



The Inspectors' Report

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No longer a teenager: IOIA Turns 20!

IOIA will celebrate its 20th anniversary on March 27, 2011 in Tampa, Florida

The International Organic Inspectors Association will be turning 20 this coming year! Started as a loose association of independent inspectors that saw a need for more consistency in the inspection process, IOIA has continued to grow in size and influence over the years to become a valued member of the organic community. Through numerous Boards of Directors, the vision of the association has been expanded and solidified. And, IOIA continues to be the *only* organization in the world that is devoted to teaching *organic* inspection values and techniques. No one else does what we do – and we are proud of that fact!

There will be an **Advanced** training on March 25-26 that precedes the meeting Annual General Meeting and dinner. Confirmed speakers for the training to date include **Miles McEvoy**, Deputy Administrator, NOP; and **Gwen Wyaard**, processing specialist with OTCO. **Julia Govis** of Illinois will present the first-ever IOIA training session with a focus on **urban agriculture**. Some sessions initially developed for advanced trainings in Oregon and Pennsylvania will be expanded for Florida, including a session on **detecting and deterring fraud**.

Venue for the event will be **Mainsail Suites Hotel and Conference Center**, near the Tampa airport, with free shuttle service to/from airport. It is a gated facility with 11 separate buildings over 18 acres, with better security and more privacy than a regular hotel. There will be a choice of 1 or 2 bedroom suites. Each bedroom in the 2-bedroom suites has its own private bed and bathroom, so essentially all rooms will be private rooms. The cost of each bedroom room in the 2-bedroom suites costs less than \$90 including taxes. Each suite has a full kitchen, dining, and living room. The hotel features a new conference center, a spacious fitness center, and outdoor pool. Check it out at www.mainsailtampa.com.

Local field trip options will be available to tour local urban agriculture with Julia Govis on March 28. Sites will include **Sweetwater Farm**. This is the largest urban agriculture project in Tampa with 4 separate farms and a CSA project. It was brought into being by former IOIA BOD Chair **Rick Martinez**.

Watch the IOIA website for more details, draft agenda, and speaker bios.

***Please mark your calendars and plan to attend
this special 20th Anniversary AGM and Advanced Training!***

First AFI North America meeting in Boston

The first Anti Fraud Initiative meeting in North America was held October 11 - 12, 2010 in the Marlowe hotel in Boston, prior to the Expo East organic trade show.

The meeting was an initiative from Robynn Schrader, CEO of the National Cooperative Grocers Association, with the support of IOAS, UNFI and EOCC.

Over 40 persons attended; certifiers, traders, distributors, retailers, representatives of the Organic Trade Association and the Accredited Certifiers Association, and two staff from the National Organic Program of the USDA.

While already a series of meetings have taken place in Europe, it was a first such meeting on the topic in North America. The Anti Fraud Initiative started [see **AFI**, page 4]

Notes from the Chair by Bob Durst

This will be mostly a report on the recent NOSB meeting and what impact decisions made there might have on us as inspectors.

Miles McEvoy continues to stress that we are in the **age of enforcement**. Expect the NOP to be more adamant about making things right.

Other things from by Miles and a number of the folks that testified at the meeting had to do with the **quality of inspections and inspectors**. This was mentioned a number of times and I'm sorry to report, **not** in complimentary tones.

We are all going to have to step up our game if we want to keep the structure of the system that we are all used to alive and well.

An example of the kinds of comments that were made include a WI dairy farmer who mentioned [see **Notes**, page 4]

**Don't forget to
return your
Bylaws Ballot
by December
15.
Dues and
membership
directory
updates are due
December 1.**

Resources

The National Organic Program (NOP) has made available a complete listing of organic operations certified by U.S. Department of Agriculture accredited certifying agents during the 2009 certification year.

For the first time, the listing, available at <http://apps.ams.usda.gov/nop/>, can be searched by keywords, name of operation, certifying agent, certificate numbers, primary and secondary scopes of certification, country, state, and products produced. The database covers almost 32,000 products. The database works like a charm and will be updated annually when certifiers submit their lists to NOP. This is a huge, positive development after much long waiting!

Required Reading

The website Grist.org recently printed a version of a blog by Rebecca Thistlewaite entitled "Do you have the balls to really change the food system?" The Sept 9, 2010 blog takes a very sobering look at what many of us think are good enough habits regarding our food buying and eating habits, and pulls no punches in its assessment of our shortcomings.

<http://www.grist.org/article/food-do-you-have-the-balls-to-really-change-the-food-system/> gives tips on how to really walk your talk with regard to our food system. Check it out and recommend it to your contacts list – the tips are much more in depth than any 10-point 'what to do' list, and it deserves to go viral on the web.

Farm Bill on Facebook

"*Understanding the Farm Bill: A Citizen's Guide to a Better Food System*," is a new Facebook page started by the Institute for Agriculture & Trade Policy and is designed to provide a venue for sharing information and opinions about the forthcoming US Farm Bill.

The page exists to demystify food and food policy in time to make a difference in the 2012 Farm Bill, an enormous piece of legislation that has a tremendous impact on our health, our communities, economic development, and domestic and global poverty. All are welcome. Awesome links abound.

<http://www.facebook.com/pages/Understanding-the-Farm-Bill-A-Citizens-Guide-to-a-Better-Food-System/>

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IOIA Seeks Office Manager.

Full time position. Location Broadus Montana. Closing date January 1. For more information, contact the IOIA office.

