 1

D.C., 20036, ph: 202-332-0900, fax: 202-332-0905, email: jrissler@ucrusa.org.

The list from the UCS does not mention recombinant bovine somatotropin (known as rBST or rBGH). This is a genetically engineered hormone which is injected into dairy cows to increase milk production. It was approved by the FDA on November 5, 1993, and is marketed by Monsanto under the brand name Prosilac. What are some indicators that might show that a dairy producer is using rBST? A review of production records might show a 10-15% increase in milk output without a corresponding increase in the number of cows being milked. An increase in incidences of mastitis often accompany the use of rBST; herd health records should be analyzed for any upward trends in mastitis problems.

An analysis of herd health records in an rBST herd would show that cows are "burned out" after 1 to 3 years of production, and birthing and breeding problems may have increased. An organic herd, on the other hand, will often have cows in excess of 10 years old, and birthing and breeding problems are minimal. There may be swelling around the site of the injections. Of course, look for discarded syringes, boxes and/or labels in the medicine cabinet and around the barn. Since the product is delivered by courier, neighbors can be asked about frequent visits to the farm by United ParcelService (UPS) or Federal Express trucks, if suspicions exist. A complete review of all input receipts would then be in order.

The burden of proof for not using GMO's is on the producer, and the inspector verifies, through investigation and documentation, whether or not that is the case. That is why the inspector should always ask for information about the seeds used for all crops requested for certification.

As in the past, you need to be assured that they were untreated. Now, you must also be assured that they were not genetically engineered. Review the labels. Get copies of the labels if you are in any doubt about their status, and submit them with your report. The same is true for agricultural inputs, such as *Bacillus thuringiensis* (Bt). Some strains currently being sold to unsuspecting organic farmers, such as Mycogen's MVP brand, are genetically engineered. Get the label, or copy down all relevant information for your report!

When inspecting food processing operations, the status of minor ingredients and processing aids can be quite confusing. Enzymes, yeasts, cultures, bacterium, citric acid and minor food ingredients are all being produced using genetic engineering. To the best of my knowledge, no comprehensive list currently exists of these types of GMO's. The best course to perform due diligence is to obtain complete information on all ingredients and processing aids. For any product which could be the result of genetic engineering, request a signed statement from the ingredient supplier, stating, to the effect, that, "This product is not a genetically modified organism and was not produced using genetic engineering." The burden of proof is shifted to the ingredient supplier, where it rightly belongs. Whenever relevant, acquire such statements and submit them with your reports.

It's a brave new world out there. Any conventional food products or ingredients which are derived from corn or soybeans quite likely contain some genetically engineered constituents, and will certainly contain more in the near future. Since GMO's and GMO derivatives are not required to be labeled, the only label at the present time which clearly prohibits the use of GMO's is the organic label. As organic inspectors, we must stand ready to verify the accuracy of that label claim.

Need For Biotechnology Regulations

The Union of Concerned Scientists has requested that letters be sent to the Environmental Protection Agency concerning publication of rules about the use of plants genetically engineered to contain pesticides under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA). These rules, which are part of the crucial regulatory framework for biotechnology, are stuck in the EPA review process. In addition, the EPA may be facing pressure from a coalition of food and agriculture scientists which issued a report and held a Congressional briefing to denounce the FIFRA biotechnology rule. The coalition asserts that the EPA rule unfairly singles out genetic engineering for regulatory oversight and will slow the development of agricultural biotechnology. Without the plant pesticide rule, the EPA will not have authority in the future to oversee Bt crops and require resistance management plans as a condition of commercialization.

According to information released through the Pesticide Action Network of North America, thousand of acres of Bt cotton were damaged by cotton bollworms, one of the three insects the genetically engineered cotton was supposed to control. That great numbers of bollworms escaped the lethal effects of Bt cotton means that the plan to delay the development of resistance in the bollworm is failing. If an insect develops resistance to Bt in engineered crops, it will also be resistant to Bt sprays, thereby threatening the effectiveness of sprayed Bt. To gain registration of Bt cotton, chemical giant Monsanto agreed to implement a resistance management plan which relied on the crops ability to produce high doses of Bt that would kill virtually all cotton bollworms. The damage reports from the Cotton Belt create serious doubts that the resistance management plan will work. EPA must evaluate the situation and decide whether to

suspend Bt cotton sales to keep the cotton bollworm from developing resistance. If the FIFRA biotechnology rule is not finalized, EPA will not have the power to require resistance management plans or to intervene in future uses of Bt crops.

Send your comments about these regulations to:

Carol Browner, Administrator,
U.S. Environmental Protection
Agency (Mail Code 1101)
401 M Street SW Washington, DC
20460; FAX: 202/260-0279

Letters should refer to OPPTS,
docket control numbers OPP 300369
and OPP 300370.

National Brand Names Review Progress

Earlier this year, the Organic Certifiers Caucus (OCC) voted to support the implementation of a national materials and brand names review process based on a joint program established by the California Certified Organic Farmers (CCOF) and Oregon Tilth. The result of that vote has been the formation of the Organic Materials Review Institute (OMRI), whose stated mission is to benefit the organic community and the public with a professionally managed review of brand name materials and compatible processes. Under this program, farm and processing materials manufacturers would submit products for approval for consistency with the National List under the National Organic Program. This in turn would relieve individual certifiers from the burden of establishing separate review programs and make this service uniformly available to all OCC certifiers, as well as distribute both the costs and the service of brand names review more broadly.

Officers for the fledgling organization have been selected: Bill Wolf, Wolf Associates, President; Peter Murray, The Development Organization, Vice-President; Kim Burton, Smucker Quality Beverages, Secretary; and Yvonne Frost, Oregon Tilth, Treasurer. Other board members include Zea Sonnabend, CCOF; Marty Mesh, Farmer; and Katherine

DiMatteo, Organic Trade Association. The Board is identifying candidates for additional Board seats, particularly from consumer interest organizations. Provided it's funding is in place, OMRI plans to be operational in June 1997.

OTA on E. coli

The unfortunate contamination of unpasteurized apple juice and apple juice containing blends in several Western states has resulted in a number of reports which mistakenly associate organic farming and production methods with the cause of the recent incident and resulting illnesses in the West.

"We need to set the record straight here," said Mark Retzliff, President of the Organic Trade Association. "First, the contaminated fruit juices were not organic. Second, and more important are the issues of pasteurization and the use of manures as fertilizer in agriculture generally."

Pasteurization is the standard process by which foods and beverages are heated to kill harmful bacteria that may be present. This is why pasteurization is an accepted organic process and why consumers can find many pasteurized organic juice products on the market. The fruit juices involved in the recent incident were not pasteurized.

Contamination by E. coli bacteria can come from contact with fecal material which is not subsequently removed by complete washing. This is quite different from the use of manure as a fertilizer on cropland, a practice widely followed in all agriculture, including organic farming.

Retzliff cited the 1990 Organic Foods Production Act, which established the rules for organic production and is administered by the United States Department of Agriculture. The Act prohibits the application of raw manure to croplands from which crops intended for human consumption will be harvested within 60 days, and further

recommends a longer period if soil or other conditions warrant. No other agricultural regulation imposes such strict control on the use or manure.

The organic industry has long advised growers to use compost rather than raw manure. Compost is both more effective and, because it is produced by the high-heat aerobic digestion of bacteria in manure, is safer. Additionally, organic agricultural systems protect the health of the environment and farm workers by eliminating the use of potentially harmful petroleum-based fertilizers and toxic, persistent pesticides.

"Food borne illnesses are a threat to the food supply. We must do everything we can to assure the safety and cleanliness of our products, whether fresh or process. We want to emphasize that organic products are not more nor less susceptible to this kind of contamination than are foods produced by non-organic methods," Retzliff concluded.

