



The INSPECTORS' REPORT

Published by the Independent Organic Inspectors Association

Spring/Summer 1994

Volume 3, Number 2

NOTES FROM THE CHAIR

By Jim Riddle

I have been doing quite a few inspections of new growers and processors this year, as I suspect many of you have. The increase in first-time certifications is proof of the dramatic growth in organic farming and organic product development. It also impresses on me the role of inspectors as we embody the organic industry.

Inspectors are often the only organic "officials" to visit a farm or facility. We put a face on organic certification, and in turn are faced with a wide range of questions, at the same time that we are asking all the questions necessary to complete a thorough inspection. This inspector-inspectee dynamic can be very stimulating for both parties, but it also can be physically demanding.

It has been said that inspectors are the eyes, ears, nose, (and sometimes the guts) of certification agents, and ultimately consumers. As such, we put our hearts and souls into our work. We often end up doing the leg-work of certifiers. We must enter inspections with clear heads, open minds and warm hearts.

To some extent, we must be able to see through the eyes of producers, or step into their shoes, in order to tell their stories. Yet, we have to maintain arms-length

Notes, continued on page 3

INSPECTOR ACCREDITATION PROGRAM PASSES

The votes are in, and the IOIA Inspector Accreditation Program passed overwhelmingly. Ballots were counted after the June 1 deadline, and showed that 48 members voted "yes", and four voted "no."

The next step in the process will be for the Accreditation Committee to finalize the application form, and to devise a form to be used to solicit an evaluation of inspector job performance from certifiers. Next, the Accreditation Review Panel (ARP), comprised of four Accreditation Committee members and one non-IOIA member appointed by the IOIA Board, must be established.

Once the forms have been finalized, and the ARP established, notices will be sent to members informing them that they may begin applying for IOIA accreditation. The committee also will design identification cards to be used by IOIA accredited inspectors. Future editions of the Membership Directory will be divided into sections for "IOIA Accredited Inspectors," "IOIA Trained Inspectors," and "Supporting Members."

There will be three inspector categories to be accredited by IOIA. They are Crops, Livestock, and Handling (Processing). Accreditation is to be granted for a period of three years, and the 1994 application fee (nonrefundable) is set at \$60.00 US for the

first category, plus \$10.00 US for each additional category sought.

The basic components of the accreditation standards will measure an inspector's commitment to organics, related education, related work experience, inspection experience, and continuing education, based on the inspector's application and resume. In addition, applicants must have successfully completed an IOIA inspector training course within the last three years, and a job performance evaluation form must be completed by a certifier for whom the applicant has worked.

Accreditation may be denied or revoked if the applicant has willfully misrepresented information on the application, or if it is proven that the applicant does not comply with the Accreditation Standards or violates the IOIA Code of Ethics or Code of Conduct. Such charges will be heard by the ARP, and their decision may be appealed to the IOIA Board of Directors.

LOOK INSIDE FOR:

- *IOIA Board Actions*
page 2
- *West Coast Training Insights*
page 4
- *Bridging the Gap Between Organic and Sustainability*
page 7



BOARD ACTIONS

The IOIA Executive Committee met on May 26, 1994. The following issues were discussed and actions taken:

1. Annual Meeting Plans:

There has been no final decision concerning the dates or location for the 1995 IOIA Annual Meeting. The Board is carefully considering having the meeting in late January or early February in Costa Rica, in conjunction with a bi-lingual inspector training course. There is a strong possibility that the training course will be funded by a grant from Sweden solicited by IOIA board member Bernardo Rojas Montoya. It is also possible that some sort of eco-tour could be organized for meeting attendees. Please get your feedback concerning this proposal or any other ideas for the annual meeting to a board member soon.

2. Cuba Training: The organic inspector training course being offered June 6-12, 1994, in Cuba by the University of Colima, Mexico, has not been approved as an IOIA regional inspector training, although some IOIA-developed curriculum materials will be used and Training Committee member Rick Martinez will attend. Organizers from Colima had originally requested that the training be designated as an IOIA regional training, but they failed to meet the regional training criteria established by the IOIA Training Committee and Board.

3. Code of Conduct: Two amendments to the Code of Conduct were passed, and will be printed in the forthcoming Membership Directory. The wording follows:

"5e. Members shall not accept gifts from inspected parties, except for small quantities for sampling purposes only."

"Inspections are to be assigned by certification agents." (This will be inserted into section 6).

Both of these amendments state the obvious, and are relatively straightforward. A third amendment, proposed by Rob Dixon, was also discussed, but was tabled. This proposal stated:

"Competition for work should be based on fair compensation for experience, actual costs, and the amount of time involved in doing an inspection. Solicitation of work should respect any relationships that already exist with other inspectors."

