

## **Blue Fruit Honored at MOSES Conference**

We are pleased to report that Jim Riddle and Joyce Ford of Blue Fruit Farm in Winona. Minnesota were awarded the MOSES Organic Farmer of the Year award on February 21 at the annual MOSES conference. This award honors organic farmers who practice outstanding land

stewardship, innovation, and outreach.

Jim and Joyce have a long and multifaceted career in organic agriculture, not just as farmers, but also as educators, policy advocates, and consultants.

Jim and Joyce started farming in the early 1980s as Wiscoy Organic Produce. They were certified by the Organic Growers and Buyers Association, before the existence of the USDA's National Organic Program (NOP).

They used cover crops from the get-

go, including innovative applications such as interseeding winter rye into standing sweet

corn during the last cultivation. They marketed some of their produce through a home delivery subscription program before Community Supported Agriculture (CSA) existed in the United States. During that time, Jim and Joyce also helped found the still-thriving Winona Farmers Market.

ing to work in organic inspection and other realms, but returned to farming in 2009. Their decision to farm again was partly spurred by the beckoning of a piece of land. During their farming hiatus, they had rented out a 5-acre field to another organ-

They took a two-decade intermission from active farm-

ic grower who constructed an 8-foot-tall deer fence around the perimeter, with the understanding that the fence would remain when they stopped renting the field. When that grower stopped renting the field, leaving Jim and Joyce with a fully fenced 5-acre weed patch, they decided there was a better way to use this land.

They looked around at what other growers in the region were producing in order to determine what was missing from the market. The answer came in all shades

of blue—blueberries, for sure, but they eventually expanded to black currants, aronia berries, elderberries, honeyber-

ries, juneberries, and plums. The soil on their perennial farm is covered with vegetation throughout the year, an intentional approach to virtually eliminate soil erosion.

In addition to their fruit crops, they have integrated native plants—hairy mountain mint, anise hyssop, wild

See Blue Fruit, page 4

## Notes from the Chair by Lois Christie

First and foremost is my commitment to IOIA -- for guiding me through my early trainings and for the support and mentors throughout the 18 years of my inspection career. I am happy to be able to give something back to IOIA as the Board Chair and to be able to serve with such an amazing and knowledgeable Board - we have a great team (although we miss you, Matt). We have continued and started many big projects. Some very innovative technology will soon be in place for you, as a member, to take advantage of such as credentialing, an updated website, and interactive trainings (which have already been launched on a small scale). As "Inspector Gadget", it is exciting to see these projects come to fruition. The BOD Goals Sheet that was implemented by our Treasurer, Heather Donald, is alive and well and keeping us on track at every Board meeting.

See Notes, page 4



Joyce Ford & Jim Riddle Photo by Laurie Schneider

## Welcome New Members

#### **New Inspectors**

Alfredo Benito Bravo Espinosa, Oaxaca, Mexico Britta Jankay, Guanajuato, Mexico

## Supporting Members Upgrading to Inspectors

Brad Dixon, Green Ridge, MO Cherry Flowers, St. Paul, MN Mariann Holm, Elk Mound, WI Alex Restaino, Arlington, VA Lindsay Steinmann, Portland, OR USA

## **Rejoining Inspector members**

Claire Desmarais, Whitehorse, Yukon, Canada Amy Lamendella, Santa Cruz, CA Brian Rakita, Virginia

# New Supporting Certification member

Maine Organic Farmers & Gardeners Assn, Unity, Maine

This just in! Dairy Feed Audit Webinar December 2 & 9, 2019 Trainers: Nate Powell-Palm and Jonda Crosby More details posted on our website!

## **IOIA BOARD OF DIRECTORS**

**The Inspectors' Report** is the newsletter of International Organic Inspectors Association. IOIA is a 501 (c)(3) educational organization. *Our 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 webgal[at]ioia.net Deadlines: Feb 1, May 1, Aug 1 & Nov 1.

## WEBINAR Training Schedule for details & to register go to: www.ioia.net/schedule\_list.html

#### 300 Level Webinar - April 29, 2019

Fraud Prevention in the Receiving Department | Trainer: Silke Fuchshofen 9:00 a.m. - 12:00 p.m. (Pacific) One 3 hour session. IOIA member cost: \$175

#### 200 Level Webinar - May 29, 2019

IOIA/OMRI COR Processing and Handling Input Materials 9:00 a.m. - 12:00 p.m. (Pacific) One 3 hour session. Presenter: Doug Currier | IOIA member cost: \$275, \$250 if also an OMRI member

Webinar

**Discount Note:** 

**AII IOIA** 

Inspector

**Members** 

are eligible for

1 half-price

webinar

in 2019.

**200 Level Webinar - July 16 & 19** Grower Group Inspection & Certification 9:00 a.m. - 11:30 a.m. (Pacific) Two 2 1/2 hour se

9:00 a.m. - 11:30 a.m. (Pacific) Two 2 1/2 hour sessions. IOIA member cost: \$275 | Trainer: Luis Brenes

100 Level Webinar - September 10 & 13, 2019

NOP Processing Standard | Trainer: Luis Brenes 9:00 a.m. - 12:00 p.m. (Pacific) Two 3 hour sessions. IOIA member cost: \$325

#### 100 Level Webinar - September 17 & 24, 2019

IOIA/COTA COR Processing Standards 9:00 a.m. - 12:00 p.m. (Pacific) Two 3 hour sessions. IOIA member cost: \$325, \$300 if also a COTA member | Trainer: Kelly Monaghan

## 200 Level Webinar - September 25, 2019

IOIA/OMRI NOP Livestock Input Materials | Presenter: Tina Jensen Augustine 9:00 a.m. - 12:00 p.m. (Pacific) One 3 hour session. IOIA member cost: \$275, \$250 if also an OMRI member

#### 300 Level Webinar - September 26, 2019

Fraud Prevention in the Receiving Department | Trainer: Silke Fuchshofen 9:00 a.m. - 12:00 p.m. (Pacific) One 3 hour session. IOIA member cost: \$175

#### 100 Level Webinar - October 1 & 4, 2019

NOP Crop Standards | Trainers: Garry Lean & Margaret Scoles 9:00 a.m. - 12:00 p.m. (Pacific) Two 3 hour sessions. IOIA member cost: \$325

#### 100 Level Webinar - October 29 & November 1, 2019

NOP Livestock Standard | Trainer: Garry Lean 9:00 a.m.. - 12:00 p.m. (Pacific) Two 3 hour sessions. IOIA member cost: \$325

#### 200 Level Webinar - November 8 & 15, 2019

Livestock Feed Audits: Grazing and non-grazing season Trainers: Nate Powell-Palm & Jonda Crosby 9:00 a.m. - 12:00 p.m. (Pacific) Two 3 hour sessions. IOIA member cost: \$300

#### 200 Level Webinar - November 13, 2019

IOIA/OMRI NOP Processing Input Materials | Presenter: Tina Jensen Augustine 9:00 a.m. - 12:00 p.m. (Pacific) One 3 hour session. IOIA member cost: \$275, \$250 if also an OMRI member

#### 200 Level Webinar - December 3 & 10, 2019

Processing In/Out Balances, Traceability & Recipe Verification under NOP & COR 9:00 a.m. - 11:00 a.m. (Pacific) Two 2 hour sessions. | Trainer: Kelly Monaghan IOIA member cost: \$325

## On-Site Training Schedule – full details and applications at www.ioia.net

## April 8 - 12, 2019 Wimberley, Texas, IOIA Basic Crop and Processing Training

IOIA Basic Organic Crop and Processing inspection trainings will be held April 8 – 12, 2019 at CYJ Texas Retreat and Conference Center, Wimberley, Texas. Crop and Processing Inspection Trainings will run concurrently.

## June 11 - 15, 2019 Petaluma, California - IOIA Basic Crop and Livestock Training

IOIA Basic Organic Crop and Livestock inspection trainings will be held Tuesday – Saturday, June 11 - 15, 2019 at Walker Creek Ranch, Petaluma, California. Each course includes 4 days of instruction including a field trip to a certified organic operation, plus  $\frac{1}{2}$  day for testing. Livestock operations will be certified organic dairies. The courses run concurrently.

Walker Creek Ranch is situated on more than 1,700 acres of scenic rolling hills in West Marin County, 17 miles west of Petaluma. The Ranch is as rich in history as it is in beauty and serenity. Oakland and San Francisco International airports are located approximately 1.5 hours driving distance from the training location, Walker Creek Ranch. There are commuter buses that run from both San Francisco and Oakland to the Marin area. More information will be available in your acceptance packet. Registration deadline is April 26, 2019. For more information and to register, see the IOIA website training page.

