

## Food Safety and the Organic Inspector

by Bob Durst and Margaret Scoles

Food Safety in Organic Operations came to the forefront of North American news in January with the investigation and subsequent closing of the Peanut Corporation of America (PCA) [full article, last issue, Vol. 18 N1]. The expanded PCA recall included some organic peanut products, although no organic products had been implicated in any of the illnesses or deaths. With the May 7 seizure of \$1.5 million worth of ingredients in Tennessee on behalf of the Food and Drug Administration (FDA) at another certified organic plant, it became even clearer that this problem is not going to disappear.

No one wants organic food to be less safe than non-organic food. Organic operations must comply with all relevant health and safety requirements just like conventional processors do. Operations that do not fully comply with 205.271 and 205.272, GMP's and SSOP's put organic integrity at risk, which we all must be vigilant to prevent.

When operations fail publicly, the search begins for someone to blame.

- Was it the organic certifier's fault for certifying a processing plant that didn't comply with basic health requirements? In the instances mentioned above, three different certifiers were involved. That is an indication that the problem is possibly systemic and almost certainly not isolated or rare.
- Were these cases of fraud, where records were knowingly hidden from health or organic inspectors? We haven't been given enough information to know.
- Was it negligence that proper registration with appropriate state or local agencies had not been done? We don't know.
- Was an accreditor at fault for accrediting the certifiers? Not likely.
- Was the inspector at fault for failing to inspect thoroughly or report findings properly? Again, we don't know, although apparently at least one inspector was fired.

There is no value to placing blame. We (the organic industry) are under 'fire' and need to pull together to put the 'fire' out and see that it isn't allowed to flare up again.

Organic inspectors are keenly aware that they are on-site only one day per year in most cases. The inspection is a single snapshot in time. Inspectors are also bound by limitations of confidentiality; we report only to the certifier. Reporting to outside authorities would violate confidentiality, not to mention jeopardize their opportunities for inspection work. Sometimes inspectors see and report things that are not followed up on by the certifier as one might expect. The organic inspector's position, whether as contractor or employer, is not without risk. A few examples:

- (1) Inspectors are asked to do inspections at times of year that do not make sense for verifying pest management compliance (such as winter when the weather has eliminated most pests);
- (2) Many certified operations do a very small percentage of their volume as organic, and may be inspected when no organic product is present or in-process. This sometimes makes it impossible to verify some aspects of the OSP;
- (3) Sometimes it isn't feasible to inspect while a processing plant is in operation. Due to the seasonality of crops, some sections or processing lines may not be in operation at the time of inspection; then the annual renewal date makes it difficult to see the 'off-season' lines;
- (4) Certifiers sometimes specify the expected length of time to allot for an inspection. Setting a time limit can work against performing a quality inspection.

Although these examples should be the exception rather than the rule, they all add an element of difficulty for the organic inspector who is taking the snapshot one day out of 365.

On Feb. 25, Barbara Robinson, USDA Deputy Administrator and Acting Director of the National Organic Program, issued a directive to certifiers. [See p. 8 for full text of Directive.] The Directive instructed certifiers to take more responsibility for verifying compliance with appropriate health and safety regulations. In the wake of the Directive, certifiers began sending messages about the impact on the inspectors' role. The approaches were varied and raised concerns at IOIA on behalf of our members. Confusion bred alarm given the different interpretations being given by certifiers. [see **Food Safety**, page 22]

## New Job Marketplace

CCOF has a new web feature – the **Inspection Marketplace**.

It's a map and listing of potentially available CCOF inspections that are currently in their system but have not been assigned to an inspector.

CCOF is hoping that inspectors will check it out periodically and offer to do work. Check it out at:

<http://www.ccof.org/maps/inspectionmarketplace.php>

## Japan lifts restrictions on 2 of 3 inputs

The Japanese Ministry of Agriculture Forestry and Fisheries has lifted the bans on both Lignan Sulfonate and Potassium Bicarbonate in the production of organic products destined for Japan. The ban on alkali extracted humic acids is still in effect.

## Pre-Inoculated Seed

OCIA recently discovered that some of the seed companies providing pre-inoculated seeds (particularly those coated with Nitragin Gold) are coating some seeds with prohibited synthetic coatings prior to inoculation. If you note anything about coatings on the seed tags, let us know, and preferably, you should attach a copy of the seed tag to your inspection report. There are several seed coatings floating around. Bear in mind that not all Nitragin Gold inoculated seed is tainted with this coating.

Kathy Fleming, OCIA International  
kfleming@ocia.org  
402-477-2323 Ext. 311

### IOIA Board of Directors

Bob Durst, P.Ag ..... Chair  
Gene Prochaska ..... Vice Chair  
Stephen Bird ..... Treasurer  
Eric Feutz ..... Secretary  
David Konrad ..... Director at Large  
Julio Perez ..... First Alternate  
Lidia Girón ..... Second Alternate

*The Inspectors' Report* is the newsletter of the International Organic Inspectors Association. IOIA is a 501 (c)(3) educational organization, whose 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, Box 1259, Guerneville, CA 95446 USA. 707-869-3017, fax 707-869-1478.  
[ioiaweb@ioia.net](mailto:ioiaweb@ioia.net)

Deadlines are Feb 1, May 1, Aug 1 & Nov 1.  
Published quarterly on recycled paper.



## 2009 Member Directory Updates

Please make the following changes to your 2009 Membership Directory. Other listing info remains the same unless noted. Any additions or corrections to information categories other than addresses and contact numbers will be listed in the 2010 Hardcopy Membership Directory or can be viewed in the 2009 Online Directory.

### Address Changes:

#### INSPECTORS:

Robert Albee  
Email: [purelyorganic@wildblue.net](mailto:purelyorganic@wildblue.net)

Tom Cassan  
Email: [cassan1@xplornet.com](mailto:cassan1@xplornet.com)

David Dahmen  
Email: [organic4u@charter.net](mailto:organic4u@charter.net)

Donna Doel  
P.O. Box 38  
Barnet, VT 05821  
Cell: 207.208.7433

Christopher Kidwell  
Email: [Christopher.kidwell@gmail.com](mailto:Christopher.kidwell@gmail.com)

Wendy Paulsen  
Healing Gardens  
PO Box 468  
Chicago City, MN 55013  
Cell: 651-332-6180

Shelley Schepp  
Box 210  
Pond Inlet, NU X0A 0S0, CANADA  
Home: 867.899.8091

Alex Moreno Sotomayor  
Email: [amoreno@neb.rr.com](mailto:amoreno@neb.rr.com)

John Trinterud  
1601 Skycrest #2  
Walnut Creek, CA 94595  
925.933.3015

Erin (Beard) Wilson  
4375 Pierce Ave.  
Paullina, IA 51046

Wendy Ziehl  
Home: 306.868.2244

#### SUPPORTING MEMBERS:

Osiris Abrego  
Email: [gypsyfarmer@yahoo.com](mailto:gypsyfarmer@yahoo.com)

Anne Plotto  
Work: 863.293.4133 ext 123

Abed Anouti  
Work: 520.305.3586  
Fax: 520.305.3587

### Welcome Returning Former Members [Not printed in the 2009 Directory]

INSPECTOR MEMBERS:  
Peter Kalogridis

SUPPORTING MEMBERS:  
Northland Organic Foods Corp.  
495 Portland Avenue  
St. Paul, MN 55102  
Work: 651.221.0855  
Fax: 651.221.0856

### Welcome New Members:

#### INSPECTORS:

Laura Kennedy  
2515 NW 38th Dr.  
Gainesville, FL 32605  
Home: 352.338.7575  
Work: 352.377.0133  
Email: [lkennedy1984@gmail.com](mailto:lkennedy1984@gmail.com)

Héctor M. Pedraza  
2810 Industrial Parkway  
Santa Maria, CA 93455  
UNITED STATES  
Home: 805.310.3129  
Work: 805.922.0055  
Fax: 805.352.1364  
Email: [hpedraza@primuslabs.com](mailto:hpedraza@primuslabs.com)

### Welcome New Supporting Individual Members:

Avery, Ben (Nashville, Tennessee)  
Ferguson, Jon (Lincoln, Nebraska)  
Gillies, Bruce (Ontario, CANADA)  
Grant, Julie (Kent, Ohio)  
Landis, C.Arden (Mohnton, Pennsylvania)  
Montgomery, Jennifer (Natrona Heights, Pennsylvania)  
Moore, Jamie (Homestead, Pennsylvania)  
Morano, James (New Brunswick, New Jersey)  
Moyer, Orin (Lenhartsville, Pennsylvania)  
Perry, William (Raleigh, North Carolina)  
Pierce, Ryan (Stockton, California)  
Potter, Marianne (Columbus, Ohio)  
Raymond, Ed (Broomfield, Colorado)  
Sorace, Catherine (Wycombe, PA)  
Turner, DeWitt (McComb, Ohio)  
Warner, Stephen (Newport, Pennsylvania)  
Warren-Smith, Christopher (Costa Mesa, California)  
Werner, Matthew (Santa Cruz, California)  
Yaple, Gregory (Cogan Station, PA)

---

## Upcoming Trainings

**Chicago, Illinois - Canadian Organic Regime** IOIA and the Organic Trade Association (OTA) will cosponsor a 2-day workshop, Understanding the Canadian Organic Regime, on **June 15-16** at the Lakeside Center, McCormick Place, in Chicago, Illinois in conjunction with the All Things Organic™ show. This is the most up-to-date and complete training available on the Canadian Organic Regime (COR). The COR is scheduled for full implementation on June 30. All organic products crossing provincial borders or coming into Canada must be in compliance after that date.

The training was developed through collaboration between Canadian Organic Growers (COG), OTA in Canada, the International Organic Inspectors Association, and the Canadian Food Inspection Agency (CFIA). IOIA, COG, and OTA in Canada delivered 35 one-day workshops for producers, 4 one-day workshops for processors, and 8 two-day workshops for inspectors and certifiers in the first 3 months of this year. The event in Chicago is the first such training in the US. The training was first designed for certification agency staff and experienced organic inspectors, then adapted for producer and processor workshops.

Day 1 is particularly useful for those involved in processing, labeling, exporting, or marketing organic products in Canada. The intensive workshop covers the structure of the COR, the Canadian regulation, processing standards, and labeling. Matthew Holmes, OTA's managing director in Canada, will participate in this session. "The organic standards are extremely strict for food processing," Holmes says, "synthetic colors, flavors and preservatives are not allowed, and only very specific additives and cleaners are permitted." Day 2 covers the Crop and Livestock Production Standards. The training includes key differences between Canadian standards and those of the major trading partners, including USA. Canadian and US crop production standards are very similar, with some key differences. Livestock standards differ more significantly.

Certificates of Completion will be awarded to those attending Day 1 only and to those who attend both days. For information and an application, go to [www.ioia.net](http://www.ioia.net).

**Gyeonggi, Korea** IOIA and Korea Federation of Sustainable Agriculture Associations (KFSAO) will cosponsor a 4.5 day Basic Organic Processing Inspection Training using the Korea Organic Regulation as a reference. The course will be held in Gyeonggi, Korea **July 13-17**. For enquiries, please contact Isidor Byeongdeok Yu at Ph: +82-10-9133-543 1 Fax: +82-2-796-2615 e-mail: [community02@hanmail.net](mailto:community02@hanmail.net)

**Medina, North Dakota** IOIA and FARRMS will cosponsor a two-day workshop for processors in Medina at the FARRMS Training Facility. Originally scheduled for April 30 – May 1, this event has been rescheduled on **October 22-23**. This course is recommended for processors who are not yet certified or those newly certified. A limited number of spaces are also available for inspectors and certification staff. This project is funded in part by NCR-SARE. For an application form and more details, visit [www.farrms.org](http://www.farrms.org) or call 701.486.3569.

**Gyeonggi, Korea** IOIA and Korea Federation of Sustainable Agriculture Associations (KFSAO) will cosponsor a 4.5 day Basic Organic Crop Inspection Training using the Korea Organic Regulation as a reference. The course will be held in Gyeonggi, Korea **September 14-18**. For enquiries, please contact Hyaekyung Hong at Ph: +82-10-2918-8446 Fax: +82-2-796-2615 e-mail: [globalhong@hanmail.net](mailto:globalhong@hanmail.net)

**Wisconsin** IOIA and Midwest Organic Services Association (MOSA) are developing Basic Crop and Livestock Inspection Trainings in late **September/early October** in Wisconsin. Tentatively, Demeter Association and IOIA will cosponsor Biodynamic™ Inspection Training in conjunction with the event.

**California** IOIA will develop Basic Crop and Processing Inspection trainings in **late fall/early** winter in California. Tentatively, Demeter Association and IOIA will cosponsor Biodynamic™ Inspection Training in conjunction with the event.

Watch upcoming IOIA newsletters and the website for details as these and other trainings develop.

## IOIA Scholarships Available for Organic Inspector Training

IOIA accepts applications for the annual Andrew Rutherford Scholarship Award, which provides full tuition for an IOIA-sponsored organic inspector training course during the following year. Both prospective and experienced inspectors are eligible to apply for the Rutherford Scholarship. It is awarded to an individual on the basis of need and potential as judged by the IOIA Scholarship Committee. Applicants can choose to attend any IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

IOIA also offers the annual Organic Community Initiative Scholarship, which provides full tuition for an IOIA-sponsored basic organic inspector training during the following year. It is awarded to an individual on the basis of need and their potential to have a positive impact on their regional organic community. The Organic Community Initiative Scholarship is only open to applicants from outside of the US or Canada. Applicants can choose to attend any basic IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

For application materials and full information on IOIA training programs, visit [www.ioia.net](http://www.ioia.net) to download application forms. The deadline for returning Scholarship applications is October 1. Scholarship recipients are notified by December 15.