Board members felt that the wording of this proposal is vague, and it was decided that the issue needs more discussion.

4. Communications: Rob Dixon is completing work on a FAX tree for rapid communications among IOIA members. He is also working with Norm Bernhardt to investigate E-mail options.

5. Rutherford Scholarship: Philip Hale has volunteered to convene an ad hoc Scholarship Committee to draft an application form and awards criteria and

procedures to be presented to the Board for review.

6. Training: IOIA has conducted inspector training courses this year in Florida, North Dakota, British Columbia, and California, with 155 attendees successfully completing the courses. In addition, the Assiniboine Community College, Brandon, Manitoba, will be using IOIA training materials and following the regional training criteria for a refresher course for experienced inspectors this summer. IOIA has received inquiries about the possibility of organizing or participating in training courses in Hawaii, S.E. United States, Costa Rica, Ohio/NY, and Midwest U.S.

7. FSMIP Grant: IOIA is still operating under the FSMIP grant through December, 1994. The primary tasks yet to accomplish include the publishing of an inspection manual, which will be based on materials developed for the training courses and existing manuals put out by certification agents. In addition, more work needs to be done on defining inspector job descriptions and apprenticeship guidelines. We had

Board Actions, continued on page 8

IOI Board of Directors

Jim Riddle	Chair* and Training Committee
Chip Kraynyk	Vice-Chair* and Forms Committee
Jodi Snyder	Secretary* and Membership Committee
Norm Bernhardt	Treasurer* and Financial Committee
Robert Dixon	At-Large* and Communications Committee
Joe Smillie	
Bernardo Rojas Montoya	Latin American Committee
Linda Kaner	Alternate
Rick Martinez	Alternate
Pete Gonzalves	Alternate, Accreditation Committee

The INSPECTORS' REPORT is the newsletter of the Independent Organic Inspectors Association (IOI), Route 3, Box 162-C, Winona, MN 55987. Phone and Fax: (507) 454-8310
Editorial Staff: Jim Riddle and Joyce Ford
Printed quarterly on recycled paper.

WELCOME NEW MEMBERS!

Susanne Altermann, California
Tim Bates, California
Karen Brown, California
Mark Chass, California
Liz Clay, AUSTRALIA
Diane Cooner, California
Mariah Cornwoman, Washington
Tracy Cramer, California
Salvatori DeSilva, California
Dale Doram, Alberta
Jose Concepcion Duran, California
Hank Drabin, California
Mark DuPont, California
Bob Durst, Oregon
Rochelle Eisen, British Columbia
Dag Falch-Nielsen, British Columbia
Christine Glaser, Indiana
Stephen Grealy, California
Karin Grobe, California
Alan Grove, California
Charles Heermans, California
Vince Ivory, California
Janning Kennedy, California
Patricia LaBoyteaux, California
Carolyn Lasar, New Jersey
Heide Madden, California
Dr. Joseph Montecalvo, California
Virginia Olguin, California
Vidy Ravenborg, California
Darryl Rivano, California
Ned Saiki, California
Bob Shine, Tennessee
Hugo Skoppek, North Dakota
Drew Stuckey, New York
Terence Welch, California
Michael Wise, California
Donna Gemmel Youngdahl, Manitoba

Our files show that the following people have not renewed their IOIA membership in 1994:

Alejandro Angulo Carrero, MEXICO
Marta Astier, MEXICO
Javier Barragan, MEXICO
Prescott Bergh, Wisconsin
John O'Malley Burns, Virginia
Oscar Castaneda, GUATEMALA
Richard Catlett, Missouri
Tane Datta, Hawaii
Bruce Elgin, Montana
Bart Hall-Beyer, Arkansas
Margit Kaltenecker, Arkansas
Brian Leahy, Nebraska
Carlo Llerenas, Florida
Keith Lutnes, Nebraska
Guillermo Paz, GUATEMALA
Ana Maria Vasquez, COLUMBIA

MEMBERSHIP COMMITTEE REPORT

IOIA 1994/95 Membership Directory is still in process. This publication should be ready for distribution by early July. All members will automatically receive a copy. Any others interested should order a copy from the IOIA office. We need a coordinator for this project next year. Anyone interested?

As you can see from all the new members from 1994 winter and spring issues, trainings have been a great introduction to IOIA. We are still getting out welcome letter to new members. All members should receive a copy of the current membership directory and IOIA bylaws.

