

PROCEDIMIENTOS DE IMPORTACION EN LA ADUANA DE EE.UU.



Organismos que regulan el ingreso de Alimentos en EE.UU.

Organismo EE.UU.	Descripción	Contraparte en Perú
US and Customs and Border Protection - CBP	Examinan los documentos y productos	Aduanas Perú
Food and Drug Administration - FDA	Alimentos procesados, productos lácteos, cosméticos, medicamentos, bebidas alcoholicas, entre otros	DIGESA
Animal and Plant Health Inspection Service - APHIS	Frutas, verduras, animales, carnes, aves	SENASA

Orgánicos: En Perú

- El SENASA, es la Autoridad Nacional encargada de la fiscalización de la Producción Orgánica nacional, propone las normas y sanciones para dar garantía del producto orgánico en el mercado nacional e internacional. Asimismo establece requisitos para los Productos Orgánicos y toman como referencia las normas de organismos internacionales como el Codex Alimentarius y normas de países consumidores de nuestra producción orgánica.
- El SENASA, fiscaliza el cumplimiento del Reglamento Técnico por parte de los organismos de certificación que operan en el país y de todos los agentes que intervienen en la producción, procesamiento y comercialización a nivel nacional.
- El SENASA registra a los Organismos de Certificación de la Producción Orgánica, los audita y supervisa a sus operadores a nivel de campo (unidades de producción, proceso y comercio).

Normas sobre producción orgánica en Perú - SENASA

- Ley N° 29196 Ley de Promoción de la Producción Orgánica o Ecológica
- Decreto Supremo N° 061-2006-AG Establecen el Registro Nacional de Organismos de Certificación de la Producción Orgánica.
- Decreto Supremo N° 044-2006-AG Aprueban Reglamento Técnico para los Productos Orgánicos.

www.senasa.gob.pe

Orgánicos: En EE.UU.



Home | About AMS | Newsroom | Opportunities | Online Forms | Help | Contact Us

Search AMS

Go

- Advanced Search
- Search Tips
- Market News Search

Browse by Subject

- Market News
- Commodity Areas
- Grading, Certification and Verification
- Science and Laboratories
- National Organic Program**
- Commodity Purchasing
- Agricultural Transportation
- Farmers Markets and Local Food Marketing
- Regulatory Programs
- Research and Promotion Programs
- Marketing Orders and Agreements
- Grant Programs

You are here: [Home](#) / [National Organic Program](#)

National Organic Program

Welcome to the National Organic Program



What is organic?
Organic is a labeling term that indicates that the food or other agricultural product has been produced through approved methods that integrate cultural, biological, and mechanical practices that foster cycling of resources, promote ecological balance, and conserve biodiversity. Synthetic fertilizers, sewage sludge, irradiation, and genetic engineering may not be used. [Consumer Information](#).

Our Mission
Ensuring the integrity of USDA organic products in the U.S. and throughout the world. [About Us](#) | [USDA Organic Seal](#)

Organic Standards
Regulations and guidance on certification, production, handling, and labeling of USDA organic products. [Learn more](#).
[Organic Regulations](#) | [Program Handbook](#) | [Draft Guidance Rulemaking & Notices](#) | [National List & Petitioned Substances](#)

National Organic Standards Board
Members of the organic community appointed to advise USDA on National List materials and regulatory topics. [Learn more](#).
[Recommendations](#) | [Meetings](#) | [Members](#)

Receive NOP Updates

- [Be an Organic Insider!](#)

General Information

- [Frequently Asked Questions \(FAQs\)](#)
- [2010-2012 Strategic Plan: 2011 Refresh \(PDF\)](#)
- [March 2012 Organic Integrity Quarterly \(PDF\)](#)
- [Fact Sheets](#)
- [Memos & Notices](#)
- [NOP Job Openings](#)

Open for Public Comment

- [We aren't accepting public](#)



Servicio de Aduanas y Protección Fronteriza de EE.UU. (US and Customs and Border Protection - CBP)

Cuando exportamos o enviamos alimentos a EE.UU. ,la primera autoridad encargada del Control es el Custom and Border Protection – CBP, cuyos funcionarios los “Import Specialist” se encuentran en los puertos de ingreso de EE.UU. y son los encargados de examinar minuciosamente los documentos. Adicionalmente coordinan con los Inspectores CBP, quienes examinan los productos presentados y dan la conformidad para la importación antes de su ingreso al mercado interno .