---

## IOIA Partners with COG, OTA Canada to Deliver Canadian Organic Standards Training

By Margaret Scoles

Nearly 700 people were trained during the first quarter of 2009 in the largest collaborative training effort to date between IOIA and major organic organizations in Canada. The project achieved the goal of widely accessible, affordable, quality training to the new **Canadian Standards**. Project Partners were **Canadian Organic Growers (COG)**, **OTA in Canada**, and IOIA. COG coordinated the entire project and led the Producer Training segment of the project. OTA in Canada led the Processor Training segment. IOIA acted as a contractor to COG to develop materials, train Trainers, and deliver Inspector/Certifier Trainings from mid-February through late March.

The series of 48 training events began with training in Toronto on Feb 11-12 for accredited certification agencies and ended with the inspector/certifier training associated with the IOIA AGM in Montreal on March 23-24. A total of 115 people participated in the 2-day inspector/certifier trainings. Most of the IOIA Inspector members in Canada participated in one of the training events. Of the 14 accredited certification agencies in Canada, 8 were represented at the Toronto event. Producer and Processor trainings were each 1 day long. The Canadian Food Inspection Agency (CFIA) served a collaborative and supportive role. **Michel Saumur**, Canada Organic Office National Manager, spoke at two of the inspector/certifier trainings. COO staff was also represented at some of the producer and processor trainings.

Funding for the project came from Agriculture and Agri-Food Canada's ACAAF Program. ACAAF funds made it possible to provide producer training at a very low cost, while participants for the processor trainings paid the full cost of development and delivery. Inspector/certifier training fees fell between those extremes, with registration fees subsidized by about 50% by project funds. More than \$60,000US was allocated for IOIA's part in the project.

**Challenges:** The short **time frame** between receiving notice of funding and the end point for the project called for heroic effort from all project partners and Trainers. Project partners received notice on January 5. Fortunately, IOIA had begun development work on curriculum and materials in December 2008. Materials were developed, adapted, and revised on an intense schedule that often left Trainers very little time to prepare to present them. **A serious challenge was access to the standards.** When the project was conceived, partners assumed that the October version of the Canadian standards and Permitted Substance List (PSL) would be the training document for the events. No one foresaw that they would be available from the Canadian General Standards Board (CGSB) only at the hefty price of \$200CAD per copy! Purchasing 700 copies for all of the course participants and Trainers wasn't feasible. Fortunately, COG had produced a **Guidance Document** which could be used and it included the text of the standard, along with interpretive guidance. Adding a bit more uncertainty was that the latest version of the Organic Products Regulations was still open for public comment. Training to a standard and a regulation (both subject to change before the June 30 implementation date in Canada) was a challenge itself.

**Press releases** and registration materials were produced in record time. The project was promoted at the **Guelph Organic Conference** in January. IOIA has good email contacts with certifiers, inspectors, accrediting bodies, especially in the US and Canada. Getting the word out to producers was more difficult. **Laura Telford**, COG Executive Director, said in her final report, "In the early days, our trainers were ahead of the media and sometimes spoke to only a handful of people. Some of the earliest trainings, especially those in Manitoba and Quebec were cancelled and replaced with additional trainings later in March. However, once our organic networks, word of mouth and the paid radio, newspaper and magazine ads started to run, we had a hard time keeping up with demand."

Reporting and **financial auditing** was completed on the deadline of March 31. The major benefit was meeting the goal of widely accessible training on the new

standards for the organic sector. Bridges and alliances with project partner were also built and strengthened. IOIA made new friends, such as the **Organic Council of Ontario** and **Going Organic network of Alberta**. Drawing on previous relationships with training cosponsors, supporting certification agencies, government agencies, and NGOs helped make the project possible in the short time frame. Just a few examples of these 'old friends' are COABC, ACORN, OCIA Canada, CSI, Ecocert Canada, and Alberta Agriculture. Ties with CFIA were built and strengthened. Financial benefits to IOIA were modest. However, IOIA was given the **copyright** on materials developed for the inspector/certifier trainings. The ACAAF funding didn't allow for project partners to profit on the first series of trainings, but further trainings using the materials can be used to generate a profit. The real benefits, some less tangible, were more important. **Laura Telford of COG** deserves special recognition for the success of this project. The project was born out of meetings at the Guelph Organic Conference 2008 when the IOIA ED and BOD members sat down with key people from the organic sector in Canada and CFIA. The goal was to explore how IOIA could be involved in standards training. Laura was one of those key people at one of those meetings. She suggested the ACAAF program for funding.

Without the Canadian Trainer staff, cosponsors in Canada, and the support of certification agencies and accrediting bodies in Canada, this project could not have been possible. IOIA members Garry Lean, Margaret Dickson, and Kelly Monaghan developed the initial materials. IOIA Trainers and the training locations for the inspector/certifiers trainings were Janine Gibson (SK), Garry Lean (ON, NB), Lisa Pierce (BC, AB), and Monique Scholz (QC-French language). They delivered eight 2-day courses over a span of just six weeks. Janine delivered producer trainings in SK and MB and Monique delivered the French language producer trainings in QC. Other IOIA members were involved in the project. Processor Trainings (1 day) were developed and delivered by Kelly Monaghan in English language in Toronto and Vancouver and Monique Scholz in Montreal. Priscilla Reimer assisted with editing and coordinated an event in Manitoba, [see **COST**, page 19]

## Notes from the ED

By Margaret Scoles

As our readers know, I don't follow the typical "Note from the Executive Director" format by writing on a single topic or idea. Instead, I share most of what has happened in the last 3 months that didn't end up in an article and some of what we expect in the next 3 months, with a bit of human interest thrown in. The structure of my "Notes" might be described as a patchwork. Although that would imply that the pieces are stitched together. The pieces of my "Notes" are just pinned together or lying out to be moved around to see what fits or 'looks' good with what! My intentions were to do it differently this time, to write just one impassioned piece on just one thing. But then I went to the hospital, and I knew that detail would have to go in the "Notes" somewhere....

Before I went to the hospital (that truly is another quilt block all the way at the bottom) something kept cropping up that seemed to deserve a "Notes from the ED" all on one topic. It is a thought on money and food. In the fall of 2008, the global economy took some very hard hits. Non-profits are struggling in a serious way. Donations are down, interest is down, and government grants are likely to continue to go down. Non-profits are starting to merge, go bankrupt, or scramble harder for the same pot of money. Fortunately, IOIA is not a typical non-profit. At present, we are in a good financial position. Why?—partly because we don't behave like a typical non-profit. Although we often bemoan the fact that we haven't established a vigorous fundraising program and we rarely get grant funds, we are envied by more typical nonprofits. We don't rely heavily on donations, grants, or interest. We don't have multi-million dollar endowment funds or investments where interest matters more. We operate more like a for-profit business. We generate our income from a healthy membership base and from selling our trainings, which are in ever-increasing demand. A downturn in the economy usually leads to a boost in enrolment in IOIA basic trainings in the US, which is our single largest revenue source. People lose jobs, look for alternate training opportunities, need a second job, or just want to be more marketable if something happens to their job.

But on an individual basis, we are all worried. Will we survive or even thrive in spite of the crunch? And the big question is, "Will consumers continue to buy organic food as the economy struggles?" Or will

people start to cut it as a luxury item they can do with out, along with their health club subscriptions, vacations, recreation, movies, and meals out? If they don't, obviously the demand for inspection and inspection training will not continue to go up. Fortunately, certified operations must get certified every year and that means we will

continue to have work. But the health of the organic sector depends on an ever-expanding market share.

What can one person do to help the economy bounce back as painlessly and as quickly as possible? It's this simple. Spend more money and think about it when you spend it. Buy more organic food. Most inspectors could increase the percentage of organic food in their diets. I know I can, and I'm trying to do so. If we aren't going to support the sector, who will? How will you ensure that you have more money to spend thoughtfully? Raise a bigger garden. Raising your own food is one of the best hedges against bad economic times, while benefiting nutrition and the environment. It felt good on Easter Sunday to be out planting 3 times as many potatoes this year and thinking that Mrs. Obama and I had something in common. It is great to have a First Lady who is working to promote local, healthy, organic food. In fact (but I digress), IOIA just mailed a letter to the First Lady, suggesting that IOIA could help support their organic garden project at the White House. Our letter mentioned how important it is that consumers understand the difference between organic and non-organic products and all of the benefits of organic food. It also explained how IOIA is dedicated to ensuring that "organic really is organic".

A button I received from OTA at Expo West in Anaheim in March says, "ORGANIC, It's worth it." The Organic Agriculture and Products Education Institute (Organic Institute) launched this as the non-profit organization's first national consumer education and marketing campaign. The effort was geared toward young mothers. Christine Bushway, president of the Organic



Left to Right: Senator Max Baucus, Bob Durst (IOIA Chair), Margaret Scoles (IOIA ED), and Senator Jon Tester (first certified organic farmer in the US Senate) on April 29 in Washington, DC. The Montana Senators maintain a tradition of serving a continental breakfast every Wednesday morning in the Senate building, open to all constituents. IOIA attended the breakfast and scheduled appointments at offices of both senators from MT and Senator Wyden of Oregon. Bob also visited the offices of Oregon Representatives Schrader and DeFazio. Peter DeFazio was one of the key founders of the Organic Caucus in the House of Representatives.

Institute and also OTA ED, was quoted in a recent press release, "The mission of this campaign is to answer consumer questions about organic with the clear message that organic is worth it in every way from health care and economics to farming and the environment. It will increase consumer trust, knowledge and purchase of organic products." I second that!

### A few other happenings:

Expo West/Anaheim/March 5-8: IOIA has booths at Expo West only rarely. The date is difficult because it very nearly conflicts with the IOIA AGM. So this was my first time at the show. New Hope gives IOIA a complementary booth no more than once each year. So we have to choose which show we want to apply for. Recently, IOIA made a decision to alternate between the East and West Coast shows. Our booth location was great, right inside the door of the "New Products Expo", and traffic was steady. Our neighbors to one side were a wonderful young people from the Rainforest Alliance. By the end of the show, we had learned so much about the other's organization that we could substitute for each other if one of us left our booth unstaffed. The lovely Brahman Kumaris Center booth on the other side was a energy booster. IOIA members **Evan Kirby-Smith** and **Judith Siddiqui** and their spouses volunteered time at the booth and assistance packing up after. I attended the OTA reception and met Christine Bushway there. I visited with OTCO regarding another training in Oregon in 2010 and one with Jim Fullmer confirming that we should move ahead with a second Biodynamic inspection training this fall in Wisconsin. Another visit was with Don Burgett, [see ED, page 19]

---

## Sector News

### Who would have thought... Organic in the White House

US President Barack Obama and wife Michelle have announced their intention to 'go organic' - from now on, food for the family's meals will be sourced from an organic vegetable garden on the White House lawn.

The plot - the first grown at the White House since Eleanor Roosevelt's victory garden in World War II - will grow 55 varieties of vegetables.

But Michelle is adamant it will be used first and foremost to educate children on the merits of healthy, locally grown fruit and vegetables.

Not everyone is happy about Mrs. O's organic garden, however. Shortly after she got to work on the plot, Mrs Obama received a letter from the Mid-America CropLife Association (MACA), which represents the companies producing the pesticides and fertilisers underpinning "conventional" American agriculture. Addressed to "Mrs Barack Obama", the letter congratulated the First Lady on "recognising the importance of agriculture in America". Farming is America's largest industry, generating 20 per cent of GDP and directly or indirectly employing 22 million people.

The letter does not mention the word "organic", nor even "pesticide" or "fertiliser" but highlights the role played by farmers in preventing soil erosion and the massive yields achievable thanks to technological advances.

"If Americans were still required to farm to support their family's basic food and fibre needs, would the US have been leaders in the advancement of science, communication, education, medicine, transportation and the arts?" MACA wrote.

"We live in a very different world than that of our grandparents. Americans are juggling jobs with the needs of children and ageing parents. The time needed to tend a garden is not there for the majority of our citizens, certainly not a garden of sufficient productivity to supply much of a family's year-round food needs." The letter "respectfully" encourages Mrs Obama to recognise the role played by conventional agriculture in feeding America's growing population and is carefully worded not to be provocative. But Bonnie McCarvel, the MACA executive director, was not so diplomatic

in an e-mail forwarding the letter to MACA supporters and members, in which she said: "While a garden is a great idea, the thought of it being organic made (us) shudder." [kind of hard to believe, eh?]

### Kathleen Merrigan Appointed to No. 2 post at USDA

Long-time organic advocate Kathleen Merrigan has been named the Deputy Secretary of Agriculture for the US Department of Agriculture (USDA).

Merrigan most recently was an assistant professor and Director of the Agriculture, Food and Environment MS and PhD Program at the Friedman School of Nutrition Science and Policy at Tufts University in Boston, MA. Prior to joining the Friedman School, she held a variety of policymaking jobs at the state, federal and international level.

Merrigan was the recipient of OTA's 2000 Organic Leadership Award for helping shape the regulation implementing the Organic Foods Production Act (OFPA) and her efforts in helping draw up OFPA itself.