The Membership Committee is still looking for a replacement chair for next year. Contact Margaret Scoles, (406) 427-5219, if you are interested.

SCHOLARSHIP APPLICATIONS

People interested in applying for IOIA's Andrew Rutherford training scholarship should call the IOIA office and request an application. The application will be available in July.

ETHICS IN ACTION!

IOIA has received a complaint from a certifier that an inspector was telling farmers that they should not be certified by this particular certifier. It is not known if this inspector is an IOIA member. Members are reminded to practice the IOIA Code of Ethics, which states in section 4, "Members shall be fair and impartial regarding various certification programs, provided that such programs meet minimum federal, state, or provincial organic standards."

Notes, continued from page 1

relationships, while being able to lend helping hands. We certainly can't turn cold shoulders to inquisitive growers, hungry for solid information to sink their teeth into.

If you are up to your neck in inspections this season, and feel weak in the knees because you may be in over your head having bit off more than you can chew, remember that you're not alone. Keep telling yourself that the growth of organics is good, we do what we do for the right reasons, and we're all in this together. And keep smiling!

LISTENING TO BABA JI — INSIGHTS INTO THE IOIA WEST COAST INSPECTOR TRAINING

by Charles Heermans

I was on my usual relaxed schedule when attending California organic functions and I was 15 minutes late for the first day of the IOIA Training Seminar in Watsonville CA on April 21, 1994. I arrived to find a smiling greeting from one of the lovely hosts, Joyce Ford, an efficient exchange of monies and receipts and a slightly urgent lead into the seminar room for an almost non-existent seat. I hadn't taken time to examine the binder given to me yet and while I was trying to orient myself to the speaker in progress, I suddenly realized that they intended to cover all material in this two inch binder within the 3 day period and that there would be a test on what I had learned at the end of the session.

With a 25-year history in the organic foods industry, I am used to ignoring most program agendas because I have found that most schedules readily disappear into separate group or personal agendas, quite often with heated debate and changes to an already volatile program; but this was to be different. Jim "was that a joke" Riddle, had everyone present on the straight and narrow and all were taking notes like they were in grad school.

Even though I did not stay in the rooms or camp grounds provided, I was told that the place was comfortable and I found the seminar room to be very adequate. There was some inconvenience caused by the appearance of Baba Ji as his throne was located centrally in the room but the alternative room provided was also adequate. The beautiful surroundings and pleasant attitude of the staff made everyone feel comfortable. The strict vegetarian diet provided us old hippie-types and natural foodists with flashbacks of days past and praise for the harmonious blending with our industry, while our more carnivorous counterparts were first to leave in the evening towards the steak house to soothe their own addictions. Speaking of which the organic wine flowed freely in the evenings and a local rock group provided music one evening for all to dance and relax to. Other evenings were spent in industry conversation, playing volleyball in the gym, watching industry videos or relaxing in the hot tub.

In all the presentations, there was encouragement for questions and answers and an open exchange of ideas and experiences but everyone was pleasant and courteous to each other with light hearted humor taking the place of aggressive behavior. The



Anxious inspectors ready for the IOIA West Coast Training processing facility field trip.

information was at times too much to absorb, but the binders were well endowed with organized reference materials for taking home to file or including in binder form to have present on inspections. The acquired information was presented by people who are at the top of their field but all seemed to have developed ways to condense or simplify this data so that we could absorb much of it. That is, all the speakers except Phil Hale, the self proclaimed best artist in Ohio (I wouldn't want to see the worst) who gave an excellent demonstration on why you wouldn't want to do an inspection, or for that matter a presentation, with a hangover. The quick bonding that occurred as a group allows me to say this in jest as actually Phil's presentations were informative as well as entertaining, proving that you don't need to have a strong technical background to be a motivated individual and the objectivity to perform inspections.

I stayed for both sessions. The first session on the farm inspections included presentations by Jim Riddle, David Letourneau, Al Johnson, Janning Kennedy, Zea Sonnabend, Amigo Bob Cantisano, Mariah Cornwoman, Brian Baker and Phil Hale. We also received an inspirational keynote address from "Amen" Annie Kirschenmann on the givers and takers and the flight of country folk to the city, which led some of us to speculate about the "North Dakota Country-Living Land Development Corporation" and "Taker Rehabilitation Center." Actually, I was inspired by Annie's address and everyone present was more united by her insights and humor.

