

The Inspectors' Report



What's Brewing in Korea?

Local Food v Trade v Recreation Collides with World Congress

Lots more than makgeolli, the delicious milky white, sweet alcoholic beverage made from rice, is brewing in Korea. The IOIA ED and BOD Chair sampled makgeolli along with lettuce wraps made from organic lettuce leaves from the farm at a local restaurant. They looked out over the river as they munched, contemplating the complexity of the issues. Local food, taking care of local farmers, rigorous organic standards, bicycling and walking paths – none of these are bad things.

After the Republic of Korea won the bid in 2008 to host the 2011 IFOAM World Congress, several important things changed. A spokesperson for the Korean Federation of Sustainable Agriculture Organizations, IOIA's training cosponsor in Korea, laid out some of these concerns to participants in the opening remarks to the Organic Workshop on the topic of Grower Group Certification in Seoul on March 27.

What will happen to organic trade on January 1, 2011? Korean organic regulations, administered by the Ministry for Food, Agriculture, Forest & Fisheries (MIFAFF), were due for full implementation at the end of 2010. These regulations have **no allowance** for equivalency or recognition agreements. A one-year extension softened the urgency but doesn't change the eventual outcome. Product imported into Korea will need to be certified to the Korean regulations, and the certifiers will need to be accredited by MIFAFF. With just five certification agencies accredited to certify processed foods in Korea, it would seem impossible to inspect and certify all of the operations needed. IOIA's Executive Director Margaret Scoles attended the OTA sponsored trade meeting Korean traders and USA exporters at the Expo West show in Anaheim on March 13, at the invitation of **Hal Shenson** of Nature's SunGrown Foods. A flow chart provided to that group shows that up to 46 suppliers could require certification for a bottle of ketchup. About half of the organic products coming into Korea are imported from the USA. Most US certifiers have taken a position against even attempting to comply. Very few inspectors outside of Korea are trained to the regulations, which include requirements for a significant amount of residue sampling for synthetics and GMOs. Within Korea, the government subsidizes the costs of analysis, but cost of those tests would be a barrier outside of Korea. Korean traders are increasingly anxious. One explained during the March Expo meeting that the Korean trade probably wouldn't make or break most of the US exporters to Korea. But the Korean importers who built businesses on the import trade and encouraged the development of the organic market there would not survive the impending sudden halt to trade.

As an approved training body in Korea, IOIA is in a position to provide training via a variety of means and in Korean or English language. However, the logistics and size of such a task would be overwhelming. All parties are hoping for an extended period such as a 'stream of commerce' or similar. John Brewer of the Foreign Agricultural Service, USDA, promised to work toward it at the meeting in Anaheim.

Why did Korea enact such restrictive regulations? The focus on local food may have been a factor. Koreans take great pride in their distinctive and unique local cuisine. Also, MIFAFF's primary role is to look after the interests of Korean *farmers*, not Korean *importers*. Regulatory change would take time. A change would be equivalent to changing the US OFPA or the Canadian OPR, not a simple thing to do, and certainly not easy or fast. An unfavorable trade climate from outside Korea could translate to lower attendance at the 2011 Congress at best and boycott action at the worst.

IOIA made an in-kind donation to the OTA Export Program of some IOIA expenses of the Asia trip but the delegation returned home un-encouraged about having made a difference on the regulatory scene. On March 31, Executive Director Margaret Scoles visited [see **Korea**, page 22]

Notes from the Chair

By Bob Durst

It's been quite an exciting and travel filled spring. Because of the crazy schedule I had, my wife and I left Oregon in late February to drive to most of the events listed below. While it was only two months ago, the AGM seems like ages ago. Welcome to the new BOD members **Jennifer Clifford, Michelle Sandy** and alternate **Bob Howe** and thanks to former BOD members **Stephen Bird, Gene Prochaska** [see Notes, p 4]

Webinar Schedule

June 2: Verifying compliance to NOP Pasture Rule

June 15: Non-GMO Project Verification Standard Inspector Training

July 27: Non-GMO Project Verification Standard Inspector Training

See pages 3 & 7 for full details and registration info.

2010 Membership Directory Updates

(Changes made by R. Wenzel 04/28/10)

Please make the following changes to your 2010 Membership Directory. **Any changes are italicized.** Other parts of the addresses remain the same unless noted. Any additions or corrections to information categories other than addresses and contact numbers can be viewed in the 2010 Online Directory.

Address Changes: Inspectors

Stanley Edwards
1665 N. 1770 E.
Logan, UT 84341

Nadene Gurule
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Amy Lamendella
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Agricultural Commissioner
San Mateo County
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Redwood City, CA 94063
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Email: fcrowder@co.sanmateo.ca.us

Welcome Returning Former Members (not printed in the 2010 Directory)

Inspector Members:

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Oscar Gallo Fernández
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96 Chair Factory Rd
New Lebanon, NY 12125
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Fax: 518.751.2200
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Welcome New Members: Inspectors

Allen R. Moody
E10249 Lombard Road
Westby, WI 54667
Home: 608.625.4069
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Email: allen56@mwt.net

Marianne Potter
298 West Cosmo Ave.
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Home: 614.205.0614
Email: mariannepotter28@gmail.com

Hartmuth Sommer-deRis
23 Castle Lane
Great Barrington, MA 01230
Home: 413.717.1225
Work: 413.717.1225
Email: hartmuths@gmail.com

Welcome New Supporting Individual Members:

Amanda Birk (Shickshinny, Pennsylvania)
Kevin Cavanaugh (St. Paul, Minnesota)
Les Dale (Frankenmuth, Michigan)
Tina Gleim (Wellsville, Pennsylvania)
Delia Hollbach (Naperville, Illinois)
Casey Havre (Escalon, California)
Bea James (Golden Valley, Minnesota)
James MacKenzie (Portland, Oregon)
Pamela Orcutt (Leesburg, Indiana)
Christopher Pogliano (St. Paul, Minnesota)
Yvette Rambo (Sierra Vista, Arizona)
Irwin Shattuck (Westby, Wisconsin)
Dale Stoy (Saline, Michigan)

Welcome New Certification Agency Agricultural Services Certified Organic (ASCO)

Katherine Borchard
Work: 831.449.6365
Fax: 831.443.9581
Email: ascorganic@aol.com

WEBINAR: A webinar is a newly coined word that describes a specific type of web conference. It is typically one-way, from the speaker to the audience with limited audience interaction, although it can also be collaborative, and include polling and question & answer sessions to allow full participation between the audience and the presenter.