#### August 12-23, 2019 - Coralville, Iowa - IOIA Basic Crop and Livestock Training

IOIA Basic Organic Crop (Aug 12-16) and Livestock (Aug 19-23) inspection trainings will be held at Radisson Hotel & Conference Center - Coralville, Iowa. Each course includes 4 days of instruction including a field trip to a certified organic operation, plus ½ day for testing. Radisson Hotel & Conference Center Coralville - Iowa City is located in Coralville, Iowa, about 20 minutes from the Eastern Iowa airport, Cedar Rapids, Iowa (CID). Complete details and a registration link will be available soon on the IOIA website.

**Fall Trainings, 2019** – Basic Crop Inspection Trainings and Basic Processing Inspections Trainings are under development for the West Coast and East Coast of the US.

**Under Development** – Joint IOIA/ACA training and annual meetings in late January 2020. IOIA's 2020 Annual Meeting and advanced training will be scheduled to minimize overlap and maximize opportunities for IOIA and ACA networking, including the annual ACA reception. Some training opportunities will be separate and some will be combined. This event will include the option for inspectors to attend the annual NOP training. **Mark your calendars!** 

January 28 – NOP's Annual Certifier Training January 29-30 – ACA's Annual Training - with some separate sessions on January 30 January 31 – IOIA events continue after the ACA events end

Sessions at the ACA Conference Jan 29-31 in Greenville, South Carolina included many topics of general interest to inspectors and certifiers alike. There are sessions on "Sharing our Perspectives" and reports from each of the active working groups. Here's a sampling:

- Cross Checks and Cross Agency Collaboration Sarah Reed,CCOF; Jose Quevado, PrimusLabs, and Sam Welsch, One-Cert
- Organic Hemp Production –Kristin Adams, MOSA
- Dry Matter Intake Verification Andy Hupp, OEFFA & Liz Amos, PCO
- Best Practices for Common Material Review Issues Jen Berkebile, PCO; Jackie DeMinter, MOSA; Doug Currier, OMRI; Sam Schaefer-Joel, WSDA



## Notes, from page 1

The advanced trainings combined with the AGM are the highlight of almost every year. There are so many things to attend in this growing industry, but I always make the IOIA trainings combined with the AGM a priority.

This year was even more amazing than ever (even for a Californian like me) a chance to escape the rainy cold wet weather of San Diego (yes, even here) and most of all, to get together with the colleagues we rarely see, and to meet new colleagues. I first went to Huatulco, Oaxaca in 1969 (yes, you read the year right) and I lived for a short while in nearby Puerto Angel. While the city has built up and it is no longer the sleepy little fishing village, Huatulco is still an amazing place with some of the most beautiful and pristine beaches in Mexico.

The advanced trainings were amazing: Apiculture, Mexican regulations (LPO) and new organic farming techniques. The trip to Homero Blas' farm where the apiculture class took place was also an amazing trip into the culture of the mountains of Oaxaca. One of the field trips was a short walk through the jungle to a pristine beach in the Huatulco National Park, with a little snorkeling and a boat ride.

As many of you know, I have been involved with certification in Mexico since I started the Mexico Regional Chapter with CCOF (at that time the **At Large Chapter** included everything outside of California). I spent many years inspecting (and now consulting) in Mexico and I am happy to see Mexico taking a front stage in the organic industry. The folks at SENASICA have worked very hard at making the regulations that they were given, work. It is our hope that we can have future trainings with SENASICA in Mexico. *Lois* 

IOIA is fortunate to have a Spanish-English biliingual chair!

## Blue Fruit, from page 1

bergamot, milkweed, and other prairie species—into their farm landscape to create habitat for pollinators and beneficial insects.

Beyond the native insectary plantings within their fruit field, they have established prairie in the surrounding land. As fruit harvest winds down in late summer, they divert their energy toward collecting seed from these native plants.

Production of fruit, pollinator habitat, and native seeds is only part of Blue Fruit Farm's mission. Jim and Joyce are also committed to community and education. They routinely welcome people to their farm, hosting tours for visiting school groups or welcoming folks to their own Blue Fruit Fest. But the farming and outreach they do today are just two of the many ways they've helped build and sustain the organic agriculture movement over nearly four decades.

The two started doing organic inspections in the early 1990s, a time in organic farming history that today's young farmers never knew. There were no uniform standards from state to state and little inspec-



**Board Chair Lois Christie** 

tor training or oversight. Responding to these state-to-state disparities in organic standards and inspector training, Jim and Joyce helped found IOIA. The two ran IOIA for the first eight years out of their off-grid, solar-powered home office.

Their work "helped standardize the inspection process, the paperwork, as well as the Organic System Plan—those templates came out of our home office," Jim explained. And, while Joyce concedes that certification may seem a little heavy on paperwork at this point in time, "it was developed in response to fraudulent situations."

This work as organic inspectors triggered their pivot away from farming for the next two decades, during which time they got involved in other training, advocacy, and policy work. Their accomplishments and contributions to organic agriculture since the 1980s have been extensive and far-reaching.

Despite all this organizational and political leadership over decades, Jim's first response when I asked him what he was most proud of was farming.

"It makes it all real. I'm not just talking about something I've read in a book. I'm out there doing it. Being grounded is critical to me. And, that means spending time in nature. Not just farming, but listening to nature. That's really paramount," he explained.

*By Dana Jokela, Excerpted from the January/February 2019 issue of The Organic Broadcaster. <u>Full article here.</u>* 

Note: Jim Riddle served as the chair of the founding steering committee that formed IOIA and served as chair, 1991-1995, and as treasurer from 1995-1996.

## Notes from the ED by Margaret Scoles

## Huatulco!

There were a few moments when I feared we'd made a mistake to choose Huatulco for our 2019 Annual Meeting. Buying airline tickets seemed difficult and the routes circuitous. Even with one Spanish speaker on staff and two more helping....the hotel was terrifyingly noncommunicative about my requests as to whether they could accommodate double the number of guests I'd originally anticipated. And there were a few moments on March 2, Annual Meeting Day, when I feared I might be thrown over the bow of a boat (when there first seemed to be no dinner for the famished crowd, then again when alcohol seemed to not be free, and then finally by some rather menacing vegetarians for whom the dinner was rather slim.) Now that the dust has settled, I couldn't be happier about our choices.

We had excellent participation by Mexican certifiers and record attendance at the advanced training (50 participants!). We gained many new inspector members in Mexico (now the country in Latin America with the most inspector members! – 8 members, and another in process). Bilingual Lisa Spicka was an invaluable addition to our training team. The Annual Meeting was extraordinary, with full Spanish/English translation.



Special thanks to Homero Blás, president of both SOMEXPRO and IFOAM Latin America! He hosted the field trips and the apiculture training, arranged for a special organic market downtown at the Saturday Farmer's Market, and had the AGM page translated into Spanish to promote the event. I dubbed him "my fixer" after he willingly drove the long way to the hotel to make sure that all was well before we transferred yet another in an endless series of payments without assurance that they could accommodate our bulging group. Homero was assisted by bilingual Edwin Sosa, who helped everywhere from arranging the "Welcome" banner, transportation to the many outings and field trips, and the AGM boat party. He translated, lugged in a printer, and rustled up flip chart paper.

Ernesto De La Rosa shone as a trainer for apiculture, as the lead presenter on the four separate documents that make up the Mexican organic regulations, and in the evening as an entertainer. I first met Ernesto in Guatemala in 2008 after a long bus ride. I came into the restaurant while a handsome man was singing with great gusto with

the band. Immediately after the song, he came over and introduced himself to me. I was impressed that a band member would notice me as anyone special. It was Ernesto! He just happened to be doing a cameo guest performance with the band. We both laughed and laughed about my mistaking him for a band member. When we organized the event, I asked



Called to the microphone at the Saturday's farmer's market for an impromptu speech, the ED called on Gabriela Soto, left, of Costa Rica for help as her translator. The president of the Farmer's Market is on the right.

> if he could sing a song in Huatulco. Homero promised to see to it that Ernesto had a guitar. In the evenings, Ernesto strummed and sang not one, but many, songs until it was pitch dark. And then there was karaoke! Miguel Quesada, husband of Diane Cooner, was a favorite. IOIA members were not shy. Getting up the courage to sing was easier with the abundant alcohol, all included in the price of the rooms. Even I danced at the boat party, <u>and I don't dance</u>. Many of us were introduced to mezcal for the first time.

> One of the most stimulating discussions was at the annual meeting, discussing the location of the next AGM. I presented the idea of collaborating with ACA to have a joint event in 2020. A sticking point was whether NOP would allow our independent contractor inspector members into the NOP training. The members made it abundantly clear that we should not participate as "invisibles" but only if we could be recognized as IOIA, not under the banner of a certifier. I spoke with Jenny Cruse, the new full-time and first ED of ACA, and we communicated with Jenny Tucker at NOP to work out the See ED, page 25 details.