Food and Drug Administration - FDA

La FDA regula: alimentos procesados, pero ahora con las nuevas normas de inocuidad, entran en su ámbito de control los agroalimentarios. Además por el cumplimiento con la Ley contra el Bioterrorismo :

- Requerimientos de notificación de importaciones





Animal and Plant Health Inspection - APHIS

Antes de iniciar cualquier proceso de exportación a los EE.UU. Es necesario revisar la lista de productos admisibles, los puertos por los que ingresan y los tratamientos que pudieran requerir los productos para el ingreso al mercado americano.

Los entrada productos frescos a los EE.UU. son responsabilidad del APHIS, quien trabaja con el PPQ para inspeccionar minuciosamente los productos antes de su ingreso al mercado interno.

United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Animal and
Plant Health
Inspection
Service

Plant Protection
and Quarantine

Regulating the Importation of Fresh Fruits and Vegetables



Determina si los productos son admisibles o prohibidos

CBP Agriculture Specialist:

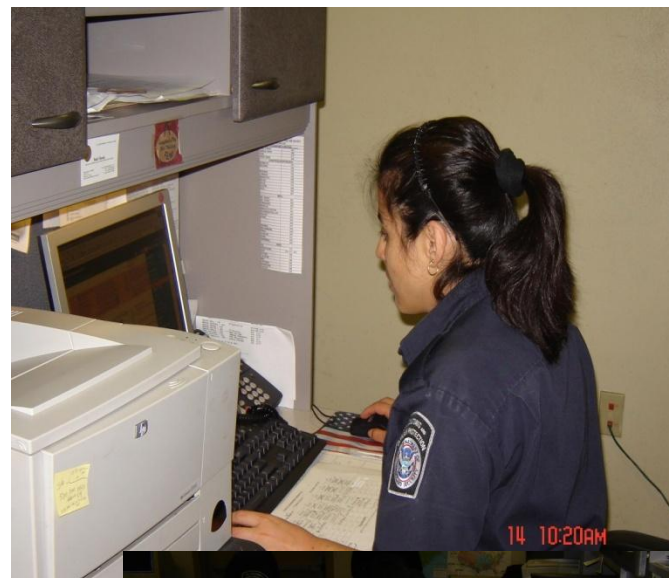
- Verifica los requisitos de entrada antes de que la carga entre a inspección..
- Se debe verificar el status de ingreso de cada producto agricola en APHIS Import Manuals.

http://www.aphis.usda.gov/import_export

http://www.aphis.usda.gov/import_export/plants/manuals/ports

– Plant Material

- may be either propagative or non-propagative material.
- Propagative plant material is typically inspected by USDA-APHIS. (Nursery Stock, seeds for planting). CBP will refer to USDA-APHIS Plant Inspection Station (PIS).



Admissible Fruits & Vegetables

Peru

PERU

From All Areas of Peru into ALL US Ports	NA	From approved citrus producing zones ¹
<i>Allium</i> spp. Artichoke, globe (immature flower head) Arugula (leaf, stem) Asparagus, shoot (green) ² Asparagus, shoot (white) ³ Avocado, Hass (commercial consignments only) ⁴ Banana (fruit, leaf) (no permit) ⁵ Basil (leaf, stem) <i>Brassica</i> , spp. Cantaloupe ⁶ (fruit) (commercial consignments only) Carrot (root) Cassava Chervil (leaf, stem) Chicory, <i>Cichorium</i> spp. (whole plant) Cilantro Corn, green Comsalad (whole plant) Dill (above ground parts) Durian Grape T107-a-1 ⁷ Honeydew melon ⁶ (fruit) (commercial consignments only) Lambsquarters (above ground parts) Lemongrass (leaf, stem) Lettuce Mango (fruit) (commercial consignments only) T102-a ⁸ Marjoram (<i>Origanum</i> spp.) (above ground parts) Mustard greens (leaf) Netted melon ⁶ (fruit) (commercial consignments only) Okra (pod) ⁹ Oregano (leaf, stem) Parsley (leaf, stem) Pigeon pea (shelled) Pineapple ¹⁰ Radicchio (leaf) Snow pea (pod or shelled) Strawberry Swiss chard (leaf and stem) Thyme (above ground parts) <i>Vaccinium</i> spp. (fruit) (commercial consignments only), T107-a-1 or T101-i-1-1 ¹¹ Watercress Watermelon ⁶ (fruit) (commercial consignments only) Winter melon ⁶ (fruit) (commercial consignments only) Yam (tuber), T101-f-3 ¹²	Artichoke, Jerusalem Bean ¹³ (pod or shelled) Cacao bean pod Celery Chickpea Pea (pod or shelled)	Grapefruit (fruit) ¹⁴ (commercial consignments only), T107-a-1 ⁷ Lime (fruit) ¹⁴ (commercial consignments only) Mandarin (fruit) ¹⁴ (commercial consignments only), T107-a-1 ⁷ Orange, sweet (fruit) ¹⁴ (commercial consignments only), T107-a-1 ⁷ Tangelo (fruit) ¹⁴ (commercial consignments only), T107-a-1 ⁷ Tangerine (fruit) ¹⁴ (commercial consignments only), T107-a-1 ⁷