From 1999 to 2001, she was Administrator of the Agricultural Marketing Service of USDA. From 1994 to 1999, she worked at the Wallace Institute for Alternative Agriculture, and served as an expert consultant at the Food Agriculture Organization (FAO) of the United Nations. From 1987 to 1992, she was a staff member on the U.S. Senate Committee on Agriculture, Nutrition and Forestry, working for Chairman Patrick Leahy. From 1986 to 1987, Merrigan worked in the regulatory division of the Texas Department of Agriculture and from 1982 to 1985, she worked for Congressman John Olver during his tenure in the Massachusetts State Senate. Merrigan holds a Ph.D. from the Massachusetts Institute of Technology in environmental planning and policy, a Master of Public Affairs from the Lyndon B. Johnson School of Public Affairs at the University of Texas, and a B.A. in Political Science and English from Williams College.

Merrigan will be a keynote speaker on June 17 at the upcoming All Things Organic™ Conference and Trade Show, at the McCormick Center, Chicago, IL.

She will be speaking on directions at USDA that would impact the organic industry in the short and long term.

### NOP Seeks Director

USDA is looking for a new director for the National Organic Program. The deadline to apply is June 30, 2009.

This full time, permanent position is based in the Washington DC metro area.

A background and/or Security Investigation is required. See Web posting of this announcement:

[http://jobview.usajobs.gov/GetJob.aspx?JobID=81070493&JobTitle=Director%2c+National+Organic+Program&jbf574=AG\\*&fedemp=N&fedpub=Y&vw=d&re=4&caller=basic.aspx&pg=2&cnme=washingon+dc&rad=20&rad\\_units=miles&AVSDM=2009-05-19+00%3a03%3a00](http://jobview.usajobs.gov/GetJob.aspx?JobID=81070493&JobTitle=Director%2c+National+Organic+Program&jbf574=AG*&fedemp=N&fedpub=Y&vw=d&re=4&caller=basic.aspx&pg=2&cnme=washingon+dc&rad=20&rad_units=miles&AVSDM=2009-05-19+00%3a03%3a00)

### Five Positions Open on NOSB

The Organic Foods Production Act (OFPA) of 1990, established the National Organic Standards Board (NOSB) as a 15-member board responsible for developing (and recommending to the USDA Secretary) a proposed National List of Allowed and Prohibited Substances, and to advise the Secretary on all other aspects of the NOP.

The USDA is requesting nominations to fill five upcoming vacancies on the NOSB:

- ◆ organic producer (2 positions),
- ◆ retailer (1 position),
- ◆ organic handler (1 position), and
- ◆ environmentalist (1 position).

The 5-year term is from January 24, 2010 until January 24, 2015. Application Deadline is July 17.

Nomination cover letters and resumes should be sent to Ms. Katherine E. Benham, Advisory Board Specialist, USDA-AMS-TMP-NOP, 1400 Independence Avenue, SW., Room 4004-So., Ag Stop 0268, Washington, DC 20250. [katherine.benham@usda.gov](mailto:katherine.benham@usda.gov); (202) 205-7806; Fax: (202) 205-7808.

### Beth Hayden, Retired USDA

Beth Hayden, former NOP Accreditation Manager and a familiar person to the organic sector from her many years of working with the NOP, died April 24, along with her long-time partner, Allan Melendy; both of Cañon City, Colorado. The couple was heading to an air show in Modesto, California, in an experimental glider when it went down near Mammoth Lakes in the rugged Sierra Nevada. As an NOP staff member, she did extensive research and writing for the national organic standards.

---

## USDA Offers \$50M in New Organic Funding

USDA recently announced that it will be offering \$50 million in new funding to encourage greater production of organic food in the United States.

A portion of the funding has been allocated for every state and is available exclusively through a special signup under the Environmental Quality Incentives Program, administered by USDA's Natural Resources Conservation Service. To qualify, a producer must be certified through the National Organic Program or be in the process of transitioning to organic production.

Under the initiative, new contracts for organic production are being offered for six core practices, which include conservation crop rotation, cover crops, nutrient management, pest management, prescribed grazing, and forage harvest management. Funding is capped at \$20,000 per year.

Kathleen Merrigan, USDA's Deputy Secretary of Agriculture, also announced to the NOSB that USDA intends to create a division within the agency that is dedicated to organic agriculture. Currently, the National Organic Program is part of the Transportation and Marketing Program within USDA's Agricultural Marketing Service.

## OTA Releases 2009 Survey

U.S. sales of organic products, both food and non-food, reached \$24.6 billion by the end of 2008, growing an impressive 17.1 percent over 2007 sales despite tough economic times, according to OTA, which has made available the final results from its 2009 Organic Industry Survey.

The survey measured the growth of U.S. sales of organic foods and beverages as well as non-food categories such as organic fibers, personal care products and pet foods during 2008. Results show organic food sales grew in 2008 by 15.8 percent to reach \$22.9 billion, while organic non-food sales grew by an astounding 39.4 percent to reach \$1.648 billion. As a result, organic food sales now account for approximately 3.5 percent of all food product sales in the United States.

The final report can be purchased online at <http://www.ota.com/bookstore/2.html>. The price for the report is \$795 for OTA members, a sizeable discount from the \$2,495 fee for non-members.

## Organic Dairy Farmers Testify in Ohio

Organic farmers, along with some cooperatives and advocacy groups that represent them plus many lawyers, testified in Ohio at a federal hearing on the producer-handler exemption. The multi-week USDA administrative law hearing took testimony to decide the future of the producer-handler exemption. Some of those testifying asked the federal regulators to close loopholes they felt are exploited by some large factory farms. The system was devised over 70 years ago to fairly distribute profits from bottled fluid milk. An opt-out provision was allowed for farmers who produced their own milk and bottled it on the farm. These direct-marketers were generally small family-owned operations delivering milk to their local communities. Some corporations including some large organic dairies currently claim the exemption for producer-handlers. The hearing was publicized in a press-release from The Cornucopia Institute that blasted large organic dairies (Aurora Organic Dairy specifically) and cited damage to small family farmers.

State officials from Wisconsin, Vermont, New York, Pennsylvania, and New Hampshire also testified in support of entrepreneurial dairy farmers who use the producer-handler exemption. These states joined smaller producers in asking for the scale of these exempt direct marketers to be limited. Stakeholders will next file briefs, and USDA administrators will then make a recommendation on potential reforms to the Secretary of Agriculture for implementation.

*Source: Press Release, May 15, 2009, The Cornucopia Institute, [www.cornucopia.org](http://www.cornucopia.org)*

## Comment Period on Proposed US Biotech Rule Ends June 29

On April 29-30, APHIS held an issue-focused public meeting on a proposed rule to revise existing regulations regarding the importation, interstate movement and environmental release of certain genetically engineered organisms in Riverdale, Md. Transcripts of the public meeting will be made part of the rulemaking record.

In order to ensure all transcriptions are available for public consideration, APHIS extended the comment period for the proposed rule until **June 29, 2009**.

Issues discussed at the public meeting included scope of the proposed regulations, incorporation of the noxious weed provisions of the Plant Protection Act into the proposed regulations and elimination of the notification procedure-- a streamlined procedure for authorizing the importation, interstate movement or environment release of certain GE organisms.

Comments can be submitted on the Federal eRulemaking portal at

<http://www.regulations.gov/fdmspublic/component/main?main=DocketDetail&d=APHIS-2008-0023>.

For more info, go to:

[http://www.aphis.usda.gov/biotechnology/340/340\\_index.shtml](http://www.aphis.usda.gov/biotechnology/340/340_index.shtml).

## NOSB Materials Discussion

Although NOSB discussed each of the petitioned materials, petitions to add sodium chlorite (acidified) and remove bleached lecithin from the National List provoked the most lengthy and vibrant debates. The addition of sodium chlorite (acidified) was controversial in some people's minds because it performs a similar sanitizing function to other materials currently on the list.

Others, most notably the petitioner, advocated its inclusion due to the fact it has a shorter contact time, a more benign impact on human health, and more benign by-products than items on the National List. Additionally, the petitioner noted that the use of sodium chlorite (acidified) leaves no chlorine residue behind following its contact with an organic load. Katrina Heinze also identified the substance as "an important food safety tool."

With respect to lecithin, Lynn Clarkson of Clarkson Grain petitioned for bleached lecithin to be removed from the National List on the grounds that a sufficient supply, form, and quality of organic lecithin now exist. The petitioner was opposed by such individuals as Zareb Herman, a representative of Bloomfield Bakers of the Hain Celestial Group. Herman argued that the lecithin listed on the National List is "a vitally important processing aid" without which Hain's products cannot be produced. In the end, the NOSB voted to remove "lecithin—bleached" from 605(b), the first material ever removed from the National List, and to restrict the lecithin on 606 to de-oiled forms only.

*From the May 2009 NOSB Report issued by OTA*

---

## NOP Food Safety Directive and IOIA

This past winter, food safety in the US received a lot of negative press due to the debacle involving the Peanut Corporation of America, who, among other transgressions, shipped bulk peanut butter that was contaminated with salmonella to organic processors in North America.

The fallout from this situation is not over, with the first salvo being the following directive issued from Barbara Robinson at the National Organic Program.

NOTICE TO ALL USDA CERTIFYING AGENTS  
FROM: Barbara C. Robinson, Acting Director  
National Organic Program  
SUBJECT: Reporting Health & Safety Violations  
DATE: February 25, 2009

Effective immediately, certifying agents are obliged to report violations of health or safety to the appropriate local, State, or Federal officials. A copy of all such reporting shall be forwarded to the National Organic Program (NOP) in care of the NOP Compliance and Enforcement Branch (CEB). Further, organic certification shall not be granted or continued when current health or safety inspections have not been granted or renewed for the facility.

The NOP is implementing these requirements under authority of § 205.501 (a) (21) of the NOP regulations—General Requirements for Accreditation.

An organic system plan for every handling facility must have a full description for compliance under § 205.271—the facility pest management practice standard. Under this section, all handling facilities are given various options to prevent pests, including substances on the National List. And if practices in paragraphs (a), (b), (c) and (d) of §205.271 fail, handlers may otherwise use substances to prevent or control pests as required by Federal, State, or local laws and regulations: Provided, That, measures are taken to prevent contact of the organically produced products or ingredients with the substance used.

Clearly, the regulations in § 205.271 recognize the importance of pest prevention because of the problems that pests can cause—disease and illness. While the NOP is not a health or safety program, no operation can demonstrate compliance with these regulations if the operation fails to comply with the pest management practice standard—that is, the operation exhibits any pest infestation that could lead to a health hazard in that facility.

For example, while we do not expect organic inspectors to be able to detect salmonella or other pathogens, their potential sources should be obvious from such evidence as bird, rodent, and other animal feces or other pest infestations.

There are also 2 bills currently in the US Congress that have the potential to cause significant problems for organic agriculture in the US – CCOF has a great analysis at [www.ccof.org/foodsafety.php](http://www.ccof.org/foodsafety.php)

- ◆ HR759: The Food and Drug Administration Globalization Act of 2009
- ◆ HR875: The Food Safety Modernization Act of 2009

IOIA wrote to Ms. Robinson outlining inspectors' concerns  
April 9, 2009

Barbara Robinson, Acting Director  
Deputy Administrator  
USDA-AMS-TMP  
Room 4008-South Building  
1400 Independence Avenue, SW  
Washington, DC 20250-0020

Dear Ms. Robinson:

Thank you for your efforts toward a rigorous organic certification program.

I am writing about the Feb. 25 Notice to USDA Certifying Agents re: Reporting Health & Safety Violations. The International Organic Inspectors Association (IOIA) is dedicated to maintaining excellence in our organic inspector training program. We want to be clear in our trainings on the responsibilities of organic inspectors and the role of health and safety inspectors. No one is interested in unsafe or adulterated food, whether organic or non-organic. IOIA will continue to emphasize the importance of food safety in our processing inspector trainings. IOIA will also continue to emphasize the importance of inspectors exercising due diligence in verifying compliance and in careful and complete reporting to the certification agent of what is seen during an inspection.

To insure that we are providing the most comprehensive trainings possible, could you please help us by clarifying the following statements from the directive.

1. Can you confirm that the National Organic Program (NOP) does not expect organic inspectors to take on the role of health and safety inspectors? Your notice states that “NOP is not a health or safety program” while stating the agents are required to report health and safety violations. We are concerned about the potential for increased liability for organic inspectors. Organic inspectors are trained to verify compliance with system plans and adherence to the organic regulations. Inspectors can easily report whether or not they were able to verify a current health certificate. However, a valid health certificate might not correlate to a recent health inspection or to freedom from health violations.

2. What regulation should the organic inspector cite for health or safety violations? Typically, we train inspectors not to report a potential issue of concern if there is no corresponding regulation to cite. If plant conditions are clearly unsanitary or contamination is occurring, we can cite 205.271 (pest management issues) or 205.272 (commingling issues). But could you help us understand what inspectors should cite if they see a health or safety violation other than pest management or commingling?

IOIA wishes to post this letter and your response in our newsletter, The Inspectors' Report to help inspectors understand the Notice. IOIA would appreciate an opportunity to visit with you on this and other training issues. I look forward to your response. Thank you.

