

TOP TEN INSPECTION TIPS

Making the Transition to Organic, AG Days 2015
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10. Know Your Organic Plan

- Ask the certifier if you don't understand a question on a form, add N/A rather than leaving blanks
- Complete all areas, update all changes
- Have your organic plan & maps for the tour





9. Know What's Required!

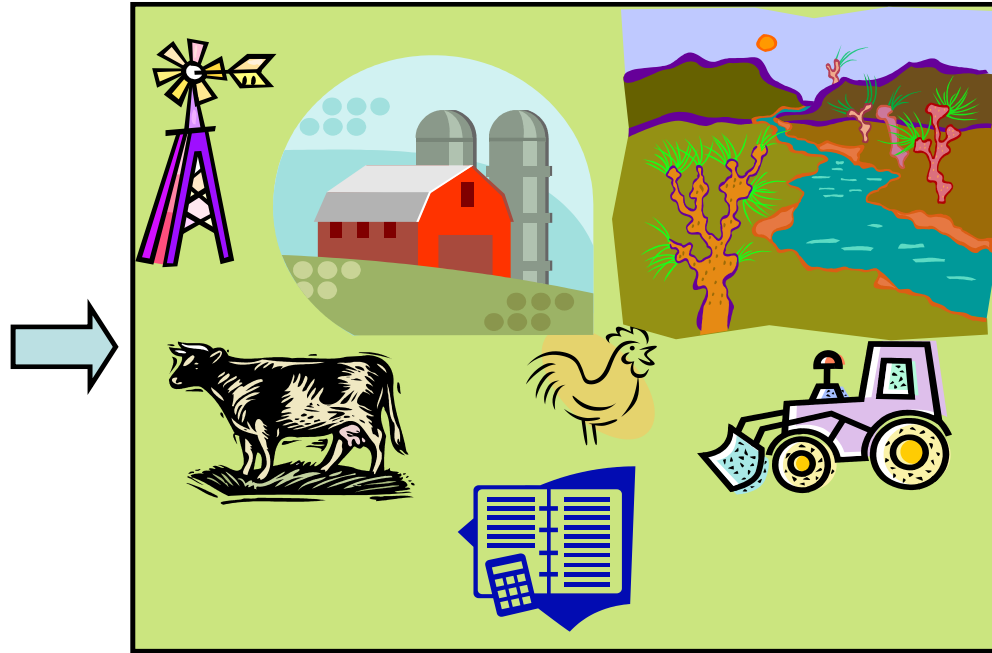
- The Canadian Organic Standard (COS)
- CGSB/CAN 32.310-2015 Organic Production Systems-General Principles and Management Standards
- Organic Production Systems Permitted Substances List (PSL) 32.311-2015
- Have a copy on hand, ask questions

What Is Required?

Farm

Things that come onto the Farm

Seed
Nutrients
Livestock
Feed
Health Care
Custom Operator
Used Equipment
Transport Eqt
Prohibited Spray
Flooding
GE Pollen
Records



Things that leave the farm

Grain
Livestock
Livestock
Transport
Milk, Eggs
Hay
Custom Eqt.
Transport Eqt.
Packaging
Records

8. Know Your Route!



- Inspectors need to verify all fields, map accuracy, buffers against chemical use/ GE crops & all storage
- Plan your route to best use time
- In a loop if doable...meet them at a field if coming from that direction, farthest to nearest, show equipment

7. Know Your Paperwork!

- Have all seed tags, organic certificates & GE statements, input labels & invoices ready to review
- Have your activity notes, harvest, storage & sales records up to date and available
- Have total acres of each crop ready



6. Know Your Team

- If someone else is doing the paperwork, make sure they are present for that portion of the inspection, with all records.



5. Know Your Equipment

- Point out your equipment as you come to it & any custom work done
- Know how to clean effectively to prevent commingling & record all clean outs, include all custom equipment cleanouts



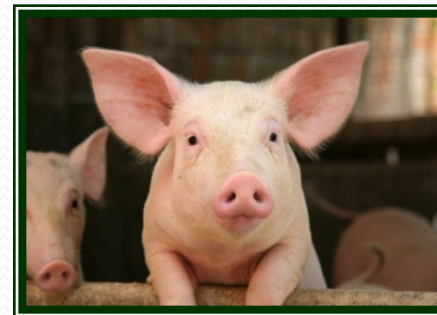
4. Know the Time Needed

- Multi tasking doesn't work at inspection time
- Have support available so your time is freed up to focus
- Ask the inspector how long they plan to take when booking , account for weather delays on the tour



3. Know What's Going On!

- What is adjacent to your organic production?
- Have letters from neighbours who use no prohibited products so no buffers are needed
- Have a copy of your letter to the municipality or utility stating your organic management so they won't spray the roadsides, access roads, well sites or rail lines



2. Know Your Operation's Strengths & Challenges – you are the expert – share your knowledge



1. Know Your Directions!

- Know your road numbers, your civic address, distances in kms,
- Be prepared to give directions to your operation from the farm down the road as well as from the largest nearby centre- inspectors are usually coming from another operation....

Thank you

for your interest
in more resilient agricultural production!

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