## SECTOR NEWS

## Court advances OTA's organic animal welfare lawsuit

The Organic Trade Association has hailed the February 28 ruling by the U.S. District Court for the District of Columbia that the association has presented solid arguments that the U.S. Department of Agriculture's failure to put into effect new organic livestock standards has caused harm to the organic sector, and that the association has the legal standing to contest the agency's withdrawal of the rule.

"The court has recognized the harm to organic producers, to organic businesses, and to the integrity of the Organic seal that the USDA's arbitrary and capricious stance against this important organic standard has already had, and the potential for even greater damage," said Laura Batcha, CEO and Executive Director of the Organic Trade Association. "Our case will now advance. We are confident our case is strong and we look forward to winning this legal battle to uphold organic standards."

In its ruling, the Court rejected USDA's arguments that the case against the rule's withdrawal should be dismissed, saying "the OLPP (Organic Livestock and Poultry Practices) Withdrawal Rule drops the baseline for USDA certification and alters the regulatory landscape to the detriment of OTA's members. Just as OTA's members would have had standing to challenge any rollbacks of USDA's organic certification program before the Final OLPP Rule, so too they have standing now to challenge rollbacks of the USDA's certification program as constituted after the Final OLPP Rule."

In its lawsuit, OTA also argued that the USDA violated the Organic Foods

Production Act by failing to consult with the National Organic Standards Board. In refusing to dismiss this argument, the court said, "The Final OLPP Rule was the largest and most important organic rule promulgated since the 2010 Access to Pasture Rule and USDA consulted over its development with the Board. As such, ... § 6503 may have required USDA to consult on a timely basis with the NOSB before finalizing the OLPP Withdrawal Rule, which is similarly large and important."

The court vacated an order calling for oral argument on the motion and chose to rule solely on the pleadings to advance the case.

The USDA in March of 2018 withdrew the final Organic Livestock and Poultry Practices (OLPP) regulation, which was to go into effect in May. The agency contends that the Organic Food and Production Act (OFPA) does not give the National Organic Program the authority to regulate animal welfare. OTA is arguing that this claim is a radically different view from any administration since the adoption of the NOP and one that cannot be legally supported.

For the complete background on this issue, see <u>https://ota.com/livestock-practices</u>.

OTA press release 2/28/2019

# Industry Donors Step Up in 2019

Organic Farming Research Foundation and The Organic Center were big winners at the Expo West event Anaheim, California, in early March. OFRF reports that their traditional all-organic meal raised over \$100,000 for their research, education and advocacy programs. And OTA reports that The Organic Center's 16th annual Benefit Dinner raised a record \$485,000 to further the important work of the non-profit research and education organization.

from OTA Newsflash,3/13/2019

## Proposed Rule to Amend the National List for Crops and Handling

On February 15, 2019, the U.S. Department of Agriculture published a proposed rule in the Federal Register to amend the National List of Allowed and Prohibited Substances for crops and handling based on April 2018 recommendations from the National Organic Standards Board.

This proposed rule would allow:

- Elemental sulfur to be used as a slug or snail bait to reduce crop losses.
- Polyoxin D zinc salt to control fungal diseases when other organic fungicides have been found to be less effective.
- Magnesium chloride to be reclassified from a synthetic to a non-synthetic substance, requiring handlers to ensure that the product complies with the non-synthetic classification by obtaining details about the source of the magnesium chloride and its full manufacturing process.

The USDA welcomes comments on the proposed amendments. The 60day comment period will close on **April 16, 2019**.

#### Read more here.

From Organic Insider, 2/14/2019

## SECTOR NEWS

# Final GMO labeling rule disappointing

USDA's Agricultural Marketing Service on December 21 published its final rule establishing the new National Bioengineered Food Disclosure Standard in the *Federal Register*, with an effective date of Feb. 19, 2019. The implementation date is Jan. 1, 2020, with extended implementation for small food manufacturers of Jan. 1, 2021. Voluntary compliance ends on Dec. 31, 2021, with mandatory compliance beginning Jan. 1, 2022.

The long-awaited GMO labeling rule, however, falls short of what consumers have been seeking. The Organic Trade Association, deeply disappointed by the final rule, called on companies voluntarily to act on their own to provide full disclosures on their food products about GMO content. USDA's final GMO labeling regulation does not satisfy consumers' right to know if a food is genetically modified and USDA has not delivered a meaningful rule that is accessible to the American public. Consumer Reports called the rules "a disaster for U.S. food transparency," explaining, "USDA's new disclosure rule will likely keep many consumers in the dark about whether the food they buy has been genetically engineered."

OTA Newsflash, 1/2/2019



# CFS brings suit against USDA over hydroponics

The Center for Food Safety (CFS) filed a <u>new legal action</u> on January 5 demanding USDA prohibit hydroponic operations from the Organic label. Hydroponic production systems—a catch-all term that applies to food production methods that do not use soil—do not meet federal organic standards and violate organic law, which requires that organic farming include soil improvement and biodiversity conservation.

Hydroponic systems cannot comply with the organic standard's vital soil standards because hydroponic crops do not use soil at all. The CFS filing was endorsed by over a dozen other organic farmer, consumer, retailer, and certifying organizations, including the Organic Farmers Association, Northeast Organic Dairy Producers Alliance (NODPA), PCC Community Markets, and the Cornucopia Institute.

Organic agriculture has always been defined using soil requirements such as fostering soil fertility, improving soil quality, and using environmentally beneficial farming methods such as proper tillage and crop rotation. The National Organic Standards Board (NOSB) recommended that the agency prohibit certification of hydroponic systems, but USDA instead continues to allow hydroponics. Canada and Mexico also prohibit hydroponics from organic, and the European Parliament voted to end the organic certification of hydroponic products in April 2018.

From CFS <u>press release</u>, 1/5/2019

## GOTS grows in 2018

The latest <u>Global Organic Textile</u> <u>Standard (GOTS) data</u> shows that the number of certified facilities increased 14.6% from 5,024 to 5,760 facilities in 2018.

#### **Remembering Enid Wonnacott**

Enid Wonnacott, a leader of the organic farming movement in Vermont, has died. She was 57.

Wonnacott passed away on January 19, according to the Northeast Organic Farming Association of Vermont (NOFA-VT). Wonnacott led that organization for 30 years, and it grew significantly under her leadership.

Jack Lazor, owner of Butterworks Farm in Westfield, Vermont, knew Wonnacott for several decades. He said she brought organic farming to the fore in Vermont. "She just was this incredibly forward-thinking, really positive, bright light that just helped legitimatize a different style of farming in a conventional world," Lazor said.

Wonnacott was also an important voice in the crafting of the federal <u>National Organic Program</u>. She was inducted into the <u>Vermont Agricul-</u> <u>tural Hall of Fame in 2018</u>.

"Her friendliness and her openness are probably her most memorable qualities," Lazor said. "And we will miss her so much." *From vpr.org* 1/21/2019

Note: Enid was present at the founding meeting of IOIA in 1991.



# AMENDMENTS TO THE NOP NATIONAL LIST OF ALLOWED AND PROHIBITED SUBSTANCES (CROPS, LIVESTOCK AND HANDLING)

A major new rule update was published on December 27, 2018. It updates the National List (NL) of Allowed and Prohibited Substances to implement NOSB recommendations. This rule changes the use restrictions for 17 substances on the NL and adds 16 new substances. With the changes in renumbering throughout the list, IOIA encourages inspectors to discard former versions of the list and replace them with an updated NL from the NOP website.

#### CROP

#### § 205.601 – New synthetic substances listed for Crop Production

This final rule amends § 205.601 by adding three new substances, hypochlorous acid, magnesium oxide, and squid byproducts, and amends it by changing the annotation of micronutrients as listed in § 205.601 to include other agricultural practices that may be used in maintaining soil fertility.

- § 205-601 (a)(2)(iii) Hypochlorous acid—generated from electrolyzed water. Hypochlorous acid is now allowed as an algicide, disinfectant, and sanitizer,
- § 205.601(j)(5) Magnesium oxide (CAS # 1309-48-4)—for use only to control the viscosity of a clay suspension agent for humates.
- § 205-601(j)(10) Squid byproducts—from food waste processing only. Can be pH adjusted with sulfuric, citric or phosphoric acid. The amount of acid used shall not exceed the minimum needed to lower the pH to 3.5.

#### New annotation for micronutri-

**ents!** This change removes the restriction on documenting micronutrient deficiency that was imposed by allowing soil testing as the only method for demonstrating a soil micronutrient deficiency. The change allows alternative verifiable methods,

• § 205-601(j)(7) Micronutrients not to be used as a defoliant, herbicide, or desiccant. Those made from nitrates or chlorides are not allowed. Micronutrient deficiency must be documented by soil or tissue testing or other documented and verifiable method as approved by the certifying agent.