The first session culminated with the ascension of four groups of recently inspired organic farm inspectors picking apart our gracious farmer hosts in a barrage of questions. The farm tours were actually very well orchestrated with much to learn in technique and substance from both seasoned



West Coast inspectors listening to Tom Rider (right) of H.A. Rider & Sons explain incoming product flow.

inspectors and rookies. I can appreciate the difficulty involved in dragging 20 or so people through a fairly comprehensive Grower Interview and Farm Tour in three hours and acknowledge it as quite an accomplishment. It was just too bad that all four farms were decertified by the groups. (Just kidding).

There were many of us from the first session that stayed for the second and new people that joined us. Our focus here was for processor inspection and we were addressed by such new speakers as Craig Weakley, Joe Smillie, Bob Durst, Rod Crossley, Dr. Joe Montecalvo and Bryce Lundberg. The technical data and speed at which some of this information was presented, debated and finally assimilated gave new definition to the term critical control point.

Some of this data is new for organic industry inspectors but not to be overlooked with our final standards just around the corner, as pointed out by California State Organic Agriculture Director Paul Branum and USDA Organic Program Director Hal Ricker in a panel presentation that closed the first session.

With the organic standards and materials board and committees still diligently working to provide us with details, I felt Joe Smillie made a most appropriate statement when he answered the question, "What is our function as inspectors?" He said, "We are there to verify compliance to non-existent standards." A comment not too far from the truth, especially when examining the various forms and requirements by the four certification agencies with

NOTABLE QUOTES FROM THE WEST COAST

IOIA has a tradition at inspector trainings to listen for "the most outrageous statement". While at the West Coast training, we did not advertise this tradition, here's a sample of what you missed. Our personal favorite was Bryce Lundberg's.

"If you stay up too late drinking, you get presentations like this one." — Phil Hale

"If I can fool the FDA, I sure can fool organic inspectors." — Anonymous

"I got written up for being too friendly with the winemaker's wife and drinking too much wine at lunch. But I had to agree with being written up for wearing sandals at the inspection." — Dave Letourneau

"It's a great pleasure to be in Seattle." — Joe Smillie

"I don't know if I should show all this stuff, but you all like audit trails, don't you?" — Bryce Lundberg

"The reason I finish on time is I don't tell jokes." — Jim Riddle. (Audience: "Is that a joke?")

"You're new here, Fred, come into my office and let's talk about sanitation." — Klenzade video



Jim Riddle, Bob Durst and Joe Smillie enjoying a picnic lunch in the California redwoods.

representatives present; CCOF, FVO, OCIA and QAI. Each of these vary in some of their standards and all of them still have some unfinished or incomplete policies.

Baba Ji, continued on page 10



British Columbia verification officer trainees inspect Vialo Orchard and Apiary, owned by SOOPA founding member, Wayne Still (center).

COABC-IOIA VO TRAINING

Over 40 people attended the Certification Organizations Alliance of British Columbia (COABC) verification officer (VO = inspector) training held April 8-10 in Cawston, BC. Attendees included representatives of the various certification organizations in BC, as well as 5 people from the provincial Ministry of Agriculture.

The 3-day farm inspector course was taught by Jim Riddle, using IOIA-developed curriculum materials. Harvey Snow of the BC Ministry of Agriculture led an in-depth discussion of the provincial standards. The course included field trips to 2 orchards; one being 100% organic and the other a split operation in transition. There also was a session on livestock inspection and an introduction to processing facility inspections.

25 attendees submitted field trip inspection reports, took the test, and received certificates of completion. The course was organized by Hans Buchler of the COABC.

FARMERS GET WAKE-UP CALL

Editor's note: Here are excerpts from an editorial in Agri-News, a weekly agricultural newspaper, May 5, 1994, Rochester, Minn.

Farmers were given a wake-up call by the federal government last week. It signals the beginning of a consumer-driven change that will mold farmers to tomorrow and break those who don't conform.

The trend is away from pesticide and chemical use, and toward more sustainable systems. While we think farm chemicals have benefited agriculture and have great potential for the future, farmers need to be aware that consumers and many lawmakers are increasingly intolerant of their continued use.

Good or bad, farmers must recognize that the tide of public opinion is changing toward organic, sustainable farming methods that take into account the effects of tools of production, such as pesticides.

Farmers must also change. Recent horror stories, such as the Wisconsin incident where Furadan, an insecticide used to kill rootworm, was ingested by 18 bald eagles who then dies, only serve to highlight the potency of these chemicals. The result of these stories among non-farmers is to fuel the fight to counteract the chemicals.

Preferably, farmers — such as those involved in sustainable agriculture and land stewardship — will self-regulate. The trend is clear and unstoppable. Environmental and safety concerns will overshadow the farmers' needs for production.