¹ Citrus producing zones of Peru are: Zone I, Piura; Zone II, Lambayeque; Zone III, Lima; Zone IV, Ica; and Zone V, Junin

Reference

List of Approved Fruits and Vegetables

- 2 Consignments may or may not be precleared. If they are precleared, the consignment must be accompanied by a PPQ Form 203 signed by the APHIS inspector on site in Peru to validate foreign site preclearance. Precleared asparagus does not need to be treated upon arrival or at the port of entry (it was treated in Peru). If the consignment was not precleared, REQUIRE T101-b-1. HOLD consignment and CONTACT PPQ through proper channels.
- 3 If green is visible, REQUIRE T101-b-1.
- 4 PROHIBIT ENTRY into Hawaii and the US territories.
Consignments of avocado must be accompanied by an import permit and a Phytosanitary Certificate (PC) issued by the NPPO of Peru with an Additional Declaration (AD) stating that the avocados in the consignment were grown, packed, and inspected and found to be free of pests in accordance with the requirements of 7 CFR 319.56-50.
- 5 Inspect plantains, cooking bananas, and bananas which differ from the usual bananas of commerce for internal feeders (fruit flies).
- 6 All consignments must:
 - ◆ Be accompanied by a phytosanitary certificate issued by the National Plant Protection Organization of Peru that includes a declaration indicating that the fruit was grown in an area recognized to be free of the South American cucurbit fly, and upon inspection, was found free of the gray pineapple mealybug (*Dysmicoccus neobrevipes*).
 - ◆ Have the fruit packed in an enclosed container or vehicle, or have the fruit covered by a pest-proof screen or plastic tarpaulin while in transit to the United States.
 - ◆ Have the fruit in boxes which are labeled "Not for distribution in HI, PR, VI, or Guam."
- 7 If treatment has not been completed before entry, HOLD the consignment and CONTACT PPQ through proper channels. The fruits or vegetables may arrive in the U.S. only:
 - ◆ At ports located north of 39° latitude and east of 104° longitude
 - ◆ At ports that have approved cold treatment facilities (refer to the PPQ *Treatment Manual* for a list of current approved cold treatment facilities)
- 8 Mangoes must be treated with a hot water dip at an APHIS approved facility in Peru. Each box must be marked with the statement, "APHIS-USDA TREATED WITH HOT WATER." The consignment must be accompanied by the original copy of the PPQ Form 203 completed and signed by the APHIS officer on site in Peru. REFER to the Officer Instructions in [FAVIR](#) for inspection procedures.
- 9 See [Special Procedures for Okra](#) to determine whether the consignment requires fumigation.
- 10 Pineapples are PROHIBITED ENTRY into Hawaii.
- 11 Consignments of *Vaccinium* spp. may or may not be precleared. If they are precleared, the consignment may enter all ports and must be accompanied by a PPQ Form 203 signed by the APHIS inspector on site in Peru to validate foreign site preclearance. If the consignment is untreated or not precleared, it must receive T107-a-1 or T101-i-1-1 and may enter only:
 - ◆ At ports located north of 39° latitude and east of 104° longitude.
 - ◆ At ports that have approved cold treatment facilities. (Refer to the PPQ *Treatment Manual* for a list of current approved cold treatment facilities.)HOLD consignment and CONTACT PPQ through proper channels.

Consignments must be accompanied by a phytosanitary certificate issued by the national plant protection organization of Peru. No additional declaration is required.
- 12 Because treatment is required, HOLD the consignment and CONTACT PPQ through proper channels.
- 13 If *Cydia fabivora*, *Epinotia aporema*, or *Maruca testulalis* is found, see the special procedures for taking regulatory action on [Beans Infested with *Cydia fabivora*, *Epinotia aporema*, and *Maruca testulalis*](#).
- 14 Each consignment of fruit must be accompanied by a phytosanitary certificate issued by the National Plant Protection Organization of Peru stating that the fruit has been inspected and found free of *Ecdytolopha aurantiana*.