# 205.602 – New listing for prohibited non-synthetics in Crop Production.

• **Rotenone** This final rule lists the botanical pesticide, rotenone, as a prohibited substance.

December 27'18 - National	List Amendments	-Handling(Processing)

	205.605(a) Non-Synthetic	205.605(b) Synthetic	205.606 Non-Org. Agricultural
ADDED		Hypochlorous acid from electrolized water 205.605(b)(ii) Potassium lactate * Sodium Lactate* * as antimicrobial agents & pH regulators	
MOVED		Alginic Acid CAS # 9005-32-7	Carnauba Wax 205.606(a)
			Glycerin with annotation 205.606(h)
AMENDED	Flavors - annotation to include commercial availability	<b>Cellulose</b> - for casing and anti-caking - microcellulose prohibited	Colors - remove CAS #s - using bionomial nomenclature - 205.606(d)(1-18)
		Chlorine annotation updated	

#### Chart prepared by Garry Lean, IOIA Trainer.

# AMENDMENTS TO THE NOP NATIONAL LIST OF ALLOWED AND PROHIBITED SUBSTANCES (continued)

#### HANDLING

**§ 205.605 and § 205.606** The rule adds to the NL: Hypochlorous acid, potassium lactate, and sodium lactate and amends the allowances for the following substances currently allowed in organic handling: Alginic acid, flavors, carnauba wax (§ 205.605(a)), and cellulose and chlorine (§ 205.605(b)). In addition, this rule removes glycerin from § 205.605(b) and adds it to as an agricultural product.

## LIVESTOCK

#### §205.603 New synthetic substances listed for Livestock Production

This final rule adds the following substances for use in organic livestock production under 205.603(a) *As disinfectants, sanitizer, and medical treatments*: Activated charcoal, calcium borogluconate, calcium propionate, hypochlorous acid, kaolin pectin, mineral oil, nutritive supplements—injectable vitamins, trace minerals and electrolytes, propylene glycol, acidified sodium chlorite, and zinc sulfate. Livestock producers may now use activated charcoal as a therapeutic treatment on an as-needed basis with mammalian livestock in cases of suspected ingestion of toxic plants and control of diarrhea caused by moldy silage. Synthetic forms of activated charcoal derived from other non-vegetative sources continue to be prohibited in organic livestock production. This final rule also adds acidified sodium chlorite to § 205.603(b) *As topical treatment, external parasiticide or local anaesthetic*.

- § 205.603(a)(6) Activated charcoal (CAS # 7440-44-0)—must be from vegetative sources.
- § 205.603(a)(6) Calcium borogluconate (CAS # 5743-34-0)—for treatment of milk fever only.
- § 205-603 (a)(8) Calcium Propionate (CAS #4075-81-4)—for treatment of milk fever only.
- § 205.603 (a)(10)(iii) Hypochlorous acid—generated from electrolyzed water.
- § 205.603 (a) (17) Kaolin pectin—for use as an adsorbent, antidiarrheal, and gut protectant.
- § 205.603 (a)(20) Mineral oil—for relief of intestinal compaction, prohibited for use as a dust suppressant.
- **205.603 (a)(21) Nutritive supplements** injectable supplements of trace minerals per 205.603(d)(2), vitamins per 205.603(d)(3), and electrolytes per 205.603(a)(8), with excipients per 205.603(f), in accordance with FDA regulations and restricted to use by or on the order of a licensed veterinarian.
- § 205-603 (a)(27) Propylene glycol (CAS # 57-55-6)—only for treatment of ketosis in ruminants.
- Two listings for **acidified sodium chlorite** for use as a teat dip in organic livestock (dairy) production in **§ 205.603(a)(28)** and in **§ 205.603(b)(8)**. Both paragraph (a)(28) and paragraph (b)(8) read as follows: Sodium chlorite, acidified—allowed for use on organic livestock as a teat dip treatment only.
- § 205-603 (b)(10) is amended to read as follows: Zinc sulfate—for use in hoof and foot treatments only.
- **Revised annotations!** This final rule also amends the annotations for: Chlorhexidine, parasiticides, fenbendazole, moxidectin, and xylazine, § 205.603(a); lidocaine and procaine, § 205.603(b); methionine, § 205.603(d); and excipients, § 205.603(f). Now, maximum methionine levels in feed must be calculated as averages over the lifespan of organic poultry rather than as a constant percentage of the feed.

#### New annotations for chlorhexidine and methionine --

• § 205.603(a)(a)(9) Chlorhexidine (CAS #55-56-1)—for medical procedures conducted under the supervision of a licensed veterinarian. Allowed for use as a teat dip when alternative germicidal agents and/or physical barriers have lost their effectiveness.

## **IOIA Scholarship Winners - 2019**

We are pleased to announce the winners of the 2019 round of scholarships offered by IOIA: Will Bailey-Elkin of Manitoba, and Kul Dip Ghimire of Nepal.

"My passion for the culinary arts is what led me to a career as an agriculturalist. After working as a cook in various restaurants in Winnipeg, Manitoba I decided to pursue a Bachelor Applied Science: Sustainable Agriculture, at Kwantlen Polytechnic University in Vancouver, British Columbia. This is where I was taught the foundations of agroecological food production, and what spurred a deep commitment to sustainable agriculture.

I spent 2018 working at FortWhyte Farms, in Winnipeg. FortWhyte Farms is an educational farm for marginalized high school youth. Through small-scale market farming, the youth develop confidence, leadership skills, and work experience.

In the next year I would like to pursue a Masters of Science: Agriculture. During, and after my studies, I would like to work as a part-time organic inspector. This scholarship will allow me to stay connected to the organic sector, no matter where my agricultural career takes me."



Will Bailey-Elkin



Kul Dip Ghimire

I am Kul Dip Ghimire from Nepal, officially the Federal Democratic Republic of Nepal. Nepal is an agricultural country having more

than 60 percent people directly engaged in farming. Farming is subsistent in nature and crop is mostly integrated with livestock. We grow rice, maize, millet, wheat, barley and buckwheat as the major staple food crops. Oilseeds, potato, tobacco, sugarcane, jute and cotton are important cash crops whereas lentil, gram, pigeon pea, blackgram and soybean are important pulse crops. Nepal is famous for orthodox tea, large cardamom, ginger and turmeric.

As organic agriculture is gaining momentum in Nepal, it also possesses a great scope for its competitiveness. A significant area of agricultural land in Nepal is organic by default.

I come from a family whose major profession is farming and as a MSc Agriculture (Plant Protection) student I had a strong inclination to IPM, sustain-

able, eco-friendly crop management and organic agriculture. I am working under Government of Nepal, Ministry of Agriculture and Livestock Development for more than 20 years now. I am Plant Protection specialist working as a Senior Plant Protection Officer, and have worked in different offices under the Department of Agriculture at different capacities. Currently I am posted to Plant Quarantine Check-post, Kerung (Rasuwa) in the Nepal– China border as a Senior Plant Protection Officer under the Ministry.

I am a Master facilitator of IPM of Nepal. As a plant doctor I have conducted multiple plant clinics. I have set my priority to concentrate for my future carrier in the field of organic agriculture, built trust to the planners, farmers and consumers on it and play vital role for promotion of organic farming in Nepal. To achieve this goal, the first step is to maximize the farmers participation by providing the knowledge and processes of certification. I want to utilize my knowledge and ideas for those small farmers whose products have high demand in the market but are unable to afford the high certification cost. I am very thankful and glad to the OCIS scholarship for providing me the opportunity to continue expanding my knowledge in the field of organic agriculture. I wish to become a crop organic inspector and I look forward to the crop organic inspector training in 2019.

IOIA accepts applications for the annual Andrew Rutherford Scholarship Award, and the Organic Community Initiative Scholarship, which provide full tuition for an IOIA-sponsored organic inspector training course during the following year. More info and applications are available online, deadline to apply is October 1.

## Canada Organic News - Guelph Advanced Training, January 25

The biggest and best advanced training in Guelph ever? The 24 participants were drawn by a robust agenda developed with the help of a volunteer planning committee and Canadian Committee Chair Bill Barkley. Most of the speakers were IOIA inspector members. Bill Barkley moderated the training. Final activity was a short exam. An organic lunch and afternoon snack of cookies made from cricket flour rounded out the day. The event is typically planned every two years; this was the first in three years, and a 10 year old tradition.

Featured speakers included Hugh Martin, Chair of the CGSB's Organic Technical Committee, who addressed the current round of the Canadian Standards revision (every 5 years, with the next revision Nov. 2020). The organic program now falls under the Safe Food for Canadians Act.