IOIA is now offering webinars on current topics – see page 3 for info on upcoming sessions.



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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.

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Upcoming Trainings

Frankfort, Kentucky May 18 – 28 IOIA will sponsor Basic Organic Crop and Processing Inspection Trainings at the Hampton Inn in Frankfort, Kentucky.

Fuji, Shizuoka, Japan May 26 - 29 IOIA and JOIA will cosponsor a 4 day Basic Organic Crop Inspection Training using JAS Standards as a reference. The courses will be held in Fuji, Shizuoka, Japan and given in Japanese language. Please contact Mutsumi Sakuyoshi at JOIA for more information about the course. E-Mail:mu-saku@cap.ocn.ne.jp website: www.joia.jp

Webinar: June 2 Verifying compliance to NOP Pasture Rule: 9 a.m.-12 PDT, 10-1 MDT, 11-2 CDT, 12-3 EDT
This essential session for the livestock inspector or reviewer will prepare participants to verify compliance with the new NOP Pasture Rule. Co-presenters are **Garry Lean** of Ontario and **Sarah Flack** of Vermont. The course includes pre-course reading assignments. It is geared for inspectors with an understanding of livestock inspection. How can a producer cheat? What gray areas must an inspector be aware of? How does one inspect rigorously to the rule without going beyond it? The session will review the new regulations and provide inspection tools and guidance to verify them. Topics include basic grazing management; an overview of the various common grazing systems for ruminants; factors that cause pasture Dry Matter Intake (DMI) to go up or down; methods for determining Dry Matter Demand (DMD); and an introduction to making quantitative and qualitative assessment of pasture. The course focuses primarily on dairy cattle operations but also includes information for beef, sheep, and goats. Participants will see examples of DMI calculations and work sample exercises. At the conclusion of the course, participants will have the opportunity to complete an additional assignment to qualify for a Certificate of Completion. Session consists of 2 parts, each 1.25 hours long with a break between. Enrollment is limited to 20. Early registration discount until May 17. Based on demand for the course, additional sessions will be scheduled. To register, see <http://ioiaregistration.ganconference.com>

Webinars: June 15 Non-GMO Project Verification Standard Inspector Training
1st session 9 a.m. – 11 a.m. (PDT) (one hour break) 2nd session 12 p.m. – 2 p.m. (PDT)

July 27 1st session 9 a.m. – 11 a.m. (PDT) (one hour break) 2nd session 12 p.m. – 2 p.m. (PDT)

See page 7 for a complete description of this session. To register, see <http://ioiaregistration.ganconference.com>

Corvallis, Oregon - October 4 – 8 IOIA and OTCO will co-sponsor Basic Crop Inspection Training, Basic Processing Inspection Training, and Advanced Organic Inspector Training (Processing focus) at the LaSells Stewart Center on the Oregon State University campus. Courses will all run concurrently. Demeter Association and IOIA will co-sponsor Biodynamic® Inspection Training the same week. Details and application forms will be posted as soon as available at www.ioia.net.

State College, Pennsylvania November 15 - 19 IOIA and Pennsylvania Certified Organic (PCO) will co-sponsor Basic Organic Livestock and Processing Inspection Training. Advanced Organic Inspector Training is also planned, tentatively scheduled for **November 13-14**. Livestock and Processing courses will run concurrently.

For more information as these trainings are developed, check the IOIA website training schedule or contact the IOIA office.

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 information on IOIA training programs, contact Margaret Scoles, IOIA Executive Director, IOIA, P.O. Box 6, Broadus, MT 59317-0006, Email ioia@ioia.net, or visit www.ioia.net to download application forms. The deadline for returning Scholarship applications is October 1. Scholarship recipients are notified by December 15.

Notes, from page 1

and Lidia Girón for their service. We had a very fruitful BOD meeting right after the AZ meetings and trainings. The BOD worked on setting the direction of the organization for the next while and trust that you folks will be pleased with the results. You will see some of the fruits of this in the coming months as the Training Institute really starts to take off. We expect to have web-based trainings and special topic courses available. Stay tuned.

After AZ, Margaret and I traveled to Expo West in Anaheim. If you haven't taken the opportunity to go to this show (or Expo East/ATO) you should take the opportunity sometime. It is a chance to see the products that you've certified on farms or in processing plants in their finished and gloriously advertised forms. It's also an opportunity to see way more ways that things could be formulated and processed than you wanted to know about. A couple of days of vacation and visiting with friends and I was off to present at a two day juice workshop in Davis, CA. A couple of more days of R&R and then we were off to Asia.

My wife and I traveled to Korea, heading for a few days vacation in the beautiful island of Jeju. It was advertised as the *Hawaii of Korea*, but in late winter it was still COLD. We saw some incredible places in this world heritage site. We also observed that even in this harsh environment, there were an incredible variety of fresh products available, since so much acreage is under greenhouses. Even a lot of their local highly prized citrus (a tangerine called *Hallabong*) is largely grown in greenhouses. Margaret caught up to us in Seoul where we participated in a two day training of Korean inspectors. We did have a day of sightseeing around Seoul, including visiting an organic farm that is under threat from the government for redevelopment (see page 1). After the training we met with governmental officials regarding the Korean Organic regulations. I have to acknowledge two folks in particular who made our visit to Korea special - **Isidor Yu** and **Raymond Yang**. They were backed by a large group, too numerous to cite individually, from KOIA (Korean Organic Inspectors Association) that did a superb job of taking care of us. Thank you all.

A short flight from Seoul took us to Tokyo at the peak of the cherry blossom season. Fortunately the day after we arrived was a holiday, so we had a chance for a little sightseeing and a wonderful tour and dinner with an organic rice farmer and his family. Officially, we had a day of meetings with Japanese government officials regarding organic regulations and the status of NOP and JAS harmonization. It was quite interesting to learn how some of the holdups have come about. Hopefully, Margaret and I were able to smooth over some of these differences and make it easier for harmonization to occur. This was followed by a one day inspector training. I anticipate improved relationships with our sister organizations in Asia will come from our trip. We also owe special thanks to **Mutsumi Sakuyoshi** and the people at Japan Organic Inspectors Association (JOIA) for all they did to make our stay most memorable. My wife and I were able to spend a few days after the official business enjoying the wonderful cherry blossom season and see some fabulous sites in the Kobe area. This was my first trip to east Asia and I would love to go back and visit again.