Sincerely,

Margaret Scoles  
Executive Director



---

## NOP Issues Directive on Inputs

TO: All USDA Certifying Agents, February 20, 2009

FROM: Barbara C. Robinson, Acting Director, NOP

SUBJECT: Input Approval under NOP Regulations: Liquid Nitrogen Fertilizers

This notice is to inform you that the National Organic Program (NOP) is no longer confident that the following liquid fertilizer products can be shown to be compliant with the NOP regulations: Marizyme™ and Agrolizer™. Both of these products were manufactured by Port Organic, Ltd., which is not operating at the present time.

The USDA Office of Inspector General (OIG) is currently investigating Port Organic, Ltd. Your clients should be aware that continued use of Marizyme™ and Agrolizer™ and products made from these materials puts their operations at considerable risk. You are advised to notify your clients of this immediately.

Further, the NOP cautions vigilance in the approval of all liquid fertilizer products and other inputs. We are taking the following steps to support certifying agents, with whom final responsibility for approval of all organic inputs remains. These steps are effective for all ACAs—not just domestically-operating agents—as well as all NOP-certified operations globally.

- Effective with this notice, continued use of the products Marizyme™ and Agrolizer™ without the ability to prove they are in full compliance (see approval criteria below) with the NOP standards could jeopardize the organic status of operations, including land and products, once the outcome of the OIG investigation is concluded.

- By October 1, 2009, approval of all high nitrogen liquid fertilizers (nitrogen analysis greater than 3 percent) must be accompanied by documentation that demonstrates their compliance with the NOP regulations, based upon a 3rd party inspection that meets the criteria below. If such documentation is not provided, ACAs must immediately rescind approval for the use of these materials by certified organic operations.

- By October 1, 2009, NOP will require all 3rd party reviewers to implement a system of audit and inspection for branded products they deem compliant with the NOP regulations as a condition of recognition as a 3rd party reviewer by the NOP. Inspections must include but not be limited to high risk inputs such as liquid fertilizers and other inputs where synthetic substitutes are readily available and have the potential to be concealed.

- NOP will also require all 3rd party reviewers to undergo audits by NOP as a condition of ongoing recognition as a 3rd party reviewer for materials by the NOP.

- NOP will focus increased scrutiny on how inputs are approved for use by certified organic operations during accreditation audits of ACAs conducted beginning in 2009, beginning with an emphasis on liquid nitrogen fertilizers.

Approval Criteria for Fertilizer Manufacturers: No later than October 1, fertilizer manufacturers must show the following documentation from a 3rd party evaluation:

- No evidence of fraud in formulation, including verifying the presence of all necessary infrastructure to produce the approved finished product. This includes: dry and liquid storage, all necessary conveyance (forklifts, trucks, piping, etc), finished product storage, and both the ingredient and finished product transportation infrastructure.

- Verification of no synthetic nitrogen equipment, tanks, or supplies within 100 yards of the facility that produces the organic approved inputs at any time of the year; and

- Verification that a successful audit was conducted comparing incoming materials with outgoing finished products and complete, detailed explanations for any deviations.

The NOP also takes this opportunity to remind producers and certifying agents of their responsibilities under the NOP soil fertility and crop nutrient management practice standard §205.203:

- Producers must select and implement practices to maintain and improve the condition of soil and minimize soil erosion.

- Further, producers must manage crop nutrients and soil fertility through rotations, cover crops, and the application of plant and animal materials.

- Finally, producers must manage plant and animal materials to maintain or improve soil organic matter content. The management of plant and animal materials must be done in a manner that does not contribute to contamination of crops, soil or water.

**Clarification of February 20, 2009, letter  
(above)  
to All USDA Certifying Agents  
Subject: Input Approval under NOP  
Regulations:  
Liquid Nitrogen Fertilizers**

1. The deadline of "not later than October 1st, 2009" for compliance with these requirements, refers to the need for fertilizer producers to obtain third-party verification of their ingredients. We expect compliance of inputs with the NOP regulations to be effective IMMEDIATELY by all certified operations and verified by ACAs. The continued use of high nitrogen liquid fertilizers that cannot be demonstrated to be in compliance (using the criteria set forth in the February 20, 2009, letter) with the NOP regulations may risk the certification of operations, land, and products harvested from such operations.

2. In the letter above, dated February 20, 2009, the requirements for third-party inspections of fertilizer manufacturers are intended for fertilizers with nitrogen analysis content greater than 3 percent. Manufacturers who do NOT produce liquid fertilizers with nitrogen analysis content greater than 3 percent are not required to undergo third-party inspections, *at this time*.

March 4, 2009

## 2009 AGM Highlights – Montreal

The 2009 IOIA Annual General Meeting went off without a hitch. Even though the planned agenda went over by 2 hours, we recalled the days when they went over by 2 days and figured we are improving with age! The meeting was called to order at 2:10 pm. It began with a welcome and a brief portrait of Quebec from Monique Scholz, IOIA BOD Secretary and key member of the local AGM Organizing Committee.

The Quorum & Ballot Committee was established, with Elizabeth Dacombe, Sue Baird and Diane Cooner announced as members to oversee elections. There were 34 voting members, 2 non-voting members, and one guest in attendance. Twenty proxies were presented. A quorum was established.

The BOD and Treasurer presented the Annual Report overview and financial report. Executive Director Margaret Scoles presented her ED Report, with special acknowledgement of the Canadian curriculum and training team. She also acknowledged the Centre for Systems Integration (CSI) and their ED, Jim McCullagh, for CSI's collaboration and support during this past year. And she expressed great appreciation for having an almost-full time office manager, Rita Wenzel, a major change during 2008.



Priscilla Reimer discusses our logo

As the agenda progressed, discussion topics were solicited from the members:

- ◆ work visa (Garry)
- ◆ food safety directive (Eric)
- ◆ IOIA logo and image (Priscilla)
- ◆ pay equity (Lori) and accreditation
- ◆ carbon credits and greening up our inspection work (Liz Dacombe)
- ◆ International structure (Mutsumi)

It was later decided that these topics would be deferred to Focus Groups via the IOIA Forum, with the possibility of informal meetings in the future. Dr. Vilich suggested having future AGM's with one specific discussion topic.

There was a special addendum to the Agenda: IOIA Staffers Sacha and Diane, along with past chair Brian Magaro, honored Margaret for 10 years of service with IOIA, presenting her with a plaque, flowers, and a bag of chocolate goodies.

Moving on, the current Candidates for the Board of Directors made their presentations: Bob Durst, Eric Feutz, David Konrad, Monique Scholz and Lidia Giron. Diane Cooner read the bio for Julio Perez. Monique asked that her candidacy be withdrawn, due to the workload of the ARP and Accreditation panel on which she serves. A Request for nominations from the floor for alternate BOD positions was made. Janine Gibson nominated Chris Kidwell as 2nd alternate. This was Accepted by the membership.

*IOIA in Asia* talk was presented by Lisa Pierce and Mutsumi Sakuyoshi. Questions that arose include the necessity to clarify what the sister organization status is. Does IOIA need to re-structure to create an international affiliate structure?

Announcement of election results: The membership re-elected David Konrad and Bob Durst. Eric Feutz was elected. Julio Perez was elected as 1st alternate. Note: Lidia Giron remains as 2nd alternate.

The Meeting adjourned late for the evening meal, followed by the keynote address by Dr. Shiv Chopra on the five pillars of food safety: the avoidance of antibiotics, GMOs,



A very surprised Margaret accepting flowers and plaque for 10 years service to IOIA

pesticides/herbicides, hormones, and rendered dead animal wastes. He received a standing ovation. Excellent music and dancing followed.

*(Please see "Inspectors Only" section of the website for complete minutes. IOIA Inspector Members are encouraged to review them and offer amendments during the coming year. The Minutes are approved in final form at the next AGM.)*



Mutsumi Sakuyoshi enjoying a pre-dinner visit with Sam Welsch

A great big **Thank You** goes out to the AGM Organizing Committee – **Monique Scholz, Christine Ouellet, and Sylvia Welke**. Thanks to these hard workers, our members enjoyed a great facility – the hotel chef was enthusiastic about cooking with organic produce and created some of the best meals ever enjoyed at an IOIA AGM – in a central location with all of Montreal to explore - with great topics, speakers, and field trips. The weather even cooperated and some members got to enjoy the 185<sup>th</sup> Annual St. Patrick's Day Parade, the largest in Canada.

## 2010 AGM Set

The IOIA 2010 Annual General Meeting will be held at Esplendor Resort, located in Rio Rico, southern Arizona, from **March 11-15**.

Esplendor is located in the Sonoran Desert about 40 minutes south of the Tucson Airport and 20 minutes north of the port of Nogales, Sonora, Mexico. For more details, visit [www.esplendor-resort.com](http://www.esplendor-resort.com).

This is a comfortable, authentic southwest venue in a scenic and rural setting with a mountain backdrop. Esplendor overlooks the Santa Cruz River valley and bills itself as "Uncomplicated, Unpretentious, Unforgettable." Typical March weather in the Tucson area is sunny at least 25 days out of the month. Average daytime high is 72°F (22°C). Nighttime lows in the high desert can be fairly chilly (27°F or 3°C). AGM meeting space includes indoor and outdoor space near the heated outdoor pool.



**Roger London visits with AGM keynote speaker Dr. Shiv Chopra.**



**Bill Barkley receives the baton from Janine Gibson to take over the IOIA Canadian Committee**

The resort is known locally for its good food

and is enthusiastic about organic ingredients. Lower priced restaurant options and a grocery are within walking distance. Free parking and wireless Internet are included in the room rate (\$112/night including taxes). A limited number of lower cost rooms are available. Three state campsites nearby offer another option for hardier members. Widely recognized for its golf course, the resort is working with IOIA to provide options to fit almost any budget. The IOIA plan does not include golfing.

There are good potential field trips (both organic and recreational) in the area. Nogales is the largest port in

the western US for fresh produce (organic and conventional) coming into the US from Mexico. Competitive airfares to Tucson are available through Southwest Airlines, but all major airlines fly into Tucson. Or plan to fly to the larger airport in Phoenix and take the 20 minute air shuttle to Tucson. The site is readily accessible by cars rented from the airport with a minimum of city driving. The Metropolitan Tucson Convention & Visitors Bureau [www.visittucson.org](http://www.visittucson.org) provided IOIA with a booking incentive payment that will allow IOIA to provide shuttle service from the Tucson Airport for inspector members.



**During the fun and festivities of the evening, current BOD Chair Bob Durst and past BOD Chair Garry Lean were talking shop. At least we think that's what they were talking about....**



**Garth Kahl is already training his daughter to understand Standards in 2 languages!**

Some Area Attractions: Border shopping in Nogales (either side of the border, but plan to have a passport to cross the border), Tubac art colony, Tumacacori Mission and Visitor Center; Desert Botanical Gardens; Arizona-Sonora Desert Museum (world class living museum of desert animals in fairly natural habitat); Saguaro National Park; Petroglyphs; Old Tucson (movie studio); Mission San Xavier del Bac; Kitt Peak National Observatory; Kartchner Caverns State Park; Biosphere II; and Tombstone complete with the OK Corral.

Thank you to our AGM Organizing Committee in Arizona (Terrie Gent, Inge Vogelmann, Abed Anouti). Special thanks to Terrie, who found the venue, visited it to check it out, and sent photos.

**3 ED Margaret enjoys a very well-deserved glass of wine with past treasurer Jack Reams at the AGM dinner. IOIA covers the cost of the AGM dinner for members in attendance.**



**Lisa Pierce and IOIA Sacha**

---

## IOIA Organic Regulation Training in Montreal

By Margaret Scoles

The story of the EU training in Montreal is one for the IOIA archives. Tobias Fischer, head of the International Department of BCS Oeko-Garantie GmbH (Germany) was scheduled to deliver this training on the new European regulation, EC No 834/2007 and the Implementation Rules EC No 889/2008 in Montreal on March 21. By the time registration exceeded 20, it had become clear that the topic was popular among IOIA members. As an example, Mutsumi Sakuyoshi traveled from Japan for this course alone. And it was clear that having a European speaker was important. The group included a good mix of certifiers and inspectors. Tobias had also agreed to provide one or two short sessions on the same topic on March 23.

On March 17, Tobias sent a message to say that he was unable to come. He and his wife had a very sick baby. A day of near-panic commenced at the IOIA office. It seemed that there was simply too little time to fill a slot so significant.

The ED sent out a message to the group of participants who'd registered. Any ideas for replacements? Two ideas came in. Neither suggested speaker could fill the gap on such short notice. Sam Welsch rose to the occasion. He offered to fly to Montreal and do the mini-sessions on March 23. That solved part of the problem. But still no lead speaker had been identified for March 21. Then, just 24 hours after the message arrived from Tobias, the ED's phone rang as she dressed. Jim Pierce suggested Beate Huber of FiBL and offered up her phone numbers. That was Wednesday.

Within an hour, the ED called Beate, who answered on her mobile phone from a train as she traveled through Germany. Amazingly, Beate agreed to travel from Switzerland and present an all-day workshop to 20+ participants on Saturday. She even already had a ticket to Montreal and was willing to rearrange her flight.

A better replacement couldn't have been found. The Research Institute of Organic Agriculture (FiBL) [www.fibl.org](http://www.fibl.org) was founded in 1973 and is one of the most respected organic institutions in the world. It is the world's leading information and documentation centre

for organic agriculture. FiBL is involved in numerous international projects – research, consultancy and training, and development cooperation. Beate oversees Development and Cooperation and Quality Assurance. She speaks frequently on organic regulations, policies, and research. For more information about her, see <http://www.fibl.org/en/team/huber-beate-en.html>.