Our agricultural communities must show the initiative to self-regulate and slow the future impact public sentiment will have on our operations by curbing chemical dependence now; otherwise, the government will mandate it for them.

"One learns through the ear and not the tongue."

— reprinted with permission from *People of Darkness*, by Tony Hillerman (chapter 2), Harper Collins Publishers (Avon), 1982.

BRIDGING THE GAP BETWEEN ORGANIC AND SUSTAINABILITY

by Chip Kraynyk

In a previous edition of this newsletter, Jim Riddle spoke of the need for the IOIA to build bridges, connecting us with other organizations and movements. At this time, there exists some distance between what we call organic and sustainable agriculture. Not being identical in emphasis, some of this separation is natural. Of concern is the degree to which this separation results from the numerous ambiguous notions that accompany the organic-sustainability relationship.

Both movements are driven by proactive people with an environmental ethic. But if those who work to enhance human and environmental health become isolated and excessively focused on their agendas, they may end up working against one another. In which case anti-environmentalists benefit.

Minimizing this possibility is a good reason for a bridge to be built between the organic and sustainable agriculture movements. Following is a brief report on an effort underway that, among other things, can help in the construction of this bridge.

From 2/25 through 2/27, 1994, I attended the National Conference for Sustainable Agriculture held in Washington, D.C. as a delegate for the Colorado Organic Producer's Association and a member of the Western SAWG (Sustainable Agriculture Working Group). I also took the opportunity, where appropriate, to express my point of view as an organic inspector. The National Dialogue for Sustainable Agriculture has been established by the National Sustainable Agriculture Coordination Council to stimulate

a national discussion on sustainable agriculture issues in federal farm policy and work to pass policies that maintain and enhance rural communities. The council has representation from the organic community, farm income and food safety groups, sustainable ag, land conservation, and the farming community, etc.

Approximately 300 delegates attended this conference representing a broad range of interests, but nearly all having something to do with human, animal, or environmental health. An additional common thread is an understanding that government's role in agriculture should support, not undermine sustainability. A sample of the organizations that provided delegates: National Wildlife, The Green Gorillas, CCOF, Sierra Club, Rodale Institute, church groups, ATTRA, and the list goes on.

The purpose of the conference was to draft, debate and vote on policy options for the 1995 Farm Bill. We voted on approximately 40 policy options in a way that prioritized them on a high, medium, low, include, not include scale. It was decided that the top 20 would receive the most attention...lobbying efforts.

The 40 issues fell into these general categories: natural resource conservation, marketing and organics, research and extension, commodities, trade policy and minority farmer's rights. The issues in the marketing and organic category that made the top 20 are as follows. (The numbers indicate the priority given the issue, and the letters are a brief note about the issue.)

#2 Sustainable producer and community controlled development and marketing: a) sustainable rural communities; b) USDA programs in research and extension, rural development, credit, marketing and education be re-evaluated from the perspective of supporting local sustainable food production, processing and marketing; c) Rural urban linkage; d) Urban initiatives.

#9 BGH labeling: a) require labelling of dairy products produced from cows treated with synthetic bovine growth hormone (rBGH).

#19 Agriculture bargaining proposal for farmers and farm workers: a) Enact legislation to give agricultural cooperative associations and farm workers bargaining rights.

#20 Chemical trespass: a) Establish enforceable provisions against chemical trespass from conventional agriculture and other toxics to farmland and urban market gardens.

Each one of these policy options is much more elaborate than I am able to cover in this article, but the point is that there is a well organized effort underway to influence the 1995 Farm Bill in a sustainable direction. At this time, the opportunity exists for anyone with ideas and/or interests to get involved. This is grass roots people power with commitment and dedication against multi-national corporate interests and the status quo. Anyone interested can contact me at 303-567-2734.

Those of you that live in the United States should know that

Gap, continued on page 10

THOUGHTS ON HACCP AND ORGANICS

by D. Bruce Walker

I've been trying to get a grasp on HACCP, and I hope this blurb generates some feedback. Should HACCP be influencing organics, or should we be influencing them? What do we need to do to improve quality?

In the history of modern organic agriculture, two works stand out.

Sir Albert Howard's observations, recorded in India, point out the benefits of properly ripened compost on producing food that strengthens the health and immune system of cattle. Why, Howard wondered, were some cows able to rub noses with diseased cows on the other side of the fence without coming down with the disease? He found the answer in compost.

The second important example comes from Lady Eve Balfour, head of Britain's Soil Association until her death in the late '80s. Her landmark observation, reported in her book, *The Living Soil*, was arrived at through careful monitoring and testing. It showed that the raw milk produced by her milk cows had a lower bacteria count than conventional pasteurized milk. The difference was that her cattle were raised on feed from properly composted lands. This is true natural or organic hygiene.

