



# The Inspectors' Report

## IOIA Has A New Logo!

IOIA's bold new logo is the result of a comprehensive process that included a logo design contest; critical input from the membership, staff, and board; and finally a Montana designer who put it all together.

The IOIA Board of Directors initiated the development of a new logo more than two years ago. IOIA is an acronym recognized around the world, so the acronym itself was selected as the focal point of the logo. Because IOIA is an international organization, members suggested a globe be included and the final product portrays the globe with a unique perspective. The earth is represented as a view of the Atlantic Ocean, flanked by the eastern and western hemispheres. The yin-yang image created by South America and Africa, as well as the leaf, ties it all together and keeps it lively and dynamic. The leaf represents our organic nature and roots to the living earth.

The Board approved the final version of the new logo design on February 27, and it was presented to the membership on March 1 at the annual meeting in Chilliwack, British Columbia, CANADA. A visual update of the IOIA website featuring the new logo is in progress. Check it out during the month of June at [www.ioia.net](http://www.ioia.net).

New caps highlighting our new logo will be available for purchase soon.

### What have IOIA members had to say?

"Cool!" Doug Crabtree, Montana

"Congratulations!! It is a beautiful one!!" Gabi Soto, Costa Rica

"Very nice. I like it." Sam Welsch, Nebraska

"Beautiful and entirely appropriate." Christopher Warren-Smith, California

"Congrats to IOIA for its new logo and the ideas it conveys." Alex Moreno, Nebraska

"I like it! Stanley Edwards, Utah

"Really nice logo. I like it very much." Rick Martinez, Florida

"I love it - wow!!!" - Lori Wyman, Massachusetts

## Notes from the Chair - by Ib Hagsten

Thank you to the old BOD & welcome to the new one. It was a pleasure to serve you last year on a board consisting of Jennie Clifford, acting chair; Eric Feutz, Hélène Bouvier, Debra Bunn, Silke Fuchshofen, & me. As I commented to someone at Janine Gibson's Canadian reception following a day of advanced training, "You don't need to thank me for being on the board, as we work together like a caring family." I'm confident that the great BOD retreat in NY was very instrumental, too. Thank you, too, to the very large percentage of

the members who recently participated in the selection process for next year's AGM & advanced training location: California won out. See y'all there in March of 2013!

It is very exciting to serve together with the current very international board of the International IOIA, as there are US members, both without or with accents (Danish & German); a Korean, & two Canadians. Welcome to the new board of director members, Stuart McMillan from Canada & Isidor Yu from Korea & welcome

to returning members who form the executive board: Hélène Bouvier, vice chair; Eric Feutz, treasurer; Silke Fuchshofen, secretary; Deb Bunn, director at large, & Jennie Clifford, who as past acting-chair, was elected to serve

[see Notes, p4]

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2013 IOIA Annual Meeting headed for California, first weekend in March! See page 2 for more details.

## 2012 Membership Directory Updates

Please note the following changes:

WELCOME RETURNING FORMER MEMBERS (NOT PRINTED IN THE 2012 DIRECTORY)

*Ernesto de la Rosa*  
([inspectororganico@yahoo.com](mailto:inspectororganico@yahoo.com))

*David Konrad, Ontario*

ADDRESS CHANGES:

INSPECTORS:  
*Elizabeth Nelson*  
([sixdegreesorless@gmail.com](mailto:sixdegreesorless@gmail.com))  
*Michael Monahan*  
([bdmike23@gmail.com](mailto:bdmike23@gmail.com))

SUPPORTING MEMBERS:

*Ted Craig*  
*Wyoming Department of Ag*  
*Agricultural Grants Manager*  
*307.777.6651*  
[ted.craig@wyo.gov](mailto:ted.craig@wyo.gov)

WELCOME NEW 2012 SUPPORTING BUSINESS MEMBERS:

*Maple Overseas Cultural Foundation*  
(BC CANADA)  
*Organic Market (Moscow, RUSSIA)*

WELCOME NEW 2012 MEMBERS:

INSPECTORS:  
*Judith Eileen Brown (California, USA)*  
*Wendy Sue Harper (Vermont, USA)*  
*Darren Maum (New York, USA)*  
*Dr. Jean Richardson (Vermont, USA)*  
*F. Martin Sanchez (New Mexico, USA)*

WELCOME NEW 2012 SUPPORTING INDIVIDUAL MEMBERS:

*Sean Huie (Pennsylvania, USA)*  
*William Ladwig (Wisconsin, USA)*  
*Gary Lambert (Pennsylvania, USA)*  
*Jean Myszka (Wisconsin, USA)*  
*Amy Nystrom (Minnesota, USA)*  
*Daniel Park (Oregon USA)*  
*Andrew Park (Pennsylvania, USA)*  
*Susan Ranck (Pennsylvania, USA)*  
*Mac Stone (Kentucky, USA)*  
*Gavin Wright (British Columbia, CANADA)*  
*George "Jesse" Starkey (Florida, USA)*  
*Gunta Vitins (BC CANADA)*

*Note from the ED: With space at a premium, I'm giving up my "Notes" space to the next Annual Meeting.... Margaret*

## 2013 AGM will be in California, tentatively set for Saturday, March 2!

A resounding 25% of the inspector membership replied to a query from our office about the location for the next AGM. The members' response set a new record, and most of those responding said they would likely come. So mark your calendars now!

Members were asked to choose between California, New Orleans, and Costa Rica, or to suggest an alternate location. IOIA strives to be in Canada for about one-third of our AGMs, in the USA for about two-thirds, and in Latin America every fourth or fifth year. This roughly corresponds to the location of most of the IOIA membership. As an illustration of the geographic diversity within IOIA, members from Iran, Peru, and Russia joined within the past year.

At the 2012 AGM, members considered a number of other potential locations, including Texas, USA; Georgia, USA; and Mexico. All members appreciate an AGM in a sunny, mild climate although temperate or cold climate locations are not ruled out. The 2012 AGM group narrowed it down to the top three choices.