A long flight back to the states, still didn't get me back home, as the flight to and from Asia was out of San Francisco. It's a long drive from there to home in Oregon. There was still no rest however as I had to travel to Orlando for the University the following week. Then the week after it was down to the NOSB meeting in the Davis CA area.

I hadn't attended a NOSB meeting for a couple of years and what a change it was. The atmosphere with Miles now in charge was **noticeably improved**. I expect we are in for a lot of very positive changes in the program with the new and larger NOP staff. I won't go into details of what all the discussions were about, but will note a couple of areas that will affect inspectors include **further work on the access to outdoors** and other requirements for poultry houses and the debate surrounding **the use of methionine** in poultry feed. The NOSB is heavily into the mandated sunset review of materials; new work will be on straightening out the issues with accessory nutrients and inerts in pesticides. Other items on their work list include apiculture standards, greenhouse standards, animal vaccines (especially GMO issues with them). Miles stated that

discussions with EPA, FDA and FTC are being initiated to address a number of issues where they have more appropriate jurisdiction, but have never acknowledged organics. It should be an interesting summer (the time frame Miles gave for information regarding these discussions).

I'm finally back home for what I hope is an extended time, especially given that spring is here and there is work to do outside. Ω

HAITI, Post Disaster, Real Sustainable Development

Dual Certified Francis Mangoes

After the January 12th killer quake, the small holder mango growers of Haiti are bouncing back with the help of Mouvman Moun Mango, a small voluntary organization headed by retired organic inspector **John O'Malley Burns**. 3M is translated as the *Movement of Mango People*; if it were the sixties it would be the Peoples Mango Movement. 3M organizes and works directly with the smallest mango growers in 10 areas through out the Haitian mango producing microclimates. It has been a very hard and slow start to the season for the 80 thousand small holder mango grower families. Most rural families were de-capitalized by hosting refugee family members from Port au Prince that sought family, comfort and food for several months after the earthquake. These unforeseen expenses really de-capitalized the rural family savings and ate their seed stock saved for the next corn planting in April when the rains were to start, and consumed what little monies were kept aside for the next seasons' growing expenses.

Mangos are the only cash crop for most of these small farmers with an average of 5 to 8 trees per family. These trees yield about 25 dozen exportable mangos per tree. The growers 3M works with are organized into small grower groups, and most are certified Fair Trade and some are also certified Organic. Each grower member receives a higher price at picking time from the group than they would get in the conventional collection system, and the group gets more from the exporter as well. A Fair Trade premium is also paid at the end of the season. Overall the growers and groups get about 100% more for their mangos thru the dual certified system. Looking at it in hard cash terms it is not very much in our [see **Haiti**, page 9]

Notes from the ED

By Margaret Scoles

In lieu of my usual "Notes", I've committed my space to discussion of two current and important IOIA topics.

Certifier-Inspector Dialogue: The impetus for a certifier-inspector dialogue began in the planning for the Arizona training and grew after lively discussions there. IOIA is seeking to provide a platform for ongoing discussion that can include tricky topics such as professional insurance for inspectors and inspector competency. This platform can also increase the certifiers' role in IOIA. Ultimately both inspectors and certifiers can achieve a high degree of win-win in issues related to inspection and training.

The dialogue begins with talking about needs. Both inspectors and certifiers have many of the same needs, among them the need to limit liability. And both need independent contract inspectors to maintain legal status. It is also in the interest of both certifiers and inspectors to raise the bar for competence of inspectors by creating a more meaningful inspector accreditation system. The current IOIA accreditation program is neither widely valued by certifiers nor drawing wide participation by members. A stronger program could help certifiers identify competent inspectors and improve the quality of inspection. It would also aid inspectors in securing liability insurance, as all potential insurers seem to be most willing to insure accredited inspectors. IOIA's accreditation program is rigorous now. But to truly succeed, accreditation needs to have endorsement of both authorities and certifiers. IOIA seeks to re-define accreditation so that it becomes the norm, rather than the exception. We can only do that if certifiers find the program beneficial and relevant.

Once inspector or certifier concerns are identified, IOIA has the resources to seek legal counsel and review documents on behalf of its members. By speaking on behalf of its members collectively, IOIA can help certifiers avoid duplicating the same conversation with many individual inspectors. And IOIA's members can conserve the time and energy they would need to spend to do it individually. Many members have contacted the IOIA office to express concerns about their ability to comply with some recent requirements from certifiers. IOIA has invested time into working with a potential insurance

broker on professional liability and business insurance for inspectors. The price quoted is lower than that paid by many of the members who are currently insured. However, we are working with independent consultants on review to be sure that if IOIA endorses an insurance policy, it clearly provides a benefit that warrants endorsement. IOIA believes that inspectors should be insured. However, we will not participate in creating an environment where all inspectors are required to have it. IOIA members will be notified of findings by email and newsletter updates.

Meanwhile, the dialogue has begun. Many certifiers are willing not only to extend deadlines and to work with inspectors who are making a good faith effort to comply but to also enter into open dialogue with IOIA about the issues. IOIA has scheduled the first certifier-inspector conference call on May 17. The IOIA Chair, Vice-Chair, and ED will represent IOIA on this call. All other supporting certification agency members will be invited again to consider participating on the scheduled date.

Building the IOIA Training Institute:

The concept was born in 2007 at the Board retreat in Montana. In Arizona, the BOD and I envisioned the Institute conceptually and worked out the framework. First, we looked at what we do. Three ways of doing training were discussed: static, webinar, and in-person. Static resources can be web-based (posted PPT presentations or inspection guides) or hard copy (publications including the IOIA Inspection Manual). All of these types of training require review, maintenance, and updating. They must be validated for content and teachability. And to maintain relevance, they also need certifier perspective in the review for ongoing improvement.