These two examples point to the value of creating a food production system that produces healthy food, which in turn, strengthens the immune system. Many of us have heard of battles over whether unpasteurized milk should be allowed for sale. I am not debating the merits or demerits of pasteurization. It is obviously essential for 99.99% of the milk on the market.

I bring up this issue because of a HACCP example someone brought up at the 1993 IOIA training. Someone said that after problems developed in the fast food industry, it was discovered that the long-accepted minimum time and temperature used for cooking meat were no longer adequate — modern bacteria seem to be tougher than the old cooking methods. This brought to mind Lady Balfour's observations. We can definitely make conventional beef safer for fast food restaurants by increasing the time and temperature of the cooking process. But is that what organics is about? To the organic mind, the environmental mind, if meat has become more dangerous over the years, shouldn't we be going to the source of the problem — trying to improve the quality of the meat, the health of the cow?

Another example is Joe Smillie's favorite food: sushi. We know that raw fish can have parasites, and that it occurs in certain fish and in certain waters more commonly than others. In most cases, the problem can be controlled by freezing. On the other hand, any sushi aficionado knows that raw, unfrozen sushi usually tastes better — often much better. Although freezing appears to be the obvious bureaucratic/mass fast food approach, careful selection and hygienic handling seem to be more organic approaches. Perhaps we want to freeze selectively — only certain species, or in certain areas or at certain times of the year.

My concern is that HACCP may tend to promote the industrialization of agriculture and our food production system at the expense of the vitality of that system, and the people who live off that system. I may not have grasped the full meaning behind the HACCP principles, but I hope my concerns are clear. Insofar as HACCP does not run counter to organic values, I will wholeheartedly back it. I tend to believe that HACCP has much to learn from organic principles. I look forward to responses on this issue, and invite other examples.

Board Actions, continued from page 2

considered applying for a new FSMIP grant to continue support for training activities, as well as coordinating a training specifically for trainers, working with regulatory personnel to establish protocol for residue analysis, and drafting standard inspection interview/affidavit forms for the industry, but time constraints imposed by the Minnesota Dept. of Agriculture could not be met. We anticipate

applying during the next grant cycle, with the application to be submitted in Jan., 1995.

8. Certifier Liaisons: Joyce Ford has been designated by the Board to be the official liaison with OGBA. Jim Riddle continues to work closely with OCIA, a task which has become easier now that Dave Engel of Wisconsin is president of OCIA. Margaret Scoles is IOIA's liaison with FVO. We also continue to work closely with representatives

of CCOF, the OCC, and any certifiers needing our assistance.

9. Meeting Plans: Any IOIA Board members and Training Committee members who can schedule it are being asked to meet in Baltimore during the Natural Products Expo East to be held Sept. 8-11, 1994. You will receive a mailing concerning the agenda prior to the event. Any IOIA members are invited to attend. Please inform the office if you can come.

ORGANIC INTEGRITY

by Chris Kidwell

Having attended the 1994 IOIA training at Mt. Madonna, California recently, I came away pondering a subject that I heard discussed often on both formal and informal sessions. INTEGRITY.

The integrity of the inspectors was, of course, the primary aspect. Integrity refers to confidentiality at all times. Integrity is also necessary in regards to the relationships of the inspector to both the producer and the certifying agency. But most of all, the inspector must have integrity within herself/himself or how can she/he promote integrity throughout the industry? After all, isn't the concept that we call "organic agriculture" a goal that calls for sacrifices by the individual for the sake of the whole planet?

The term "organic inspector" is somewhat of an oxymoron in the sense that the organic farmer/processor is the individual that is considering the effects of her/his actions on others, and as a result, does not need to be inspected, as they have already done a self-inspection of their own morals and integrity.

The organic inspector job is and should be a self-canceling occupation as we do our part to create an agricultural system that is sustainable on a global scale, and thereby, does not need to be inspected. The Hundredth Monkey concept, if you will.

Integrity obviously also resides in the hands, head and heart of the farmer to produce crops that not only do not injure the health of the consumer but do not impair the health of the soil. In effect,

integrity is an input into the crop being grown, much like compost.

The processor must carry these crops through whatever transformations are necessary to bring them to the consumer with the integrity intact that was initially implanted by the grower.

The certifying agencies must have the integrity to see that they also have self-cancelling futures. There is no place for negative competition, but only for cooperation if the stated aim of sustainable agriculture is to be achieved at a quicker pace.