Studies Link Range of Major Diseases to Pesticides, New Database Launched

The *Pesticide-Induced Diseases Database* currently contains 383 entries of epidemiologic and laboratory exposure studies and will be continually updated to track emerging findings and trends. The database is a new and ongoing effort by environmental watchdog Beyond Pesticides to maintain this comprehensive database of the studies that the group says "supports an urgent need to shift to toxic-free practices and policies." To view the database, go to www.beyondpesticides.org/health.

Organic Broadcaster Now Available Free Online

To better serve the organic community, the Midwest Organic and Sustainable Education Service (MOSES) now offers the *Organic Broadcaster* newspaper as a FREE online publication six times a year. This newspaper offers farmer-focused current news and info that assists farmers in successful organic production and offers relevant updates about the organic community. To see the current issue go to <http://www.mosesorganic.org/broadcaster.html>.

Richard 'Lance' Christie

IOIA lost friend and longtime member Lance Christie on October 28. He was 66. Lance passed away after a 2 year battle with pancreatic cancer. Normally a 4 month sentence, Lance sought alternative strategies to the disease and used his time to enjoy life to the fullest.

Full obituary is at:

http://www.moabtimes.com/pages/full_story/push?article=obituary-Richard+Lance+Christie+-1944+-+2010%20&id=10162792&instance=1st_right

September 25 marked the 20th anniversary of the Organic Foods Production Act (OFPA), the landmark law that standardized organic food and farming systems across the U.S.

2010 Membership Directory Updates

(Changes made by T. Lindberg 11/8/10)
Please note the following changes to your 2010 Membership Directory. Any additions or corrections to information categories other than addresses and contact numbers will be listed in the 2011 Hardcopy Membership Directory or can be viewed in the 2010 Online Directory.

WELCOME NEW INSPECTOR MEMBERS:
Michael Larsson (Ottawa, Ontario)
Lucy Murton (Ceredigion, United Kingdom)

WELCOME NEW SUPPORTING INDIVIDUAL MEMBERS:

Ely Battalen (Northampton, Maine)
Janna E. Fakier (Santa Clara, California)
Anna Gullickson (Butler, Pennsylvania)
Jeff Gunderson (St. Paul, Minnesota)
Billy Healey (Santa Cruz, California)
Kevin D. Hein (Iroquois, South Dakota)
Tom Miars (Boulder Creek, California)
Wayne Monsen (Stillwater, Minnesota)
Leonard Pollara (Santa Monica, Calif)
William Robbins (Vincentown, New Jersey)
Dan Scheele (Ingersoll, Ontario)
Harry Schexnayder (Baton Rouge, LA)
Andria Schulze (Eugene, Oregon)
Ryan Sitler (Asheville, North Carolina)
Thomas Spohn (Broomfield, Colorado)
David Stephens (Rectortown, Vermont)
Michael Sumner (Minneapolis, Minnesota)

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ioiaweb@ioia.net

Deadlines are Feb 1, May 1, Aug 1 & Nov 1.
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Upcoming Trainings

Anyang, Gyeonggi, Korea - November 24-28, 2010

IOIA and KOIA, will cosponsor a 4.5 day Basic Organic Processing Inspection Training using the Korea Organic Regulation (FIPA) as a reference. The course will be given in Korean and held in Anyang, Gyeonggi, Korea, November 24-28. For enquiries, please contact Isidor Yu at Ph: +82-10-9133-5431 Fax: +82-505-116-5431 e-mail: Isidor.yu@gmail.com

Webinar –Verifying compliance to NOP Pasture Rule: December 10

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. 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 cattle dairy 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 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. Enrolment in each session is limited to 20. Early registration discount is available until Nov. 30. To register, see <http://ioiaregistration.ganconference.com>

Tampa, Florida – March 25-27, 2011

IOIA will sponsor Advanced Inspection Training March 25-26, in conjunction with the Annual Membership Meeting on March 27. All events will be held at the Mainsail Suites Hotel & Conference Center, near the Tampa Airport. For more information, contact the IOIA office. Application forms and more details will be posted on the IOIA website as available.

Tampa, Florida – April 11-15, 2011

IOIA will sponsor Basic Organic Crop and Processing Inspector Training April 11-15. Trainings will be held at the Bethany Center in Lutz, Florida near Tampa. Crop and Processing courses will run concurrently. Each basic course includes 4 days of instruction including a field trip to a certified organic operation, plus ½ day for testing. For more information, contact the IOIA office. Application forms and more details will be posted when available at www.ioia.net. Or contact the IOIA office for more information.

Vermont, June 2011

IOIA is developing Basic Organic Livestock Training.

Other Trainings: IOIA is developing in-house trainings with the Utah Department of Agriculture and Food; the Idaho Department of Agriculture; and Hawaii Organic Farmers Association. IOIA and Assiniboine Community College in Brandon, Manitoba will cosponsor Basic Crop and Livestock Inspection trainings in May 2011.

Watch upcoming IOIA newsletters and www.ioia.net for details as these and other trainings develop.

Comprehensive History of the US Organic Program in *The Organic Standard*

US Organic Pioneer and longtime IOIA member **Grace Gershuny** has written an excellent article on the history of the organic program in the US. The 3 part series appears in the August, September and October issues of *The Organic Standard*, an international publication put out by Grolink AB, and is the best thing written to date that covers the whole history, including the numerous conflicts that have always accompanied the standards discussion, in a condensed form. According to the article's introduction, when writing this series Grace's intention was not to present an 'objective' report, but for it to act as a call to the organic community to reexamine their assumptions about the purpose and limits of organic standard-setting as a means of realizing the larger organic principles.

The introduction further states that "Grace presents herself as 'an early pioneer of organic certification and a leader at the national level, organizing among grassroots organic farm groups in the US, then joining the NOP staff to help write the regulations that were so vehemently opposed by my former colleagues. For the past ten years I have worked as a policy consultant, teacher and organic inspector for various companies and organisations.'" Grace Gershuny was the keynote speaker at the IOIA AGM in Vermont in 2003.