The Organic Trade Association represents the organic products industry in the U.S. and Canada. Its members include growers, shippers, processors, certifiers, farmers' associations, distributors, consultant and retailers. Founded in 1985, OTA's goal is to encourage global sustainability through promoting and protecting the growth of diverse organic trade.

International Short Course on Agroecology, Berkeley, CA, June 16-25, 1997. Center for Biological Control and Food First. This program will examine range of topics related to agroecology, including alternative agriculture systems, ecological pest management, traditional knowledge and conversion of large scale systems to agroecological management. Lectures, field trips and workshops will focus on practical and theoretical concepts of agroecology. Limited to 35 participants. Send curriculum vitae and letter of interest to Dr. Miguel Altieri before February 15, 1997. For cost and application information contact Dr. Miguel Altieri, University of California, 201 Wellman Hall 312, Berkeley, CA 94720; fax (510) 642-7428; email agroeco3@nature.berkeley.edu.

Food Quality Protection Act of 1996

By Diane Cooner

The Food Quality Protection Act (FQPA) was signed into law by President Clinton on August 3, 1996, effective immediately. The law amends both the Federal Food, Drug and Cosmetic Act (FFDCA) and the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

The new law sets in motion a comprehensive set of policy decisions and other changes to strengthen the nation's food safety system for regulating pesticides on food. The FQPA establishes a single, health-based safety standard for setting tolerances on all residues on food. It requires that tolerances be "safe," defined by the Environmental Protection Agency (EPA) as "a reasonable certainty that no harm will result from aggregate exposure," encompassing all exposure through the diet and other non-occupational exposures, including drinking water, for which there is reliable information. This standard has a legislative history that defines it numerically as a one in a million lifetime risk of cancer.

Resolution of the "Delaney Paradox"

Under previous law, conflicting standards were used to regulate pesticides in foods. If a pesticide that causes cancer in man or laboratory animals concentrated in ready-to-eat processed food at a level greater than the tolerance for the raw agricultural commodity, the Delaney Clause

(established 1959) of the FFDCA prohibited the setting of a tolerance. This had paradoxical effects in terms of food safety, since alternative pesticides could pose higher (non-cancer) risks and EPA allowed the same pesticide in other foods based on a determination that the risk was negligible.

The new law provides that tolerances for pesticide residues in all types of food (raw or processed) will be set under the same provisions of law. The standards apply to all risks, not just cancer risks, thereby eliminating the so-called "Delaney Paradox".

Pesticide Registration Review

The law directs EPA to review all pesticide registrations within 10 years to make sure they meet the requirements of the new health-based standard. At least 3,000 existing tolerances may need to be reassessed in the next three years alone. The reviews are expected to give the public greater assurance that only pesticides that meet strict and current safety standards can remain on the market. Under the new law, review of pesticide registrations will be an ongoing process. It is to take place periodically, over a 15-year cycle, in an effort to avoid repeating the massive reregistration effort of the past few years. EPA is also directed to develop procedures and guidelines for the expedited review of pesticides that reduce risk to human health, non-target organisms, and ground and surface water or broaden adoption of integrated pest management strategies and to make IPM information widely available and promote its adoption through their regulatory policies and activities. It also gives greater assistance to ongoing efforts to accelerate review and approval of so-called safer biological pesticides. On the international level, the law requires EPA to consider adopting a Codex MRL when establishing a tolerance. If

EPA does not propose to adopt the Codex MRL, EPA must publish a notice for public comment explaining why.

Consumer Right to Know

A substantial achievement in the new law is the Consumer Right to Know section. Within 2 years of enactment, EPA must, in consultation with USDA and DHHS, publish an easy to understand document and distribute it to large retail grocers for display to the public. The document must discuss risks/benefits of pesticides in foods, list "eligible" tolerances and associated foods, and recommend ways to reduce dietary exposure to pesticides consistent with healthy diet. The law requires EPA, if it leaves pesticides on the market that do not meet the new safety standards, to publish a list of the foods on which the "eligible" tolerances of pesticides are used and give safe and reasonable substitutes for these foods. This document must be published and distributed annually.

In extreme circumstances, the FQPA allows EPA to leave on the market pesticides that are necessary to avoid a significant disruption in the production of an adequate, wholesome, and economical food supply, but that do not meet the new safety standard. If use of these pesticides is safe for infants and children and does not pose a risk of adverse "threshold" health effects, such as adverse health effects from acute exposures, EPA may permit the use of these pesticides so long as the lifetime risk to consumers does not exceed twice the lifetime risk allowed under the new safety standard.

FQPA Definition Highlights

While it is not in the scope of this article to cover everything in the new law, there are some basic definitions of interest:

"pesticide chemical" is defined to be any substance that is a pesticide



under FIFRA, including all active and inert ingredients. Definition in previous law was limited to pesticides used in the production of a raw agricultural commodity.

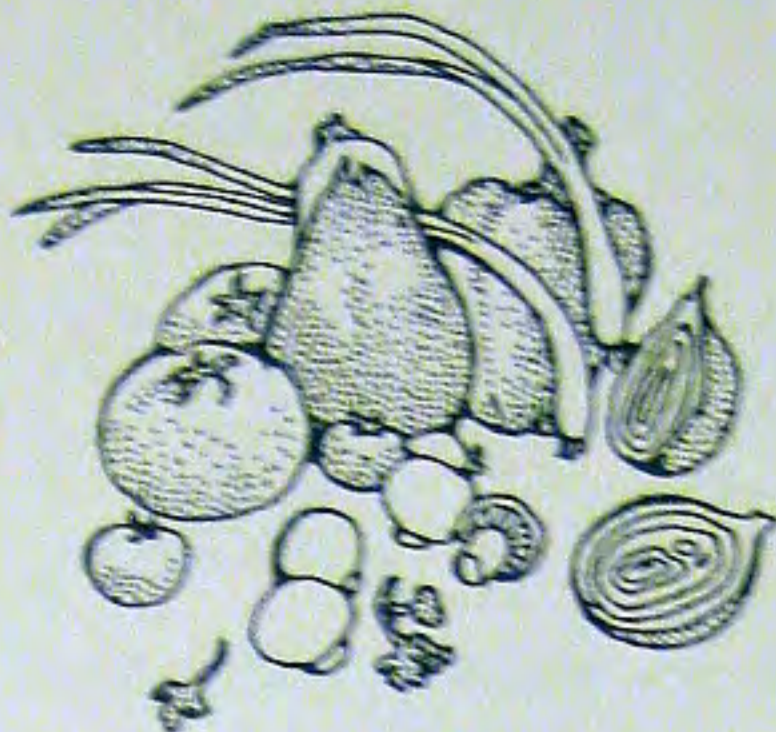
- "pesticide chemical residue" is a residue of a pesticide chemical, its metabolites, and degradates in or on raw or processed foods.

- processed food as other than a raw agricultural commodity, including any RAC subject to processing such as canning, cooking, freezing, dehydration, milling.

FQPA allows EPA to exempt a substance from these definitions, if its origin in food is primarily natural or resulting from non-pesticidal use; or if EPA determines, with DHHS, it is better regulated under other provisions of the FFDCA. It provides that any pesticide chemical residue on a food (RAC or processed) is unsafe unless a tolerance/exemption is in effect and the residue is within the limits of the tolerance.