Thirty members selected California. New Orleans and Costa Rica tied exactly, with 18 members selecting each one. A logical assumption might be that California won out by majority, because 14% of all inspector members reside in California (the highest % of members of any state or province). However, an analysis shows something different. Of the 30 members who selected California first or equal to others, only 8 were from CA. Another 15 were from the US but outside CA, 4 were from Canada, and 3 were from outside Canada or the US.

The members have spoken. The BOD listened. The next AGM will be in California, and the BOD plans to recommend Costa Rica for 2014. That decision will be finalized next year.

The Latin American country with the largest membership is Costa Rica. Host countries in Latin America have included Mexico, Guatemala, and Costa Rica. On IOIA's rotation schedule, 2013 was destined for Latin America. Members need time to plan and prepare for a trip to another country, so we hope to have higher participation than usual in 2014 by announcing our intent earlier. Members now have 2 years to think about, schedule, and prepare for a tropical AGM. Several California locations are being considered. Ideas? Please send them in!



*Ib Hagsten, IOIA BOD chair for exactly one week, joined me to represent IOIA at Expo West in Anaheim, California with the new IOIA display and logo.*

### IOIA Board of Directors

Ib Hagsten, PhD.....	Chair
Hélène Bouvier.....	Vice Chair
Eric Feutz.....	Treasurer
Silke Fuchshofen.....	Secretary
Debra Bunn.....	Director at Large
Stuart McMillan.....	Director
Isidor Yu.....	Director
Jennifer Clifford.....	Special Past Chair

*The Inspectors' Report* is the newsletter of the 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.

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## IOIA Training Schedule

### **Awajishima, Hyogo, Japan, Farm Course, June 5 - 8, 2012**

IOIA and JOIA will cosponsor a 4-day Japanese language Basic Organic Farm Inspection Training using JAS Standards as a reference. Contact Mutsumi Sakuyoshi at JOIA for more information. E-Mail: [mu-saku@cap.ocn.ne.jp](mailto:mu-saku@cap.ocn.ne.jp)  
website: [www.ioia.jp](http://www.ioia.jp)

### **Leavenworth, Washington - Crop and Processing, June 11 -15, 2012**

IOIA and Washington State Department of Agriculture (WSDA) will cosponsor Crop and Processing Inspection Training, running concurrently in central Washington. Training cosponsor WSDA Organic Food Program is a USDA-accredited certification agency for organic crop and livestock producers, processors, handlers and retailers. The largest state certification program in the nation, WSDA's program and staff of 22 is entirely fee-funded and currently certifies over 1,150 organic clients. In addition to organic certification services, WSDA offers the review of material inputs for organic production through its Brand Name Material List, a list that currently registers 750 material inputs and is available to all on WSDA's website. <http://www.agr.wa.gov/FoodAnimal/Organic/>

### **Webinar: IOIA/OMRI Crop Inputs Webinar - June 20, 2012 (last one for 2012!)**

This webinar will cover what farm inspectors should look for during inspections, and how OMRI reviews materials. Inspectors and certifiers who attend will gain skill in understanding input assessment, and in navigating the resources available on the OMRI website ([www.omri.org](http://www.omri.org)). OMRI will provide the technical expertise of Lindsay Fernandez-Salvador, OMRI Program Director, as lead presenter. The course includes pre-course reading as well as in-class discussion and exercises, with opportunity for Q & A. Attendees will also receive an individual subscription to OMRI and a graded post-assessment. Joint IOIA and OMRI Certificates of Completion will be awarded to successful participants, and discounts are available for current OMRI subscribers and IOIA members. To register, see <http://ioia.ganconference.com/?page=REGISTER&meeting=2393098>.

### **Guayaquil, Ecuador August 20-24, 2012**

IOIA and BCS ÖKO Garantie will cosponsor a 4.5 day Spanish language Basic Organic Farm Inspection Training using the NOP Standard with comparison to EU organic legislation. For additional information and application please contact Patricio Ajitimbay at Ph.: 00593 3 2 910 253 or Fax: 00593 3 2 910 333 e-mail: [admin@bcsecuador.com](mailto:admin@bcsecuador.com)

### **Farmington, Minnesota - Crop and Processing**

#### **Crop October 15 -19 // Processing October 21 -25, 2012**

IOIA and the Organic Crop Improvement Association (OCIA) will cosponsor two organic inspection training opportunities. The two courses will run sequentially and will be held at Mount Olivet Conference and Retreat Center near Farmington. Each basic course includes 4 days of instruction, focuses on the USDA NOP, and includes a field trip to a certified organic operation, plus ½ day for testing. Crop and Processing Inspection Training courses follow IOIA's curriculum requirements, with classroom instruction on the organic standards; working with organic system plans; how to inspect; audit trail requirements; risk assessment; investigative skills; report writing; approved materials and ingredients; inspector conduct, confidentiality, and ethics; understanding the difference between inspecting and consulting; and effective communication. IOIA Organic Inspector Training courses are recommended for inspector trainees, certification agency staff, and regulatory agency staff who want to better understand the organic inspection and certification process. Cosponsor OCIA is one of the world's largest organic certification entities. OCIA International is a group of growers, processors, manufacturers, and sellers of organic food who strive to build environmental stewardship through ethical partnerships with nature. OCIA has internationally recognized and accredited certification programs, unique for its membership-driven programs, education, and support of organic producers. OCIA has developed detailed standards for organic production and processing, including specialty standards for honey, maple syrup, coffee, wild rice, wild sea vegetables, mushrooms, and personal body care products. To register for the trainings, see the IOIA website for application forms and more details. For more information about OCIA go to: <http://www.ocia.org>

### **Fall 2012, Ontario**

Canadian Organic Growers and IOIA are developing entry-level, basic crop and processing inspection training courses. Each course will include comprehensive training on the Canadian Organic Standards and four days of instruction including a field trip to a certified organic operation, plus one-half day for testing. Additionally, this partnership will offer concurrent 3-day trainings for audiences other than inspectors. Those trainings are geared for certification agency staff, regulators, industry consultants, and educators. For more information about these trainings as they are developed, see [www.cog.ca](http://www.cog.ca) or [www.ioia.net](http://www.ioia.net).