**FRUTAS Y
VEGETALES
DEL PERU
PERMITIDOS
POR TODOS
LOS PUERTOS
DE LOS
ESTADOS
UNIDOS**



Allium spp.	Lambsquarters (Chuela)
Artichoke (Alcachofa)	Lemongrass (Hierba Luisa)
Arugula	Lettuce (Lechuga)
Asparagus, green (Esparragos) T101	Mango T102 - T105
Asparagus, white (Esparragos)	Marjoram
Banana	Mustard (Mostaza)
Basil (Albahaca)	Netted melon (Melon)
Brassica, spp. (repollo, coliflor)	Oregano
Cantaloupe	Parsley (Perejil)
Carrot (Zanahoria)	Pigeon pea (Arvejas sin vainas)
Cassava (Yuca)	Pineapple (Piña) (prohibited into Hawaii)
Chervil (Perifollo)	Radicchio
Chicory	Snow pea (Guisantes)
Cilantro (Culantro)	Strawberry (Fresa)
Corn, green (Maíz Verde)	Swiss chard
Cornsalad	Thyme (Tomillo)
Dill (Eneldo)	Watermelon (Sandía)
Durian	Watercress (Berro)
Grape (Uva) T107 - T105	Winter melon (Melon)
Honeydew melon (Melon)	Yam (Ñame) T101

**FRUTAS Y
VEGETALES
PERMITIDOS
POR LOS
PUERTOS DE
ATLANTICO
NORTE**

Artichoke (**Alcachofa**)

Bean, pod or shelled (**Habas, vainas o pelado**)

Blueberry (Arándanos) (T101 - T105)

Cacao bean pod (**Cacao, mazorca**)

Celery (**Apio**)

Chickpea (**Garbanzos**)

Okra, pod (**Quimbombó, vainitas**)

Pea, pod (**Arveja, vainas**)

**FRUTAS Y
VEGETALES
PERMITIDOS POR
LOS PUERTOS DE
SUR ATLANTICO Y
GOLFO**

Okra, pod (Quimbombó, vainitas)

Más Info en:

www.aphis.usda.gov/import_export/plants/manuals/ports

Importación de Productos Vegetales

- Toda importación comercial de productos agrícolas requiere permisos
- El Departamento de Agricultura (USDA)
 - controla la expedición de permisos

Importación de Productos Vegetales

- USDA expide permisos para importación a través de Aphis:
 - Plantas de viveros
 - Frutas y vegetales
 - Madera
 - Flores de corte

ENFOQUE DEL PROCESO DE IMPORTACIÓN

- Servicios de Aduanas y Protección Fronteriza (CBP) *hace cumplir las leyes o estatutos de otras agencias de gobierno mediante:*
 - Revisión de Documentos
 - Colección de Documentos
 - Recopilación de muestras
 - Inspección de Envíos
 - Verificación de la aprobación antes de la liberación

Visitar la página Aduanas EE.UU. Importación a los Estados Unidos

- www.cbp.gov
- “Trade”
- “Newsroom”
- “Publications”
- “Trade Publications”
-
- Importación a los Estados Unidos

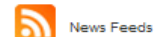


- **Aircraft Status Declaration** featured see also
- 10/01/2003
Clarifies the proper declaration of "private" and "commercial" status of aircraft and aircraft operators at time of inbound CBP clearance.
For Accessibility Information: OPA508CONTACT@cbp.dhs.gov
 pdf - 263 KB.
- **Exporting a Motor Vehicle - Exporting Used, Self-Propelled Vehicles** featured see also
Also see: Exporting a Vehicle No. 0000-0147
- **Exporting A Vehicle**
- 03/14/2007
Publication # 0000-0147
Provides shippers, freight forwarders, brokers, and exporters with proper procedures for the exportation of used self-propelled motor vehicles.