Added Protection for Infants and Children

The FQPA specifically addresses permissible pesticide residue levels for infants and children as identified in the National Academy of Sciences 1993 report, "Pesticides in the Diets of Infants and Children." The new standard directs EPA to: consider information concerning the exposure to infants and children to pesticides in food; consider available information concerning cumulative effects on infants and children of the pesticide residues and other substances that have a common mode of action; to publish specific determinations regarding safety for infants/children; and requires the Department of Health and Human Services (DHHS) and the USDA, in consultation with EPA, to conduct dietary exposure surveys for infants/children (Current data used in tolerance decisions typically 20 years old). EPA must also consider the cumulative effects of the pesticide



and the aggregate exposure levels of these pesticides to the U.S. population and major subgroups of the population. Further, EPA can add a 10-fold safety factor to ensure that tolerances are protective of children. This provision is available if there is uncertainty in the data or there is potential for increased exposures or sensitivities of children involved.

Stakeholder Involvement

A special Food Safety Advisory Committee has been formed to ensure an open and public implementation process. The committee will solicit input from stakeholders including industry, environmental and health groups, scientists, pesticide user groups, farmers, state and federal agencies, and American consumers. FSAC has already formed working groups to address topics such as Communications and Right to Know Requirements of FQPA; Aggregate Exposure and Common Mode of Action; and Consideration of Pesticide Benefits. Minutes of conference calls are available on-line from the EPA's website, <epa.gov>, under the registration and legislation headings.

Comments from the "O" Crowd

Although largely greeted as a move in the right direction, the Food Quality Protection Act has been decried in some environmental circles due to its

replacing the Delaney Clause, which espoused a zero risk concept towards the food supply. While the concept was great, OTA's Katherine DiMatteo stated in an interview for this article that due to the inherent contradictions in the Delaney Clause, it was never effectively implemented and got stalled in the courts. The new legislation, while sacrificing the zero risk concept, is broader in scope and may, in fact, offer a greater opportunity for tangible safety standards to be implemented. Another criticism of the FQPA is that states may not set tolerance levels that differ from national levels unless the state petitions EPA for an exception, based on state-specific situations. National uniformity, however, would not apply to tolerances that included benefits considerations. The law does include enhanced enforcement of pesticide residue standards by allowing the Food and Drug Administration to impose civil penalties for tolerance violations.

The August 1996 newsletter of the Organic Trade Association noted that organic agriculture standards already go beyond requirements of the new food quality legislation, and that the pesticides of concern which will be regulated by the EPA are not permitted in organic production systems. In any event, this legislation promises positive economic side effects for the organic industry, in that it already provides healthy, sustainable product foods. Carolyn Brickey, Executive Director of the National Coalition for Pesticide Reform, noted that the law was signed in August, rules now have to be written, and when EPA produces their annual required literature for the public's education, the organic community will then have an opportunity to contribute accurate information on organic products. It follows that more consumers will choose organic due to this public education.

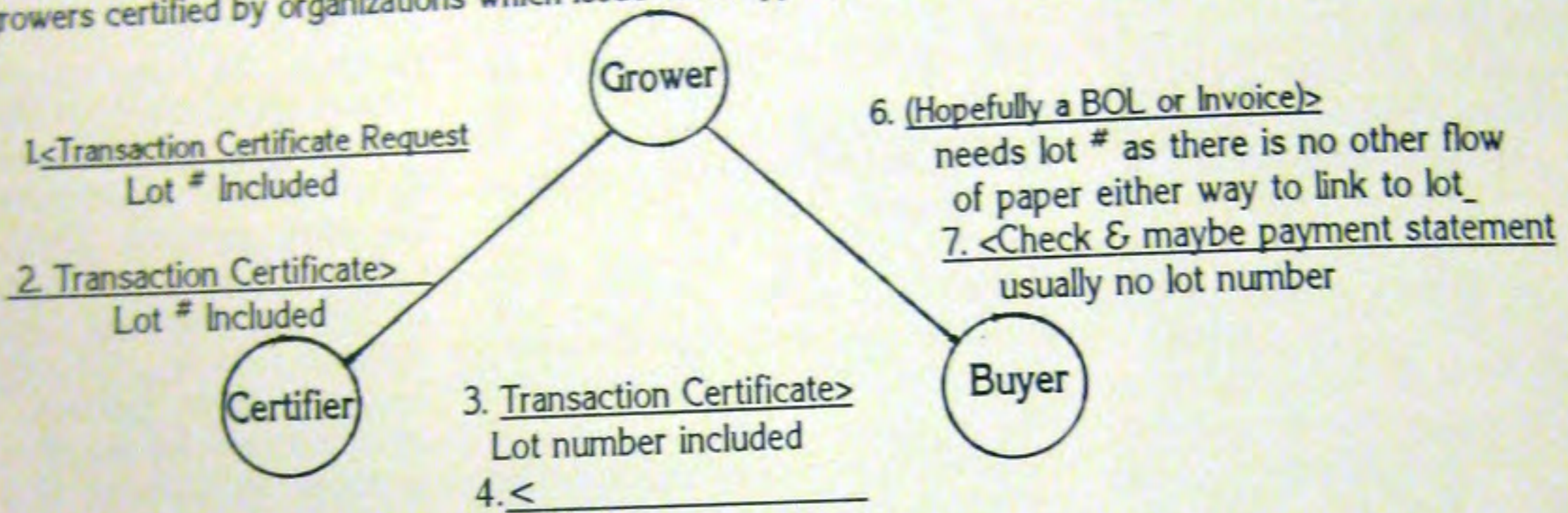
Completing The Audit Trail

By Al Johnson

I believe in keeping things simple. This is especially true of farmer paperwork. I especially want to see enough evidence to document inputs and trace product, but in an effort to minimize farmer paperwork, I try not to request documentation that is not relevant to these tasks.

The document that seems to be missing the most often at the inspections of both farms which sell wholesale, and processors, is a farmer generated documentation of the sale of product, usually a Bill of Lading or an Invoice. To explain the importance of these, I tear a page out of my notebook and make a diagram for the farmer. The illustrated explanation seems to make sense to the farmers and hopefully will result in their consistent use. The appropriate diagram would depend on whether or not the certification agency was one which issued some variation of a certificate for each certificate sale or transaction.

For growers certified by organizations which issue some type of Transaction Certificates I draw the following diagram:



Grower to Certifier

Documents flow both ways with lot numbers which can positively identify product.

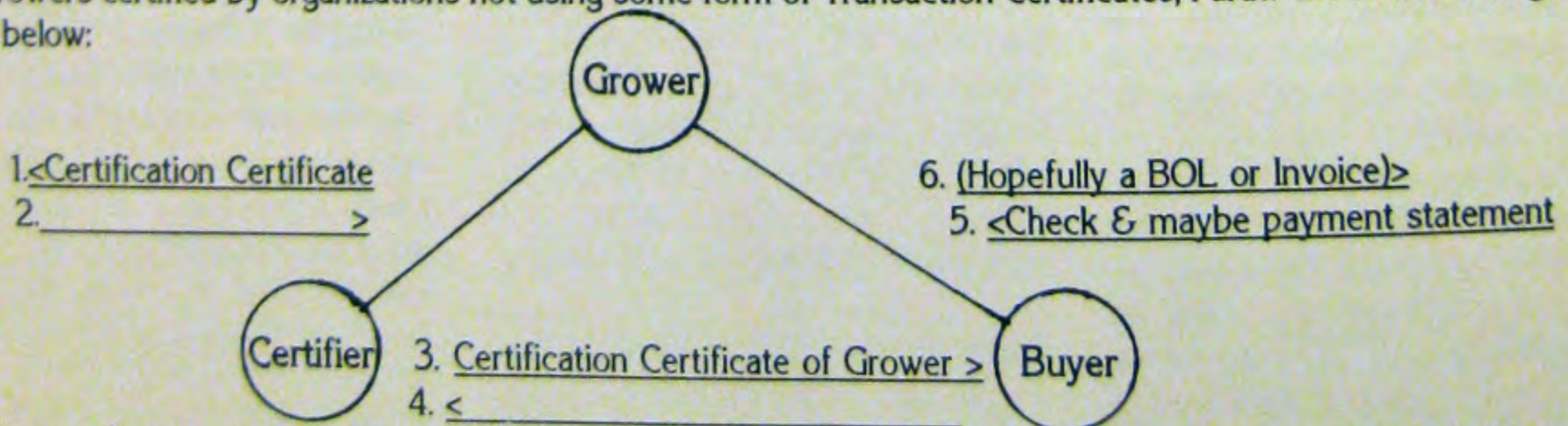
Certifier to Buyer

For each transaction, there is at least one document between these two which has a lot number which can provide good identification of the product. There is no flow of papers needed from the buyer to their certifier unless or until the buyer resells the product when another Transaction Certificate Request should be made and a New Buyer needs to be inserted into the diagram.