The Organic Standard is available to IOIA Inspector Members ONLY at a fantastic bargain rate of **\$10 per year**. To get this special arrangement, sign ups are only allowed on an annual basis, and NOW is the time. So if you are an Inspector Member and are interested in getting this great publication, that covers the standards discussion from a global perspective, contact the IOIA office today.

Notes, from page 1

that at his recent renewal inspection (I may get some of these details wrong, as I'm not a livestock/dairy inspector and don't know the details of what's involved in one of these inspections), the inspector had run all the numbers and the dry matter input was well under the minimum requirement and thus he was out of compliance. He claimed that he really did comply and that with his herd being out on pasture nearly all the time, the inspector was naive and didn't know what he was doing. While I have no idea what the true story is in this case, this is the kind of thing that is **absolutely unacceptable** - to the inspected party, to the NOP program, to the certifier and to the industry as a whole. I can't stress this enough - **if we don't always bring our A-game to every inspection, then we run the risk of becoming irrelevant.** The NOP, in this 'age of enforcement' is going to do everything that they can in order to keep the program alive and functioning they are going to make us all step up to the plate.

Back to changes suggested or coming from the NOSB and NOP. Some of the other things that are likely to be challenges to us include the upcoming apiculture rules. These were outlined at the meeting and are available at: <http://www.ams.usda.gov/AMSV1.0/> then navigate to the Oct 2010 meeting agenda and download the .pdf. The apiculture standards that were approved at the meeting will be quite a challenge for inspectors, but with suitable training and attention to detail we will have certified organic honey. There has been some discussion on the IOIA forum about apiculture rules and it's worth following the discussion there if you're interested.

Regarding farm plans (again-not an area of my expertise), these must include ***in the plan*** preventative treatments that may be necessary. The example cited was occasional treatment for late blight. The farmer must include options in the farm plan rather than the options of applying something, which might be organically acceptable, that is not in the plan and hence out of compliance. The other option might be forgoing treatment to prevent being out of compliance which might cause significant premature losses of an orchard. Neither of these are preferred outcomes. Now it's not our role as inspectors to consult or inform an

inspectee of things that they should be doing better, but I know that we have other avenues for getting messages like this out.

Another area that we will have to learn more about is sampling and sample testing protocols. The NOP is pressuring certifiers to implement **significant additional residue testing.** That will mean that someone - likely us inspectors - will be asked to gather those samples. This is something that will again require us to get additional training so that we can do a quality job of sampling so that the testing can provide meaningful data.

AFI, from page 1

in Europe early 2007, at a time when many new suppliers were entering the system. Three individuals with a track record in organic quality assurance; Bo van Elzakker, Beate Huber and Jochen Neuendorff, volunteered to organize multiple stakeholder meetings to discuss the issues.

During the two day meeting, speakers from a variety of backgrounds introduced the topic. The atmosphere was open, everybody was there to learn. A number of known examples were reviewed and there were vivid discussions to get an idea in how far fraud is an issue in the organic industry in North America, how it looks like, why it happens and what can be done about it. It is important to note that it is not just new suppliers or in far away countries. In a survey conducted among US certifiers, these confirmed that there are also domestic cases.

A number of fraud cases are unveiled because of complaints, whistleblowers and tipoffs, and better use should be made of this information. It should also be dealt with by professionals. An example was given of a genuine organic grower who was subject to a bad mouthing campaign from some in his surroundings. And of another producer who was hit by the fall - out of a scandal while he was no part of it himself.

Better timing of the annual inspection would also help. Residue testing has become a big thing in Europe. However, it is quite expensive. Not just the test but mainly the investigation to explain how the residues got in the product. Residue testing of product on the shelf has limited value, it better to be done during the

production cycle. While it is a useful tool to detect irregularities, residue free is by no means proof that a product is organic.

There was some debate about the competence of the average organic inspector to conduct fraud investigations. While some training can be given to help them detect fraud, investigations are more the work of forensic experts. One such an expert, from the financial sector, said that the symptoms were very similar. That same expert said that it is much cheaper for the industry to deal with the issue proactively rather than after some cases are exposed in the press.

One particular initiative was presented, **Sherlock**, to add specific measures onto the regular certifier's work, to improve the rate of detection (and therefore prevention). Based on a risk assessment, which banks on worldwide experiential knowledge, certifiers are asked to do some extra exercises during the annual or unannounced visit. Forensic auditors investigate when fraud is suspected. This is targeting high risk situations. It is not a burden or a cost for the vast majority of genuine organic producers. It is an international private sector initiative, an add - on to a company's QMS that complements and cooperates with the NOP.

There was a well received presentation from the USDA Deputy Administrator Miles McEvoy, of the National Organic Program. He explained the progress in making the regulation more effective. He for example announced that suspensions, revocations and re - instatements are to be published. The US has a public complaints mechanism (lacking in many European countries). Complaints are welcome at NOPcompliance@usda.gov

The meeting concluded that there is more to be done on awareness raising and that a next meeting would be useful, with a larger audience. A small team was identified to take the initiative further.