IOIA's Sacha, who was looking forward to facilitating the session with Tobias, was startled but excited by the change. She also is from Switzerland and was already familiar with FiBL. In her role coordinating international trainings, she uses her French, Spanish, and German considerably more than she does in Broadus.

Not only did Beate prepare the materials on a moment's notice, but she was fun and upbeat. She kept the interest of the group. She went home to Switzerland wearing an IOIA cap. And she and Sacha promised to 'have lunch' when Sacha made her annual trip to Switzerland to see her family. The new regulations were implemented in the EU on Jan 1, 2009.

**Tobias sent his regrets to IOIA for the unavoidable cancellation and agreed to submit an article for the Summer Issue of *The Inspectors' Report*. Watch for it in the next issue.**



**New IOIA hero Beate Huber and session facilitator IOIA Sacha**

## Highlights from Montreal Advanced Training

March 23-24

Twenty-two participants, including inspectors, certifiers, and supporting members from the US and Canada completed the Canadian Organic Standards Training with Garry Lean and Elizabeth Dacombe. This was the final COG/IOIA/OTA training in a series of eight across Canada in less than six weeks.

For the advanced course, 16 people attended 1 or both days. Ten members attended Day 1 only and expressed enthusiasm for the one-day option connected to the AGM. By Day 2, only 10 participants were registered, but the group grew with IOIA BOD members, guest speakers, staff, and trainers to make a collegial group. Two, and sometimes three, concurrent sessions were offered during the event to increase the options.

Janine Gibson, IOIA Trainer, provided a condensed version of the Canadian Organic Standards Training on the morning of Day 1 to start the training. Lisa Pierce, Co-Trainer, reported. "Janine gave an interesting insiders perspective on the development of the Canada standard; a case study of 'building organic integrity' at a national level. Despite the offering of several workshops on the Canada standard prior to the AGM/Advanced training and Canada standards training concurrent with Advanced training it was important to have condensed version of Canada standards for those outside of Canada. It was also important that Janine Gibson be the Trainer as an acknowledgement of the important work that Janine has done as a representative of IOIA throughout the process of creating mandatory regulation and standard in Canada."

Sarah Flack was excellent, once again, on the topic of Calculating and Assessing Dry Matter Intake. She presented similar training sessions in Pennsylvania in 2007 and Iowa in 2008. She provided exercises, numerous resources, and 'from the field' insight on a topic that was timely and relevant to new demands placed on organic inspectors. Participants expressed disappointment that the session was not longer.





Dr. Jean-Claude Rodet and his volunteer translation team, Christine Ouellet and IOIA's Sacha

Other sessions included Organic Juice Processing issues for inspectors (Bob Durst), and Maple Syrup Inspection (Monique Scholz – See article on page 15). Sam Welsch provided abbreviated EU Organic Regulation sessions. Because of the very high participation in the previous full-day course on EU regs, these were cozy, informal sessions. Garth Kahl provided an evening update on Mexican Organic Standards.

An evening session by Dr Jean-Claude Rodet (IOIA Inspector Member in Montreal) on alternative medicines for organic livestock husbandry was delayed so that participants from the concurrent Canadian Organic Standards session could attend. The title was long and formidable for an evening session. Add to that the challenge of French language presentation with English overheads. However, the session was well attended and as reported by Lisa, “thanks to the charm of

Dr. Rodet and the translation by Sacha and Christine Ouellet – the session was a thought provoking and well received cultural experience for all”. Dr. Rodet very generously donated a copy of his books to IOIA (all French language) and expressed willingness to have them translated to English.

Day 2 included two sessions by Bob Durst. He facilitated a shorter discussion session on Food Safety, focusing on the Feb 25 Directive from the National Organic Program, and an afternoon session on inspection of Personal Care Products. Lisa Pierce led an Audit Trail Workshop.

## Clef des Champs, *herboristerie*

By Barry Glofcheskie

As part of the Annual General Meeting and IOIA training in Montreal, Quebec, a small group of presenters, inspectors and trainees went on a field trip some 100km (60mi) north of Montreal to a small community called Val David. This area is nestled in the picturesque prime skiing region of Quebec. Here, we were warmly welcomed by the staff of Clefs des Champs, a certified organic producer/processor of traditional herbal products and organic teas and spices.

Clefs des Champs invited us into their boardroom and gave an informative slide presentation. We were shown the evolution of locating a site to grow the herbs (on the side of a “mountain”) to the construction of terraces for growing, followed by the harvesting, processing and packaging of the commodities. After this presentation, we donned our lab coats and hairnets to tour the facility. The scents of the numerous products overwhelmed by us their distinctive aromas. All this, and produced in a surprisingly small area with so many products and so many employees. Somehow I was expecting to see forklifts and loading docks.

We wrapped up our tour with an informative tea tasting presented by Clef des Champs’ tea purchaser. This time, not only was our sense of smell stimulated, but our sense of taste too. We became well informed about the uniqueness of flavour and aroma and how each is influenced by the growing region, time of harvest and even the harvestable portion of the tea plant. Quite refreshing, thank you Clef des Champs! [www.clefsdeschamps.net](http://www.clefsdeschamps.net) (both English and French)



## Sprouting up All Over

By Margaret Scoles

**Philippe Robillard** kept the group of about 10 visitors spellbound for the morning on March 25. He started by explaining the importance of eating live, fermented, and raw foods and continued with the story of the urban farm operation. Pousse-Menu has been producing healthy organic foods in a building of about 8000 square feet for over 20 years within the city of Montreal and ships about ¾ of a ton of fresh food weekly. Sprouts are produced in compost. All spent soil is recycled into the intensive and closely monitored composting system within the building. Additional food scraps from the groceries and stores where they sell sprouts are recycled into the compost. Lacto-fermented vegetables and vermi-composting kits are other key enterprises.

No chlorine is used for disinfecting seeds. Although the operation produces a big variety of sprouts and wheatgrass, they produce no alfalfa sprouts. “Alfalfa sprouts are boring,” said Philippe. He expanded on that statement by discussing the marketing problems associated with food safety scares. He explained why Salmonella can be a problem in small seeded legumes when they are sprouted. When asked if the hydrogen peroxide they use takes care of the food safety concerns, he replied that it was “just as ineffective as chlorine”. He explained that comment further, saying no disinfectant would penetrate all of the folds of the seed coat. As a contaminated, disinfected seed absorbs water, the folds in the seed coat start to unfold and new surfaces untouched by disinfectant are exposed. If the seed is contaminated, the sprout can be contaminated, even if was disinfected. A big bonus to the field trip was a delicious lunch of fresh salad with sprouts and crackers made from raw ingredients.



---

## Les Fromagiers de la Table Ronde (Cheese Processing of The Round Table)

By Valeria Spezzano

After attending the IOIA AGM and further training courses in Montreal this March, some of us centered on a well organized field trip to Les Fromagiers de la Table Ronde. Les Fromagiers de la Table Ronde is an organic cheese processing facility on the Alary family organic dairy farm. This family operated and owned business is located in Sainte-Sophie, Quebec, Canada.

As pioneers in organic dairy, the Les Fromagiers de la Table Ronde is a member of the provincial organic milk producers in Quebec. The dairy farm and on-farm cheese processing facility is regulated under the Quebec organic dairy of the Canadian dairy board quota system, as well as the Quebec Organic Reference Standards.



During the businesses early years of its transition to organic production and certification, Quebec organic dairy farmers were permitted to produce up to 14% more milk than conventional dairy farmer quota, for processing facilities to meet the demand of organic dairy products. The current market has stabilized but is still in demand.

During the winter months the heifers are limited to being pastured outdoors in heavy snowfalls. However, during the summer months the family owns and operates enough land for pasturing cows and growing their own organic feed.



The local chapter of the organic dairy federation negotiates with the Canadian Dairy Board the transportation and delivery of organic milk anywhere in Quebec. This permits organic dairy producers to access the agricultural infrastructure needed to link to the processing facilities. The transfer of product ownership occurs from the producer to the federation, once milk is out of the tank and owned by the federation for processing. This is particularly interesting for tracking transportation records for both on farm and at processing facilities, for organic integrity.

*Les Fromagiers de la Table Ronde* purchases milk back from the dairy board, from their own dairy herd in order to process their own cheese products. The cheese processing facility includes everything from equipment to pasteurize milk, a laboratory to chemically and carefully balance recipes and ingredients, storage and packing and even a store front. Laboratory records and ingredients are measured, tested and recorded to make recipes.

The milk is maintained fresh and does not travel offsite to be processed. The chemistry of heating, separating and molding cheeses abide by the Canadian Permitted Substances List. Due to the fact that it is a blue cheese processing facility, any non blue cheese attempted recipes will have a coloured rind.

The processing is all monitored and documented on site. The chemistry of heating, separating and molding cheeses abide by the Canadian Permitted Substances List. Due to the fact that it is a blue cheese processing facility, any non blue cheese attempted recipes will have a coloured rind.

The cheese is aged in a refrigerator with monitored levels of moisture and temperature. It is packaged and stored ready for sales both on farm and throughout the region. *Les Fromagiers de la Table Ronde* believes in quality assurance of organic cheese products and livestock welfare. The Alary family prides itself on two generations of a family farm model. Although we did not discuss their succession plans in depth the Alary brothers, spouses and children are heavily involved with specific roles in the dairy operation and processing.

*Les Fromagiers de la Table Ronde* has strong public support and customer loyalty. During the Listeria outbreak, customers reinforced their support with on farm sales.

As leaders and role models of organic dairy and processing in Quebec and in Canada, the Alary family are experts in their field. They prefer receiving organic inspectors who are knowledgeable with dairy production and herd health. After touring the farm and processing facility, I can clearly see how organized the Alary family is in their operations. Inspectors need to be effective in conducting inspections as well as securing organic integrity.

*Les Fromagiers de la Table Ronde* is a model family agribusiness that has developed their own on-farm cheese processing facility, which compliment their dairy herd. It is apparent that the regional policy permits to support agricultural infrastructure as well as accessibility to organic dairy producers, from even the most remote parts of Quebec! ∞



---

# What Makes Organic Maple Syrup Organic?

By Monique Scholz

Maple syrup was first certified in the mid eighties in Québec's eastern townships. At that time, many conventional Québec producers used paraformaldehyde tablets in their tapholes. This practice (which kept tap holes flowing freely but also cause important scarring in the trees) was banned in New England and has since been outlawed in Québec as well.

Furthermore, during the late eighties, Québec maple stands were suffering dieback due to acid rain. An aerial chemical fertilization program was launched in some regions in an attempt to counter the effects of the acid rain. The program did not last more than three seasons and actually relatively few producers participated.

These two elements contributed to an image in the market place that maybe maple syrup was not as 'natural' as one would hope. The early organic producers drafted the organic maple standard to counter this image problem. Even though both elements have been removed from the landscape, organic certification remains. It has evolved into a way for conscientious maple producers to demonstrate, through independent certification, that their products meet the rigorous requirements of an organic production system and meet the consumer expectation for a truly pure, natural product.

But how different is organic maple syrup from conventional maple syrup? The following table summarily highlights the nuances in an organic production system. In the left hand column, management and production activities are listed, from woodlot management, through sap collection, sap concentration, evaporation, further processing and end-of season cleaning. The second column briefly explains, for those unfamiliar with maple syrup production, what this activity entails. The third column describes what a typical conventional producer does at each step. Finally, the right hand column describes what a certified organic producer does at each step.

Please note that this paper has used the CARTV version 5 (Conseil des appellations réservées et des termes valorisantes January 2009) as the basis for comparison. EU and NOP standard have no specific section addressing this specialty production. In the CARTV standard, the general requirements are applicable to maple syrup production, in addition to production specific requirements in section 7. It is also stated that other regulatory requirements must be respected, notably those pertaining to maple products and their purity (LRQ, p. 29, a 40, chap 8).

*[There follow 9 pages of comparisons between conventional and organic production of maple syrup.  
You can view all of this info online in the inspectors only section of [www.ioia.net](http://www.ioia.net)]*

## NOTE REGARDING THE CANADA ORGANIC REGIME

The COS (Canada Organic Standard 32.310 2006 revised October 2008) and PSL (Permitted Substance List 32.3112006 revised October 2008) has maple requirements which are based largely on the CARTV requirements. Noted variances are:

- ◆ COS does not allow isopropyl alcohol as an end of season tubing disinfectant;
- ◆ COS has a maximum 20 lbs pressure in the vacuum system (at the tree) (this maximum was removed from CARTV in the most recent revision, based on research from an institute in Vermont);
- ◆ procedures for cleaning/washing RO membranes are somewhat more permissive;
- ◆ the cleansers and sanitisers are not listed in the PSL but specifically mentioned right in the standard.