Buyer to Grower

There is seldom any flow of documents from the buyer to the grower which has a lot number or other information which can identify the lot and link the product to the Transaction Certificate which was issued. Therefore it is imperative that the grower issue some document with a lot or other identifying number which can link the sale to the Transaction Certificate and to their lot (fields, harvest records or storage bin).

For growers certified by organizations not using some form of Transaction Certificates, I draw the farmer a diagram like the one below:



In this case there is usually nothing to or from the certifier with a lot or identifying number or code. Since there is also no flow of paper from the buyer to the grower with a lot number, it becomes even more important for the grower to generate a BOL or Invoice with a number or code which can link the product to the grower's harvest documentation.

Organic Control Points and Manual Revision

Last April at the Advanced Inspector Training in New Mexico, inspectors worked at an exercise to develop Organic Control Points (OCP's) for a variety of different processes. The goal is to include examples of OCP's in the next edition of the IOIA Organic Inspection Manual. The following OCP's for liquid milk packaging were developed by Dag Falch-Nielsen and Joyce Ford. They are presented as an example of the format being used for the OCP's. If you have expertise in the inspection of a certain process or organic product, please help us by requesting blank OCP Identification Forms from Joyce at the IOIA office.

If you have suggestions for other ways to improve the Inspection Manual, please forward these as well. What sections should be added? What areas need further development? Are there sections which are unnecessary, confusing or redundant? Since the Manual will be revised during the coming months, now is the time for your input!

Organic Control Points for Liquid Milk Processing

I. Types of processes involved: pasteurization, homogenization, bottling

Organic Control Points	Potential Contaminants	Preventive Measures	Documentation
1. Verify organic certification of milk	1. Non-organic milk incoming	1. Review weight tickets of bulk truck which shows individual farmers or creamery where milk originates. Review organic certificates	1. Incoming weight tickets; Incoming bills of lading; organic certificates
2. Lot or shipment documentation	2. Mixing of organic and non-organic milk	2. Proper cleaning of raw milk bulk tanks	2. Lot documentation in and out for organic milk. Bulk tank cleaning records
3. Receiving and storage method - how is it kept separate from conventional milk?	3. Mixing of organic and non-organic milk	3. Proper cleaning of pipeline and raw milk bulk tanks	3. Pipeline and bulk tank cleaning records. HACCP plan
4. Cleaning between organic and non-organic - pipeline, equipment, storage tanks	4. Sanitation products, non-organic milk, bacteria	4. Proper use and strengths of sanitation products, pH testing of surfaces, first milk through is dumped if necessary	4. Written cleaning directions to employees. Cleaning records of equipment/pipeline. pH test results on log. QA reports
5. Storage of packaging materials and packaging process	5. Pest control products	5. Store organic packaging materials in an area where no fumigants or crack and crevice sprays are used	5. Visual inspection by inspector. Review of contractor and in-house pesticide use logs

Big Brother

[While this article is not about organics or inspecting, it is about your privacy. Take heed! - Ed.]

Your name, social security number, current address, previous addresses, mother's maiden name, birth date and other personal information are now available to anyone with a credit card through a new Lexis database called P-Trax. As you know, this information could be used to commit credit card fraud or otherwise allow someone else to use your identity.

You can have your name and info removed from this list by making a telephone request. Call (800)543-6862, select option 4 and then option 3 ("all other questions") and tell the person answering that you wish to remove your name from the P-trax database. You may also send a fax to (513) 865-7360, or physical mail to LEXIS-NEXIS / P.O. Box 933 / Dayton, Ohio 45401-0933. Sending

physical mail to confirm your name has been removed is always a good idea.

As word of the existence of this database has spread on the Internet, Lexis-Nexis has been inundated with calls, and has set up a special set of operators to handle the volume. Andrew Bleh (rhymes with "Play") is a manager responsible for this product, and is the person to whom complaints about the service could be directed. He is at the above 800 number. Ask for extension 3385. According to Lexis, another manager responsible is Bill Fister at extension 1364.

The representative will need your name and social security number to remove you from the list. You can do your friends and associates a favor by letting them know of this development, so they, too, can request removal from this list.

Resources

★ Organic Production: Recent Publications and Current Information Sources" is available from Alternative Farming Systems Information Center, National Agricultural Library, ARS, USDA, Room 304, 10301 Baltimore Ave., Beltsville, MD 20705-2351; (301) 504-6559; or on the Internet at <http://www.nal.usda.gov/afsic>

★ Urban Agriculture: Food, Jobs and Sustainable Cities, 1996. Urban Agriculture Network. Describes crop and livestock production in urban areas worldwide, focusing on Africa, Asia and Latin America. Examines economic and environmental benefits including local food security, and discusses challenges and constraints to encouraging urban agricultural development. Makes recommendations for expanding urban farming. 300 pp. US\$24. No charge to NGOs in Southern countries. Urban Agriculture Network, 1711 Lamont Street, NW, Washington, DC 20010; phone (202) 483-8130; fax (202) 986-6732; e-mail 721443446@compuserve.com.

★ Organic Agriculture Worldwide 1996-1997 is \$16 from IFOAM, Okozentrum Imsbach, D-66636 Tholey-Theley/Germany; e-mail ifoam-secretary@oln.comlink.apc.org.

★ "Sustainable Agriculture in the Mid-Atlantic Region" is available from USDA/CSREES/Partnerships, Room 3868 South Building, 14th and Independence Aves., SW, Washington, D.C. 20250; (202) 720-5203.

★ "Cotton Production Prospects for the Decade to 2005, 1994." Hamdy Eisa, et. al. Examines cotton research, marketing and production infrastructures in major cotton growing countries, including Brazil, China, Egypt, India and the U.S. Describes world cotton market and makes projections regarding production and consumption until 2005. Discusses cotton research currently underway on range of subjects including pest control, nutritional quality, lint quality and production technologies. 112 pp. US\$15. The World Bank, 1818 H Street, NW, Washington, DC 20433; phone (202) 477-1234; fax (202) 477-6391.

Board Actions

The IOIA Board of Directors and Executive Committee held two conference call meetings, 9/7/96 and 10/27/96, with the following Actions:

1. Chip Kraynyk will be seeking nominations for 1997 Board of Directors election. His approach is to help form regional committees who will suggest nominees.

2. 2 Bylaws amendments were passed, to be voted on by IOIA membership during month of Nov. If quorum is not reached, IOIA staff will call to remind people to vote. Joyce will report back on how this worked to see if this should be made a regular policy.

3. Annual Meeting (March 9, 1997) and Board Retreat (March 13-14), Sinsinawa Mound Center, Sinsinawa, Wisconsin. Possible annual meeting in Mexico in the future. Board members will be reimbursed for travel expenses and get meals and lodging paid for Board Retreat and Annual Meeting, but not for Advanced Training.