Currently IOIA provides most training at two levels, both delivered in-person. IOIA basic trainings are rigorous in-person trainings with written assessments to pass. Advanced trainings are usually specialty topics and continuing education, usually in-person and without assessment. IOIA will continue to offer both of these types of training. IOIA basic training will continue to be delivered only in-person. Advanced training will continue to be

offered at the IOIA AGM and elsewhere. However, the advent of the technology available to us now facilitates a wide variety of cost-effective continuing education and specialty topic training for inspectors and certification staff. While distance learning has some limitations, it



**BOD Chair Bob Durst and ED
(aka Fearless Leader) Margaret Scoles**

is "greener", more cost effective for inspectors, and allows drawing from a broad range of potential presenters.

A major area for development is intermediate courses, those topics which all inspectors should know, but where they might not achieve competency by the end of the basic course. A few examples are Audit, Livestock Feed Calculations, and Multi-ingredient Processing. Every inspector who does livestock inspections should understand livestock materials and how to complete a feed audit. However, it is probably not feasible to achieve 100% competence based on the basic course. Likewise, the 'graduate' of the basic processing course is likely not prepared to inspect a complex multi-ingredient processor. A key element of the institute is setting up rigorous courses that follow up the basic courses and that include assessment. While they could be offered in-person, they would more often be presented as web-based. Completion of these courses could become a required step in a formal accreditation process.

The Institute could re-define even basic trainings, with self-tutorial prerequisite classes on the web for participants to better prepare themselves for the basic training. And it could include trainings by other entities such as individuals, institutions, or colleges. The summer work plan will focus on creating a structure so that IOIA can create many courses and training offerings, following the model of development, validation, review, delivery, and when appropriate, assessment of the participants. Ω

SECTOR NEWS

NOP Audit Report

USDA's Office of Inspector General released its Oversight of the National Organic Program audit report on March 18 and made seven key findings that needed to be addressed to ensure the integrity of organic agricultural products sold in the United States.

<http://www.usda.gov/oig/webdocs/01601-03-HY.pdf>

Deputy Administrator Miles McEvoy addressed these findings at the recent NOSB meeting, see page 8 for details.

NOP Publishes Yeast Policy

NOP has published a policy statement allowing the certification of yeast as organic. Yeast is currently listed in Section 205.605(a) of the National List as a 'nonagricultural substance.' However, NOP noted that in guidance for certifiers in 2007, it had approved organic certification of natural flavors, even though they, like yeast, are listed as 'nonagricultural.' NOP's policy statement on yeast notes that "[c]larifying the definition of 'nonagricultural' or other actions, such as removing a substance from the National List, would require action from the National Organic Standards Board," but that as of March 2, yeast may be certified as organic, and yeast produced from certified organic starter culture may be "100 percent organic."

<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5082977&acct=nopgeninfo>

NOP Monthly Reports

The National Organic Program (NOP) has begun posting monthly reports.

<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateA&navID=WhoWeAreNOPNationalOrganicProgramHome&rightNavI=WhoWeAreNOPNationalOrganicProgramHome&topNav=null&leftNav=NationalOrganicProgram&page=NOPWhoWeAre&resultType=&acct=nopgeninfo>

Sust Ag Advocates Make Time's 100 List for 2010

Several notable sustainable agriculture advocates, including USDA Deputy Secretary Kathleen Merrigan, author Michael Pollan, urban farming icon Will Allen, and animal scientist Temple Grandin are rubbing shoulders with pop superstars, international political leaders, former vice presidential candidates, and

world class athletes on Time Magazine's 2010 list of 100 most influential people.

<http://www.time.com/time/specials/packages/completelist/0,29569,1984685,00.html>

Organic vs Cancer

On May 8, the US President's Cancer Panel released a report that exhorts consumers to choose food grown without pesticides or chemical fertilizers, antibiotics, and growth hormones to help decrease their exposure to environmental chemicals that can increase their risk of contracting cancer.

"Exposure to pesticides can be decreased by choosing, to the extent possible, food grown without pesticides or chemical fertilizers... Similarly, exposure to antibiotics, growth hormones, and toxic run-off from livestock feed lots can be minimized by eating free-range meat raised without these medications," according to the report, "*Reducing Environmental Cancer Risk: What We Can Do Now*," submitted to President Obama by Dr. LaSalle Leffall, Jr., an oncologist and professor of surgery at Howard University, and Dr. Margaret L. Kripke, an immunologist at the M.D. Anderson Cancer Center in Houston. In a letter to President Obama, the panel stated "The American people—even before they are born—are bombarded continually with myriad combinations of these dangerous exposures. The Panel urges you most strongly to use the power of your office to remove the carcinogens and other toxins from our food, water, and air that needlessly increase health care costs, cripple our Nation's productivity, and devastate American lives."

http://deainfo.nci.nih.gov/advisory/pcp/pcp08-09rpt/PCP_Report_08-09_508.pdf

Supreme Court hears arguments on GE

On Tuesday, April 27, the U.S. Supreme Court heard arguments in a case involving genetically engineered herbicide-resistant alfalfa. Monsanto is seeking to overthrow a federal court decision prohibiting the further planting of GE alfalfa. OTA is among the groups that signed on to an amicus brief to uphold the lower court decision. The transcript of the trial is posted online at:

http://www.supremecourt.gov/oral_arguments/argument_transcripts/09-475.pdf

NOSB Nominations

USDA is currently seeking nominations for five seats on the National Organic Standards Board (NOSB) whose terms begin on Jan. 24, 2011. Written nominations with cover letters and resumes are due by **July 17**. The five upcoming vacancies include two organic producer slots, two consumer/public interest positions, and one USDA accredited certifying agent position. Details on how to submit nominations are in the Federal Register dated March 22. <http://edocket.access.gpo.gov/2010/2010-6188.htm>

ATO Joins Expo East

Starting in 2010 OTA's All Things Organic™ show will co-locate with Expo East in Boston Oct. 13-16, and will be the branded organic pavilion for North American organic companies exhibiting there to distinguish organic businesses from other natural companies at the show. In addition, OTA will hold its 2010 Annual Meeting at Expo East as well as its popular Leadership Awards Dinner and Dance and its International Reverse Trade Mission.

In related news, Natural Products Expo West, wrapped up its 30th anniversary at the Anaheim Convention Center in Anaheim, Calif., with record attendance of nearly 56,000, up five percent from last year.

New EU Logo



There were a total number of 129,493 votes given for the new logo design to be applied to all organic products across the European Union from July 2010.

Australian standards

SAI Global in October published the first Australian Standard for organic and biodynamic products. Referred to as AS 6000-2009, it outlines the minimum requirements to be met by growers and manufacturers wishing to label their products "organic" and "biodynamic."