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

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## Notes from page 1

as Ex Officio Special Past Chair. We are all here to serve you, the members, together with our very capable staff in Montana, Jonda Crosby, the new Training Services Director; Sacha Draine, Int'l Training Manager; Kathy Bowers, US Training Services coordinator; Lynell Denson, office assistant; together with Margaret Scoles, ED, who ably provides the "glue" that binds us all together.

The AGM in Chilliwack, BC, (in the "Canadian Riviera") went very well & was attended by a preponderance of Canadian members. The team who presented our keynote address (see AGM article) was very informative & Jennifer's official representation of the BOD to the membership was impeccable. Plus, if you stayed home, you missed the most scrumptious organic meals.

IOIA has been & continues to provide tremendous quality training – crops, livestock, processing, &, now thru webinars, OMRI materials, etc. Last year as a new board member I gained more insight into the Training Institute (for which we need to thank the foresight & perseverance of prior boards). Having the 100, 200 & 300-level categories at first did not make much sense, however, now they do. For example, when a potential registree for an IOIA Basic ("100-level") course, in attempting to "master" the pre-requisite "100-level" assignment, takes him/herself off the list, we save a class seat for a more worthy candidate.

The 100-level "basic" course in, for example livestock, instructs one enough to inspect an average layer or beef cattle operation, yet it does not necessarily qualify you to do dairy farms, & that is where the 200 or 300-level courses, like

Pasture Rule/DMI calculations, comes in. Having mentored several basic-level IOIA-graduates, I have learned two things, (1) "don't think you are now ready for the complicated stuff, just because you graduated with a passing grade"; & (2) ask for a copy of the mentee's IOIA graduation certificate before offering to mentor, as some folks believe having attended a class is equal to having been able to capture enough of the essence of the materials to handle inspections on your own.

In "my world" there is an interesting mix of organic & conventional, as I am one of only a handful of folks who are registered as a TSP (Technical Service Provider) for USDA/NRCS to conduct "Transition to Organic Conservation Plans." It is amazing to review soil tests from conventional farms, where the %OM (organic matter) is less than two (a level where the nutrients leach out) and from organic farms, where thru organic management (crop rotation, multiplicity of crops, & cover crops/manure) practiced over many years, 4-5% OM is more of the rule than the exception.

We, as organic inspectors, have a most amazingly rich set of experiences ahead of us if we but capture them, such as (1) sitting at the kitchen table & getting to know the entire family, while collecting sufficient information to present an 'objective, impartial, & well-formulated report' on their operational reality & audit trail, or (2) observing every 'nook & cranny' in processing/handling operations from 'the start-up kitchen' in the garage to the 1,000,000 ft<sup>2</sup> processing plant, where only one out of 18 lines is dedicated to organics, yet all the while, being able to (3) observe multi-generation families become

profitable with their organic enterprises on the family farm.

To the new members listed in the last IOIA newsletter, as well as to the longest-standing founding members (of twenty years ago), we welcome your input, your participation, & your supportive membership. May each of you have a productive, fulfilling inspection year!

## Organic groups file appeal in seed case against Monsanto

A coalition of farm interests led by the Organic Seed Growers and Trade Association on March 28 filed a Notice of Appeal challenging Judge Naomi Buchwald's Feb. 24 ruling dismissing its lawsuit challenging Monsanto's patents on genetically engineered seed technologies. The plaintiffs, who are organic or committed to farming without genetically engineered seeds, fear that trespass from Monsanto's GE seed or crops will contaminate their crops, and will be viewed by Monsanto as illegal possession resulting in patent infringement allegations. The original lawsuit was filed on March 29, 2011. The judge's decision is posted at: <http://farmandranchfreedom.org/sff/OSGATA-v-Monsanto-MTD-Decision.pdf> More info at [Pubpat.org](http://Pubpat.org)

## CCOF and Oregon Tilth to merge

CCOF and Oregon Tilth have announced plans to merge. Membership of both organizations, to be known as CCOF Tilth, will be asked to ratify the merger before Oct. 31, 2012. Go to [www.ccof.org](http://www.ccof.org) to read to official press release.

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## First-Ever Farmer v. Independent Organic Inspector Suit Filed

Press Release - May 9, 2012, Raymond, NE.

On February 13, 2012, Paul Rosberg of Randolph, Nebraska filed a suit in the Lancaster County (Nebraska) District Court against Everett Lunquist, an independent organic inspector of Raymond, Nebraska. In the suit, Rosberg claims that information Lunquist provided to the USDA's National Organic Program (NOP) caused the NOP to revoke Rosberg's organic certification. Rosberg seeks damages of more than \$3 million dollars.

This case is notable because it is the first known case of an (organic) farmer bringing suit against an organic inspector. [Ed. note: as far as IOIA is aware, this is the first time a case like this has arisen.] Lunquist had inspected Rosberg as an independent organic inspector several years previously for two different organic certifying agencies. Certified organic farms and processors, under regulation of the NOP, must have an on-site inspection annually. Many certifying agencies use independently contracted inspectors to perform this service after they have had intensive training focused on anything ranging from inspection of farms, livestock, processors and a variety of more specific situations. IOIA, the Montana-based International Organic Inspectors Association, works throughout the world to lead training sessions independently and in collaboration with a wide range of organic certifying agencies.

Upon receipt of the information provided by Lunquist, the NOP began an investigation of Rosberg. Based upon their independent investigation, the NOP found that Rosberg "did not disclose his prior certification history, notices of non-compliances, or notices of denial when applying for organic

certification with four consecutive (organic) certifying agents."<sup>1</sup> Although Lunquist's report to the NOP should have been kept confidential under NOP policy, Lunquist's identity was inadvertently released when Rosberg requested copies of documents from the NOP as part of Rosberg's appeal of his organic certificate revocation. While Lunquist was not acting in the role of an inspector at that time of his complaint to the NOP, Lunquist is a member of IOIA and required by their Inspector Code of Ethics to report suspected fraud to the appropriate authorities.