4. Contract with Jim and Joyce approved for October 1996 through September 1997. Julie Johnson is also included in this contract. Payment for contracted services is \$1,000 per month plus expenses. A Job Description has been included with the contract.

5. When Jim was in Denmark, he was asked to write a proposal for an IFOAM inspector manual. He did so, but proposal needs more work. IOIA requests more information from IFOAM as to their needs. John B. and Rochelle to be involved in the project development. Jim also gave a complete report on the IFOAM conference and his meetings with inspectors.

6. Joyce is working with Gales Creek Insurance Company for estimate on liability insurance for IOIA Board of Directors and IOIA Accreditation Review Panel, and errors and omission insurance for inspectors. She will report at the Dec. Meeting.

7. Policy passed for this year that people receiving discount for training registrations need to be IOIA member 60 days prior to training. Training Committee should follow-up with long term policy development on this issue. 8. John Burns reported on the OCC meeting he attended as an IOIA representative in Baltimore. IOIA had prepared statements on Private Seal Use, clarification on IOIA trainings and accreditation. There were a number of other OCC issues discussed. Chip will be working with a few others to develop Inspector Evaluation Feedback forms.

9. Gary Ulbrich has been working on a consumer-oriented brochure. The final version was approved, with some small changes. There are changes to Supporting Member categories which must be approved by bylaws ballot. There is a need to develop "Benefits to Supporting Members" policy.

10. There will be a number of IOIA members at the Eco-Farm Conference at Asilomar, CA, January 22-25, 1997. It was agreed to have an Inspectors' Roundtable meeting there, FSMIP grant meetings and an information table to seek consumer support for IOIA.

IFOAM Conference Notes

A Perfectly Organic World

By Jim Riddle

From August 10-17, 1997, my daughter Laura and I attended the IFOAM Scientific Conference, First World Organic Exhibition and IFOAM General Assembly in Copenhagen, Denmark. About 15,000 people from all over the world attended the events. On Monday, August 12, I took part in a 2 hour workshop on "Standards and Certification", where I spoke about "Organic Inspection: Training for Consistency and Quality". I described the goals of IOIA, presented our inspector training curriculum and spoke about IOIA's inspector accreditation program and Code of Ethics. There were lots of questions from the 70+ people in attendance, and it appeared that the presentation was well received. I sold all 9 Inspection Manuals that I had taken with me, and gave out lots of brochures, newsletters, Membership Directories, membership applications and regional training criteria.

Joyce and I had constructed a poster which outlined the subjects discussed in my oral presentation. It showed 6 photos from IOIA inspector training courses. I presented the poster on Tuesday, August 13. I answered questions from people potentially interested in hosting training courses in Greece, India, Egypt, Sri Lanka and elsewhere. We'll see what comes of these discussions. (An IOIA course is being organized in Sri Lanka, late June, 1997.)

I coordinated a 2 hour meeting of inspectors on Wednesday, August 14. This was an excellent session. I had identified several issues for discussion, including report forms, inspection

techniques, consultation vs. inspection, feedback to inspectors and the decision making process. The 30+ people who attended all were experienced inspectors. We shared our experiences and perspectives. I heard very positive comments about this meeting. The meeting increased global awareness of the work of IOIA, and provided a forum for inspectors to meet face to face with one another to share ideas and concerns.

Most of the European inspectors who attended have not completed formal training courses such as those organized by IOIA. Most work as employees of certification organizations or "inspection agencies", and have received their training and apprenticeships through the agencies. It appeared that most of the inspectors file checklist reports with brief comments, and only rely on narrative reports in instances where checklist forms are not applicable. The only problem with the meeting was that it was too short, given the importance of the information being shared. Most attendees left the meeting



Jim Riddle presenting poster for IOIA at IFOAM, Copenhagen

with a better understanding of how other inspection systems operate and impressed with the value of sharing information through organizations such as IOIA and IFOAM.

On Friday and Saturday, August 16 & 17, I attended the IFOAM General Assembly and cast IOIA's vote on various issues. During the debate on Standards, I spoke several times for rigorous standards for crops and livestock, similar to the standards implemented by certifiers in the U.S., Canada, Latin America and Australia. We were consistently out voted by the Europeans on most of these issues. An example of one such issue concerns organic feed for livestock. Most programs in the U.S. require 100% organic feed for organic livestock. European certifiers, on the other hand, require only 80% organic feed. This lower level was retained in the IFOAM Basic Standards, despite efforts to strengthen the standard made by delegates from Australia, Canada and the U.S.

The IFOAM Standards Committee put forth a motion to have the IFOAM

Guidelines for Social Rights and Fair Trade moved to Standards. These Guidelines cover issues such as fair wages, gender equity, workplace safety, health care, child labor and the living conditions of employees. Moving the section from Guidelines to Standards has far reaching implications for certifiers and inspectors, especially those accredited by IFOAM, since they are legally bound to comply with the IFOAM Standards.

I offered an amendment to retain these concerns as Guidelines, not as Standards. My motion passed, but the Standards Committee and co-chairs of the General Assembly got the motion re-considered and offered a compromise position which stated, "From 1996 until 1998, certification programmes shall experiment with the guidelines on social justice and report on this at the next GA in Argentina where these guidelines should be put to vote to be incorporated as standards." This passed.

If social justice standards are implemented as part of the organic certification process, it means that inspectors will have to evaluate every operation's financial and labor records, assess safety issues and investigate working and living conditions in the process of conducting comprehensive organic inspections. If this comes to pass, certification agents, IOIA and IFOAM will have to develop inspection protocols and training courses for the inspection of social justice issues.

I had never attended an IFOAM General Assembly before, and this was the first time that IOIA was officially represented. I came away impressed by the need for inspectors' voices to be part of the dialogue. Some people seem to want to use the organic certification process to make this a perfect world, while others want to expedite the process in order for the rapid expansion of the organic marketplace. I feel that IOIA is in the middle. We want rigorous standards and consistent protocols, rooted in true organic principles, implemented by competent, independent and transparent authorities. We want the standards to be enforceable and the certification process to be realistic, affordable and accessible. As I have said before, "We aren't looking for perfection, but we are looking for progress."



Jim and daughter Laura with The Little Mermaid, Copenhagen

Focus on Research Environmental Auditing on Prairie Farms

By Raphael Thierrin

In my Master of Environmental Design project at the University of Calgary, I reviewed whether environmental auditing is applicable to prairie farms. Environmental auditing is a tool for measuring the environmental performance of a facility, such as a well site or a manufacturing plant. Coincidentally, the organic certification process also reviews one facility at a time, namely a farm, for the purpose of identifying whether it is environmentally sustainable. Thus, a significant portion of my research tried to answer these questions:

>Does the organic certification process actually address sustainability issues pertinent to the prairies?

>What can be learned by comparing environmental auditing with organic certification?

>How could either be improved?

Findings:

First the good news for the organic industry.

The organic certification system is designed in such a way that it can either fully or partially address all ten sustainability issues I identified as pertinent for the prairies, from soil erosion to maintenance of biodiversity. For example, certification standards clearly spell out that ensuring a continued soil quality is an important criterion in honoring a farm with the label "certified." Biodiversity and environmental stewardship are not yet criteria in organic standards, but inspectors trained by IOIA are expected to review and comment on them.

The peer review, third party certification process pioneered by the Organic Crop Improvement Association and advocated by the Canadian Organic Advisory Board (COAB) has two major strengths: it is

managed by individuals who live in the same bioregion as the producer, and it has educational problem solving components.

I recommended that environmental audits performed for farms, organic or nonorganic, should embody these features.