The government agencies must surely have integrity if they are to write the laws and carry out the enforcement necessary to control all producers and processors that don't have integrity.

Last, but not least, the consumer must have integrity to not only care for the health and safety of themselves and their loved ones, but also to support organic producers and processors.

Sustainable farming implies a return to the past practices of small farms, crops rotations, cover cropping, and local inputs. It also implies a return to local sales of the crop. With local sales, the consumer is more likely to know the producer and to assess her/his integrity at a personal level. This cuts out the integrity bureaucracy inherent with the inspector, certifying agency, government agencies, and distant producers and processors.

Let us all hope that we live to see that day.

ORGANIC CONTROL POINTS

by Karen Brown

At the recent IOIA Inspectors' Training session in California, it was suggested by Bob Durst of Oregon State University that points for the control of organic integrity be referred to as "organic control points" rather than as "critical control points". HACCP and the critical control points therein, by definition, refer to microbiological, physical, and chemical safety hazards.

While it is possible to compromise the organic integrity of a product at these critical points, it is also possible to compromise the organic integrity of a product at other points without endangering the safety of the food product, I would like to lend my voice to the effort to maintain the use of the term "critical control point" in reference only to food safety issues, and further the suggestion by Bob that the term "organic control point" be used in reference to maintenance of the organic integrity of a product.

LET'S WORK TOGETHER!

In a letter to Jim and Joyce, Chris Kidwell, an inspector from California, had this important message for us all:

"I believe we all must keep reminding ourselves of the initial purpose of all this certification headache — to clean up the planet before it's too late. With that in mind, we must all join hands and work together."

OGBA APPOINTS NEW DIRECTOR

The Board of Directors of the Organic Growers and Buyers Association has appointed Ms. Roni M. Brunner to the position of Executive Director.

Ms. Brunner was raised on a small family farm in northern Minnesota. The farm was a beef and grain operation and she brings this knowledge of farming and agriculture with her to the organization. She is a graduate of Cook (MN) High School and the College of St. Benedict in St. Joseph. Inspectors who contract with OGBA may want to contact Ms. Brunner.

OGBA has also hired a new certification coordinator, Jerry Struck.

Baba Ji, continued from page 4

The general atmosphere among certification representatives was docile with Annie announcing the war to be over and certain cooperative steps being made between the groups. With the national standards 90 percent complete and only a few issues to debate, I found the IOIA inspection formats presented by Jim and Joyce to be most satisfactory and feel that maybe the reciprocity of the inspection community can rub off on the other organizations. In fact, I found the overall objectivity of the group and the obvious lack of any political agendas to be a most refreshing experience. I hope IOIA's method of operating will rub off on all connected with our industry and that this kissing up will get me extra credit on the test score.

To summarize this event, I would say for me, it was like having to take a driving test after 25 years of driving. I couldn't understand why I would be asked to do it but then when I got the test I didn't know any of the answers! It is a "must" course for all committed to the organic industry.

I could sum it all up in the famous words of Baba Ji, the spiritual leader of the community that provided the facilities for the seminar. When asked 42 years ago what he thought of the people involved in the organic foods industry, he said, "If you can't say anything nice then don't say anything at all," and promptly took a vow of silence and hasn't spoken since! Well, times have changed, and let's hope that Baba Ji is listening!

MATERIALS AVAILABLE FOR 1994 ORGANIC HARVEST MONTH

Banners, children's activities books, bag stuffers and store totes as well as mugs and t-shirts and are some of the new merchandising materials that are available to wholesalers and retailers from Organic Foods Production Association of North America (OFPANA). The retail program is geared to the national celebration of Organic Harvest Month in September.

The "Wild About Organic!" theme is joined by "Ready Set Go Organic!" this year. All materials are generic and it is "non-seasonal" in content. To order, contact Katharine DeMatteo, OFPANA, (413) 774-7511.

Gap, continued from page 6

the country is now divided up into bioregionally-based SAWG's — Northeast SAWG, Midwest SAWG, and so on — and that you live within one of them. With the help of OFAC, the organic community within these SAWG's is developing a communication input link into the sustainable dialogue, hence the 1995 Farm Bill. One need not be a political animal to get involved. Skills of all kinds are needed and appreciated.

Closing note: During such gatherings, there is always additional activity aside from the established agenda. I'm talking about the casual conversation and interaction that occurs on breaks, during meals, and in the evenings. From these casual encounters, it is my impression that people are very curious about the whole idea of organic inspection work.

Many people involved in agriculture/sustainable agriculture have never met an organic inspector, but most seem to automatically understand the importance of the work, and an inspector's perspective is generally well received. It's a good idea for us in the organic community to get involved with other agricultural related activities, especially the sustainability movement.