Non-GMO Project Verification Standard Inspector Training Webinars

The Non-GMO Project and IOIA have reached an agreement, together with FoodChain Global Advisors, to co-sponsor an Inspector Training Course to the Non-GMO Project Standard. This course will be offered the following days, and will take place via webinar:

- **June 15 – 9a.m. – 11a.m. (one hour break) 12 p.m. – 2 p.m. (PDT).**
- **July 27 – 9 a.m. – 11a.m. (one hour break) 12 p.m. – 2 p.m. (PDT).**

This two-part session will prepare experienced organic inspectors to do Non-GMO Project Verification inspections. The course will be presented twice this summer and additionally upon demand. FoodChain Global Advisors will provide the technical content for the trainings, in collaboration with the Non-GMO Project. IOIA will handle registration and cosponsor the courses.

The first half of the session will introduce the Non-GMO Project Verification Standards and the project itself. The Non-GMO Project describes itself as a non-profit organization, created by leaders representing all sectors of the organic and natural products industry in the U.S. and Canada, to offer consumers a consistent “non-GMO” choice.

The second half of the session will provide more detail on conducting an NGP inspection. **This second session is recommended for inspectors who took a previous NGP training but who have not yet completed inspections for the project.** It is provided as a stand-alone option for a lower cost. Inspectors new to the program must take both sessions. Non-GMO Project inspections are most often completed as dual organic/NGP inspections.

Enrollment is limited to 25. Pre-course reading assignments (sent about 2 weeks prior to the course via email) are included. A Letter of Participation will be awarded to all who participate. Cost is \$200 for the full session or \$100 for the 2nd session only (IOIA member rates).

Demand for Non-GMO Project Inspections on the Rise

Participation in the Non-GMO Project’s Product Verification Program has been growing rapidly in recent months, accompanied by increased demand for onsite inspections. Created by retailers seeking clear, reliable information for their customers, the Non-GMO Project offers North America’s only third party verification for products made according to best practices of GMO avoidance. Onsite audits are required for verification of all high GMO risk products (those containing major ingredients derived from corn, soy, canola, etc.), and these audits can be done in conjunction with Participants’ annual organic inspection. IOIA collaborated previously with the Project to host four different inspector trainings, and this summer the trainings will be continued in a new, online webinar format.

With all of Whole Foods Market’s 365 brand products now in the process of being verified, and United Natural Foods, Inc (UNFI) calling on all of their vendors to enroll in the Non-GMO Project, growing demand for inspections is expected to continue. The inspections are one component of the Project’s Product Verification Program (PVP), which is overseen by the Project’s technical consultants, FoodChain Global Advisors. The PVP assesses compliance with the Non-GMO Project Standard (<http://www.nongmoproject.org/industry/non-gmo-project-standard/>), a process-based standard that focuses

on traceability, segregation, and testing of GMO risk ingredients.

This October will be the first ever **Non-GMO Month** in stores, coordinated by the Independent Natural Food Retailers Association (INFRA), the National Cooperative Grocers Association (NCGA), UNFI and Whole Foods. The event will

highlight enrolled and verified products, and hundreds of manufacturers are working to get their products verified in time to earn a featured role. For more information about the Non-GMO

Project, including a list of participating companies and the thousands of enrolled products, please see <http://www.nongmoproject.org/>



California Creamery Earns First Non-GMO Verification

Straus Family Creamery is the nation's first creamery to achieve Non-GMO Verification for all its products and will carry the "Non-GMO Project Verified" Seal on all of its packaging.

The Non-GMO Project is a non-profit collaboration of food producers, retailers and agricultural suppliers united in the belief that consumers deserve to make informed choices about products with genetically modified ingredients.

"The Non-GMO seal emphasizes our commitment to being stewards of sustainability," says Albert Straus, President of Straus Family Creamery. "Our consumers rely on us to provide a clear alternative to industrially produced dairy products."

Non-GMO Project claims that GMOs have been in widespread use for nearly a decade, with steadily increasing risk of contamination to seeds, crops, ingredients and products.

USAgNet - 04/29/2010

NOSB highlights – April 2010

A complete transcript of this meeting is posted on the NOP website.

Report from NOP: NOP Deputy Administrator Miles McEvoy outlined priorities including: upholding and enforcing standards; implementing and enforcing the Access to Pasture final rule; developing a strategic plan; revising and improving the NOP website; implementing NOSB recommendations; peer review; quality system management; refining the Program handbook; certifier training; and developing an organic database in which all certified operations are listed.

He discussed key findings from the audit report from the Office of Inspector General (OIG), including the needs for more timely enforcement, pesticide residue testing, improved quality management, and audits of foreign certifiers. Responses to these findings include a plan for residue testing. Test results would be reported to the certified operation, its certifier, the NOSB, and the public. NOP plans to increase the number of unannounced inspections, develop a system of risk-based inspections, and increased market surveillance to verify that NOP compliance with labels.

The Compliance and Enforcement Division has a new goal to close cases involving complaints within 180 days. He provided an update on NOP's work on cosmetics.

Lisa Brines did a presentation on corn steep liquor (CSL), including a review of the process by which CSL is produced and the role of sulfur dioxide in its production. NOSB has been requested to provide a formal recommendation at the Fall meeting.

Nutrient vitamins and minerals: according to McEvoy, the 2006 NOP interpretation of nutrient vitamins and minerals, which stated that these materials were allowed under 205.605(b), 21 CFR 104.20, and past NOSB recommendations, was incorrect. Therefore, NOP plans to publish draft guidance, with a 60-day comment period, later this year to clarify its current interpretation. It will provide a transition period for businesses to come into compliance with this new interpretation.

In the meantime, NOP requested that NOSB reevaluate its recommendation on nutrient vitamins and minerals, and that companies petition to add substances disallowed under the current interpretation of 21 CFR 104.20. Moreover, McEvoy stated that future NOP policy decisions will be handled through the Federal Register rather than through letters.

Soil-less Production Systems: The Crops Committee made a recommendation that production agriculture not based in soil cannot be classified as certified organic. "Observing the framework of organic farming based on its foundation of sound management of soil biology and ecology, it becomes clear that systems of crop production that eliminate soil from the system, such as hydroponics or aeroponics, can not be considered as examples of acceptable organic farming practices." NOSB voted 12 to 1 to accept the recommendation, next to go to NOP for review and possible rule-making.