The case has not been scheduled for hearing at this time; additional information regarding pending court dates as scheduled may be found through the District Court of Lancaster County, Nebraska website at <http://lancaster.ne.gov/districtcourt/index.html>

Lunquist and his wife's own farm is certified organic and Biodynamic®. Lunquist and family have created a website to accept contributions for the mounting costs of the legal defense in this case. Additional updates may also be found at [www.LunquistLegalFund.org](http://www.LunquistLegalFund.org) as well as the contribution link. A congregational sharing fund is also accepting general contributions through First Mennonite Church, (attn.: Sharing Fund), Lincoln, Nebraska: 7300 Holdrege St, Lincoln, NE 68505.

*For more information on this matter, contact Everett Lunquist or Ruth Chantry, tel: 402.783.9005 [inspector@commongoodfarm.com](mailto:inspector@commongoodfarm.com)*

<sup>1</sup> *In re: Paul A. Rosberg, Administrator's Decision, APL-012-10 (USDA Agricultural Marketing Service).*

## Man gets Two Years in Organic Food Scam

On April 4, U.S. District Judge Ann Aiken cited the long-running Lane County (Oregon) Farmers Market and strong local interest in pesticide-free

foods as she imposed a 27-month federal prison sentence on 55-year-old Harold Chase for selling a local grain broker 4.2 million pounds of conventional corn he misrepresented as organic.

In a plea deal with the government, Chase pleaded guilty in December to a single count of wire fraud in connection with the case. He admitted wrongfully pocketing an extra \$190,000 by passing off the conventional grain as USDA-certified organic corn.

The wire fraud conviction reflected Chase's use of a fax line to send Grain Millers faked documentation that he bought the corn from a USDA-certified organic farm in Milton-Freewater. Grain Millers contacted authorities after finding "inconsistencies" while auditing the transaction to ensure USDA organic program compliance, according to Keith Horton, vice president of milling at the company's Eugene plant.

The bogus fax was part of an elaborate ruse Chase conducted between November 2009 and May 2010 to pass off the corn as organic, nearly doubling his profits, according to the government. He used several aliases to buy approximately 2,253 tons of conventional corn from four grain suppliers in Idaho and Eastern Washington, Assistant U.S. Attorney Scott Bradford wrote in court documents. Bradford pressed for 27 months in prison, citing the "seriousness" of Chase undermining the integrity of the USDA's National Organic Program.

Chase defrauded "countless consumers of the end-products" - such as milk - who paid higher prices to get what they believed was pesticide-free foods, Bradford wrote. Chase also jeopardized the organic certification of the Milton-Freewater farm and of the businesses that unwittingly used the falsely labeled corn in their own organic products, the prosecutor said.

<http://www.registerguard.com/web/newslocalnews/27859135-41/chase-organic-corn-grain-conventional.html.csp>

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## New EU-US Organic Equivalency Agreement, effective June 1

The agreement, signed in February in Germany at BioFach is the result of at least 10 years of negotiations. This landmark agreement becomes effective June 1. Any inspection done between Feb 16 and June 1 must still follow previous requirements.

The equivalence arrangement only covers products produced and/or handled and exported from the United States or the European Union. It doesn't cover NOP certified bananas from Costa Rica or NOP certified rice from China; and the agreement is only between the US and the EU. It does not apply to product from non-EU countries such as Switzerland. **Inspector take away** – be able to identify the 23 countries that make up the EU.

A USDA-accredited certifying agent must complete an EU export certificate for all USDA organic products traded under the arrangement. The reverse is true for product imported from the EU. Inspectors of handling operations will note these import certificates if EU certified organic ingredients are used, same as in the past.

What does this mean for inspectors verifying the NOP standards in the US? It means inspectors no longer need to worry about doing assessment to the previous list of critical variances such as parallel production, manure from landless systems (caged layer hen manure), sodium nitrate, potassium chloride, etc. There is only one critical variance on both sides:

1. Organic agricultural products derived from animals treated with antibiotics cannot be exported to the US as organic. Imagine the verification process for organic milk chocolate from Germany?

2. Crops produced using antibiotics cannot be exported to the EU as organic. The only allowance in the NOP for antibiotics in crops is streptomycin for fire blight control in apples and pears, so only those crops are affected.

**Inspector take-away** – if streptomycin is used for fire blight, make sure it is specifically mentioned in the report.

Also, aquaculture is excluded from the agreement. And the agreement does not mention sodium nitrate. There is a general feeling in the US that the annotation that allows it up to 20% of the nitrogen needs of the crop will be removed at the end of this year. This probably a key reason it was not addressed in the agreement. However, the re-evaluation of this prohibited natural is not a done deal. Sodium nitrate (aka Chilean nitrate) is currently on the list of prohibited naturals, which effectively means it is allowed with annotation. NOP has promised to come out with a proposed rule on whether it might be continued on the list 205.602(g). That Federal Register notice is yet to be published. **Inspector Take-Away** – forget about all of the previous critical variances except for antibiotics. Forget about parallel production, poultry manure, etc. Be aware that inspection checklists and certifier procedures will likely be undergoing radical changes, but this might not be implemented entirely by June 1.

Labeling must comply with the requirements of the importing destination. EU product must comply with NOP labeling for product coming to the US. NOP product exported to the EU must meet with EU labeling requirements. For retail products, labels or stickers must state the name of the U.S. or EU certifying agent and may use the USDA Organic seal or the EU organic logo. EU has no “100% organic” and no “MWO” label categories. The only

EU label claim is “organic”. Wine is a special case, because Europe allows sulfites in organic wine, the US does not. Therefore organic wine from EU might not meet NOP label requirements. **Inspector Take-Away:** make sure all labels have been reviewed by the certifier if product is being exported to Europe. Inspectors should generally not make statements about adequacy of labels.

What does this agreement mean for the US-based certifier certifying US product? Huge cost savings. No longer does the NOP accredited certifier need ISO 65 accreditation. No longer do certifiers need to maintain two different accreditations. All NOP-accredited certifiers can now send product to European markets.

What does this agreement mean to US producers? Much easier access to European markets. The certified operator will no longer need to base certifier selection on whether the certifier made the commitment to the costly second accreditation. Whether the certifier has one or two accreditations will no longer be a basis for certifier differentiation, marketing advantage, or selection of the certifier.