Now, unfortunately, comes the bad news:

It is questionable whether certification bodies (CBs) are able to address environmental concerns well, even when they have been raised and documented by organic inspectors. Virtually all aspects of organic certification are severely under-budgeted: inspectors work long hours for very little money; many CBs have no administrative or research staff; and they rely on volunteers who are extremely busy in the summer months. Direct implications of this are:

>slow and erratic follow-up to recommendations made by inspectors;

>high variance in inspectors' knowledge, writing and analytical skills;

>vulnerability of a CB's credibility with the loss of just one key volunteer.

The current increase in certification activity is likely to magnify these stress-faults. Eventually, one of these cracks may put the credibility of the organic industry in jeopardy.

Recommendations:

Now that the size of the organic industry brings its internal mechanisms into the limelight, it is important that the industry be able to ensure that it certifies only farmers who follow environmentally sustainable practices.

I recommend the following:

1. The first inspection should be a full-fledged environmental audit, i.e.,

**This Could Be Your Ad!
Durable Field Satchels?
Waterproof Pens?
Advertise It Here!**

based on organic standards but also on other environmental criteria.

2. Recommendations from the first inspection need to be followed within a minimum period, i.e., three years, otherwise the farmer is not eligible to apply for certification.

3. Inspectors' qualifications should be screened more thoroughly by IOIA or other training agencies.

4. Inspectors should be compensated fairly for their time and expertise.

5. CB's should afford the time to review inspectors' recommendations thoroughly and take appropriate steps if a producer fails to follow them.

6. COAB should assist CBs in obtaining the training and resources needed to make effective administrative and environmental decisions.

Raphael Thierrin currently develops WEB sites and urban agriculture projects in Calgary. His research was presented at IFOAM '96 in Copenhagen. He is president of the Sustainable Agriculture Assn (SAA), an Alberta organic association which supports COAB and its strengthening.

Advertising

Advertising space is now being accepted in The INSPECTORS' REPORT.

Advertising should be relevant to the organic community, i.e. with practical or educational value. All advertisements must be paid for in advance of publication. Annual cost for 4 issues, 2" x 3" type camera-ready ad is \$100. Additional design available. IOIA reserves the right to refuse any ads found to be in poor taste, offensive in content, or non-supportive of organic agriculture. Endorsement of advertised products by IOIA not intended or implied. All ads are subject to review by IOIA Board of Directors.

If you are interested in advertising in The INSPECTORS' REPORT, please contact Diane Cooner at (ph/fax) 869-3017, email wofpop@aol.com.

Conference Announcement: Making It in the Northeast: Small-Scale Food Processing on the Rise

Small-scale food processors, farmers, and others from the Northeast interested in food processing for its potential to improve farm or community viability will be gathering at the Four Points Hotel in Syracuse, New York on January 21, 1997. Strategies for improving opportunities for small-scale food processing will be discussed. Issues addressed will range from regulatory concerns to how to work together to open marketing opportunities. Hosting the event is the New York Sustainable Agriculture Working Group (NYSAWG) in cooperation with the Farming Alternatives Program at Cornell, the New York Food Venture Center at Geneva, and the New York Department of Agriculture and Markets. The conference is funded through a grant from NE-SARE.

Conference Topics. The conference sponsors have been collaborating for nearly two years to study the needs, interests, and concerns of small-scale food processors and the conference agenda is being developed to share what has been learned and to involve processors as active participants in promoting their industry. The agenda under development includes workshops on:

- business management issues (such as legal, liability, and financing),
- technical questions and answers (on licensing, labeling, food safety regulations, workers comp, etc.), and
- marketing (such as getting on the grocery shelf, and innovative marketing opportunities).

Representatives from state and federal regulatory agencies and Cooperative Extension will be invited to listen to participants and answer questions. Other topics will include

the results of a survey of small-scale processors and the need for a regional trade association to represent small-scale processors.

Registration information. The registration fee, which includes a lunch of local foods in season and a reception, is \$15. Participants are invited to display their products at the conference food show. For more info, contact conference coordinator Alison Clarke of the NYSAWG, 121 N. Fitzhugh St., Rochester, NY 14614. Ph: 716-232-1463, fax: 716-232-1465.

Northeast SARE Grants

Applications are now available for The Northeast Region Sustainable Agriculture Research and Education (SARE) Program's 1997 Farmer/Grower Grants Program. The region will award approximately \$100,000 in grants to farmers to try innovative production and marketing techniques.

The grants will be awarded on a competitive basis to farmers throughout the 12-state region. Projects may involve small research trials, educational activities and demonstrations. Project activities should promote good stewardship of natural resources, prevent agricultural pollution, improve farm profitability and/or enhance quality of life.

Projects must be under the direction of at least one producer, and collaboration with other producers and other members of the agricultural community is strongly encouraged.

SARE is a USDA competitive grants program with regional leadership and decision making. Created in the 1985 Farm Bill, the program has funded hundreds of projects that help advance knowledge about farm practices that are profitable, environmentally sound and socially beneficial.

Northeast Region SARE Farmer/Grower Grant applications are available by contacting SARE at Hills Building, University of Vermont,

Burlington Vermont, 05405-0082. Phone: 802-656-0471. Email: msimpson@moose.uvm.edu. The application can also be downloaded from the Northeast Region SARE program's World Wide Web site: <http://www.uvm.edu/~nesare/>. The Farmer/Grower Grant application deadline is December 6, 1996.

Organic Farmers Marketing Association

The First Annual Meeting of the Organic Farmers Marketing Association (OFMA) will be held in Kansas City, MO, on December 6-8, 1996. This international conference will focus on developing services and strategies for OFMA, an organization founded in March of 1996 to represent the international, national and regional marketing interests of its members.

Working to advance communication and cooperation among organic farmers in product marketing, consumer education, and public advocacy, and to secure the economic and environmental sustainability of an organic food and fiber system, OFMA will provide marketing services for organic farmers so that they will be able to meet the challenges imposed by mass-marketing and large-scale production. Price reporting, production planning, research and implementation of cooperative marketing strategies are among the services being proposed to OFMA member producers.

Since the founding meeting, OFMA has expanded its regional US representation and reached out to organic farmers in Mexico and Canada. You can check out their Web site at <http://www.iquest.net/ofma/>

There is no charge to attend OFMA's First Annual Meeting. For more information, contact Val Carr, OFMA, 1168 N County Road 575 W Greencastle, IN 46135; phone/fax (317) 653-8933; email vcarr92702@aol.com.

MAPO - MOVIMIENTO ARGENTINO PARA LA PRODUCCION ORGANICA

XII Conferencia Cientifica Internacional IFOAM'98

"Credibilidad de la Agricultura Organica para el siglo XXI", Buenos Aires, 1998
Circular numero 2: Buenos Aires, 1 de noviembre de 1996

Querido amigo:

En Buenos Aires, Argentina, tendran lugar la proxima XII Conferencia Cientifica Internacional IFOAM'98 y la II Exhibicion Organica, del 15 al 18 de noviembre de 1998.
Esperamos que tenga interes en visitarnos y en presentar sus ponencias. Estos seran los principales temas:

I) FILOSOFIA Y POLITICA:

Aspectos Culturales y Sociales
Capacitacion, Educacion, Transferencia y Extension
Aspectos Politicos

II) GENERACION DE TECNOLOGIA:

Sistemas Intensivos y Extensivos de Produccion
Mantenimiento y Recuperacion de Recursos Naturales
Procesamiento y Calidad de Alimentos y Fibras

III) GARANTIAS

Standards y Normas Internacionales. Compatibilizacion
Certificacion, Acreditacion e Inspeccion

IV) ECONOMIA Y COMERCIA

Transparencia y Etica en los Mercados. Comercio Justo
Mercados Mundiales. Perspectivas
Rol del Consumidor
Economia y Costos Ambientales. Externalidades

Pronto le haremos llegar mas precisiones sobre tarifas de inscripcion, ponencias y murales. La presentacion de manuscritos cerrara a fin de febrero de 1998.