RESOURCE BRIEFS

Building Soils for Better Crops -Organic Matter Management by Fred Magdoff.

Covers the latest information on soil organic matter and modern management techniques along with the best of the older practices, 176 pp. Hardback, \$22.95. Order from University of Nebraska Press, 1-800-755-1105, 312 North 14th Street, P.O. Box 880484, Lincoln, NE, 68588-0484.

Code of Federal Regulations - 21, parts 100 to 169. Order by mail through Superintendent of Documents, Attn: New Orders, P.O. Box 371954, Pittsburgh, PA, 15250-7954 or 1-202-783-3238 (although I simply could not get through by calling). A must for the organic processor inspector in the United States according to Rod Crossley at the West Coast Inspector Training, April 1994.

Synergy, edited by Gary Smith and Wilma Groenen. This Canadian organic agricultural magazine is back, with Vol. 5, No. 1, Spring 1994. Annual subscription is \$22.00 for 4 issues. Order from Synergy, Box 97, Drinkwater, Saskatchewan, CANADA, S0H 1G0. International subscribers please add \$3.00.

The Tofu Tollbooth, compiled by Dar Williams. Having trouble finding good places to eat while on the road? This \$8.95 book is a directory of great natural and organic food stores and restaurants around the United States. Check your local food coop to purchase a copy.

INSPECTION TIP #429

At a recent seminar on soil health, Dr. Lee Daniels, Soil Scientist at Virginia Polytechnic Institute, stated that the single most important indicator of soil health is the presence of arthropods in the soil.

Look for soil dwelling insects, spiders, centipedes, mites, millipedes, sowbugs and others. The only tool an inspector needs is a magnifying glass. If the soil is very warm, these bugs will burrow deeper to cooler soil, so you may need a shovel.

RESOURCES WANTED!

Inspectors working internationally — please contact the IOIA office with information on resources you have found to be particularly valuable, so this information can be shared with others.

INDEPENDENT ORGANIC INSPECTORS ASSOCIATION

I AM INTERESTED IN THE FOLLOWING:

IOIA Membership Application (Membership includes quarterly newsletter and membership directory).

PLEASE SPECIFY CATEGORY

Individual (Annual dues \$50.00)

Organization (Annual dues \$250.00)

The INSPECTORS' REPORT - 1 Year Subscription \$10.00 (4 issues)

1994-95 IOIA Membership Directory - \$15.00

PLEASE TYPE OR PRINT CLEARLY. Mail to IOIA, Rt. 3, Box 162-C, Winona, MN 55987 USA

Name _____

Phone _____ Fax _____

Address _____

Business Name _____ Business Phone _____

Amount Enclosed \$ _____ Date _____

CALENDAR OF EVENTS

Late July/Early August IOIA Regional Farm Inspector Training. Contact Eileen O'Hora, VP, Hawaii Organic Farmers Assoc., P.O. Box 1786, Pahoa, HI, 96778, ph: (808) 965-9206 or 957-1175 (M-Th).

August 5-7 NOFA 20th Annual Summer Conference, Hampshire College, Amherst, Massachusetts. Contact Julie Rawson, 411 Sheldon Road, Barre, Massachusetts, 01005, ph: (508) 355-2853. Features over 140 workshops, exhibits, county fair, children's conference, dance and organic meals.

August 13-23 International Symposium on Organic and Sustainable Agriculture, Beijing, People's Republic of China. Contact: Mr. Michael Rennaker, Director, Agriculture Programs at the Citizen Ambassador Program, Dwight D. Eisenhower Bldg., Spokane, Washington, USA, 99202, ph: (509)

534-0430, fax: (509) 534-5245. Features workshops by experts from United States, United Kingdom, Australia and China, tours to organic farms, cultural and social program, to share practices, technology and experience between Western delegates and Chinese hosts.

September 8-11 Natural Products Expo East, Baltimore, Maryland. Contact Hew Hope Communications, 1301 Spruce St., Boulder, Colorado, 80302, ph: (303) 939-8440, fax: (303) 939-8608.

September 8-9 IOIA Training Committee and Board Meetings, Baltimore, Maryland, in conjunction with the Natural Products Expo East. Contact Jim Riddle, IOIA, Rt. 3 Box 162-C, Winona, Minnesota, 55987, ph/fax: (507) 454-8310.



Independent Organic Inspectors
Rt. 3, Box 162-C,
Winona, MN 55987 USA



Margaret Scoles
Box 333
Biddle, MT 59314