For more info about AFI, contact Jon Fogarty, jon.fogarty@ncga.coop or (866)709 - COOP, ext. 1105

Presentations are available for download at: <http://www.organic-integrity.org/meetings/afi-5-2010/presentations/>

Notes from the ED

By Margaret Scoles

ED goes to the land of Oz: This has been a year of international travel for the ED. The trip to Asia in March/April was the trip of a lifetime. And now I've had two trips that fit that description, both in the space of one year. As you can read elsewhere in this issue, IOIA and NASAA collaborated on training "Down Under" in August. And **Sacha Draine** (IOIA International Training Services) and I already have tickets to Germany (BioFach, February 2011). When IOIA sets foot at BioFach, we will set a new record of six continents in one year, (for IOIA, that is, not all for me personally). A good way to celebrate IOIA turning 20! My husband and I traveled to Australia on a combined IOIA training trip and vacation. We were gone nearly two weeks together, the first time in over 20 years. Communicating with home by email and phone was generally too difficult to navigate, which was a huge blessing once I gave up worrying and being frustrated. We flew to Melbourne, traveled by car to Adelaide, then crisscrossed South Australia and Victoria to visit 4 national parks (The Great Ocean Road; Flinders Ranges and Wilpena Pound; Naracoorte Caves and fossils; and the Grampians). It was a great way to see the country. All told, Bob drove over 2000 miles "on the wrong side of the road" with no mishap. I could barely get up the courage to move our Holden car in the parking lot. The high point of the trip for Bob was visiting livestock operations. We visited three registered Simmental operations and one raising South Devon. It was even more fun than we expected because they were all preparing for a big show, which is the all-breeds show that happens every 2 years somewhere in the world. This year it just happened to be Melbourne, Victoria in September. Prize bulls, cows, steers, and heifers were tied up to fences and being blow-dried, vacuumed, brushed, and gentled for the show. The country we saw was very much like our Arizona home, only with fewer stickers and thorns, and lots bigger. And what an interesting time it was---we were in Australia for the highly contested national election. We left not knowing who would be leading their country. On election night, we went in for a pint at the pub where we had a room. I expected the TV to be blaring results and commentary

on the election. Nope. Australian football clearly trumped the election. I can't wait to enter my photo of the six striped emu chicks and their dad in the county fair under 'wildlife photography'. Oz was an amazing experience. My only disappointment was not managing to see either of my Australian friends, **Rod May** or **Liz Clay**.

Guelph Organic Conference, Ontario, January 2011:

IOIA is a sponsor again this year, supported by the IOIA Canadian Committee budget. I have accepted the task of moderating a panel at Guelph on non-food certification (pet food, fiber, personal care, etc.) If you plan to attend the conference, please let me know so that we can organize an inspector meeting or gathering.

Two major activities of IOIA (in addition to a heavy fall training schedule and trying to make sense of the insurance situation) were the IOIA Certifier Survey and Expo East in Boston.

Certifier Survey: In September, IOIA distributed a survey to 100 certification agencies. To obtain broad perspective, the group included all NOP accredited certification agencies, all IOIA supporting certification agency members, and those certifiers who fit into other IOIA membership categories (inspector, supporting individual, supporting business/organization). The group was diverse and international. It included members and non-members and governmental, non-profit, and for-profit certifiers. Of the 30 certifier respondents, about two-thirds were IOIA supporting members.

The effort was supported by the National Association of State Organic Programs (NASOP) and the Accredited Certifiers Association (ACA). Thanks go to **Brenda Book**, president of NASOP and **Pat Kane**, Executive Director of ACA for helping distribute the surveys outside the IOIA circle. IOIA's own **Diane Cooner** is much appreciated for tallying the responses and submitting a comprehensive report for the October BOD meeting.



ED Margaret Scoles and ViceChair Michelle Sandy at the OTA Annual Dinner party, Boston.
Photo by Trish Crapo, courtesy of Organic Trade Assn.

The Board is still analyzing the responses but at least two things are clear: 1) The Certifier-Inspector Dialogue Conference Calls that brought it into being are very worthwhile; and 2) Responses will be a critical element in shaping the next steps of the IOIA Training Institute.

Survey questions focused primarily on contractual and training issues. Certifiers were asked to rank IOIA membership services and training needs. Certifiers ranked IOIA training (basic and advanced) and training discounts as the highest value membership service. Certifiers were also asked whether they require proof of independent contract status and insurance, and if so, what kind of insurance.

The next Certifier-Inspector Dialogue Conference Call is scheduled for December 6. Acting on results of the survey will be one of the main topics.

IOIA in Boston for Expo East and ATO:

For the past 2 years, IOIA has not participated in Expo East. We have, however, participated in All Things Organic™ (ATO) every year since 2002. When ATO moved back in with Expo East, it was clearly time to go east. The show will move back to Baltimore next year, so this was the finale for the Boston show. **Michelle Sandy**, Vice-Chair of the BOD, joined me in Boston to represent IOIA. We were not able to attend the pre-show Anti-Fraud Conference. However, several IOIA members did. My first activity on October 13 after a walk on the Winthrop Beach was a long lunch with members **Maarten** [see ED page 17]

CalLiquid President Indicted for Fraud

A federal grand jury in San Francisco indicted Peter Townsley, 49, of British Columbia, Canada, with eight counts of mail fraud, two counts of making false statements, and one count of conspiring to commit mail fraud. The Indictment was unsealed October 9 after Townsley was arrested at Los Angeles Int'l Airport (LAX). Townsley is charged with engaging in a scheme to defraud purchasers of organic fertilizers, and the agency that approves fertilizers as organic, by falsely representing his company's fertilizer to be an organic product when he knew that the product contained prohibited synthetic materials.

According to the indictment, Townsley was the president of California Liquid Fertilizer (CLF), a business formerly located in the Salinas Valley in Gonzales, Calif. CLF sold what it represented as organic fertilizers to organic farms in California. Beginning in approximately April 2000 and continuing until December 2006, Townsley allegedly engaged in a scheme to defraud that involved a CLF product called Biolizer XN.