Dr. Guillermo Schnitman, Presidente
M.A.P.O.

Informes: Direccion: R.S. Pena 1110, 5 piso, of. 5 (1035) Capital Federal. Buenos Aires, Republica Argentina
Tel/fax: (54-1) 382-3221; o Lidia Gaivironsky, e.mail(provisorio): <gaivi@overnet.com.ar>

IFOAM XII International Scientific Conference

The 12th IFOAM International Scientific Conference and 2nd Organic Exhibition will take place at Buenos Aires, Argentina, November 15 thru 18, 1998.

We hope you'll be interested in visiting us and in presenting your papers or posters. The main subjects covered will be: Philosophy and Politics; Technology Generation; International Standards and Regulations; and Economy and Trade.

Manuscripts and related materials will be accepted up to the end of February 1998. For further info contact IOIA member Lidia Gaivironsky via email at <gaivi@overnet.com.ar> or Dr. Guillermo Schnitman at ph/fax (54-1) 382 3221, R.S. Pena 1110, 5 piso, of. 5 1035) Capital Federal - Republica Argentina.

Native Species Fill the Gap Left by Drastic Honeybee Declines

Following five consecutive years of the worst honeybee declines in U.S. history, experts predicted that pollinator scarcity could seriously limit crop yields in the U.S. for such traditional Thanksgiving foods as pumpkins, apples, cranberries, almonds and squash. Insects must pollinate these and many other food crops. Honey bees -- the type kept by beekeepers -- are America's number-one pollinator. But honey bees have been largely absent from fields and orchards around the country in recent years, due to a combination of pesticide exposure, early cold weather and disease caused by parasitic mites. The U.S. Department of Agriculture reported last spring that in some parts of the country, up to 90% of all honey bees had been killed.

Fortunately, Mother Nature has come to the rescue -- at least for now. According to a new report released by The Forgotten Pollinators Campaign, pollination by wild native bees has averted shortages of fruits and vegetables that are staples of the U.S. holiday season.



To compile their report, scientists from the Forgotten Pollinators Campaign sampled field crops in Alabama, Arizona and Maine, and compiled bee and crop estimates from New York, California, Pennsylvania, Tennessee, Iowa and elsewhere. Their field census data indicated reduced visits by honey bees through the spring and summer -- in many cases no visits at all. However, bumblebees, squash bees, gourd bees, sweat bees, leaf-cutting bees and other wild native species were all prevalent.

While official U.S. government data on 1996 honey bee populations will not be available until January, the Campaign's survey of key agricultural states -- combined with anecdotal evidence from around the nation -- indicates that farmers and gardeners continue to feel the effects of declining honey bee populations. One indicator of these shortages is the cost to farmers for renting honey bee colonies to pollinate their crops. In the Pacific Northwest, for example, the Campaign found rental costs for agricultural pollination had climbed more than 50% in the past three years.

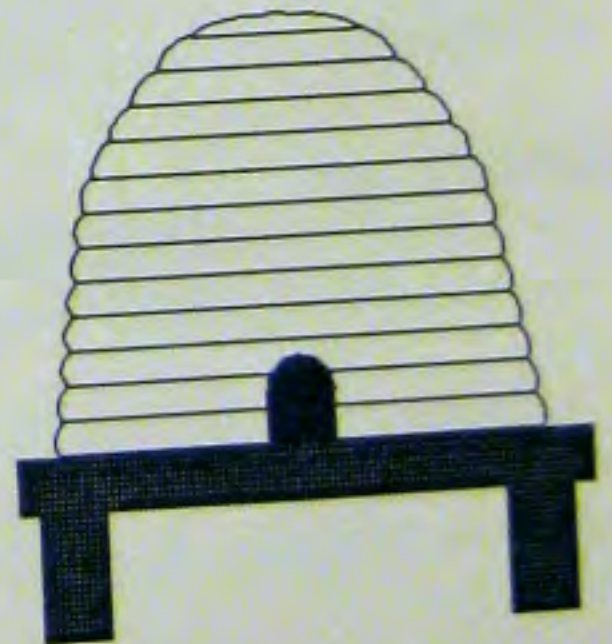


Wild native bees have lived in our forests and fields since long before the first importation of the honey bee from Europe some 400 years ago. Today, threats to the honey bee mean that their wild cousins are more important than ever. Unfortunately, these insects are also susceptible to the pressures of human population growth and pesticides sprayed on crops.

"We must invest more resources in protecting wild pollinators," concludes Dr. Gary Nabhan, co-director of the Forgotten Pollinators Campaign and co-author with Dr. Stephen Buchmann of the book "Forgotten Pollinators". He notes that farmers can utilize simple strategies to help -- keeping the edges of their fields in a natural condition to provide nesting areas and applying pesticides in the evening hours when bees are not active.

"Wild pollinators will be increasingly responsible for stabilizing the U.S. food supply in an era of honey bee scarcity. While it is important to do everything we can to keep honey bee populations healthy, it is clear that a pollination crisis can be averted only by diversifying our 'pollinator portfolio.'"

Source/contact: The Forgotten Pollinators Campaign, Arizona-Sonora Desert Museum, 2021 N. Kinney Rd., Tucson, AZ 85743; email <fpollen@azstarnet.com> <http://www.oldwestnet.com/asdm/fp/>.



EPA Seeks Research Applications for Grant Funding

The U.S. Environmental Protection Agency announces that it is accepting Requests for Applications for its Investigator-Initiated Grants program for the fiscal year 1997. Grants will be competitively awarded following peer review.

In its Request for Applications (RFA) the (EPA) invites research grant applications in the following areas of special interest to its mission:

(1) Exploratory Research, (2) Ecosystem Indicators, (3) Issues in Human Health Risk Assessment, (4) Endocrine Disruptors, (5) Ambient Air Quality, (6) Health Effects and Exposures to Particulate Matter and Associated Air Pollutants, (7) Drinking Water, and (8) Contaminated Sediments. In cooperation with the National Science Foundation, three areas of interest to both agencies are identified: (1) Water and Watersheds, (2) Technology for a Sustainable Environment, and (3) Decision-making and Valuation for Environmental Policy.

The RFA provides relevant background information, summarizes EPA's interest in the topic areas, and describes the application and review process. Additional programs to be announced separately will involve cooperation with other agencies.

For more info contact U.S. Environmental Protection Agency, National Center for Environmental Research and Quality Assurance (8703), 401 M Street SW, Washington DC 20460, telephone (800) 490-9194. The complete announcement can be accessed on the Internet from the EPA home page: <http://www.epa.gov/ncerqa>.

Contacts for Research Topics of Interest

Exploratory Research - Clyde Bishop, 202-260-5727,
bishop.clyde@epamail.epa.gov

Ecosystem Indicators/Water and Watersheds
Barbara Levinson, 202-260-5983,
levinson.barbara@epamail.epa.gov

Issues in Human Health Risk Assessment
Chris Saint, 202-260-1093, saint.chris@epamail.epa.gov

Endocrine Disruptors/Contaminated Sediments
David Reese, 202-260-7342, reese.david@epamail.epa.gov

Ambient Air Quality/Health Effects and Exposures to
Particulate Matter and Associated Air Pollutants
Deran Pashayan, 202-260-2606,
pashayan.deran@epamail.epa.gov

Drinking Water
Sheila Rosenthal, 202-260-7334,
rosenthal.sheila@epamail.epa.gov

Technology for a Sustainable Environment
Stephen Lingle, 202-260-5748,
lingle.stephen@epamail.epa.gov

Decision-making and Valuation for Environmental Policy
Deborah Hanlon, 202-260-2726,
hanlon.deborah@epamail.epa.gov

"Organic Farming Demystified"...