What does this agreement mean for the US-based certifier certifying non-US product or the non-US-based NOP certifier? What does it mean for the product to have been produced or handled in the US? How much handling must be done on US soil or in US ports for the Costa Rican bananas or Chinese rice to meet the terms of the agreement? Inspectors, certifiers, and regulators will be grappling to determine and define the answer. The old saying, “The devil is in the details” is apropos.

Further resources - the [International Organic Trade page](http://www.ota.com/GlobalMarkets/Trade-and-Equivalency-Agreements.html) of the NOP website and the Organic Trade Association website [www.ota.com/GlobalMarkets/Trade-and-Equivalency-Agreements.html](http://www.ota.com/GlobalMarkets/Trade-and-Equivalency-Agreements.html). And [http://europa.eu/about-eu/countries/index\\_en.htm](http://europa.eu/about-eu/countries/index_en.htm)

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## New Organic Standards Released for Canadian Farmed Seafood

With the release of the Canadian Organic Aquaculture Standard on May 10, Canadian consumers will now have the opportunity to choose certified organic farmed seafood including finfish, shellfish and aquatic plants.

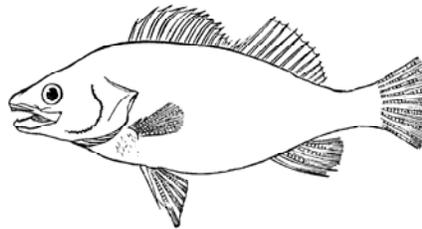
Aquaculture, the farming of aquatic plants and animals, is the fastest growing food production system in the world, producing about 50 percent of the seafood consumed today. Because aquatic farming relies on plant and animal husbandry, it is possible to apply organic growing and rearing principles to this system of food production. Like its organic terrestrial counterpart, the organic aquatic sector uses specific farming protocols which minimize the input of synthetic substances and maximize local environmental quality.

Specifically, the organic aquaculture standard prohibits the use of antibiotics, herbicides and genetically modified organisms, and severely restricts the use parasiticides, allowed only under veterinary supervision as a last course of treatment. The standard sets measurable requirements for practices that minimize the impact of waste. These include defining stocking rates, cleaning procedures and the cleaning and feed materials that must be used.

The new standard was developed with the Canadian General Standards Board and a stakeholder committee of industry members, consumer advocates, regulators and environmental organizations. The draft standard went through two extensive public reviews and

countless changes before being published.

To qualify for organic certification, Canadian aquaculture products must have been grown on farms operating in accordance with organic aquatic farming methods established by the new standards. Farms are inspected by third-party certifying bodies to ensure that the standard has been followed. The new national standard does not currently fall under the scope of Canada's Organic Products Regulations or Canada's trade equivalencies for organic products with the US or EU.



“Until now, organic claims could show up on aquaculture products from outside the country and consumers wouldn't know whether the claims were trustworthy or what standards they met,” said Matthew Holmes, Executive Director of the Canada Organic Trade Association. “Now we have a made-in-Canada standard that clearly and verifiably defines the environmental and husbandry requirements, and meets consumers' expectations for a high-water mark for this quickly-growing Canadian sector.”

To learn more about the Canadian Organic Aquaculture Standard visit [www.aquaculture.ca/organic](http://www.aquaculture.ca/organic).

[Organic Aquaculture FAQ \(pdf\)](#)

[New Organic Standards Released for Canadian Farmed Seafood \(French version\)](#).

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## IOIA Monitor Training - Not Just for Pipelines Anymore

An Organic Training for 11 environmental inspectors and agricultural monitors was held in Minneapolis, MN on May 3, 2012. The training was cosponsored with Barr Engineering Co. The 4 hour training covers the NOP regulation, organic system plans, and the Agricultural Impact Mitigation Plan – Appendix – Mitigative Actions for Organic Agricultural Land.

Participants enjoyed learning about what organic farmers need to do in order to be certified organic, as many of them eat organic food. Organic snacks, such as grapes, soft drinks, cookies and cheese sticks, were provided. Participants are required to take a short test in order to receive a Certificate of Completion and hard hat sticker.

The training prepares environmental inspectors and agricultural monitors to implement the Organic Appendix as “permit condition”. Minnesota is now implementing the Organic Appendix, which was originally written for pipeline construction, to utility transmission line construction and maintenance. Excel Energy will begin construction of their Cap-X Project in 2012.

Joyce E. Ford, IOIA trainer, has several years experience working as an Agricultural Monitor on several pipeline construction sites in MN and as an expert witness on a court case regarding accidental herbicide application on organic farm from utility company during regularly scheduled maintenance.

## Organic Livestock Producers Have New Options for Animal Health Emergencies

The NOP published a final rule on May 15 providing new options for organic livestock producers to restore animal health in emergency medical situations. The rule is effective one day after publication. The rule now allows the use of two parasiticides—fenbendazole and moxidectin—in organic livestock production as emergency treatment for dairy and breeder stock when approved preventive management fails to prevent parasite infestation. Ivermectin was previously the only listed synthetic parasiticide. The synthetic substances will not be allowed for organic slaughter stock. Milk and milk products from a treated organic animal may not be labeled as organic for 90 days following treatment. The USDA organic regulations prohibit the routine use of synthetic parasiticides. Organic livestock producers are first and foremost responsible for managing parasites through practices specified in their organic system plans, including selection of disease resistant breeds, rotational grazing and culling of susceptible animals.

## ATTRA Open Again

For over 20 years, the ATTRA program (Appropriate Technology Transfer for Rural Areas) served as a reliable source of research-based information about sustainable agriculture, offering an expansive selection of publications, webinars, and listings of farming internships. In 2010, its staff answered over 60,000 requests on its 1-800 call line and brought over 5.8 million unique visitors to its website, from which users downloaded over 4.3 million publications. ATTRA's workshops and other in-person presentations

reached 177,000 attendees from 45 states.

Last year, ATTRA fans nationwide were shocked when the program had its Fiscal Year 2011 funding completely eliminated.