## Conclusions

Over the last two decades, organic maple syrup producers have been leaders in identifying 'best practices' and elements in the traditional production system which may contaminate syrup. They have eliminated galvanized drums and reservoirs, which contribute to high lead and zinc levels. They have developed RO membrane maintenance programs which minimize use of harsh caustic cleansers. Many of these practices are being adopted by the industry as a whole. ∞

**Christine Ouellett**, inspector member from Quebec, arranged a field trip with a bilingual maple syrup producer on the day of his actual organic inspection. On a brilliant blue day, she and the producer explained the process from sap collection through maple syrup processing. The group of 5 IOIA members and guests trudged through the snow to see the taps, vacuum lines, and area surrounding the sugar bush. Here, Christine demonstrates to Roger London of BC how to measure a maple tree. This one is so large that she doesn't need her tape measure. Next, the group toured the sugar house to see the reverse osmosis system that concentrates the tap, the in-process records, the filtrate collection system, and a vigorously boiling batch of syrup. They learned about the importance of the number of taps and the size of the trees. The only disappointment to a fascinating field trip was that all syrup was marketed in drums. There was no retail product to buy on the farm. Fortunately, the producer directed the visitors to another local shop, where the group stocked up on syrup, maple sugar candy, and other sweets. Christine stayed on to finish up the real inspection. Thank you, Christine!



## PA Processor Inspection Training - April 20-24 - Trial By Fire

by Stanley Edwards

The new exercise intensive processor inspection curriculum is not for the faint at heart! I clearly knew that the only way I would take that on as a trainer, would be with Margaret as my "assistant" I'm just not that on it!

There are too many transitions and places for me to stray from the "plan". Then Margaret got very sick and was stuck in the Miles City hospital, far away from being able to come to State College. To relieve her stress, I faked my state of relaxation and control on the phone. But Bob Durst would probably tell you that my voice was quaking when we were deciding how to proceed as planned. Looking on the bright side of her illness and hospital stay, Margaret told me at one point that catching this infection probably saved her from having a heart attack later.

Although I thought I would, I did not have the heart attack. The reason is, that the agenda and curriculum do work, that I had a great group of understanding and hard working students, and that IOIA has the resources and connections to bring it all together, even when the queen bee is sick in bed. A big thanks goes out to the PCO staff, Leslie Zuck, her little sister (yes she is) Penny Sandoval, and Emily Brown Rosen who all came to the rescue. Also to Gary Lean and Sarah Costin for their compassionate listening, and great advice, over a nightly (therapeutic dose) of beer or wine. I think I might do that again!

Photo upper right: Basic Processing group at **Appalachian Brewing Company**, field trip host extraordinaire. The brewery hosted 18 participants with 2 group leaders and arranged lunch on-site and debriefing room after the tour ended. Keeping everything in one location added efficiency to the field trip which nearly made up for the 2 hours drive each way from State College.



## Spring Training in the OIL (Organic Inspectors League) - Crop Division

By Sarah Costin and Garry Lean

Spring was already a month old when the occasional hardy robin greeted the 27 Crop Training participants who gathered in State College, PA. The course, sponsored by Pennsylvania Certified Organic (PCO) and IOIA, started on April 20<sup>th</sup> in temperatures cool enough that the rain threatened to morph into sleet or outright snow. Planes were delayed due to "weather" in the mid-west and Margaret Scoles was in hospital. When the going gets tough...

For the first 3 days, trainers Garry Lean, and Sarah Costin kept the students in the classroom, warmed by the Power Point projector and lively discussions on soil biology, biodiversity, material inputs, and how NOP regulations apply to these and so much more. The participants, a diverse group of 17 men and 10 women from 12 different states, jumped right in with questions and a wide range of perspectives based on their experiences. There were representatives from both state (Kentucky, Maryland, Mississippi, Oklahoma, and Texas) and private certification agencies, a tree surgeon, a soil biologist turned woodworker, a journalist who brought her 2 ½ month old daughter (and nanny), and a retired organic dairy farmer. The wide range of experiences brought up interesting questions and valuable discussions.



At the end of the 3<sup>rd</sup> day, the participants were divided into groups for the Field Trips. Amy Tallarico, staff inspector for PCO, joined the class as a group leader. On the 4<sup>th</sup> day, the coldest day of the week, the 3 groups left for their Field Trips to complete mock inspections of 3 different farms.



Amy and her group traveled to Village Acres, the farm of Roy and Hope Brubaker, Mifflintown, PA.

Garry and his group ventured even further to the farm of Tim and Linda Derstine (Hares Valley Growers), Mapleton Depot, PA. This farm included row crop vegetables and several greenhouses for cool season crops as well as tomato production. The farm production unit provided an opportunity to review a wide range of crop inputs, including the use of biologicals for pest management, and post harvest handling and labelling. Tim provided a unique perspective based on his experiences looking at cool weather crops in Mongolia and other far east countries.

The 3<sup>rd</sup> group, lead by Sarah Costin, took a short trip to Tait Farm Foods in Centre Hall, PA where they were welcomed by Farm



Owner Kim Tait, given a brief history of the farm, and introduced to Farm Manager Steve Spinelli, “person most knowledgeable” and inspection guide. Although the day was cold and windy, the group completed a walking tour of the organically managed production areas and storage areas. The farm had a number of interesting features including greenhouse and high tunnel production areas, a wild crop area, and examples of biodiversity practices that gave concrete examples of some of the recent class discussions.



Optional sessions on operating an inspection business and a certifier “Meet & Greet” were well attended. PCO’s Leslie Zuck and Amy Tallarico answered questions and offered inspector applications during the certifier evening. The certifier evening was also graced with the presence of Emily Brown-Rosen who had spoken to the processor class earlier. Organic wine, donated by Frey Vineyard, was a much appreciated addition to the refreshments.

Exam day, of course, dawned warm and sunny and daffodils, forsythia, and tulips were blooming as the course ended. The trainers breathed a collective sigh of relief. They had made it through the training without Margaret! And Margaret was on the mend.

## Ag Monitor Organic Training in MN

Joyce Ford conducted two organic workshops this spring for agricultural monitors in Minnesota. The first was for Koch Pipeline. The training was held at their offices at the Flint Hills Resource refinery just south of the Twin Cities in Minnesota. Koch Pipeline monitors and maintains crude oil pipelines. This was a voluntary training as they wanted to understand better how to protect the integrity of the 4 organic farms in the area. 7 people took the training, with lively discussion on how to implement the Appendix to the Agricultural Impact Mitigation Plan for organic agricultural land. A 2nd training for environmental inspectors and agricultural monitors was held in Minneapolis on April 17, 2009. The training was cosponsored with Merjent, Inc., an environmental inspection company. The 4 hour training covers the NOP regulation, organic system plans, and the Agricultural Impact Mitigation Plan – Appendix – Mitigative Actions for Organic Agricultural Land. Participants enjoyed learning about what organic farmers need to do in order to be certified organic, as many of them already eat organic food. Organic snacks, such as clementines, soft drinks, raisins, applesauce, and cheese sticks, were provided. The training prepares environmental inspectors and agricultural monitors as well as company representatives to implement this relatively new regulation for all pipeline construction that runs through organic farms. 3 people from Excel Energy, a MN utility company, attended the training as well. Trainer Joyce E. Ford has had several years experience working as an Agricultural Monitor on several pipeline construction sites in MN.

## ACC/IOIA Brandon Livestock Inspector’s Course

by Hazel Evans and Janine Gibson

November 6-10, 2008 in Brandon, MB Canada, sponsored by Assiniboine Community College (ACC), was the site of an Organic Livestock Inspector’s Course. Marlene Stadnyk and Mary Peterson staff from ACC spoiled us with homemade baking and fabulous local organic meals. Eight students, from BC to Ontario gathered in Brandon with the well informed and enthusiastic Janine Gibson as instructor. We used the Canadian



Standards as well as the NOP as references.

We covered paperwork

options as well as several detailed power point presentations. The students had a variety of expertise and experience in organic production with all major species represented in their histories. For our inspection tour we visited the three generation farm of the Hickson family. Darcy, the current manager, does a great job of protecting organic integrity and caring for his herd. Darcy has purebred Simmental Cattle and produces most of his own alfalfa and feed grain. The cattle were very quiet making it easy to stand in the pen with them, asking specific questions and observing their condition in detail. Darcy is very proud of his herd which was evident by the way he treated and related to the cattle. Our in



depth conversations helped us learn a lot. Thanks to all who participated and made this week possible.

---

## Assiniboine Spring Distance Course

By Janine Gibson

Assiniboine Community College of Brandon Manitoba joined Pat and Larry Pollock of Pollock Farms in welcoming a small but intrepid class of 7 IOIA Crop Inspection students April 28th to May 1st, 2009. Trainer Janine Gibson presented the Crop Curricula by Distance delivery and on line presentations, with assignments referencing both the NOP and Canadian Organic Standards (COS). Students submitted their 5 assignment writings over March and April, prior to attending the 3 day practicum. All were fortified against the bitter prairie wind by Pat and Larry's delicious organic fare featuring their home grown, de hulled, ground and baked spelt bread. Larry's on farm processing and leaf cutter bee propagation and Pat's OCIA certified vegetable garden rounded out the experience of touring the pedigreed alfalfa seed and cereals production farm, meeting the students learning needs. Students attended from British Columbia, Manitoba and Ontario buoyed against the cold by Pat and Larry's profound commitment to organic principles, quality management and old fashioned hospitality! Thanks were also expressed to Mary Peterson coordinator of the co-sponsored training for the College, who reinforced the experience of prairie hospitality by baking and sharing her own delicious cupcakes. Minds and bodies were nourished organically...



the already intense program. A total of twenty-seven participants from the three maritime provinces were present for one or several sessions, including experienced inspectors, future inspectors, ACORN staff, and PEI Department of Agriculture staff. The lead trainer for these sessions was and Monique Scholz, ably assisted by islander Elizabeth Dacombe. Susan MacKinnon, from the PEI Department of Agriculture, joined as third field trip group leader. ACORN and Elizabeth had set up three field trip destinations. Despite the late winter weather, all participants appreciated the opportunity to try their new skills outside the classroom. As a follow-up to the trainings, Elizabeth and Monique will both be having an apprentice work with them for part of the summer.

## A Busy Week on PEI, April 2009

By Monique Scholz

A seven day training event was held April 13-19 in Summerside, Prince Edward Island. IOIA worked with co-sponsor ACORN (Atlantic Canadian Organic Regional Network), who had received funding from PEI Department of Agriculture, PEI Adapt Council and PEI Certified Organic Growers Coop. This funding enabled ACORN to keep registration fees low. The primary session, Basic Crop Inspection (to the Canadian standard) was followed by a one-day Livestock Inspection workshop and a one-day Auditing workshop. An afternoon workshop about organic maple syrup inspections was added to

the already intense program. A total of twenty-seven participants from the three maritime provinces were present for one or several sessions, including experienced inspectors, future inspectors, ACORN staff, and PEI Department of Agriculture staff.

The lead trainer for these sessions was and Monique Scholz, ably assisted by islander Elizabeth Dacombe. Susan MacKinnon, from the PEI Department of Agriculture, joined as third field trip group leader. ACORN and Elizabeth had set up three field trip destinations. Despite the late winter weather, all participants appreciated the opportunity to try their new skills outside the classroom. As a follow-up to the trainings, Elizabeth and Monique will both be having an apprentice work with them for part of the summer.

---

## Resources

*Crop Rotation Planning Manual* *Crop Rotation on Organic Farms: A Planning Manual* provides an in-depth review of the applications of crop rotation-including improving soil quality and health, and managing pests, diseases, and weeds. Consulting with expert organic farmers, the authors share rotation strategies that can be applied under various field conditions and with a wide range of crops.

Published by the Natural Resource, Agriculture and Engineering Service (NRAES) and funded in part by SARE, the book includes instructions for making rotation planning maps and discusses the transition to organic farming.

Scheduled for release in July of 2009, *Crop Rotation on Organic Farms* will be a valuable resource for organic farmers, educators, students, and professional advisors interested in the do's, don'ts, how's, and why's of organic crop rotation. Although the

manual will be most applicable for the Northeastern United States and Eastern Canada, it will also be useful in other parts of the U.S., Canada, and even Europe. The list price is \$24 per copy. (Standard quantity discounts available; visit <http://www.nraes.org> for info).

## Demand for O Grows

Demand for organic foods continues to grow despite the world economic crisis according to the United Nations Trade and Development Agency (UNCTAD).

They say global sales from certified organic products are expected to reach \$67 billion in 2012, up from \$46 billion in 2007 and about \$23 billion in 2002.

## Committee News

Please note these changes in BOD Liaisons and Chairs for Committees:

- ◆ Finance Committee Chair: Steve Bird, as Treasurer, Chairs the committee, as mandated by Bylaws.
- ◆ Membership Committee: Gene Prochaska, is new BOD liaison.
- ◆ Canadian Committee: Bill Barkley is new Chair.
- ◆ Communications and Marketing: Eric Feutz is new BOD liaison.
- ◆ Ethics Committee: Bob Durst is new BOD liaison.

Remaining BOD liaisons will be reported in our next issue.

**Accreditation Committee:** In March, the IOIA BOD approved the merging of the Accreditation Committee and the Accreditation Review Panel (ARP) to form one committee. Members of the Committee are: Leanne McCormick (Chair) Linda Kaner, Melanie Saffer, Monique Scholz, Dr. Dan Smith).

**Communications and Marketing:** Bob Howe, Chair, has proposed to the BOD that this committee be disbanded. The committee is not mandated in the bylaws. If any members have opinions or ideas, please contact Bob at [organic13@earthlink.net](mailto:organic13@earthlink.net), Eric Feutz (BOD liaison) at [ebfeutz@sbcglobal.net](mailto:ebfeutz@sbcglobal.net), or the IOIA office.

**Term Limits for Committee Chairs:** The BOD decided in 2008 to follow the same term limits for Committee Chairs as Board members. Committee Chairs are limited to no more than 6 consecutive years. Some current Committee Chairs have exceeded that limit. IOIA is still in a transition phase to implement this decision.