Materials: NOSB voted to re-list most of the materials in Subpart G, although deferred a vote a vote on mulches for crops until its Fall 2010 meeting, and deferred a vote on 8 livestock materials until further technical information is obtained.

Methionine, a hot topic: The Board took three votes on methionine: one on the petition to re-list methionine per the terms set forth in the Methionine Task Force's petition; one to re-list methionine until October 1, 2012 at the levels stated in its recommendation; and one regarding a proposed annotation change reducing maximum methionine levels to 2 pounds/ton for layers and broilers and 3 pounds per tons for turkeys and other poultry in the period after October 1, 2012. The latter annotation change also called for methionine to come under the sunset process. NOSB voted 12 to 2 to reject the MTF's petition, 10 to 4 to re-list methionine at specified levels until October 1, 2012, and 10 to 4 to accept the annotation change.

Inerts: In its Fall 2009 guidance discussion document, NOSB's Crops Committee requested that inert ingredients reassessed by EPA but not previously authorized for use under NOP remain prohibited in agriculture until they are successfully petitioned for use in

organic production. They presented a guidance document that clarified that position, stating that the use of such inerts must be petitioned and added to the National List only after rule-making. NOSB voted 13 to 1 to accept an amended version of the guidance recommendation.

Inert gases in packaging: NOSB voted 13 to 1 to allow the use of inert atmospheric gases in products labeled and sold as "100% organic."

Voting process: NOSB voted unanimously in favor of a recommendation to re-establish a two-tiered voting procedure, the first for whether a petitioned material was synthetic or non-synthetic, and the second for or against listing of that petitioned material.

Sunset Review Process: The NOSB discussed the meaning of 'Sunset' re: materials listing. Each material must be reviewed every 5 years. If the review and renewal process is not concluded by the expiration date, the material is prohibited. Sunset is not used to petition to add a new substance nor is it used to change an existing annotation.

Committee Workplan Notes:

Certification, Accreditation and Compliance Committee to develop additional guidance on standards for retailer certification, and guidance on pesticide residue testing, unannounced inspections, and evaluating materials evaluation programs. No vote was taken on the Livestock Committee's Stocking Rate charts. Stocking rates are on the Livestock Committee's work plan for the Fall NOSB meeting.

To view the complete agenda and transcript of this meeting, including McEvoy's powerpoint presentation and all related reports, in PDF format from the April NOSB meeting in Woodland, California, please go to:

http://www.ams.usda.gov/AMSV1.0/ams_fetch_TemplateData.do?template=TemplateN&navID=NationalOrganicProgram&leftNav=NationalOrganicProgram&page=April2010Agenda&description=NOSB%20Meeting%20Agenda:%20April%202010

Thanks to OTA for their excellent NOSB Report, from which these highlights were abstracted. Ω

Verifying the new NOP “Access to Pasture Rules” for Livestock

On February 17, the final NOP rules on access to pasture for organic livestock were published in the Federal Register. The rules were the outcome of years of discussion and some argument. The final rule fortunately fixed the more serious problems in the proposed rules that were released late in 2008. Sacrificial pasture and the mandatory fencing of all water bodies was removed from the final version. Origin of livestock was deferred to later. It clarifies once and for all that lactation is not a state of production. The new rule was generally acclaimed and applauded by the organic sector.

The final rule becomes effective on June 17, 2010 with a one-year implementation period. However, operations which apply for organic certification after June 17 must comply fully before certification. Yet to be decided is the final decision on whether to re-consider confinement for 120 days of finish feeding (or 1/5 of the animal's life, whichever is shorter). Public Comment was extended for 60 days after the release of the final rule for comment on the finish feeding exemption. Comment period ended April 17.

Key requirements for producers:

- ◆ Provide year-round access for all animals to the outdoors (with detailed descriptions of the allowances for exemptions).
- ◆ Establish a functioning management plan for pasture, as part of the OSP.
- ◆ Provide ruminants with access to pasture during the grazing session for their geographic location. (with detailed descriptions of the allowances for exemptions).
- ◆ Ensure ruminants derive not less than an average of 30% of their Dry Matter Intake (DMI) requirement from pasture over the course of the grazing season, which is 120 days minimum.
- ◆ Roughage used as bedding must be organic (interestingly, the CGSB Organic Technical Committee is taking public comment in Canada on a proposed rule to allow non-organic bedding based on non-availability, a step in the opposite direction).

NOP has posted numerous helpful resources including a step-by-step guide

to understanding the dry matter intake calculation requirements; a fillable worksheet to perform the DMI calculations easily; reference tables for determining the dry matter demand for each type and class of beef and dairy animal; and a pasture worksheet to help producers establish a rotational grazing system by calculating the pasture acreage, number of paddocks and size of each paddock that an operation will need to balance the forage demands of their animals with the production capacity of the pastures. Got to home page at www.ams.usda.gov/NOP and look for Pasture Rulemaking.

The NOP completed the last of a series of four Pasture Trainings in California on April 26, with no further trainings planned. Certification agency staff was the primary audience for these trainings, which took place in NY, CO, WI, and CA. Dan Giacomini, dairy consultant and current NOSB BOD Chair, provided several hours of training at the IOIA Advanced training in Arizona.

To increase access to IOIA training on this important subject, IOIA is scheduling webinars for inspectors and certification agency staff. The first IOIA paid-registration webinar will be offered June 2 on the topic. To register, see <http://ioiaregistration.ganconference.com>. The webinar will be co-presented by Garry Lean (Ontario) and Sarah Flack (Vermont). Both Lean and Flack attended the NOP pasture trainings.

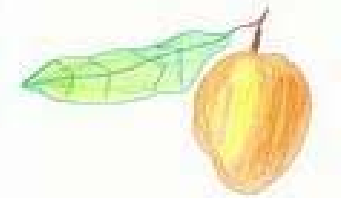
Haiti, from page 4

American affluent terms, for 8 trees, 200 dz at \$2.00 a dozen or four hundred bucks. But that is 100% of the Annual Per capita income of these rural families. Half of the certified mango \$400 is generated by the added value certifications. 3M helps the groups get and hold these certifications.