...is the title of the 16th Annual Organic Conference to be held at the University of Guelph, Ontario, Canada. The conference and supporting events run January 24 thru 26, 1997.

Sponsored by a coalition of 9 groups, program highlights are: Keynote presentation - 'Can Organic Farming Feed The World' (Fred Kirschenmann); 16 workshops organized under 4 themes (Crop Production, Livestock, Farmer-Consumer Link-Ups, Global Organics); Eco-Products Trade Show (40-50 exhibits); Public Forum; annual dinner (Canadian Organic Growers); special meetings (CUSO, Biodynamic Society, COG); and related composting workshop (Waterloo County).

For more information, send a E-Mail with your physical/ mailing address and a brochure/info package will be mailed to you (send to organix@georgian.net). There are also 2 Web sites which have extensive details on the Conference, including background, costs, discounts, advance Trade Show exhibitor list, etc:

<http://www.tdg.ca/ontag/organic/>
and <http://www.gks.com/>

If you live in the Great Lakes region of North America, including Michigan, Indiana, Ohio, Pennsylvania, New York State, Quebec or Ontario, this Conference has something which will appeal to you. Based on last year's attendance, approximately 600 people are expected to attend the weekend events. If you need immediate information, please contact Tomas Nimmo at ph: (705) 444-0923 or FAX: (705) 444-0380.

1996 EVENTS CALENDAR

December 4, California's Future: Maintaining Viable Agriculture at the Urban Edge. A conference in Sacramento focusing on ways to resolve urban-ag edge issues in order to maintain California's uniquely diverse, productive and efficient agriculture and to create enhanced urban environments, rural vistas and open space. Farm technologies and management practices and land use policies will be explored. To register or for further information call (916)752-2320, or check AIC's webpage located at <http://aic.ucdavis.edu>

December 4 "De-Mystifying Biodynamics", an all-day seminar on the biodynamic method of agriculture, preceding the 1996 ACRES U.S.A. conference in St. Louis, MO. The seminar and conference will take place at the Stouffer Renaissance Airport Hotel in St. Louis. The attendance fee is \$50.

December 5-7, Acres USA Conference will be held in St. Louis, MO; contact Acres USA, P.O. Box 8800, Metairie, LA 70011; 1-800-355-5313.

December 5, "Sustaining the Landscape -- Sustaining the Lifestyle," the 11th Annual Grazing Lands Forum, will be held in Washington, D.C.; contact Jim Fox, (202) 452-7744; Ralph Giffen, (202) 205-1455; or George Ramey, (202) 452-7747; e-mail gramey@wo0033wp.wo.blm.gov

December 6 is the deadline for abstracts of proposed papers for "Exceeding Expectations," the 1997 Wildlands Conference, to be held May 19-20, 1997, in Atlanta, GA; contact Wildlife Habitat Council, 1010 Wayne Ave., #920, Silver Spring, MD 20910; (301) 588-8994; e-mail whc@cais.com.

December 6-8, National Organic Farmer Marketing Association Meeting will be held in Kansas City, MO; contact Bill Welsh, OFMA, P.O. Box 159, La Farge, WI 54639; (319) 535-7318; e-mail cvof@iquest.net.

December 11, "Marketing in a Changing Economic and Policy Environment," the Executive Seminar on Agricultural Issues, will be held in Sacramento, CA; contact GERALYN Unterberg, University of California at Berkeley, (510) 642-5440.

December 11-13, "Animal Agriculture and the Environment: Nutrients, Pathogens, and Community Relations" will be held in Rochester, N.Y.; contact Northeast Regional Agricultural Engineering Service, Cooperative Extension, 152 Riley-Robb Hall, Ithaca, N.Y. 14853-5701; (607) 255-7654; e-mail nraes@cornell.edu.

Independent Organic Inspectors Association

I am interested in the following:

IOIA Membership Application (Membership includes quarterly newsletter and membership directory)
Please Specify Category - All Funds Payable in US \$

Individual - Annual Dues - \$50.00 Organization - Annual Dues - \$250

The Inspectors' Report - 1 Year Subscription \$10.00 (4 issues)

1995-1996 IOIA Membership Directory - \$15.00

IOIA Organic Inspector Manual: \$25.00 members \$35.00 non-members

IOIA Inspector Caps - \$15.00, in English and Spanish. All caps are made from organic cotton

English, color choices: natural navy blue plum Spanish, color choices: natural olive green plum
(Spanish caps also available from Gabi Soto-Munoz in Costa Rica, +506-224-3712)

Please type or print clearly. Mail to IOIA, Rt. 3, Box 162-C, Winona, MN 55987 USA

Name _____ Date _____

Address _____ Phone _____

Business Name _____ Phone _____

Amount Enclosed _____ FAX _____

1997 Events Calendar

Jan 16-19 Sixth Annual Southern Sustainable Agriculture Working Group Conference & Trade Show, Radisson Hotel, Gainesville, FL. \$25 admission for all workshops, meetings, trade show & Thursday evening reception. Optional tours for extra \$ available. Meals extra. Hosted by Florida Organic Growers & Consumers Assn. For info call Jean Mills at 205-333-8504 or F.O.G. at 352-377-6345.

January 22-25 17th Annual Ecological Farming Conference, Asilomar Conference Center, Pacific Grove, CA. Workshops, farm tours + more! Info contact Committee for Sustainable Agriculture, 408-763-2111, fax 408-763-2112

January 24 & 25 6th Annual Eco-Fair Texas. Conference & Trade Show. Austin Texas. Info call Laura Engle at 512-418-8708.

January 24 & 25 Organic Farming Demystified. 16th Annual Organic Conference at the University of Guelph, Ontario, Canada. Info Tomas Nimmo, 705-444-0923, fax 705-444-0380; email organix@georgian.net

February 6-7 Farmer-Led Watershed Initiatives Conference, Good Counsel Academy, Mankato, Minnesota. For more information or to register contact: Jim Kleinschmit or Emily Green, IATP, 1313 5th St. SE, Suite 303, Minneapolis, MN 55414; ph: 612-379-5980; fax: 612-379-5982; email: water@mtn.org

February 20-22 Restoring Community through Consensus, Maui, HI. An experiential learning course designed to enhance the participant's skills and knowledge in resolving conflict and managing community change toward sustainable conditions. \$395. Contact Jeff or Karen Goebel: Tel: (509) 334-7140.

February 23-25 14th Annual Farm Conference, Riverside California. Activities include bus tours of this varied agricultural area, short courses, a trade show, regional tasting, exciting and interesting plenary speakers, and more than 40 workshops. For registration info, contact Mary Lou Weiss at (310)618-2930.



February 27-March 2 BioFach '97, Frankfurt Germany. To exhibit, contact Sunder and Rottner, Von-Vollmar Str.4, D-91154 Roth; phone +49-09171-401; fax +49-09171-4016.

March 7-8 Upper Midwest Organic Farming Conference, UMOFC, Sinsinawa Mound Center, WI. Contact Fay Jones at ph/fax 715-772-3513 for registration info.

March 8 NOFA/CT winter conference, Wethersfield, CT. For info call 203-484-2445.

March 11-15 The Organic Crop Improvement Association's Annual General Membership Meeting, Cedar Rapids, Iowa. Cedar Rapids is located just 74 miles from Dubuque. For more information about the OCIA event, contact Betty Kananen at (513) 592-4983.

March 19-21 International Conference on Agricultural Production and Nutrition will be held in Brookline, MA; contact William Lockeretz, School of Nutrition Science and Policy, Tufts University, Medford, MA 02155; e-mail wlockeretz@infonet.tufts.edu



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