The Indictment charges that in 1998, Townsley signed and submitted applications to the Organic Materials Review Institute (OMRI) to have OMRI certify the Biolizer XN product as organic. Townsley's final application on behalf of CLF stated that Biolizer XN was a liquid organic fertilizer composed of ocean-going fish and fish byproducts, feathermeal, and water. In reliance on these representations, in February 1999, OMRI approved Biolizer XN to be listed as an organic fertilizer. CLF then began marketing Biolizer XN as an organic fertilizer that was OMRI listed.

The indictment alleges that in approximately May 2000, Townsley knowingly changed the chemical ingredients in Biolizer XN so that it no longer contained fish or feathermeal; instead, it allegedly contained synthetic ingredients, including ammonium chloride and subsequently ammonium sulfate. Despite knowing that the new formulations did not contain fish and feathermeal, had not been approved by OMRI, and contained synthetic ingredients, Townsley allegedly continued to sell Biolizer XN as an organic product until December 2006. CLF only stopped selling the Biolizer XN as an organic

product when the California Department of Food & Agriculture launched an investigation of the product. The Indictment states that Townsley, via CLF, marketed and sold approximately \$6 million worth of Biolizer XN between May 2000 and December 2006.

In addition to labeling Biolizer XN as organic and OMRI-approved, the indictment alleges that Townsley submitted annual renewal applications to OMRI stating that Biolizer XN continued to contain organic inputs when he knew that it did not. As a result, OMRI continued to list Biolizer XN as a certified organic fertilizer and Townsley continued to label and market Biolizer XN as an organic product.

Townsley was arrested on Oct. 9, at LAX. He made an initial appearance on Oct. 12 in federal court in Los Angeles and was released on a \$150,000 bond. The matter has been assigned to U.S. District Judge Charles Breyer in San Francisco. Townsley was scheduled to make an initial appearance before in San Francisco on Oct. 15.

The maximum statutory penalty for each count of mail fraud is 20 years of imprisonment, a fine of \$250,000, plus restitution. The maximum statutory penalty for each count of making false statements is five years of imprisonment and a fine of \$250,000. However, any sentence following conviction would be imposed by the court after consideration of the U.S. Sentencing Guidelines and the federal statute governing the imposition of a sentence.

Note that an indictment contains only allegations against an individual and, as with all defendants, Townsley must be presumed innocent unless and until proven guilty.

Korea Keeps Market Open

The Korean Ministry of Food, Agriculture, Forestry and Fisheries (MIFAFF) has extended its current organic labeling regulations for imports until Dec. 31, 2012, thus allowing continued access by U.S. organic companies to export organic food products to Korea. The organic industry and USDA officials had requested the extension of the labeling requirement provided under Korea's Food Sanitation Act that had been scheduled to be withdrawn at the end of 2010. The extension will allow time to negotiate with MIFAFF for recognition of the

National Organic Program as equivalent to the Korean Organic Regulation while keeping the Korean market open for U.S. organic exports.

ITC Approves First 'O' Import/Export Trade Codes

The U.S. International Trade Commission (ITC) has agreed to establish export and import codes for selected organic products under the Harmonized Tariff Schedule of the United States. In a press release issued Oct. 20, Agriculture Deputy Secretary Kathleen Merrigan commended the committee for efforts to establish the codes. "As the organic industry continues to grow in the United States and around the world, this will provide a more complete picture of the international demand and sources of supply for organic products," Merrigan said. The new codes will be available Jan. 1, 2011, on the [ITC website](#).

Appeals Ruling Upholds Dairy Right To Know

On September 30, The U.S. Court of Appeals for the Sixth Circuit ruled in favor of the Organic Trade Association in a landmark case that would have prevented consumers in Ohio from knowing whether products on grocery store shelves were produced without synthetic growth hormones. The court's decision upholds consumers' rights to receive truthful information about organic production practices on the labels of their milk and other dairy products. Additionally, it recognizes the rights of organic dairy farmers and processors to communicate truthfully with consumers regarding federally regulated organic production practices under the USDA Organic seal. As a result of this victory for organic, consumers will continue to see truthful information on organic product labels in Ohio and across the country.

COFA loses accreditation

The USDA Agricultural Marketing Service revoked the California Organic Farmers Association (COFA) accreditation as an organic certifying agent. The NOP accredited COFA as an organic certifying agent in 2002. In 2007, NOP conducted an audit of COFA's facility and records, and found 12 non-compliant items. COFA submitted corrective actions, but NOP determined that 10 of

the items were not adequately corrected. NOP then proposed that COFA's accreditation be revoked for failure to comply with the NOP regulations, or to proffer corrective actions. COFA appealed the NOP's decision, but it was denied. COFA then requested a formal administrative proceeding, but in August 2010 withdrew the request, thereby upholding the denial of COFA's appeal and revoking COFA's accreditation for 3 years.

Promiseland Suspension Upheld

A judicial officer has upheld a decision to suspend the organic certification of Promiseland Livestock, LLC. The order, which names Promiseland Livestock as well as Anthony J. Zeman, upholds a decision issued by Chief Administrative Law Judge Peter Davenport on Nov. 30, 2009, that the parties violated the Organic Foods Production Act and the governing organic regulations. It also increases the period of their disqualification from receiving organic certification from four years to five.

"This careless disregard of a statutory requirement is sufficient to find that Promiseland's violations of the Organic Foods Production Act were willful," said Judicial Officer William Jenson in the October 25, 2010 decision and order. He upheld the decision that Promiseland had repeatedly withheld records from authorized bodies of the USDA, including NOP employees and AMS investigators, that would have allowed them to conduct audits of the company's facilities, thereby violating the OFPA and federal organic regulations on multiple occasions between Jan. 22 and June 5, 2007, June 6, 2007, and June 10, 2008.