Tim Rundle, with Creative Salmon of BC for 25 years and now General Manager, gave an excellent review of the development of organic aquaculture standards in Canada, with full implementation this year. Creative Salmon is the largest producer of Chinook salmon in Canada, and the first producer of organic salmon. Aquaculture is now separated from Agriculture in the organic standards. As a bonus, Tim presented a discussion of the concept of aquaponics. What is the difference between aquaponics and hydroponics? Aquaponics does not require outside inputs. It is a closed loop with plants, aquatic animals, microbes, and water.

Joel Aitken (ON) gave a snappy presentation on the Use of Unlisted Sanitizers and Presentations. Rochelle Eisen (BC) addressed tricky things that inspectors may miss. Monique Scholz (QC) presented "Songbird Conservation & Haying Practices" as related to what inspectors could look for and discuss to encourage positive practices on the farm. John Warner (ON), an inspector now working with Canopy Growth

Corporation, gave an informative and technical explanation of how to propagate and

grow Cannabis. Ryan Goldin of Entomo Farms explained their certified organic production system for crickets.

The training was offered affordably through cosponsorship support from CSI and Pro-Cert. The agenda was jampacked and the training received very positive evaluations.

Following the training, inspectors hurried to the annual Guelph banquet, followed by the evening Forum focused on women in organics, and then two days of trade show and staffing the IOIA booth. The Canadian Committee hosted an afternoon social at Brass Taps Campus Pub which drew certifiers, non-member inspectors, and other friends of IOIA. An ever-essential event for feeling the pulse of organic in Canada at the Guelph Conference is the traders breakfast on Sunday morning.



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**Hugh Martin** 



**Tim Rundle** 

**Outreach** – This event would be a great model for how local inspectors could organize an advanced training event in their region. Utilizing volunteers in the planning process, support by certifiers, and local speaker talent are all key factors for the enduring popularity of this event for the past 10 years. IOIA plans to write a guide that members could use as a model for local trainings.

## Mexico! Coffee Field Trip - From the field thru the roast





Inspector member **Homero Blás** hosted the field trip on a multi generational family farm. The coffee is both certified organic and shade friendly. The farm also produces banana, cardamom, turmeric, and guanabana (soursop). He explained the requirements for certification of shade grown coffee that require multiple species and at least three trophic levels. The coffee trees are normally left about 40 years with peak production at 10 years. The plant is rejuvenated by pruning to allow a different branch to dominate. The harvest season had already concluded earlier but he left some unprocessed coffee and some in the field to demonstrate the production system. Participants enjoyed having the opportunity to purchase freshly roasted coffee.





One of many dried mango plates, thanks to Ernesto De La Rosa



## Mexico! Apiculture Inspection Training

Garth Kahl (Oregon, USA) and Ernesto De La Rosa (Morelos, Mexico) led 15 participants through the Mexican organic honey regulations, including a hands-on tour of a bee yard, on February 27.

Homero Blás arranged the meeting room and tour in a small village where his family has a multi-generational farm producing coffee and honey. About 30 other participants joined for a local food brunch before taking a short hike to see coffee production. The two groups mingled again at lunch for another feast and local music.

The bees were less hospitable to the field trip group who tried to visit the bee yard sans bee suits. The field trippers beat a hasty retreat at the advice of the bees. Classroom training was conducted in Spanish.

Mexico was a fitting location for IOIA's most comprehensive apiculture training ever, as it produces much of the world's organic honey.





"Normally it's paper suits and hair nets."



Trainer Ernesto De La Rosa





## **Mexico Advanced Training - Fraud**

The 40 participants from four countries were a testament to the relevance of the topic for February 28.

The mostly highly rated speaker of the day was **Anne Ross, J.D.**, LL.M. and Cornucopia Institute Farm Policy Analyst. Anne stayed through the training, making herself accessible to participants on both a group and individual level. She spoke three times. First "Setting the Stage: Organic Fraud Motivations and Hot Spots", next on "The Turkish Infiltration of the U.S. Organic Grain Market" to dissect how recent major organic grain frauds occurred and what we can learn from them; and finally on "The Basics of Evidence for Organic Inspectors".

**Lisa Spicka**, Maracuja Solutions, worked with IOIA as facilitator in development of the training, moderator for the day, and as a presenter of OTA's new Fraud Prevention Program and Guide. Enrollment in the program was to be launched a week later at Expo West. Four steps of the Guide:



Anne Ross

- 1. Conduct a vulnerability assessment to identify gaps and weaknesses.
- 2. Design and implement internal mitigation measures including a robust supplier approval program.
- 3. Ensure practices are effective through monitoring and verification tools such as internal audits, supplier audits, and control testing.
- 4. Integrate practices into the organic certification system by updating the OSP as well as other management systems.



Lisa Spicka

A small group exercise was deemed one of the most useful and popular sessions. Small groups compiled red flags/alerts for inspectors to watch for and obstacles that exist to detecting fraud. The plenary debriefing process that followed filled several flip chart pages in rather small font.

**Matt Miller and Leonard Pollara** presented a creative, dramatic, and somewhat humbling **"The Farce of Inspection"**. Matt also facilitated a fish bowl conversation and **"The Big Reveal"** – where inspectors could share their stories of fraud discovery (or lack thereof). **Ib Hagsten** was present via Skype for a short session on "Inspectors Pay Tolls" which addressed the psychological impact on inspectors of discovering or not discovering fraud.



Overheard at a refreshment break - "This was the best IOIA training I've ever attended..."

## **Mexico Advanced Training - Mexico's Organic Standard**

A GAP analysis of US NOP/Mexican Organic regulations was delivered by a panel. SENASICA, the Mexican ministry of agriculture, had been invited but was unable to participate. The team of IOIA members stepped up to fill the gap. Ernesto De La Rosa, OTCO, presented an in-depth overview of the Mexican organic regulations. Luis Lopez, CCOF, provided updates and recent regulatory developments. Lois Christie moderated.

Esteban Macias Padilla provided the grower perspective both on the panel and in an afternoon presentation on the Soil-Plant Relationship, especially in container growing. He detailed the challenges of pest management and soil management,

including water conservation and salt management, and of producing organic produce that people can afford to buy. Esteban is Grupo U's Crop Protection Manager, for 20+ years being responsible for plant protection and technical supervision of 4000 Hectares (9800 Acres) of vegetables grown in central México, both conventional and organic. He has 13 years of experience in protected/high tech organic hot house production (50 acres in production). His academic credentials include a degree in Intensive Vegetable Production at Monterrey's Technological Institute of Superior Studies, Master in Horticulture, University of Almeria, Spain. He kindly donated his travel expenses to IOIA and declined an honorarium.

IOIA Inspector Members Philippe Descamps and Andrew Black added some spice with highly informative mini-presentations. Philippe spoke about an inspection trip to remote areas of the Brazilian Amazon. Andrew, spoke about a *Cannabis* certification program called Certified Kind, that he created and manages, and the production





Esteban Macias Padilla

of organic marijuana. The US government will not allow organic certification of *Cannabis* or *Cannabis* products, so producers need an alternative certification standard. Growers and edibles producers are not legally allowed to use



the term "Organic" to label or market their products.

Presentations for the day were in Spanish.

Expert simultaneous Spanish/English translation was by the AMTRAD team from Mexico City.

These women were incredible! Their efforts took the training to a whole new level!

Thank you to Claudia Aguiliarde Celis Rubin and Dorina Donatti da Prato.

## 2019 AGM Recap

The 2019 Annual Meeting at Isla Natura Beach Huatulco was a historic one – memorable for huge attendance at advanced trainings, 50+ people at the annual meeting, our first AGM party on a boat, great field trips, wonderful beaches, informal evening music sessions, and lots of sunshine. All trainings, including the Apiculture Inspection Training, were very well attended.

Luis Elizondo of Pro-Orgánico (manufacturer of organic tortillas and snacks since 2013) kicked off the event with a thought-provoking, sobering, and inspirational keynote address, "*Mexico's Organic Market today and tomorrow*". He spoke warmly and candidly



about how he and his wife Dorita started as organic farmers, their efforts to bring together producers to market more effectively, how that endeavor failed, the birth of the tortilla company, and the challenges of marketing and transportation.





Luis promotes awareness of organic agriculture and its impact on the development of small Mexican farmers. Through SOMEXPRO, he also worked with the Mexican government on development of the regulatory framework for organic in Mexico.

The two newly elected Board members are Janine Gibson (Manitoba, Canada) and Rachel Cherry Myers (New York, USA). Janine formerly served on the board 1995-2003. Outgoing Board member Matt Miller (Iowa, USA) was recognized at the annual meeting for his service with a memory book of his IOIA activities. Margaret Anne Weigelt will continue on the board for one year as Special Past Chair. When the board lacks a past Chair, the board can invite a previous Chair to serve on the BOD. Margaret Anne, our outgoing Chair, was willing to continue service to IOIA on the Board to ease the transition and ensure continuity. The board met for two days of retreat following the annual meeting.

All proposed bylaws changes passed.