The other benefits of the higher price paid to these small holders for their mangoes is the fact that most of the growers who have been in the program for a few years have planted many more mango trees (2x to 5x) on their own and are protecting them and bringing them to fruition. The hardest and most expensive part is keeping unteathered goats, fire and other people at bay from destroying the young trees. This self motivated tree planting is because the growers are getting more value for their mangos thru the certified collection system. The other cash crops of Haiti have either been destroyed by

internal problems (state monopolies, concentration of power in the value chain) or crashed from global price pressure. The Francis mango only comes from Haiti and has a unique and distinctive flavor. It has the best flavor of all, to those who have had a chance to taste it. It is an opportunity for the Haitian farmer to be competitive and make some money.

Mouvman Moun Mango has just finished a three day tour of the groups and various growing areas for the global produce buying team from Whole Foods Market. They are the principal customer of these mangoes. They want to double their purchase this year; there are too few groups in the program now to provide all the quality mangoes WFM can use. There are more groups waiting to get into the certified program. 3M needs more field personnel and resources to expand access to smaller holder groups and consolidate management in existing groups.



Mouvman Moun Mango needs help to keep working towards a sustainable solution for small holders in rural Haiti. Heretofore the works has been funded in part by the exporter paying for the certifications, an administrative staff position to manage the audit trail (we all know how important that is) and some travel expenses. The rest of the costs are covered by your donations and John's volunteer time. Added value certification is surely a growing and sustainable solution to some of the ills facing the Haitian people now. Please help.

Our Deepest thanks to those of you who have donated in the past. See <http://picasaweb.google.com/Old.Goats.Foto.Philes/GoodMangoPictures#>, For some pictures to give you a better idea.

Donate Money to Mouvman Moun Mango at EcoVentures. They are a 501c3 and hence there are certain tax advantages. Checks should be made out to:

EcoVentures Int'l c/o Lauren Frederic,
1519 Connecticut Ave NW, Suite 200,
Washington DC 20036.

For Electronic Giving please go to <http://www.ecoventures.org/content/view/108/92/>
Please specify in both cases the funds are for Mouvman Moun Mango or 3M. Ω

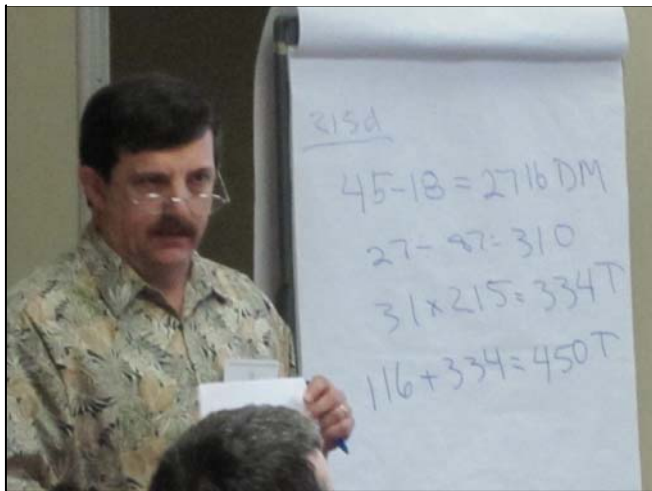
Arizona Training Highlights

Forty-nine participants (the largest number in IOIA history) participated in one or more sessions at the Arizona training March 4-6. The number of presenters was also a new record and included three members of the NOSB. This training was the first of its kind of IOIA for two reasons: Each half-day session resulted in a certificate, and advanced training criteria did not apply. This was partly to encourage participation by more IOIA members and partly because the specialty standards that were the focus of the training are not advanced topics. Members had the opportunity to take one to six half-day sessions over three days, plus many plenary sessions.

Aaron Brin and **Harriet Behar**, husband and wife team and IOIA inspector members (shown at right), were assisted by Garth Kahl in a highly rated **apiculture** session. All three presenters were members of the ACA Apiculture Working Group which recently completed the new ACA Final draft organic apiculture guidance document. Participants had the opportunity to handle and see beekeeping equipment they shipped in as visual aids. The PPT presentation and supporting documents are available on the IOIA website.



Patti Bursten-Deutsch and Amy Lamendella - cats that ate the canary? They look like it, don't they?



Dan Giacomini, left, of Pacific Nutrition-Consulting in California and current NOSB Chair, presented a Pasture Rule update as a plenary session, followed by a more in-depth workshop on verifying compliance and DMI calculations for more than a dozen participants.

As a new member of the NOSB, **John Foster** was the perfect moderator for a discussion of **NOSB hot topics** on Day 2.

Options on Day 3 included **Personal Care Products** with **Bob Durst**. The training was a marathon to fit it all in, but no one complained about the late evening sessions. Typically, IOIA avoids evening sessions at advanced trainings.

Day 1 workshops included Organic Mushroom Production by **Tina Ellor**, NOSB member with a lifetime of fungi experience. This was rated very high and definitely to be a repeat performance, possibly by webinar. Ellor stayed on to attend the entire training. **Paul Cross** of Charybda in New Mexico was paired with **Adrian and Ricardo Crisantes** of Cris-P Produce in Nogales to provide excellent training on what inspectors should look for when inspecting sprouts, microgreens, and greenhouses.

Following the workshops on Organic Apiculture (Brin & Behar) and Aquaculture (**Deborah Brister**), **Eric Mader** of the Xerces Society gave a delightful, highly rated presentation on Pollinator Conservation. Day 1 ended with a presentation on Kosher and Organic by **Steve Sichel** and a Korean regulatory update by **Raymong Yang**, with added comments by **Isidor Yu**.

Attendance was highest for sessions on Food Safety and 'The Age of Enforcement'.

Arizona Training

Mark Bradley (seated on right with BOD Chair Bob Durst) of the NOP was rated as one of the most valuable presenters. He co-presented with Garry Lean on US-Canada Equivalency on Day 1 and addressed the NOP 'Age of Enforcement', on Day 3. He managed to find time to meet with the IOIA BOD on Day on training issues, act as a resource in the Pasture session, and to sit in as a participant on several sessions over the 3-day training. During the equivalency discussion, he explained the difference between export agreements (such as US to Japan and Taiwan); recognition agreements for importing product into the US; and equivalence. When asked to clarify what products the Chilean nitrate agreement applied to, he responded that for the purpose of the inspector audience, the focus was fresh produce. He agreed that the issue had yet to be completely clarified. He was optimistic that this agreement will help make it easier for the US to get other agreements, perhaps with the EU. On the Age of Enforcement, he mentioned that the 3 labeling 'sins' with zero tolerance for using up labels—wrong category (i.e. 'organic' on a MWO product); use of seal when not allowed for that category; and label lacking a certifier name. The fine for those 'sins' can be an \$11,000 fine for every load shipped. He also discussed the problem that certifiers have not been notifying NOP of non-compliances. Calling non-compliances anything other than a noncompliance must stop.