The suspension becomes effective 60 days after the order has been served to Promiseland and Mr. Zeman. The national organic standards prohibit operations from representing their products as organic during the period of suspension.

NOP Seeking Comments

NOP has posted five draft guidance documents for comment: compost and vermicompost in organic crop production; wild crop harvesting; outdoor access for organic poultry; commingling and contamination prevention in organic production and handling; and the use of chlorine materials in organic production

and handling. [Comment online](#) using Docket number AMS-NOP-10-0048. Deadline is Dec. 6.

APHIS Launches Online Feedback Site

USDA's Animal and Plant Health Inspection Service (APHIS) has launched an online site, [Tell APHIS](#), to allow stakeholders to share their thoughts and ideas about agency policy and programs.

Currently they are seeking comments on a draft environmental assessment for GE sugar beets in order to address a request for a partial deregulation of the crop. The draft environmental assessment is [posted online](#). [Comment here](#) using Docket number APHIS-2010-0047. The deadline is Dec. 6.

Cooperative Grocers Adopt Personal Care Policy

The National Cooperative Grocers Association has announced that it expects "that all vendor partners currently making "organic" claims will submit a plan for compliance with either the USDA NOP standards or NSF/ANSI 305 standards to us by Oct. 18, 2010. This should include any products that use "organic" or "organics" as part of the brand name." Also, as of March 2011, NCGA will only promote products from manufacturers who have submitted a plan, and starting with the June 2011 promotions, NCGA "will not promote brands or items in our promotions programs that are not compliant with USDA NOP or NSF/ANSI 305 standards."

RMA Offers Organic Crop Insurance

USDA's Risk Management Agency (RMA) will offer an organic price election for cotton, corn, soybeans and processing tomatoes for the 2011 production year. In addition, RMA is eliminating the current five percent surcharge for organic crops insured under ten crop insurance programs.

Wilmot New ED at OFRF

Maureen Wilmot will take over as Executive Director at the Organic Farming Research Foundation effective January 1. She has been serving as Deputy Director of OFRF since February 2009.

Retailers Kick-Off 1st Non-GMO Month

October 2010 was the first ever [Non-GMO Month](#). Nearly 300 independent retailers and co-ops nationwide participated in this marketing campaign intended to raise awareness of food and products that do not contain genetically modified organisms. Nearly 900 products have been Non-GMO verified to date.

Online Debate Held on GMOs and Sustainable Ag

A debate on the motion "Biotechnology and sustainable agriculture go together, not against each other" was held on the website of *The Economist* magazine in early November. Chuck Benbrook, Chief Scientist for The Organic Center, debated Dr. Pamela Ronald of U.C. Davis. Visitors to the Economist debate website voted electronically as the debate proceeded.

In its comments during the debate, The Organic Trade Assn (OTA) cited a growing body of scientific findings showing serious harmful effects linked to genetically engineered crops and studies that show organic agriculture, not biotechnology, offers the most hope to poor farmers living in such regions as Africa. When the poll ended, opponents of genetic engineering [carried the day](#) with 62% of the votes, against 38% supporting the motion.

Emmy's Recognize Grandin

At the recent Emmy Awards, the HBO program "Temple Grandin," starring Claire Danes, received seven nominations and won five awards. The program tells the story of Dr. Grandin, chronicling her struggles with life as an autistic person and her unique ability to relate to animals. Dr. Grandin has emerged as a leader in the field of animal welfare and is most widely known for her invention of more humane slaughterhouse practices. Follow this link to learn more about [Dr. Grandin's work](#) on animal welfare.

Autism Epidemic Firmly Linked to Environment

Important connections are made in this article that was published August 10, 2010. *Thanks to Patti Bursten Deutsch for sharing this article on the IOIA Forum.* http://www.huffingtonpost.com/stephen-barrie-nd/child-autism-epidemic-fir_b_696179.html

Canadian Update

By Kelly A. Monaghan

Canada's Organic Science Cluster Funding

At the Organic Agricultural Centre of Canada in Nova Scotia on September 1st, it was announced that the federal government will provide \$6.5 million in funding to create an Organic Science Cluster that will help organic farmers become more competitive and profitable.

This funding will support collaborative research and innovation to be conducted by over 50 researchers in 45 research institutions across nine provinces. Their activities will include work in soil fertility, grain cropping systems, greenhouse production and food processing.

Canada's First "Organic Week"

October 9-16 was Canada's first "Organic Week" marked by an organic Oktoberfest, retail promotions, organic farm tours and many other activities. The Canadian organic sector promoted this week with a six-page insert in the national *Globe & Mail* newspaper.

The end of Organic Week was celebrated on Parliament Hill in Ottawa with industry representatives visiting Members of the House Standing Committee on Agriculture to discuss the importance of supporting our growing industry and the Canada organic logo. An organic reception was held on Parliament Hill which was well attended by over fifty Members of Parliament and Senators. Several days later in Toronto a similar reception featuring organic wines and cheeses was held at Queen's Park to which provincial MPs were invited.

Standards and PSL Update

The 5th ballot of the CGSB's Organic Technical Committee has been returned by the voting members to the CGSB. There were over 100 items balloted, only a handful of which generated enough disagreement to return them to their respective Working Groups for further analysis.

The rest of the balloted amendments that passed through the ballot process will now be advanced for second level approval as discussed in the last issue of this newsletter.

The Working Groups continue to confer on the over 200 items on the current work list and are making preparations for the first five-year review of the standard which is required by CGSB to begin in 2011.