## 2019 AGM Recap

The Officers of the IOIA Board of Directors are:

- Lois Christie (California, USA) Chair
- Janine Gibson (Manitoba, Canada) Vice-Chair
- Margaret Anne Weigelt (Minnesota, USA) Secretary
- Heather Donald (Pennsylvania, USA) Treasurer
- Chuck Mitchell (Ontario, Canada) Executive Committee at Large
- Philippe Descamps (Costa Rica) Director
- Ryan Sitler (North Carolina, USA) Director
- Rachel Cherry Myers (New York, USA) Director



The location of our 2020 Annual Meeting was a topic of lively discussion. IOIA had been discussing with ACA about possibly joining forces for collaborative training in 2020. Following the Huatulco event, IOIA and ACA solidified plans for a joint event in late January. The AGM in 2021 was also discussed, with Monterrey, Mexico a strong favorite. The fact that members preferred to go back to Mexico rather than the US or Canada was a testament to the success of the Mexico experience!

There were many extracurricular activities – cooking classes, snorkeling, sailboat trips, birdwatching, trips to the National Park, the downtown market. <u>Please go to the 2019 AGM Recap page on our website</u>, where we have half a dozen slide shows with many of the hundreds of photos our attendees shared!



After working together virtually for 6 years, staffers Diane and Jonda finally met in person!



## Ready to Party!

The group is gathered awaiting our mini-buses that will take us to the first-ever AGM Boat Party on the many bays of Huatulco!

## AGM BOAT PARTY!

**ALCOUR** 







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The Inspectors' Report

## **KICKING AROUND HUATULCO!**





There were so many wonderful activities to enjoy besides the excellent training events - cooking classes, Frida every-



where, the beaches, daytime boating trips, the organic market in town, family, friendship! And of course, birdwatching why many of us got into organics to begin with! esses, Frida every-







## 2018 Annual Report - In Brief

Message from the Chair: Building on history, gaining momentum - The growing impetus of IOIA's current and historical efforts was undeniable for 2018, realized through successful collaborations and honored with distinction. With friends and partners, IOIA ensured that the important voice of inspectors was heard and amplified.

From Ecuador to Nepal, IOIA shepherded exponential training growth in 2018. In the face of some of the largest fraud cases ever, we remain relentlessly positive as we rise to the challenge of more and better training.

IOIA contributed generously, bringing the inspector's voice to the Accredited Certifiers Association working group on Inspector Qualifications and Training, commenting to the Canadian Food Inspection Agency and on recommendations of the National Organic Standards Board, and offering edits to "Growing Organic Trust" by International Organic and Sustainable Accreditation (IOAS). ACA published "Guidance on Organic Inspector Qualifications", a key resource in the NOSB's work. NOSB and ACA drew heavily from IOIA's historical work on inspector and reviewer qualifications and training.

2018 was a year to grow and engage the membership, as we explored new ways to connect our international community and increase our capacity. IOIA finalized our Comment Policy to more nimbly communicate the inspectors' voice. Poised for the future and foundational to building a robust new inspector credentialing system, IOIA's board set aside the necessary funds.

And finally, 2018 was a year where inspectors were recognized. Our Executive Director received the prestigious OTA Growing the Organic Industry award for her 30 years as an inspector and trainer and as one of IOIA's founders. In her acceptance remarks Margaret Scoles quoted R. Buckminster Fuller, "You can never change things by fighting the existing reality. To change something, build a new model that makes the existing model obsolete".



These partners and cosponsors, IOIA's bilingual trainers, and an experienced International Training Manager made it possible to accommodate an explosion in training requests. 2018 saw the most cosponsor-managed trainings in IOIA's 26 years of training.



Silke Fuchshofen continued her 300-level webinar, "Fraud Prevention in the Receiving Department," and served on the Import Oversight panel to the NOSB.

## 2018 Annual Report, continued

- A subcommittee of the IOIA Canadian Committee formed to work on Inspector Qualifications to assure that IOIA's work is equally relevant in the US, Canada, and everywhere else in the world.
- In preparation for the new organic aquaculture standard, the regional training planning committee in Ontario and Quebec prepared the Guelph Advanced Training for January 2019.

## Building community - Engaging the membership

IOIA Grows in Latin America!! IOIA represents 15 countries, including 15 inspector members in 5 Latin American countries.

## **IOIA Continues to Meet the Needs of Certification Agencies and Inspectors**

IOIA's Peer Field Evaluation Program (now 4 years old) evaluators performed field evaluations of 43 inspectors. IOIA's Inspector Accreditation Program has been credentialing inspectors since 1995.

## **Continuing Value for members!**

- A popular benefit for inspectors a half-off discount for one webinar each year continues in 2019.
- IOIA continues (since 2010) to sponsor regular conference calls with certification agencies. This dialog informs our accreditation, peer evaluation and training programs and is critical as IOIA moves into the next phase of inspector credentialing.



• IOIA's first podcast! IOIA inspector member Terrance Layhew developed a podcast for IOIA members about the 2019 Annual Meeting in Mexico.

## Policy Work- IOIA as Organic Chizen

In 2018, IOIA took a bold step to engage the membership and amplify the voice of inspectors, while meeting the challenge of representing a diverse membership. A comment policy was presented at the Annual Meeting and final-

## International Organic Inspectors Association Balance Sheet (Cash Basis) As of December 31, 2018

As of Becchiber 01, 2010				
ASSETS	Dec. 31, 2018	Dec 31, 2017		
Current Assets				
Total Checking/Savings/CDs	430,088.25	418,108.84		
Accounts Receivable	30.92	50.92		
Total Other Current Assets	64,890.05	18,356.48		
Total Current Assets	495,009.22	436,516.24		
Fixed Assets				
Total Building	38,768.86	38,768.86		
Other Assets				
Accumulated Depreciation	-16,918.05	-14,259.50		
TOTAL ASSETS	\$516,860.03	\$461,025.60		
LIABILITIES & EQUITY				
Equity				
Contributed Property-FMValue	29,031.80	29,031.80		
Reimbursables		0.00		
Restricted (Scholarship Travel Fund)	1,598.00	220.42		
Retained Funds	431,773.38	373,541.20		
Net Income	54,456.85	58,232.18		
Total Equity	516,860.03	461,025.60		
TOTAL LIABILITIES & EQUITY	\$516,860.03	\$461,025.60		

ized after a robust "fish bowl" conversation.

## • IOIA speaks – through formal comments:

- Three times in writing and twice in person to the NOSB Board in the US, mostly addressing inspector qualifications and training.

- To CFIA on its proposed Policy on Enhancing Openness and Transparency

- Responding to a call for action on the US Farm Bill by the National Organic Coalition, IOIA urged members to defend organic and to contact Congress.

- Representing inspectors in the Technical Committee on Organic Agriculture to the Canadian General Standards Board, Kelly Monaghan fills IOIA's seat.

## Read the full 2018 Annual Report, on our website.

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## **Meet Our New Board Members!**

**Janine G. Gibson** has served sustainable agriculture in Manitoba and across North America for the last 26 years through her organic inspection and education business, Creative Health Consulting. She has conducted over 5,000 verification audits as an accredited member of IOIA. She was president of Canadian Organic Growers (COG), a registered charity, from 2002 to 2007, and currently serves as executive secretary. She was a founding member of COG's prairie chapter, the Organic Food Council of Manitoba, in 1999 and a founding member of the Manitoba Organic Alliance in 2002. She currently represents Manitoba in the Organic Federation of Canada and on the Canadian General Standards Board Organic Standards Committee.

From 1974 to 1985, Janine studied psychology at the University of

Winnipeg and human ecology at the University of Manitoba. She is dedicated to life-long learning as both student and teacher with IOIA, where she currently serves as a peer evaluator, and in the co-operative home she shares: a solar- and wind-powered small mixed farm south of Steinbach, MB.

Janine has taught organic inspection as well as organic crop and livestock production through Assiniboine Community College in Manitoba. She has served as the IOIA Secretary (1995-2003) as a trainer & mentor inspector and on the Ethics Committee and the Rutherford Scholarship Committee.

A proud mother of two adult children, Arel (Troy) and Andrew (Molly), and grandmother to 2 young adults. Saige and Noble, Janine strives to support the values of more resilient agriculture and quality education for the key role organic inspectors play in protecting organic integrity and the public trust, in certified organic products.

## Rachel Cherry Myers- New York, USA

My first love was farming and contributing to the food system from the ground up continues to excite me. I completed my IOIA courses in all 3 scopes in 2011 and since then have completed between 600-700 organic inspections. In 2018, I conducted around 100 organic inspections from coast to coast ranging from small family farms to large international brokers.

Organic inspectors are the eyes and ears of organic integrity. We play an imperative part in maintaining consistency and integrity in the organic certification process. IOIA creates the roots in education and community needed for an inspector to flourish. The ever-growing demand for quality inspectors can hardly be ignored and I feel that planting more certified organic inspectors in the industry is imperative. It has been my great pleasure to mentor others in this journey over the years.