All committees, Chairs, and BOD liaisons are posted on the IOIA website under About Us/Administration. If you would like to volunteer, please check out the list and contact a Committee Chair or BOD member. ∞

### OTA Reports from May NOSB Meeting

OTA is now producing follow-up reports on NOSB meetings. To see their 11-page report on the recent May meeting, go to <http://ota.com/m/publications/www.ota.com/pics/documents/nosb2.pdf>

## ED, from page 5

the development director from Organic Farming Research Foundation (OFRF). Don took our course in late 2007 and is very encouraging about IOIA's ability to get funding to do education for farmers. The Expo event ended with the realization that it is time to update and spruce up our display! ATO Chicago: IOIA will be in Chicago June 15-16 for the first 2-day IOIA Canadian Standards training in the US, followed by the Trade Show on June 17-18. The conference is June 16. IOIA members will try to get together, so if you are planning to attend, please let me know. Volunteers to staff the booth are always welcome.

About the hospital...I contracted MRSA (methicillin resistant Staphylococcus aureus) in my face. It was astonishingly virulent and fast moving. I was scheduled to go to Pennsylvania for the trainings. Instead of flying to PA, I spent 3 days in the hospital on IV antibiotics and high-powered anti-virals, followed by a regime of a sulfa drug and yet another antibiotic. Fortunately, after the first 2 days, I didn't feel very sick. Even more importantly, the treatment stopped it just short of my eyes and brain. It was very humbling to be suddenly dependent. "Heroic" is the only word to describe the dedication of the IOIA staff who sent overnight shipments to PA of the things I'd planned to take in my suitcase; the IOIA BOD who told me to stay in bed and get well; the PA Trainers who stepped up without a grumble to work even harder; my husband (he tried to make me feel better by grinning and saying, "you aren't organic any more!"); and our cosponsor, PCO. PCO contributed logistical staff and guest speakers to give Stanley a break. Garry emailed pictures of each participant to me because I expressed how hard it was to work with these 40 people so closely and then suddenly not see them in person. Over-use of antibiotics and sub-therapeutic feeding of antibiotics to livestock have made our world a more dangerous place. ∞

## COST, from page 4

There unfortunately cancelled due to conflicts with a heavy organic schedule in Manitoba. Maureen Bostock was involved in adapting materials for the 35 Producer Trainings Anne Macey, Rochelle Eisen, Marina Buchan, Maureen Bostock, and David Konrad were IOIA members involved in delivery of those. Anne Macey, Rochelle Eisen, and Sarah Davidson were involved in the BC inspector/certifier course. During the life



IOIA's new sign reflects the name change of 2008. Thank you to Fred Ehlert who donated the seed money for the new sign.

of this project, IOIA added two new Trainers to the training staff--Elizabeth Dacombe (PEI) and Kelly Monaghan (ON). They participated fully in Train the Trainer sessions and contributed many unpaid hours to the project. Kelly Monaghan brought processing expertise to the project and to the IOIA Training staff. Elizabeth Dacombe was strategically located in the Maritimes, where no other IOIA training staff is located. She assisted at 2 of the inspector/certifier trainings. She has also assisted at basic organic inspector trainings.

*Acknowledgments: Some excerpts were taken from the Canadian Organic Standards Training for the Organic Certification Sector Final Report, Prepared for Agriculture and Agri-Food Canada's ACAAF Program by Laura Telford, Canadian Organic Growers.*

## Comments on Canada's Organic Regulations closed April 29

The implementation date for the Canadian Organic Standards is June 1. A stream of commerce policy will ease the transition for 2 years.

At the Organic Trade Association's policy conference March 25, 2009, Barbara Robinson, deputy administrator at USDA and Acting Director of the NOP, announced that the US and Canada have agreed to sign a letter of agreement to have an equivalency agreement in place in time for the June 30, 2009 COR implementation date. This signing of the letter of agreement is scheduled for ATO in Chicago.

A standards ballot is in-process, so further changes are upcoming. ∞

---

## IOIA BOD Minutes Highlights

Please see the "Inspectors Only" section of the website for complete minutes. BOD minutes are posted in final form after approval by the BOD.

### 29 January 2009 Conference Call

Present: Stephen Bird, Bob Durst, Erin Beard, Lidia Girón, David Konrad, Gene Prochaska, Monique Scholz and Margaret Scoles, ED.

**COS (Canada Organic Standard) Training:** ED reported on the progress of this important IOIA project. She requested BOD approval for sending four IOIA trainers to a Feb 11-12 training event in Toronto (Ontario). After discussion, the BOD approved a maximum of \$5000.00, for trainer expenses and time, recognizing that this amount was insufficient to compensate for all trainer travel, expenses and time. Moved by Dave, seconded by Gene, to allow the above expenditure. Motion Approved.

**Work Plan:** A Draft Work Plan from Gene Prochaska had been distributed by email. **Action Point:** Each BOD liaison to a committee and Committee chair should develop a Work Plan for their area of activity.

### 26 February 2009 Conference Call

Present: Stephen Bird, Bob Durst, David Konrad, Gene Prochaska, Monique Scholz and Margaret Scoles, ED.

**Budget:** Fundraising was discussed. Bob Durst noted that it would be helpful to have a guest (expert) on a future call to assist (coach) BOD members on this activity.

**Action point:** Line up a guest (expert) to assist (coach) BOD members with fundraising, at a future BOD conference call.

**AGM issues:** Planning for the AGM was finalized.

**EXECUTIVE SESSION:** ED Evaluation and Compensation

BOD members present: Stephen Bird, Bob Durst, David Konrad, Monique Scholz continued as EXECUTIVE SESSION.

There is a budgeted 4000\$ increase to ED salary. Is there BOD agreement in principle on this? Yes – but there is reason to re-visit the 'per-training' payment structure. The BOD is not sure that extra compensation for training is the best use of ED time. Her priority is moving our organization forward. Moved by Stephen Bird, seconded by David Konrad, to increase ED base salary (and re-visit per-training payment structure), on the understanding that ED does not perform office work that a lower paid helper can execute. Motion passed.

### 21 March 2009 BOD in-person meeting, Montreal, Quebec

Present: Stephen Bird, Bob Durst, Lidia Girón, David Konrad, Gene Prochaska, Monique Scholz, Margaret Scoles, ED.

Bob suggests to re-visit the question of using staff or a contracted non-BOD person for the task of BOD minutes. This question will be brought to new BOD on Monday for implementation. This will also enable better participation from all. Future action must ensure compliance with by-laws (secretary must review and distribute; may delegate writing thereof.) Moved by David; seconded by Stephen, to have a paid note-taker for future BOD meetings (in-persons, conference calls etc.). Motion passed.

**AGM Agenda:** Agenda was reviewed and finalized.

#### Committees:

**Accreditation:** (Stephen Bird) Summary of informal survey by Stephen (accreditation liaison) with three large US certifiers. Discussion of how accreditation is perceived by certifiers. Proposed by Stephen Bird, seconded by David Konrad, to nominate all ARP members (Linda Kaner, Leanne McCormick chair, Melanie Saffer, Monique Scholz, Dr Dan Smith) to the Accreditation Committee. Motion passed. Action Point: Committee develop action plan; link with training program.

**JOIA:** Decision to invite Mutsumi Sakuyoshi to join us at supper to discuss JOIA training and membership questions.

**Inspector Membership:** Membership questions regarding membership applicants who have not done sufficient inspections to meet membership criteria. BOD decides that if the Membership Committee has cases which deviate from the bylaws, please consult the BOD with their recommendation. This is an Action Point for David Konrad, Committee liaison.

### 23 March 2009 BOD in person meeting, Montreal, Quebec

In attendance: Bob Durst, Eric Feutz, Lidia Girón, Stephen Bird, Gene Prochaska, Monique Scholz (out-going), ED Margaret Scoles.

Absent: Due to his wife being hospitalized, David Konrad was unable to stay.

BOD positions: Decision on BOD positions is deferred to next meeting when full BOD is present.

#### Board meeting with Diane Cooner

- Diane reminds that 'notes from the chair' traditionally appear four times per year for the newsletter. The nature of the notes: a topic of interest, a pep talk or a rallying cry.

- Diane states she would like to do more for IOIA. Presently she is contracted per month for website and per issue for newsletter.

- BOD meeting highlights go into newsletter; BOD must designate responsible person for this task.

- Possibility of 'news bytes' between publication of quarterly newsletter.

---

- Suggestion from Priscilla Reimer to include technical articles which go through a technical review person prior to publication. Possibility to add clips/hot topics from FORUM to newsletter.

**Action Point:** ED to communicate with Priscilla Reimer to submit proposal.

**Action Point:** All speakers at trainings submit abstract or symposium paper for publication.

- Website: Diane would like to enhance the website, in conjunction with launching of the new logo/image spoken about at the AGM. She thinks this image/logo question should be prioritized. The logo needs to say who we are/what we do.

**Action Points:** Ad hoc committee for new image/logo; chaired by Priscilla; Diane Cooner is point person to ensure this happens. The ad hoc committee will consult the membership (i.e., voting on a choice of proposals).

### **Board meeting with Sacha Draine**

- Sacha provided the BOD with the history of her job with IOIA, which evolved from assistant training manager (for ED) to Int'l training services, (approx 15 hours per week at home plus approx 4 hours per week in Broadus office).

- Sacha requested direction from BOD regarding financial viability of these trainings and whether or not our organization really wants to pursue 'international development' work – and if so, should we be seeking international aid monies for this work? Or should the co-sponsors be urged to obtain funding to improve the financial viability of these projects?

- There is also the other question of 'sister' organization status.

- Stephen suggests there are several decisions to be made:

a) maximum numbers of trainings per year of this nature?

b) should we be looking only at financial accounting?

- Bob is wondering if Sacha should be trained to approach and establish a link with NGOs? Should IOIA be looking for a consultant to help with this?

- BOD reiterates that international training projects, while not money makers for IOIA, are consistent with our mission.

Thanks to Sacha and Diane for joining BOD meeting.

### **9 April 2009 Conference Call**

Attendance: Stephen Bird, Bob Durst, Eric Feutz, David Konrad, Julio Perez, Gene Prochaska and Margaret Scoles, ED.

Note-taker: The ED reported back on conversations with staff, as per March 21 request from BOD to investigate alternate note-takers to allow full participation by all BOD members. No staff is available.



**Board member Lidia Girón of Guatemala**

**AGM Draft Minutes:** BOD approved posting to IOIA website, for final approval by the membership at the next AGM.

Election of officers: Bob will continue as Chair, but with strong support from other BOD members, especially the Vice-Chair.

Officers: Chair/Bob; Vice-Chair/Gene; Treasurer/Steve; Secretary/Eric; and Executive Committee Member-at-Large/Dave. Alternate positions were filled by the AGM election: Julio Perez (First Alternate) and Lidia Giron (Second Alternate).

**BOD Compensation and reimbursement:** BOD supported an IOIA position that private rooms should be standard courtesy for Trainers, ED, BOD members, speakers unless specific preference otherwise. If a BOD member opts to donate any of their expenses, it should be documented as In-Kind Income and BOD Travel expense in the IOIA books.

### **Committees**

**a. Policy on IOIA representation on IOIA Committees:** Dave explains background of IOIA's position as voting member on the Canadian General Standards Board Technical Committee.

**Action Point:** Steve will draft a policy about representation when IOIA holds seats in industry by next meeting.

**Action Point:** Dave to talk with Bill Barkley, Canadian Committee Chair, and develop a strategy for opening up the issue of IOIA representation on the CGSB Technical Committee for wider discussion among Canadian members.

**b. Membership Committee Recommendation re: Inspector Status of Member:** BOD reviewed Recommendation from the Membership Committee for an exemption to the bylaws requirements for an IOIA Inspector Member. The BOD registered no objections to the Membership Committee recommendation.

**Communication from Korea:** ED explains communication from Isidor Yu. KOIA is unable to register as a training institution with the Korean government. KOIA is requesting that IOIA register as a training institution. Isidor is willing to assist in preparing documents. ED expressed concerns that IOIA's language limitation makes it difficult to respond promptly and with confidence in legal matters. Bob has a friend who is fluent in Korean and can help with translation. BOD supports moving ahead.

**Action Point:** ED to request that Isidor prepare the documents for IOIA registration with the Korean government as soon as possible and send to Bob for IOIA review.

**2010 AGM Recommendation:** The BOD supports the date/location recommendation of Tucson, Arizona March 11-15 as the general location of the 2010 AGM and advanced trainings. BOD expressed appreciation for the efforts of the AGM Welcoming Committee (Terrie Gent, Abed Anouti, Inge Vogelmann) in Arizona.

**ED Report:** Submitted as written report prior to the meeting. The COG/IOIA/OTA Canadian Organic Standards Training is completed. ∞

---

## Food Safety, from page 1

IOIA responded by scheduling a session at the Advanced Training in Montreal on “Food Safety and the Organic Inspector”. One of us (Durst) facilitated a discussion with the goal to achieve action points for IOIA. That discussion confirmed that inspectors were very concerned about potential confusion between their role and that of health and safety inspectors. The members in attendance concurred that IOIA should seek clarification from the NOP on the directive.

