

Professional Development Training for Organic Certification Agencies

January 29 - 30, 2020
San Antonio, Texas

hosted by

Accredited Certifiers Association, Inc.
and the
International Organic Inspectors Association



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Professional Development Training Agenda

Wednesday, January 29, 2020

8:30 am	Welcome – Sam Welsch, ACA Board Chair (San Antonio Ballroom)
8:45-10:30	<p>Sharing Our Perspectives</p> <p>Small groups of professionals with similar roles or responsibilities will meet to share tips, ideas, and solutions to certification stumbling blocks. Lively and informative discussions amongst colleagues will lead to future work topics for the ACA.</p> <p><i>Facilitated by: Brenda Book, WSDA</i></p>
10:30-10:45	Break
10:45-12:30	Sharing Our Perspectives (cont.)
12:30-1:30	Lunch (on your own)
1:30–2:45	<p>Updates from the Materials Working Group</p> <p>The ACA Materials Working Group will share new details about their ongoing work to find common approaches to material reviews.</p> <p><i>Presenters: Jen Berkebile, PCO; Jackie DeMinter, MOSA; Sam Schafer-Joel, WSDA; Doug Currier, OMRI; Adam Seitz QAI; Nate Lewis, Ecocert ICO</i></p>
2:45–3:00	Break
3:00–4:30	<p>Investigations and Fraud</p> <p>Using case studies to guide a discussion, this panel will focus on the roles of key players involved in fraud detection, the importance of good communication and information gathering, and consider how to develop effective investigations.</p> <p><i>Panelists: Maury Wills, Iowa Department of Agriculture; Sam Welsch, OneCert.; Margaret Scoles, IOIA; Kathe Purvis, Contract Inspector</i></p>
4:30–5:30	<p>Identifying and Following up on Noncompliances</p> <p>This session will put your risk assessment skills to the test with a hands-on activity focused on strengthening our approach to identifying noncompliances and encouraging consistent follow up evaluations.</p> <p><i>Facilitated by: Brenda Book, WSDA</i></p>
5:30–5:45	Wrap Up
6:00–8:00pm	<p>Reception</p> <p>Join us for a reception with the ACA and IOIA. Enjoy beer and wine options along with organic snacks in the Frio Ballroom (River Level).</p>

Thursday, January 30, 2020

8:30 am	Overview of Sharing Our Perspectives Conversation Results – Brenda Book (San Antonio Ballroom)
9:00–10:30	Working Group Roundup Hear an update on ACA’s work to develop Best Practices and where final resources are located. 2019 activity: Organic Certificate Consistency, Dry Matter Verification, Risk Assessment, Cross-agency Investigations, and Natural Flavors Commercial Availability.
10:30-10:45	Break
10:45–11:45	Concurrent Sessions
	<p>Contract or Staff Employees (San Antonio Ballroom)</p> <p>Explore the challenges and opportunities related to training delivery and access for staff and contract employees, including oversight and communication with each group. Learn answers to questions regarding contract versus staff differences and insurance for contractors.</p> <p><i>Panelists: Jenny Cruse, PCO, Sean Feder, CCOF; Georgana Webster, Montana Department of Agriculture; Patti Bursten Deutsch, Contract Inspector</i></p> <p>Quality Systems Management (FRIO II)</p> <p>Learn about quality management, maintaining accreditation, and resources available; as well as the differences and benefits of internal quality management and using an external consultant.</p> <p><i>Presenters: Lynn Coody, Organic Agsystems Consulting; Liz Figueredo, QAI</i></p>
11:45–12:15	Accredited Certifiers Association Annual Meeting (San Antonio Ballroom)
12:15–1:15	Lunch (on your own)
1:15–2:45	Quality Inspections This panel session will provide certifier perspectives on ensuring quality inspections, including tips on dos and don’ts, tools for verifying compliance, how to triangulate findings, and quality control. <i>Panelists: Stanley Edwards, QAI; Karlin Warner, OneCert; Sean Mulla, Montana Department of Agriculture; Al Johnson, Contract Inspector</i>
2:45-3:00	Break
3:00–4:00	Certification Staff Training Take a peek into four different certifier training programs and learn here how these agencies put staff training plans into action. <i>Panelists: Beth Rota, QCS; Brenda Book, WSDA; Michelle Kozlowski, OEFFA; Katie Peck, CCOF</i>
4:00–4:45	Calculating Percentages in Multi-Ingredient Products Fine-tune your skills at calculating the organic composition of multi-ingredient products. Walk away with tips for evaluating made with organic products, processing aids, and the impact of juice concentrates. <i>Presenter: Sam Welsch, OneCert</i>
4:45–5:00 pm	Wrap Up