Standards Interpretation Committee

The Standards Interpretation Committee met in person in Ottawa in September and worked through over twenty new questions resulting in a total of 68 Q&As that have been prepared. In addition, at this meeting the SIC reviewed approximately 60 comments that had been received subsequent to the earlier Q&A publications. The latest batch of these responses will soon be posted on the COO's webpage to initiate the 60-day review period before designation as formal interpretations to the standard.

Congratulations to Rochelle Eisen, IOIA Member, who has recently been requested to join the Standards Interpretation Committee. Rochelle will complete Laura Telford's term which is scheduled to end in December of this year. We know that Rochelle will be a tremendous asset to the Committee.

Canada Organic Office

The COO's Regulatory Affairs Officer has just returned from the NOSB meetings in Wisconsin where she was present to answer questions regarding the Canada Organic Regime.

The COO has completed successful surveillance audits for two-thirds of the Conformity Verification Bodies (CVBs). The COO reports that communication with the CVBs is constant and collaborative. The next face-to-face meeting with the COO and the CVBs is scheduled for January 2011 when they will review outstanding issues related to accreditation and certification.

Version 13 of the COO Operating Manual (updated in June 2010) is not yet available on the COO website but should be available upon request of any CVB or CB.

The COO is planning three initial training sessions across Canada for CBs, the first of which is scheduled for Jan. 28, 2011 at the Guelph Organic Conference.

We are advised that the COO website is being updated frequently and all interested parties are encouraged to visit often:

<http://www.inspection.gc.ca/english/fssa/orgbio/orgbioe.shtml>

Canadian International Negotiations

United States – on Oct. 12 & 13 Canada and U.S. representatives met to discuss the ongoing implementation of the equivalency arrangement. Discussions were held on the development of a Steering Committee (a group to oversee the implementation of our trade agreement) and a Technical Working Group. Terms of reference for these two bodies should be available on the COO website within the next month.

The NOP has indicated to the COO that they will soon provide clarity on some outstanding issues including some confusion around sodium nitrate use. They will also address the results of livestock density investigations that the NOP has been conducting since the implementation of the equivalency arrangement.

European Union – the COO is still awaiting word back from the EU on the findings of the peer review undertaken in Ottawa last May. The results of the COO's review of the EU system undertaken in Europe last June are ready and will soon be submitted via proper international negotiation protocols.

Organic Aquaculture Standards

Late October in Ottawa saw the first three days of standards meetings on the draft organic aquaculture standards. Many comments were received by the CGSB in August in response to the first published draft standards and the process continues.

Kelly Monaghan is Chair of the Canadian General Standards Board's Organic Technical Committee. She also acts as IOIA's Membership Chairperson.
www.ashstreetorganics.com.

So, who IS Mac Stone, anyway?

By Margaret Scoles

The AMS news release describes him as “Mr. Robert Mac Stone, a certifying agent representative from Georgetown, Ky. Mr. Stone is the Executive Director for the Kentucky Department of Agriculture and oversees the Kentucky Organic Program. Mr. Stone is also co-manager of the Elmwood Stock Farm, a certified organic farm in Georgetown, Ky.” Many in the organic sector would like to know a bit more. Some are still wondering how high profile certification agency representatives such as Jake Lewin and Gwen Wyaard were passed up with this appointment. Many more are just plain curious about Mac. Mac Stone is not a familiar face at NOSB meetings. He follows 6 years of Joe Smillie of QAI, a private certifier, filling the position. And before Joe was Jim Riddle. The appointment of Riddle, although he was not actually a certifier, was generally viewed favorably by both state and private certification agencies. Appointing a certifier from a state agency this round does have a ring of logic to it. And anyone who has met the soft spoken giant of a man would probably vouch for Mac’s character.

Mac is employed by the Kentucky Department of Agriculture (KDA) as the Executive Director of Marketing, which includes the organic program as well as many others. KY’s organic program was funded by tobacco settlement funds, in an effort to provide alternatives to former small tobacco farmers. High value crops were essential for the survival of these small farms. Kentucky’s organic farms now enjoy some of the lowest certification fees in the country because of that commitment.

Mac currently serves on the board of the Organic Farming Research Foundation, a term that started in 2005 and continues thru 2011.

IOIA and Mac Stone have known each other for some time. IOIA and the KDA cosponsored training for the first time in 2002. And in May of this year, KDA hosted IOIA’s basic crop and processing trainings in Frankfort. Mac stopped by to visit and give support for the training. But we worked most closely together in 2005

when IOIA and the National Center for Appropriate Technology (NCAT) collaborated on the publication of *The Southern Organic Resource Guide*. The project was funded by the USDA Risk Management Agency and focused on assisting development in 5 underserved states (KY, TN, LA, MS, AR). These states lagged far behind most other regions in the number of certified farms. The publication provided statistics and resources for each state and included a few farmer profiles. It remains one of the most significant resources for the Deep South. Elmwood Stock Farm in Georgetown was one of the featured farms for the KY section of the guide.

A bit about the farm: Elmwood Stock Farm, a diversified and multi-generational family farm, is located in Bluegrass farmland. The family has been farming there for more than 6 generations. In 2005, it was the largest organic farm in Kentucky, with more than half the certified acreage in the state. They now farm 326 certified acres, including heritage turkeys. To avoid conflict of interest, the farm has been certified by Ohio Ecological Food and Farm Association (OEFFA) since 2005. The farm is worth far more dollars if sold for development, but the Stones staunchly refuse to develop their farm. Gradually it has become a green and healthy oasis in the midst of suburban development. Several family members live on the farm and are involved in the operation. The farm still produces some tobacco, but also a variety of organic crops and livestock. Ann and Mac Stone, are most visible at farmers’ markets. They see to the organic poultry, sheep flock, farmers’ markets, and CSA pickups of Elmwood products. The farm produces Black Angus breeding stock and Dorset-Suffolk cross sheep. Elmwood Stock Farm sells through Kentucky farmers’ markets in and a CSA.