Thankfully, and in part due to the vocal objections of so many users of its services, Congress reinstated the program's funding in FY 2012, though at the lower level of \$2.25 million as opposed to \$2.8 million in 2010.

Even though Congress committed the funds, it took months for the funds to actually be released. In early March the check finally arrived so the program can return to full functioning.

You can find ATTRA and their myriad resources at [www.attra.ncat.org](http://www.attra.ncat.org).

## NOP Final Rule amends National List

NOP published a final rule in the *Federal Register* on Feb. 14 to amend the use of various materials in organic crop production and processing. These changes became effective March 15. The rule allows the use of four new substances in the production or processing of USDA organic products: **microcrystalline cheesewax** used to hold moisture in logs growing organic mushrooms; **acidified sodium chlorite** used to sanitize food and food contact surfaces, and **non-organic dried orange pulp** and **non-organic Pacific kombu seaweed** (both in multi-ingredient organic products) if organic versions are unavailable in sufficient quantities. Meanwhile, the rule prohibits the use of bleached non-organic lecithin by removing it from the National List, and clarifies an allowance for de-oiled non-organic unbleached lecithin in organic food processing if the organic form is not commercially available.

## ICS Now Subsidiary Company of IMI Global

International Certification Services, Inc. (ICS) announced on February 29 that it has sold controlling interest to Integrated Management Information, Inc. (IMI Global), a leading provider of verification and Internet solutions for the agricultural/livestock industry under the Where Food Comes From® brand. ICS's flagship certification program is Farm Verified Organic® – an ISO 65 and IFOAM accredited program that is designed for organic producers selling to U.S. and international markets. ICS also offers USDA NOP, Canadian Organic Regime (COR) and Food Alliance sustainability certification as well as facilitation and compliancy of European Union, Japan and Bio Suisse standards.

ICS' programs will be incorporated into IMI Global's Where Food Comes From® labeling program, which uses USDA Process Verified Programs (PVP) to connect consumers with the food supply chain at the point of purchase. Specifically, consumers using a smart phone can scan the quick response code on product labels to access information about the product's origins and verify a range of product claims – soon to include organic – and provide consumers with an added level of confidence in a product's attributes.

## Guilty Plea Entered in Fraudulent Fertilizer case: CA AB856 Now in Effect

A guilty plea in federal court in San Francisco on Feb. 22 brings closure to a case which first became public in late 2008 regarding a California company that allegedly sold a liquid fertilizer fraudulently labeled for use on organic farms. A positive side note to the case is that

**California's** Assembly Bill 856 (AB856) governing oversight over organic input materials sold in the state and signed into law Jan. 1, 2010, went into effect on March 29. As a result, all fertilizers sold in California and claiming compliance for use by organic producers must now be registered, approved and inspected annually by the California Dept of Food and Agriculture.

### **NOP issues memo on organic inspector qualifications**

NOP has issued a memo to Accredited Certifying Agents (shown at right) reminding them of the importance of a rigorous hiring and selection process when recruiting inspectors for their teams. Inspectors must have sufficient expertise in organic production or handling techniques to fully comply with and implement the terms and conditions of the organic certification program under the Act and regulations. NOP plans to release draft guidance later this year describing the qualifications needed by inspectors and reviewers to comply with certification requirements.

### **Clarification on lecithin**

On Feb. 14, NOP published a final rule affecting two listings for lecithin on the National List of Allowed and Prohibited Substances. In response to questions received shortly after releasing the final rule, NOP released a Q & A document to clarify the types of lecithin now allowed in organic processed products. The National List formerly allowed bleached lecithin on 205.605(b) (allowed non-organic non-agricultural synthetics) and unbleached lecithin on 205.606 (allowed non-organic agricultural ingredients



1400 Independence Avenue, SW.  
Room 2646-S, STOP 0268  
Washington, DC 20250-0201

APR 27 2012

**To:** National Organic Program Accredited Certifying Agents  
**From:** Miles McEvoy, Deputy Administrator   
**Re:** Criteria and Qualifications for Organic Inspectors

Organic inspectors play a vital role in ensuring organic integrity. Their visits to organic farms and processing facilities are often the most direct contact that certifying agents have with their clients, and they bring back the on-the-ground observations that form the foundation for certification.

Given the importance of these inspectors, the National Organic Program (NOP) is issuing this memo to remind certifying agents of the importance of a rigorous hiring and selection process when recruiting these specialists as members of your team. Regardless of whether the inspector is a full-time employee, or an independent contractor, Section 205.501(a)(1) of the NOP regulations states that certifying agents and their staff must, "have sufficient expertise in organic production or handling techniques to fully comply with and implement the terms and conditions of the organic certification program under the Act and the regulations . . ."

Assessing a candidate for the appropriate level of expertise takes time and care. We encourage certifiers to request and then contact the candidate inspector's previous employers and clients, professional references, and other sources that can provide honest feedback about the candidate's credentials and past experience. Remember, your inspectors are often the face of your organization, and by extension, the NOP. As such, the thorough vetting of any candidate inspector is a vital step in ensuring the integrity of the program overall.

Later this year, the NOP plans to release draft guidance describing the qualifications needed by inspectors and reviewers to fully comply with and implement the terms and conditions of the organic certification program to the organic standards. Once the guidance is finalized, these qualification criteria will assist certifiers in affirming that inspectors and reviewers have sufficient expertise to effectively certify operations to the NOP regulations. Careful assessment during the hiring and recruiting process are vital first steps that all certifiers should have in place as standard practice.

subject to commercial availability). **Effective March 15**, the listing for bleached lecithin at § 205.605(b) above was removed and the listing on 205.606 was revised. The change to the listing means that organic forms of lecithin must be used in organic processed products, with one exception: non-organic, de-oiled lecithin may be used **only** when an organic form of de-oiled lecithin is not commercially available. <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5097636>

**Washington State to expand university's organic farm**  
Washington State University has received a \$5 million donor investment from alumni and natural foods pioneers Chuck and

Louanna Eggert and their family to expand the WSU Organic Farm from four acres to nearly 30 acres. This expansion will make the operation the largest organic teaching farm on a university campus in the US. The Eggerts, who met while attending WSU, founded Pacific Natural Foods in 1987.