In the next five years, I would love to explore areas in which the incredible breadth of knowledge and experience that inspectors have acquired can be used to educate and inspire the general public. Our visits uniquely merge the hands-on management, written documentation, and regulatory obligations within the context of face to face interactions. The organic movement cannot continue such powerful forward progress in improving our planet and communities through healthy food and farming without consumer awareness. We have so much to offer and I believe exploring that potential is an exciting opportunity.





## A word to the wise From Anne Ross' Fraud Presentation

# NOP cites Weaknesses in Inspections & Reports • Minimal Mass Balance Audits • Incomplete Documentation in Inspection Reports: no description or details on how the inspector conducted the mass-balance audit • On-site inspections must include non-organic parts of operations, including records • Complete access to entire facility (organic and conventional)



## NOP, from page 9

• § 205.603 (d)(1) DL-Methionine, DL-Methionine-hydroxy analog, and DL-Methionine-hydroxy analog calcium (CAS Numbers 59-51-8, 583-91-5, 4857-44-7, and 922-50-9)—for use only in organic poultry production at the following pounds of synthetic 100 percent methionine per ton of feed in the diet, maximum rates as averaged per ton of feed over the life of the flock: Laving chickens—2 pounds: broiler chickens-2.5 pounds; turkeys and all other poultry—3 pounds.

**Ivermectin removed** - This final rule removes ivermectin from § 205.603(a). <u>This final</u> <u>rule removes ivermectin as an</u> <u>allowed parasiticide for use in</u> <u>organic livestock production</u> <u>and amends our regulations to</u> <u>allow the use of parasiticides</u> <u>in fiber bearing animals. (effective Dec. 27, 2019)</u>

## DATES:

*Effective date:* This rule is effective January 28, 2019.

*Implementation Dates:* This rule will be fully implemented January 28, 2019, except that the amendments for the substances ivermectin, flavors, cellulose, and glycerin will be implemented December 27, 2019.

Stunning artwork on display in the 'lobby' of the Islanatura Beach Hotel, along with a sample of local arts & crafts plus tequila and mezcal.

## **Board of Directors Minutes Highlights**

(full minutes available to inspector members on the IOIA website)

#### November 26, 2018 (Phone Conference)

**Board Members Present:** Margaret Anne Weigelt, Chair; Heather Donald; Lois Christie; Charles Mitchell; Ryan Sitler; Philippe Descamps; Matthew Miller. Others: Margaret Scoles, ED.

**Agenda Item #4 – Treasurer's Report -** We have a budget. MAW: Donation income is very low; would like the gift acceptance policy to be hammered out; she thinks it is too low. Latin American Committee went up due to upcoming AGM. Ethics Committee is up for a point of discussion regarding retainer for attorney, in case one is needed. Finance Committee suggested creating an earmarked fund held for Legal Fees where we would contribute annually into it. Committee budgets are higher: Is hoping it will stimulate committees. Support Staff: \$80,000 in budget; needs to go up to hire support staff. Most support staff is in Training budgets. Ryan states we shouldn't be under staffed given the growth goals, to include larger projects. MAW: Accreditation budget of \$75,000 (it is not an earmarked account but is part of what we have accumulated in CDs and was committed by the BOD previously). Reduce the AGM to \$4,000, since much of it was paid in 2018. **Motion to Accept the Preliminary Budget – Ryan, 2<sup>nd</sup> Lois,** passed unanimously.

**Agenda Item #5 – IOIA Podcast Options - BOD intro with Terrance Layhew, guest,** to discuss podcasts as Potential Inspector resources: Tool Box episodes, (i.e. Necessary toolkits, Member interviews with experienced inspectors, Best practices when there is no exact guidance; What certifiers are looking for in inspectors and inspection reports.) **Motion by Matt to do one podcast to promote the AGM with promotion budget of up to \$500.00.** Motion passed with 6 members voting for, and one abstention.

**Agenda Item #6 – Information Management System (Ryan):** Keep costs same or reduce and streamline to avoid having to hire new staff (Renewals; Memberships; Ways we communicate with the members). Appreciation expressed to Ryan by the BOD for his groundwork.

**Agenda Item #7 – 2019 AGM Update** BOD Retreat: Monday and Tuesday, BOD is in favor of inviting Margaret Anne as Special Past Chair. Keynote Update: Luis Elizondo. Made a decision that we are going to have a bylaws ballot.

#### January 14, 2019 (Phone Conference)

**Board Members Present:** Margaret Anne Weigelt, Chair; Heather Donald; Lois Christie; Ryan Sitler; Philippe Descamps; Matthew Miller; Charles Mitchell – Intermittent. Others: Margaret Scoles, ED.

Agenda Item #4 – Peer Evaluation Committee/Funding Guest - Al Johnson, Peer Evaluation Committee Co-Chair. Al: Opportunity for NOP to recognize our accreditation program with peer evaluation as a valid means that inspectors would not need another field evaluation. The main issue is how to pay for it. It is possible if it becomes more popular, but that we would need initial funding. Proceed with program for 2019 - Needs BOD approval. Discussion of funding models. Motion to maintain the Peer Evaluation program as written in the Budget, lowest fee will be \$500, and continue with option for regional certifier discounts. Passed unanimously. Agenda Item #5 - Employee Handbook Revision - Employee Benefit Package for part-time employees. Task Committee created to review this issue and report at next meeting.

Agenda Item #6 - Treasurer's Report Motion to Accept End of Year Reports (Balance Sheet and Budget vs. Actual) – Matt. Passed unanimously.

#### Agenda Item #7 - BOD Goals Check-In - Membership Goals/Renewals (Discussion)

- Ryan: The new information management system (IMS) will manage memberships; retention; lock members out when dues are not paid; Online service that houses trainings and online communities (forum, resources, etc.).
- Margaret: Good reasons to go with the less expensive learning management system (LMS), as recommended by Jonda and Diane. Much less costly and allows us to start self-directed learning. We can switch later to the more expensive service that can provide the online community feature.
- Matt: Fraud Prevention Technology: NOP is also creating initiatives for fraud prevention and IOIA does not need to create something that will eventually become obsolete when the NOP's systems are initiated. We may will waste our efforts if the NOP comes out with the program first. The only thing we at IOIA can do is to stay up-to-date with the NOP's initiatives, keep an open dialogue and be involved in the process.

Agenda Item #10 - Bylaws Ballot (Matt); Decision Motion to Accept the Recommendation of the Bylaws Committee: Lois. Passed unanimously.

## **Board of Directors Minutes Highlights, continued**

(full minutes available to inspector members on the IOIA website)

Agenda Item #11 - Information Management System - RFP & LMS Demo; Mind Map (Ryan, Diane) Discussion - Guest Diane Cooner, IOIA Communications Director. Jonda and Diane have been researching LMS services last year. Self-directed, with trainer guidance, complete on own time; sample training for Grass Fed Dairy. Margaret Anne shared a mind map. 14 days left in LITMOS pre-trial. In the budget as recommended \$5,000.00; Proceed with Litmos (LMS) - Is anyone opposed? No

Motion to Approve the Final Draft 2019 Budget - Matt. Passed unanimously.

#### February 18, 2019 (Phone Conference)

**Board Members Present:** Margaret Anne Weigelt, Chair; Heather Donald; Lois Christie; Ryan Sitler; Philippe Descamps; Matthew Miller. Not present: Charles Mitchell - due to Internet Issues. Also present: Margaret Scoles from approximately 1 hr. into meeting).

Agenda Item #5 - Annual Meeting Motion to Request that Members Vote on the Joint ACA/IOIA training; Recommend that IOIA talk to Jenny Cruse re IOIA re making a recommendation for the IOIA/ACA meeting, Continue to Cooperate with ACA and that IOIA will poll the Membership at the Annual Meeting for a location at the AGM and to ask Jenny. Passed unanimously. IOIA 2021 Annual Meeting: New Orleans, or Austin, TX are places we have not been. Austin music festival is at the same time making it very expensive.

**Agenda Item #9 - ED Report** Preview to High Impact Manager Course/Webinar in April called *Find Your Focus: The Secret of High Impact Organizations and Teams.* Diane will be taking on a bigger role as MS's administrative assistant.

#### Submitted by Lois Christie, Secretary

BOD Retreat Summary will be available next issue and on the website. Informal Meeting on March 3rd; formal BOD meetings on March 4-5, 2019 in Huatulco.

#### WANTED Organic Inspectors

**Pro-Cert** is seeking contract inspectors for surveillance of its growing organic producer and processor clientele

#### The Opportunity:

Year-round work with remuneration proportional to scope, complexity and skill Training provided, flexible work schedule.