Elmwood Stock Farm received a Master Conservationist award from the National Resource and Conservation District of Scott County in October 2004. For sure, Mac Stone deserves credit as a dedicated organic farmer, and a respected overseer of Kentucky’s organic program. We wish him well as he takes on the serious challenge of representing private and state certification agencies.

Mac invites our readers to check out other KY ag programs, including KY Proud, their buy-local program at www.kyagr.com You can also read more about their farm at www.elmwoodstockfarm.com



Ann and Mac down on the Farm.

Photo from Southern Organic Resource Guide, published in 2005 by IOIA in collaboration with the National Center of Appropriate Technology
<http://attra.ncat.org/sorg/downloads/sorg.pdf>

New Members Named to NOSB

US Agriculture Secretary Tom Vilsack announced the appointment of five new members to the National Organic Standards Board (NOSB) on Sept. 29.

The appointees will serve terms beginning Jan. 24, 2011, and ending Jan. 24, 2016. The 15-member advisory board comprises four organic producers, two handlers, three environmentalists, three consumer advocates, a scientist, an organic retailer, and an organic certifier.

The new appointees include:

Mr. Colehour J. Bondera, an organic producer from Honaunau, Hawaii. Mr. Bondera farms at Kanalani Ohana Farm and produces organic coffee, vegetables, avocados, fruit and cacao. He is a board member of the Kona Coffee Farmers Association and has spoken at many workshops on organic agriculture;

Mr. Nicholas C. Maravell, an organic producer from Potomac, Md. Mr. Maravell is owner of Nick’s Organic Farm, which has been operating since 1979. He participates in on-farm research and actively engages in policy discussions concerning organic legislation;

Mr. Robert Mac Stone [article this page]
[see NOSB, page 17]

Develop the program, Keep the same policy

By Mutsumi Sakuyoshi, JOIA

A Japan Organic Inspectors Association (JOIA)/IOIA basic farm inspectors training course was held May 26-29, 2010, at Fuji city (my town), Shizuoka prefecture, Japan. JOIA skipped the farm course in 2009. It was the first time we did not have any farm inspectors training course since JOIA started the IOIA training. So this year, we expected more attendees than we had in the last 2-3 times, and tried to find tips for a new program for our activities and income.

For various reasons, JOIA did the previous farm course training in 3 days. Of course the schedule is very hard in 3 days, starting early and finishing late. And we did not have time to write a report during the course. For several years we discussed having one more day for the farm course. Then finally we set up a 4-day training (so attendees would still write a report after the course).

The new challenge was to set up a “Half course” - only study in a room, not including mock inspection, report and exam. It would be useful for certification staff and reviewers, or distributors who would like to know more about organic certification. And we expected some people to come who could not spend the time or money at once, even though they would like to work as inspectors.

What was the result? We got 5 attendees who took the half course (first 2 days). Then other 19 attendees worked 4 full days to finish the course. Two of the 5 attendees that took the half course were certification staffers that were new hires, that is, less than 10 months working for the certifier, and they had no mock inspection experience, but mainly coordinate the inspection/certification. The other two were staff at one of the big consumer coop distributors in Japan. They are handling healthy foods products mainly, including organic. The two just moved to the section which needs to control their contract farmers. So they needed to know about the organic certification structure as their basic knowledge. The last half course attendee was a local farmer who wished to apply for organic certification.

The recent trend in Japan is that the number of inspectors has increased, but the number of new organic farmers has not increased. Sometimes we have questioned having more inspectors, but some certifiers say they are always looking for new (qualified) inspectors. And some certifiers send their staff or contract inspectors because our courses are well recognized among certifiers and government staff. In the last several years, number of independent attendees has been decreased, with just a few in each training. This balance was not changed this time. Only three of 19 attendees have a will to become inspectors independently, with other attendees coming mainly from certifiers and companies.

Regarding the training, we also challenged attendees to make small exams on the first and second day. Of course we had a final exam on the last day.

The half course attendee's evaluations were done by the 2 small exams, and full attendees were evaluated by the total of exams. The difficulty of the agenda was we needed to finish basic presentations, such as the certification process, inspectors role, standards, Risk assessment, audit, on-farm processing, how to conduct farm inspection, review of farm input, and how to write a report, in the first 2 days. Even though we set up 4 days for this training, the busy schedule was not changed as much as we had expected. This is the point we would change next time.

To have small exams in the last 30 minutes of the first two days gave us more information. But this time, we could not use the information fully. The balance of questions in small exams and final exam, also the volume balance, we need to discuss more for next time. But the purpose and the level of the “JOIA/IOIA training course completion certificate” must be maintained.

After this training, board members of JOIA and some other trainers got together and discussed future trainings, not only for inspectors but also including consumers. The sessions may not be limited for organic. It could include food safety issues, or give more

agriculture information to consumers or distributors. As same as for inspectors, the world is not limited to “organic”, so we could make use of our skill/knowledge for various situations. There are a lot of possibilities to develop our program. But we also recognized its value - we stands by organic inspection and join with IOIA. IOIA has a program related to the worldwide organic industry. This is the most strong point of our work and we would develop our activities on this policy.

IOIA in Africa

By Lisa Pierce – *[reluctantly dusting the red sands of Africa off her boots]*

The simple cement classroom in the tribal village seemed confined as the participants found their seats. And then, they started to sing. As the 42 voices rose, the walls seemed to