**CORP available online**  
Canada OTA's recently launched *Canadian Organic Retailing Practices (CORP)*, a comprehensive handling manual and training tool to help retail staff educate customers with information on organic production. The CORP manual can be downloaded free of charge from [COTA's website](#).

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## Being an Organic Technical Service Provider for NRCS

### *National Project Webinar Trainings Coming Soon*

By Jeff Schahczenski, NCAT

The National Center for Appropriate Technology (NCAT), known by many for its ATTRA National Sustainable Agriculture Information Service project, has been working with the Natural Resources Conservation Service (NRCS) and 11 sustainable and organic organizations from around the country to assist farmers and ranchers to better integrate organic and sustainable production into NRCS programs and procedures. One part of this three year project, is to assist NRCS by expanding the availability of technical service providers (Known as TSPs in NRCS lingo) to organic farmers and ranchers. To that end, partners to this project will be offering a series of four national webinars later this year and into 2013 for those interested in becoming TSPs particularly for organic and transitioning to organic farmers and ranchers. In an earlier edition of this newsletter (Inspectors Report, Fall 2011), Tony Fleming and Ib Hagsten did an excellent job at explaining the history and process of becoming a TSP. These webinars are intended to provide greater insight into the opportunities and challenges of being an NRCS TSP. We are planning to provide the opportunity to webinar participants to hear from current TSPs who work with organic growers and other national leaders. Our goal is to expand support for the conservation efforts of organic and sustainable farmers and ranchers. Contact me at [Jeffs@ncat.org](mailto:Jeffs@ncat.org) or toll free at our ATTRA hotline number, 1-800-346-9140 if you are interested in

the training webinars. IOIA will be posting the dates and times of the webinars on their website when they are announced.

TSPs can be private individuals, private businesses, non-profit organizations that are certified to assist NRCS field staff to help farmers and ranchers apply and improve conservation practices on their land. TSPs are contracted by NRCS at fixed rates to develop conservation plans, install conservation practices and inspect completed conservation efforts. For example, certified TSPs can assist farmers who wish to transition to organic production by helping them develop what is called a conservation activity plan. In NRCS lingo this is specifically called a CAP 138, or a Conservation Plan Supporting Organic Transition. Currently, a certified TSP can earn between \$1,560 to \$2,772 dollars to provide farmers and ranchers with a CAP 138. The demand for TSPs that can assist organic and transitioning producers appears to be significant with close to 400 requests from producers for doing organic conservation activity planning nationwide this year. In addition TSPs do not only have to serve organic producers by only providing CAP 138s. TSPs can also provide other types of technical service to organic producers including, nutrient management, grazing management, integrated pest management, irrigation water management, agricultural energy management, comprehensive air quality management, drainage water management, fish and wildlife habitat management, and pollinator management. Unfortunately, there are very few certified TSPs nationwide that are specifically certified to provide technical services to organic and transitioning organic producers and this has often made it difficult for transitioning and current producers to access NRCS

programs. For instance, NRCS has had a national special Environmental Quality Incentive Program (EQIP) organic initiative with up to \$50 million dollars particularly available to transitioning and certified organic farmers and ranchers which often include conservation planning activities. There is also expanding interest by organic producers in the Conservation Stewardship Program (CSP) and this too may require the technical assistance to implement the conservation enhancements that are part of that program.

Organizations partnering with NCAT include the Center for Rural Affairs, Institute for Agriculture and Trade Policy, National Sustainable Agriculture Coalition, Midwest Organic and Sustainable Education Service, Organic Farming Research Foundation, Virginia Association for Biological Farming, Florida Organic Growers, Kansas Rural Center, Wild Farm Alliance, Land Stewardship Project and Practical Farmers of Iowa.

## U.S. organic market surpasses \$31 billion in 2011

Driven by consumer choice, the U.S. organic industry grew by 9.5 percent overall in 2011 to reach \$31.5 billion in sales. Of this, the organic food and beverage sector was valued at \$29.22 billion, while the organic non-food sector reached \$2.2 billion, an 11 percent growth, while total comparable non-organic items grew only 5 percent, according to findings from the *Organic Trade Association's (OTA's) 2012 Organic Industry Survey*.

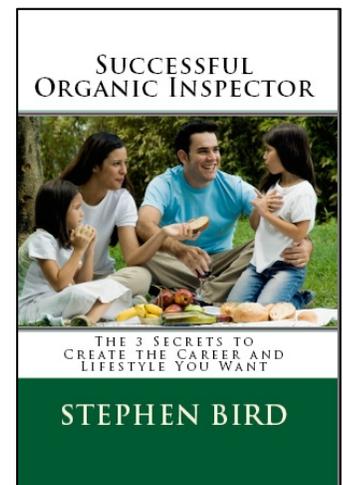
Overall organic product sales growth continued to outpace total sales of comparable conventionally produced food and non-food items, which experienced 4.7 percent growth. Organic food sales now represent 4.2 percent of all U.S. food sales, up from 4 percent in 2010.

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## Steve Bird on his new book, *Successful Organic Inspector*

I believe one of the greatest challenges organic inspectors face is communication. As inspectors, especially independent inspectors, we have limited opportunity to share information with other inspectors. We may get technical information from certifiers, IOIA, or the USDA, but not about how to make our inspecting business successful. I wrote *Successful Organic Inspector* to share some of the lessons I learned in ten years of organic inspecting with five different certified bodies (CB's). I gave a lot of thought to what kinds of information would be most valuable to inspectors. In reviewing inspector's needs I saw three key areas:

1. Establishing a business – Many people start out with good intentions and take a training but are unable to transition from training to career.
2. Building a Business – Many inspectors who establish a business reach a plateau and need assistance to know how to grow their business.
3. Customizing a Business – How do you shape your business to meet your needs.



In writing the book I tried to cover information that would be valuable for inspectors from the end of the IOIA training program to ones with established businesses. In the time since I took the Basic Farm Training in 2001 until now I have grown my inspection business from seventeen small farm inspections the first year to a full time year-round business in which I am selecting which certifiers I am willing to accept work from and rejecting those I prefer not to work for. The



goal of this book is to help those who wish to improve their business, and to be able to accomplish a thriving business without the ten years of trial-and-error it took me to make my inspection business “successful”.