On April 9, IOIA mailed a letter to Ms. Robinson requesting clarification [See p. 8 for full text of letter.]. Depending on one's interpretation of the directive, it could seriously impact how IOIA trains inspectors regarding observations of health or safety violations. IOIA needed to be clear what the directive meant, what was expected of inspectors, and what if any changes might be necessary to insure that IOIA could train inspectors appropriately. Scoles and Durst scheduled an appointment with Mark Bradley and Barbara Robinson at the USDA offices in Washington, DC on April 29. Ms. Robinson and Mr. Bradley gave a generous amount of time to a frank and open dialogue on the issue. The visit also provided an opportunity to explain the IOIA training program with NOP staff.

**Jim Riva**, Branch Chief of Audit, Review and Compliance, participated for part of the meeting via conference call. Mr. Riva was interested to hear that one of our members had been criticized during an NOP audit witness inspection for asking to see non-organic reports (i.e. health, AIB, etc.). Mr. Riva said he would make sure NOP auditors were informed that organic inspectors who asked to see these other reports were following good protocol.

The biggest concern for organic inspectors is that verifying health and safety compliance is beyond the scope of our role. Ms. Robinson confirmed that **USDA doesn't expect organic inspectors to be health inspectors**. She also clarified that the NOP does not expect inspectors to report to anyone other than the certifier. The only exception would be for an FSIS inspector or other recognized governmental inspector (state, county, etc.) who is actually on-site and present at the time of inspection. It would be appropriate to invite that inspector to sit in on the exit

interview. Ms. Robinson repeated that the NOP does not expect inspectors to become food safety inspectors but that we are expected to keep our eyes and ears open to “gross non-compliance's of 205.271 or 205.272”. Nor are they expecting inspectors to report beyond the scope of the NOP regulations. “We don't expect you to go in with swabs, but if there is a piece of equipment that can't be cleaned, it should be reported.”

She further stated that USDA would be giving guidance to certifiers at the June 15 NOP Accredited Certifying Agent (ACA) training event in Chicago. Certifiers will be expected to know who the competent food safety authority is for the operations they certify, and will be expected to report any ‘gross non-compliances to that authority.

We left Washington feeling clearer about the intent of the directive. Our trainings and the duties of inspectors will only need minor adjustments to assure compliance. The concerns and perspective of inspectors were heard and will influence the guidance that is offered to certifiers. We inquired about possible IOIA participation in the ACA training to keep abreast of the latest developments, and were pleased to be granted a seat in Chicago even though IOIA is not a certifier.

### Changes anticipated in the IOIA training program

- IOIA will upgrade our current language in basic processing inspection trainings based on this directive. Instead of the current language, “It's a good idea to see the other inspection reports” or “should report whether they have valid health certificates”, inspectors will be trained that they **MUST** verify whether or not a valid health certificate is present. And they **MUST** report what is found to the certifier regarding health certificates. We will train inspectors to ask to see health inspection reports and that they **MUST** report non-compliance's that they find there. Inspectors, according to Ms. Robinson, should ask “When were you last inspected for food safety and by whom?” followed by “May I see the report?” The answers and verification **MUST** be included in your inspection report.

- Inspectors will be encouraged to add to their pre-inspection checklist or confirmation letter to the inspected

operation a request to have their health inspection reports and health certificates available at inspection. Advance notice will enhance the operator's ability to comply.

- If inspectors are not provided with either reports or certificates, they **MUST** report this to the certifier.

- In the case of ‘gross non-compliance's’, if it is possible to obtain a copy of the health inspector's report, attach it to the organic inspection report.

### What doesn't change? – Risk and liability remain

- Risk and liability for inspectors remains a concern. An inspector who is bound by confidentiality could be a scapegoat to make it appear publicly that the certifier ‘corrected’ the problem. With this directive, the inspector's risk does go up. However (same as before this Directive was issued) an inspector's best ‘insurance’ is doing the job professionally, reporting it clearly, and maintaining confidentiality. Professional inspectors know that verifying compliance is not the same thing as asking questions and recording answers. Inspectors must verify, not just ask questions. Ask “Do you have a health certificate?”, and if they answer “yes”, ask to see it. Include the pertinent details from the certificate in your report.

- Risk and liability for certifiers remains a concern. The Directive states that certifiers must not grant or renew certification if the operation does not have current health documentation. Certifiers have a greater responsibility now to know the appropriate agency and inform them of any concerns.

- Operators are at risk, especially small or on-farm operations that are sometimes out of compliance but not by intent. One would expect that Organic System Plan forms for handling operations will likely be modified so that they may submit this information to the certifier.

While some folks consider the NOP directive as a knee-jerk reaction to the serious health and safety violations uncovered at PCA, once implemented it will continue to make organic food safer without imposing undue burden on inspectors. We look forward to updating IOIA training materials and working together with the NOP and certifiers to insure the continued safety of organic food. ∞

---

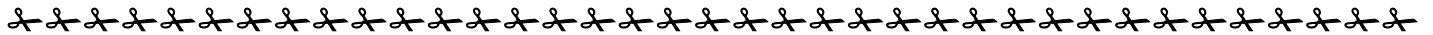
---

# INTERNATIONAL ORGANIC INSPECTORS ASSOCIATION

IOIA has several publications for sale. Order here or through our website, [www.ioia.net](http://www.ioia.net)

Please add 15% for Shipping and Handling.

- " Farming with the Wild: Enhancing Biodiversity on Farms and Ranches; Written by Daniel Imhoff, Watershed Media, 182 p.; 2003; \$20.00
- " Organic Dairy Farming, Edited by Jody Padham, Community Conservation, Project coordinated by MOSES, 156 p.; 2006; \$15.00
- " Building Soils for Better Crops (2<sup>nd</sup> Edition), by Fred Magdoff and Harold Van Es. 240 pp. \$20
- " COG Organic Field Crop Handbook, 2<sup>nd</sup> Edition, Expanded and Rewritten. Published by Canadian Organic Growers. An invaluable resource. While preserving the best of the now out-of-print and no longer available first edition, this edition is updated to include info on GMO's, E. coli issues in manure, and many additions to the crop section. 222 pages, spiral bound, \$30.00.
- " Managing Cover Crops Profitably, 2<sup>nd</sup> Edition, published by Sust. Ag Network, \$19.00
- " Organic Livestock Handbook, published by Canadian Organic Growers. Edited by Anne Macey, 179 pp, spiral bound, \$30.00
- " Organic Tree Fruit Management, published by COABC, 240 pages, \$30.00
- " Steel in the Field, published by Sustainable Ag Network, 128 pages, \$18.00
- " Introduction to Certified Organic Farming. Published by REAP Canada, 200 pg. 25.00



## We have a New Batch of 100% Organic Cotton Caps, with our New Name!

See our Caps in the *Books & Goods* section of our website **p** [www.ioia.net](http://www.ioia.net) <sup>3</sup>

Color choice of black, khaki, forest Green, navy – Get up to speed and tell the world we're now **International!**

**IOIA Caps** - \$20.00 – Please specify color 1<sup>st</sup> choice \_\_\_\_\_ 2<sup>nd</sup> Choice \_\_\_\_\_

**IOIA Sew-On Patch** - \$10.00

**Print or Type, Mail to IOIA, PO Box 6,  
Broadus, MT 59317-0006**

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

Check Enclosed – Total Amount \$ \_\_\_\_\_

Visa   Mastercard

Account # \_\_\_\_\_

Signature \_\_\_\_\_

Exp. Date \_\_\_\_\_

I AM INTERESTED IN THE FOLLOWING:

### IOIA Membership Application

Please specify category – all funds payable in US  
\$ - All dues are annual

- " Inspector - \$150
- " Supporting Individual - \$100
- " Business/Organization \$125
- " Certifying Agency - \$275
- " Patron - \$500
- " Sustainer - \$1000

" The Inspectors' Report – 4 issues/yr - \$30

" 2009 IOIA Membership Directory:

" \$15 members " \$25 non-members

IFOAM/IOIA Int'l Organic Inspection Manual:

" \$45 members " \$60 non-members

## 2009 Calendar

**June 3 – 5** Stevenson, WA. The Organic Summit [www.theorganicsummit.com](http://www.theorganicsummit.com)

**June 16 – 18** Chicago, IL. All Things Organic, conference and trade show. Keynote Kathleen Merrigan, along with OTA annual meeting, COR training. See page 3 for details. [www.organicexpo.com](http://www.organicexpo.com)

**June 21 – 26** Berkeley, CA. 1st Intl Short Course on Vineyard Agroecology  
Info/registration Albie Miles,  
[afmiles@nature.berkeley.edu](mailto:afmiles@nature.berkeley.edu)

**June 30 - July 1** Detroit, MI. FOODMED 09 - The 3rd Conference on Local, Sustainable Healthcare Food. See [www.foodmed.org](http://www.foodmed.org) for call for presentations, exhibitor and sponsorship opportunities.  
<http://www.foodmed.org/>

**July 5 – 19** Burlington VT. 10th Annual International Agroecology Shortcourse.  
<http://agroecology.org/Shortcourse.html>

**July 29 – August 2** Portland, ME. 11th Annual Rooted in Community National Conference [www.rootedincommunity.org/](http://www.rootedincommunity.org/)

**August 3 – 5** Madison, WI. 3rd National Plant Breeding Workshop. The PBCC serves as a forum regarding issues and opportunities of national and global importance to the public and private sectors of the U.S. national plant breeding effort. This year's workshop will focus on the promotion of plant breeding at the federal and state levels.  
<http://cuke.hort.ncsu.edu/gpb/meetings/pbccmeeting2009.html>

**August 23 – 27** Monterey, CA. Farming Systems Design 2009, an international symposium on Methodologies for Integrated Analysis of Farm Production Systems. This meeting is a joint international effort co-sponsored by the American Society of Agronomy, European Society of Agronomy, Australian Society of Agronomy, American Society of Agricultural and Biological

Engineers, and the Int'l Environmental Modeling and Software Society.  
[www.iemss.org/farmsys09](http://www.iemss.org/farmsys09)

**August 25 – 29** Santa Fe, NM. 1st International IFOAM Conference on Organic Animal and Plant Breeding. Both organic plant and animal breeding are in early phases of development. As they share a great deal in common, primarily socioeconomic aspects, but also genotype-environment interaction, genetic diversity and robustness, each field can inspire the other to develop and build upon successful strategies. [www.ifoam.org](http://www.ifoam.org)

**August 26 – 30** Sacramento, CA. XVI IPNC 2009: Plant Nutrition for Sustainable Development and Global Health. The 16th International Plant Nutrition Colloquium will highlight advances in fundamental and applied plant nutrition, and emphasize the role of plant nutrition in food systems and environmental sustainability. The colloquium will attract the worlds leading researchers in plant nutrition.  
[www.ipnc.ucdavis.edu/](http://www.ipnc.ucdavis.edu/)

**September 1 – 4** Rosario, Argentina. Technology and Management to Increase the Efficiency in Sustainable Agricultural Systems - CIGR V. The objectives of the Symposium are to highlight the latest developments in technology and management to ensure sustainable agriculture systems, and to promote the exchange of knowledge and experience among scientists, technicians, producers and students.  
[http://www.cigr2009argentina.org/index\\_files/Page338.htm](http://www.cigr2009argentina.org/index_files/Page338.htm)

**September 15 – 18** Springfield, IL. 5th National Small Farm Conference. The University of Illinois Extension will be hosting the 5th National Small Farm Conference with support from USDA.  
<http://web.extension.uiuc.edu/smallfarm/>

**September 21 – 25** Interlaken, Switzerland. World Congress on Organic Cotton – From Fashion to Sustainability. The congress provides a unique platform to practitioners of the whole textile value chain, offering the opportunity to discuss and learn.  
[www.ifoam.org](http://www.ifoam.org)

**September 23 – 26** BioFach America. Where buyers discover thousands of certified organic products - BioFach America features thousand of new and unique certified organic products, timely and informative education seminars and exceptional networking events.  
[www.ifoam.org](http://www.ifoam.org)

**Wisconsin** IOIA and Midwest Organic Services Association (MOSA) are developing Basic Crop and Livestock Inspection Trainings in late **September/early October** in LaCrosse, Wisconsin. Tentatively, Demeter Association and IOIA will cosponsor Biodynamic™ Inspection Training in conjunction with the event.

**California** IOIA will develop Basic Crop and Processing Inspection trainings in **late fall/early winter** in California. Tentatively, Demeter Association and IOIA will cosponsor Biodynamic™ Inspection Training in conjunction with the event.

**October 7 – 9** BioFach Japan Your gateway to the Japanese market. LOHAS – the lifestyle of health and sustainability, remains to be a growing trend in Japan with lots of golden business opportunities. [www.ifoam.org](http://www.ifoam.org)

**October 28 – 30** São Paulo, Brazil. BioFach America Latina: The Most Important Organic Trade Fair in Latin America. ExpoSustentat will present its sustainability products and projects for the fifth time parallel to BioFach América Latina. The organizers expect more than 350 exhibitors and the lively interest of international trade visitors. 7.874 visitors from 28 countries were delighted with the range of products in 2008. [www.ifoam.org](http://www.ifoam.org)

**Keep IOIA Strong - Lend Your Strength And Get Involved!**



PO Box 6  
BROADUS, MT 59317 USA  
(406) 436-2031  
[IOIA@IOIA.NET](mailto:IOIA@IOIA.NET)  
[WWW.IOIA.NET](http://WWW.IOIA.NET)

PRESORTED  
STANDARD  
U.S. POSTAGE PAID  
WILLISTON ND 58801  
PERMIT NO. 8