From the office of the U.S. Customs and Border Protection, Chief **Orlando Correa** and **Gerardo Bostick** (pictured here at left) were an engaging and frequently entertaining speaker team on the topic of "Anatomy of an Agriculture Inspection". Correa explained the DHS border inspection process for produce, discussing risk-based inspection in a way that could be readily extrapolated to organic inspection. The presentation was provided to IOIA for posting on the website. The session was offered as a plenary as the preface to an afternoon focused on Food Safety (co-presented by **John Foster**, Earthbound Farm, and Bob Durst). John did a detailed description of the program Earthbound follows to prevent contamination of salad greens. Durst, the author of the term "Organic Control Point" described HACCP, which is a food safety program, and how organic parallels can be drawn. He noted that

some use the term 'organic critical control point', which is wrong. CCPs relate to food safety; OCPs related to organic integrity. An operation is unlikely to have more than a few CCPs, while they might have many OCPs.

Day 3 ended with a rousing Certifier-Inspector Dialogue, ably moderated by **David Konrad**. It was clearly deemed a success by the inspectors present, with carryover to the AGM the next day.

Area field trips on March 8 extended the learning. **Cris-P Produce** and the **Fresh Produce Marketing Association** of the Americas, both headquartered in Nogales, collaborated on a warehouse tour of fresh produce coming through the Nogales port. **Natalie McGee** of the **Arizona Cactus Ranch** provided both an extra evening session and a field trip. She has developed healthful products made entirely of wildcrafted organic prickly pear fruits. **Green Valley Pecan Growers** and the hydroponic greenhouses at the **Controlled Environment Agriculture Center, U of A**, were other options.

It is the fourth year since IOIA first created a conference format for the advanced training with the AGM. This format was implemented to accommodate more members while retaining seminar-style learning. However, average attendance remains nearly the same. The cost of travel is cited as the key reason for not attending. WE'D LIKE YOUR INPUT REGARDING HOW IOIA CAN increase the benefit without increasing the cost to members - PLEASE DROP US AN EMAIL WITH YOUR IDEAS! IOIA will continue efforts to extend educational offerings with outreach following the AGM, with subsequent web postings, newsletter articles, and webinars. Visit the 'Inspectors Only' section of the IOIA website to find resources to be further developed and posted over the next 2 months. Ω

AGM Highlights – Rio Rico, Arizona

Thirty-one voting members, plus 24 proxies, took part in the **Annual General Meeting** on March 7 at Esplendor Resort in Rio Rico, Arizona. Rain poured down all day in place of the desert sunshine promised by the ED. Chair **Bob Durst** said a bit glumly that IOIA should have come to Oregon, where the sun was shining. Spirits were high though, as the meeting was kicked off with excellent energy imparted by the **Tucson High School Mariachi Band**, a riveting keynote, a great organic lunch, and a margarita punch bowl.

Bob presented a condensed version of the annual Report and Committee Reports, and ended with a summary of the BOD's activities. Committee Chairs or other designated members spoke to their reports via a slide per committee.

The ED provided attendees a summary of trainings during 2009. **Isidor Byeongdeok Yu** was recognized by the membership for his involvement with IOIA being recognized by the Korean government as a training body last year.

Gene Prochaska, Interim treasurer, gave the Financial Reports. Gene acknowledged **Jack Reams** and **Brian Magaro** for their role on the Finance Committee. Financial Statements were approved. Gene then presented the 2010 budget, which includes a new first for IOIA, a **Health Reimbursement Arrangement (HRA)** account for Staff employees.

New Business: 2011 Annual Meeting Location - Oregon and southeast US have been discussed. Straw poll showed higher support for southeast US.

IOIA Logo: Chair, thanks to **Pricilla Reimer**, **Fred Ehlert** and **Diane Cooner** for their work on the Logo Committee. Bob explained the process by which the BOD would finalize a new logo.

Lively Focus Group: Membership discussions centered on the ideal size of the IOIA BOD and recent contractual requirements for inspectors, including insurance. In a first, all voted in favor of an **Action Point** for the ED to send **Miles McEvoy** a note of congratulations.

Members discussed suggestions to increase the **size of the BOD** and to consider a bylaws proposal to eliminate one or both alternate positions. In 2007, the size of the BOD was decreased to 5, plus 2 alternates. Some BOD members noted that the BOD felt a bit small at times since then and occasionally a quorum was lacking. Another commented that the BOD usually meets via conference calls, which are more effective with fewer people. Jack Reams moved to increase the BOD to 6 and reduce the alternate to 1. Show of hands from the floor on vote to change the number of BOD from 5 to 6; Vote- 36 yes, 7 opposed, 2 abstentions. Garry Lean moved to have 7 BOD members, no alternates. Jack Reams seconded the motion. Vote- 33 yes, 4 no and 6 abstentions. If BOD is increased to 7, IOIA would have 7 BOD members with two alternates. Then a motion was made for the bylaws committee to eliminate alternates in the bylaws. Vote of membership on the floor, all in favor, none opposed and no abstentions.

The group next discussed one of the hottest topics of the year, **professional liability insurance** for inspectors. Discussion centered around exploring the possibility that IOIA could make insurance for inspector members available and the more complex issue of whether inspectors or certifiers should carry the liability. The meeting ended at 6 p.m. and the group retired to the Saloon, for more musical entertainment.

Ballot committee was Gene Prochaska (Chair), Inge Vogelmann and Arthur Harvey.

Our New BOD, with a backdrop of the Santa Rita Mountains. L to R: Dave Konrad, Michelle Sandy, Jennifer Clifford, Julio Perez, Bob Durst, Bob Howe
←←←



BOD Chair Bob Durst, left, presents Gene Prochaska, Treasurer for most of his 4 years on the BOD, a parting gift of appreciation.