The book is available at Amazon.com or you can go to [www.successfulorganicspector.com](http://www.successfulorganicspector.com). I hope the information I am sharing is this book helps you in your organic inspecting business. I also encourage you to contact me to get on the waiting list for my next book; *Organic Food & Labels, What every mom should know!* This book is designed to help shoppers discern the difference between marketing claims and “Organic” and explains the importance of looking for the “organic” label. You may email me at [OrganicFoodandLabels@gmail.com](mailto:OrganicFoodandLabels@gmail.com) to be placed on the waiting list and be notified of the release date.

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## Resources

***Sustainability metrics for the organic food industry*** The Sustainable Food Trade Association (SFTA) and its members have announced its collaboratively developed set of sustainability metrics designed for the organic food and agriculture industry. Co-developed through extensive research, industry and expert stakeholder review and use over the past three years, the sustainability metrics are available at <http://www.sustainablefoodtrade.org/metrics-report/>

***USDA Releases Food Hub Guide*** This new online resource can concentrate multiple producers' processing, distribution, and marketing efforts at a single site, attract local consumers

and allow smaller-sized farms to compete in larger markets. The new guide acts a resource for small and mid-sized farm operators seeking to expand their market opportunities through a variety of means.

Food hubs play a critical role in developing stronger supply chains and addressing the infrastructure challenges while supporting food access, regional economic development, and job creation.

The guide explains how producers can develop and participate in food hubs, as well as acquire funding. Interested parties can use the tool to determine how this funding can expand regional economies and to locate food hubs in their area. It is the most comprehensive handbook on food hubs ever available. Now farmers, buyers, researchers, consumers, or anyone interested in creating a food hub in

their community can tap into a single resource to find the information that they need.

USDA's Food Hub guide and info are available at:  
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5097957>

USDA's Agricultural Marketing Service (AMS), in conjunction with the [Wallace Center](#) at Winrock International, the [National Good Food Network](#), the [National Association of Produce Market Managers](#), and the [Project for Public Spaces](#), developed the resource as part of the [National Food Hub Collaboration](#). The resource is part of USDA's larger Know Your Farmer, Know Your Food (KYF) initiative and can be found on the [KYF Compass](#), a digital guide to USDA resources related to local and regional food systems.

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## Advanced Training in BC Stands Out Among Multiple Organic Events

By Lisa Pierce

This year the IOIA AGM was held in the midst of a marathon of organic events inspired by themes of innovation, cross training and collaboration. The venue was a Best Western truck stop oasis located in the heart of the Fraser Valley in Chilliwack, British Columbia, Canada. For locals, the week of events opened with producer orientated conference sponsored by Certified Organic Associations of BC (umbrella organization approved by Canadian Food Inspection Agency (CFIA) to accredit certifiers in BC) COABC has the distinction of being the only organization that has mandatory requirement for all verification officers to be members of IOIA.



The bridge between the COABC conference and IOIA Advanced Training held Feb 28<sup>th</sup> and 29<sup>th</sup>, 2012 was Aquaculture workshop that was held for organic inspectors in anticipation of the May 9<sup>th</sup>, 2012 release of the Canadian Organic Aquaculture standards. The relaxed and informative sessions were hosted on site by Brad Hicks of Taplow Feeds / First Mate Pet Foods . Taplow Feeds was initially founded in 1989 to produce fish food for the burgeoning aquaculture industry and later expanded to produce high quality pet food. ([www.taplow.com](http://www.taplow.com)) Brad Hicks (Taplow Feeds) and Tim Rundle (Creative Salmon), as both members of Canadian General Standards Board Aquaculture committee and producers with extensive experience in the aquaculture industry, provided insight into the development of aquaculture standards in Canada. Brad was a great host and started the day with a succinct and interesting presentation of the history of aquaculture. Tim followed up with a forthright portrayal of raising organic salmon in open net cages. Farmed salmon in open net pens is a contentious issue on the West Coast but many of us left the session impressed by Tim's honest description of his of his company's efforts to grapple with production challenges and the efforts made by Creative Salmon to hire local persons and seasonally reduce production when wild salmon is locally available. ([www.creativesalmon.com](http://www.creativesalmon.com))

Taplow Feeds sponsored our lunch at the Callicarpa Café next to Minter Gardens Nursery. At the table we were greeted by Brian Minter, the acclaimed garden guru and owner of Minter Gardens. Lunch was invigorated by an armload of garden inputs, a spontaneous Q&A session on acceptable garden practices, and complimentary plants and dessert all around.

The full day concluded with separate animal welfare workshop on poultry euthanasia techniques organized by the BC SPCA. The workshop, instructed by provincial veterinarian and avian pathology specialist at the Ministry of Agriculture diagnostic lab, included a discussion of acceptable poultry euthanasia practices on farm and demonstrations of cervical dislocation technique on culled birds.

And this all happened *before* the two-day Advanced training had even begun....

The IOIA Advanced Training event itself consisted of two independent days that could be attended in full or as single day options. On Feb 28<sup>th</sup>, participants got on a bus and were transported out to the complex in Agassiz comprised of



both the Agri-Pacific Research station and the University of BC (UBC) Dairy Research Farm. Presentations by federal researchers in the morning included sessions on phosphorus management (Dr Grant Kowalenko), soil quality (Dr Liz Kenny), improving manure efficacy (Dr Derek Hunt) and antimicrobial resistance, pathogens and alternatives to antibiotics in poultry production (Dr Moussa Diarra).

In the afternoon, participants donned plastic booties and were given a tour and opportunity to discuss various projects with Nelson Dinn, manager of UBC Dairy Education and Research Centre. The key highlight was gait scoring workshop presented by Alyssa Bell-Stoneman of BC SPCA with special guest Alejandra Barrientos of UBC Animal Welfare Program. Lameness has been identified as one of the primary animal welfare issues on dairy farms and Alejandra Barrientos has