#### The Applicant:

Must have a degree or diploma in agriculture or food science, the demonstrated ability to work on his/her own and a functional vehicle and driver's license. **Previous auditing, inspection and quality assurance experience is useful.** 

#### Application:

Please send cover letter and resume to:

Sean Manley, B.Sc. (Agr), A.Ag. sean.manley@pro-cert.org www.pro-cert.org Www.pro-cert.org

## ED, from page 5

Monday morning, the day after the big event ended for most and we were preparing for the BOD retreat, I had the ocean to myself. The sunrises were spectacular. I went out early in my swimsuit. I walked out into the ocean and just sat down and let the waves wash over me and wash away the horror of the past two months of the most severe winter ever. No surprise, perhaps that the northern members supported this location so strongly.



A fond farewell to **Teri Lindberg,** US Training Coordinator, as she returns full-time to the family ranch and celebrates a new role as grandmother. IOIA owes much of the success of our basic training program to Teri's energy, extreme organizational skills, and good management. Always incredibly positive, she served in many roles during her 7 years with IOIA as we grew the training program each year. She did this while commuting 60 miles each way to the office. We will miss her archival memory, her focus, and her undaunt-

ing cheerfulness. She worked twice for IOIA and was particularly valuable when she returned in 2015 for a "temporary" position during our Sound and Sensible project for the NOP. We were grateful that she just stayed on afterwards.

## **IOIA member Nate Powell-Palm in the news**

Organic Trade Association's **Farmers Advisory Council (FAC)**, recently announced the success of their second annual farmer fly-in to Washington, D.C., on February 6. More than 20 organic farmers from around the country, including IOIA Trainer Nate Powell-Palm, participated in this fantastic opportunity for organic advocacy.

In addition to hosting a roundtable discussion on the future of organic agriculture for congressional staff, the group invited lawmakers to join the House Organic Caucus, advocated for the successful implementation of the 2018 Farm Bill, talked about the benefits of organic farming in mitigating climate change, and urged USDA to issue a final rule on the origin of organic livestock. They met with 48 Members of Congress, including 11



Nate Powell-Palm, third person up on the right.

members of the House Agriculture Committee and all four chairmen and ranking members or their staff of the<br/>House and Senate Agriculture Committees.OTA press release, 2/13/2019

## Pew Charitable Trusts - 2019 "Stand Up To Superbugs" Ambassadors Individuals will gather in DC to urge sustained funding to fight antibiotic resistance

Once again, Nate Powell-Palm was part of a team of people from around the country who traveled to Washington from March 5 to 7 as part of the <u>Stand Up to Superbugs</u> movement to meet with members of Congress and policymakers. These individuals are part of The Pew Charitable Trusts' network of survivors, farmers, doctors, researchers, and others with a personal connection to the issue of antibiotic resistance. They are sharing their unique experiences and perspectives to help raise awareness about the growing public health and national security threat posed by drug-resistant bacteria. Together, our ambassadors are working to ensure the responsible use of antibiotics in veterinary and human medicine, spur a robust pipeline of new drugs, and increase funding across the federal government to combat antibiotic-ic-resistant bacteria.

Nate and IOIA received good press from this article - besides noting that "Powell-Palm raises grass-fed organic cattle, farms certified organic grains and pulse crops on 875 acres, and works as an organic farm, livestock, and processing inspector, contracting with certification agencies around the United States to inspect all aspects of organic agriculture. In 2017, he joined the International Organic Inspectors Association as an instructor, training new inspectors and developing a curriculum to help improve their education." He has served as both the vice president and president of the Montana Organic Producers Coop, a 22-member certified organic, grass-fed beef marketing cooperative, and serves on the governing council of the Organic Farmers Association. He holds a bachelor's degree in environmental science from Montana State University." Read all about it here.

*What's Next?* Nate will be telling the story of how certified organic farms are revitalizing rural communities and mitigating climate change to the US House of Representatives at a hearing on Climate Change in Washington, DC on April 10.

## Resources

## (OFRF) has released the eighth guidebook in their popular Soil Health and Organic Farming Series.

**Organic Practices for Climate Mitigation, Adaptation, and Carbon Sequestration** examines research related to the capacity of sustainable organic systems and practices to sequester soil carbon and minimize nitrous oxide and methane emissions. The guide includes practical advice for reducing an organic farm's "carbon footprint" and adapting to climate disruptions already underway.

The entire Soil Health and Organic Farming series is available to download for free at <u>ofrf.org</u>. Printed copies available upon request.

#### **Grain by Grain: A Quest to Revive Ancient Wheat, Rural Jobs, and Healthy Food** Bob Quinn, Organic Farmer

When Bob Quinn was a kid, a stranger at a county fair gave him a few kernels of an unusual grain. Little did he know, that grain would change his life.

Years later, it would become the centerpiece of his multimillion dollar heirloom-grain company, Kamut International. How Bob went from being a true believer in better farming through chemistry to a leading proponent of organics is the unlikely story of *Grain by Grain*.



Along the way, readers will learn why ancient wheat might be the solution to gluten sensitivity, as well as to improving health; how regenerative organic agriculture can bring back rural jobs; and how time-tested farming practices can replace toxic pesticides and fertilizers. <u>How to order</u>

*A good resource courtesy of Bob Howe:* Food Additive Regulations; Synthetic Flavoring Agents and Adjuvants FDA Rule 10/09/2018



## The World of Organic Agriculture 20th Edition Volume

Each year, the Research Institute of Organic Agriculture (FiBL) and IFOAM – Organics International publish a review of recent developments in global organic agriculture. The book includes contributions by representatives of the organic sector from around the world and presents detailed statistics on organic agriculture as well as emerging trends. Free download <u>https://shop.fibl.org/CHen/2020-organic-world-2019.html</u>

Excellent Read - a sad, true story. Thank you to Patti Bursten Deutsch for sharing on the IOIA Forum: <u>"On the death of my family's dairy farm"</u>

**Food Safety News** Food safety inspections on produce farms are beginning this spring, but there are still questions as to what the first round of Food Safety Modernization Act (FSMA) Produce Safety Rule inspections will look like. The fact that the Food and Drug Administration (FDA) will be regulating farms for the first time is concerning for many produce farmers who have never interacted with FDA before on a regular basis. Adding to the anxiety for some producers, is the fact that this will be the first time in history that they will have to deal with regular inspections on their farm. The FSMA Produce Safety Rule: An Inspection Preview

From NSAC Weekly Roundup, 3/8/2019

## Textile Exchange releases <u>Sustainable Cotton Challenge Report.</u>

*Always a good resource* - The Institute for Agriculture Trade & Policy has excellent and timely articles about ag trade and policy, with an emphasis on the environment, economic and social justice. <u>www.iatp.org</u>

Highly Recommended - Our Favorite Blog: https://www.organicwithoutboundaries.bio/

From IFOAM Organics - International



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

## 2019 Calendar

**April 8 - 12** IOIA Crop and Processing Inspection Training, Austin, Texas

**April 24 - 26** NOSB Spring 2019 Meeting, Seattle. You can find details on the <u>NOP website</u>.

May 15 - 17 <u>BIOFACH CHINA</u> 2019 will celebrate its 13th edition in Hall 3 together with Natural Expo China at the Shanghai World Expo Exhibition & Convention Center.

May 20-23 OTA Organic Week in DC.

June 11 - 15 IOIA Basic Crop and Livestock training, Marin County, California

August 13-23 IOIA Basic Crop and Livestock training, Coralville, Iowa

Please see pages 2 & 3 for the current list of IOIA on-site trainings and webinars

## PAn Invitation from the family of Maarten Samsom

Dear friends and family of Maarten,

It's been two years now since Maarten's passing. Martijn and I look back at a beautiful funeral and ceremony with many dear friends and family. We were very much overwhelmed by all the warm and kind things, and wonderful stories that people had to tell about their times with Maarten. It showed how well connected he was with the ones living near him, and the rest of the community.

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It took us a while to find a suitable headstone for his grave and also a good time to place it. Last fall we decided on a nice stone and had it engraved. Since the placing of the stone was also dependent on the frost in the ground, we planned on doing this in the spring. Last week Martijn and I picked April 27th as the date to place the stone and wanted to share this with you all, and of course invite you to join us.

We would like you to join us on Saturday April 27th at the Fairfield Cemetery at 2 PM. We have no specific program in mind other than just being there, laying flowers and perhaps say some more words. If people would like to speak they are very welcome, just let us know. Afterwards we thought it would be nice as Sarah Flack suggested to do a potluck afternoon/evening Maarten style somewhere in the neighborhood.

If you are planning on coming please let us know with how many so that we have a headcount, that would be handy. If you cannot make it please do not feel burdened at all, that would not be Maarten style either! To quote some of his final words were: "All that is left is love."

Love, Martijn and Bart