Also see: Importing or Exporting a Car
 doc - 62 KB.
- **Foreign Trade Zones Brochure**
- 03/03/2010
Publication # 0000-0538
Briefly explains procedures and requirements of foreign trade zones.
 pdf - 61 KB.
- **Importer Security Filing and Additional Carrier Requirements**
- 08/07/2009
 pdf - 209 KB.
- **Importing a Motor Vehicle** featured see also
- 08/08/2008
- **Importing into the United States**
Publication # 0000-0504
- 12/05/2006
Explains process of importing goods into the U.S., including informed compliance, invoices, duty assessments, classification and value, marking requirements, etc.
 pdf - 467 KB.
- **Importacion a los Estados Unidos**
Publication # 0000-504-A
Explains process of importing goods into the U.S., including informed compliance, invoices, duty assessments

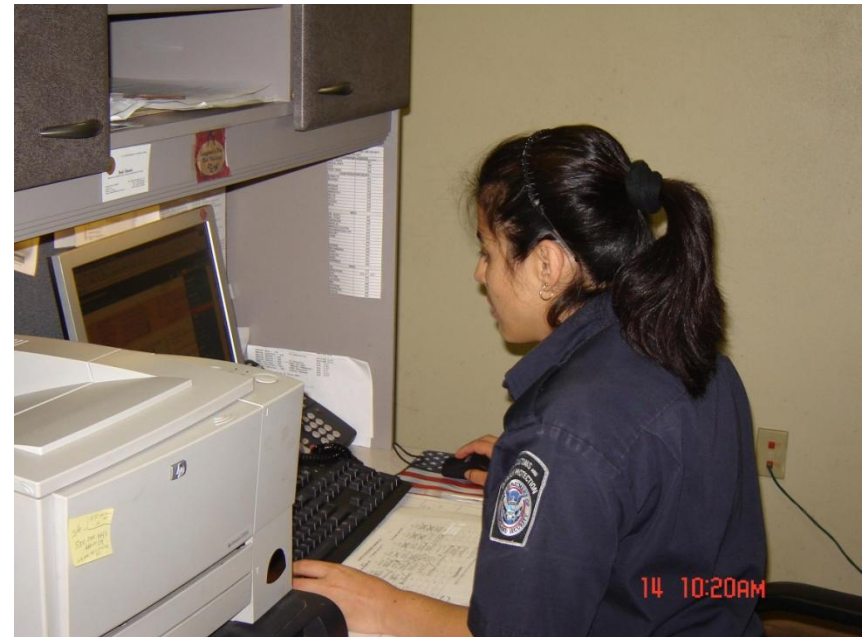
Ordering Publications

- on **cbp.gov**:
- AMS Interface Requirement (CAMIR-Intermodal)
 - Aircraft Status Declaration (pdf - 263 KB.)
 - Informed Compliance Publications
 - Exporting a Motor Vehicle
 - Importing a Motor Vehicle
 - Trade Trends
 - IPR Seizure Statistics
 - Legal Decisions/Publication
 - CBP Trade Strategy



Revision de documentos

- Agriculture Specialist electronically reviews:
 - Cargo Manifests,
 - Air waybills,
 - Foreign Site Certificate of Inspection and/or Treatment, PPQ Form 203,
 - Notice of Arrival,
 - Customs Entry Form 3461,
 - Invoices,
 - APHIS Import Permits,
 - Sanitary and Phytosanitary Certificates



Permisos USDA APHIS

- Información detallada sobre permisos.
 - http://www.aphis.usda.gov/permits/ppq_epermits.shtml
 - Se obtienen por online
 - Son requeridos para frutas y vegetales, hierbas aromáticas, ramas de flores con fruta y material propagativo, entre otros.

Inspecciona muestras de la carga

- Una muestra de la carga es inspeccionada y corresponde al 2% de la carga.. CBP verifica las muestras para la inspección.
- CBP toman de referencia el manual APHIS de Importación.
- Factores para determinar la inspección: air way bill, consignee, commodity, país de origen y nivel de riesgo
-



Inspección

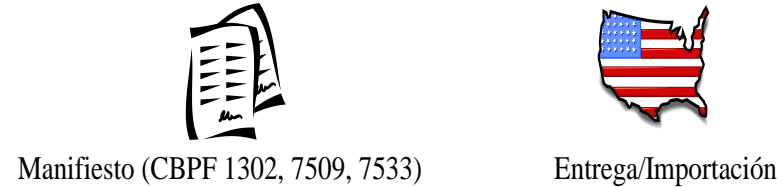


Proceso De Importación

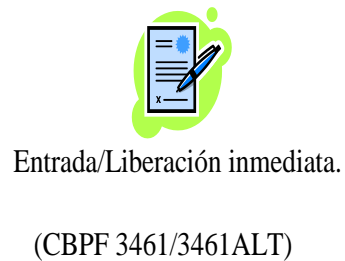
Etapas 1. El Exportador hace y envía la Mercancía al Transportador.



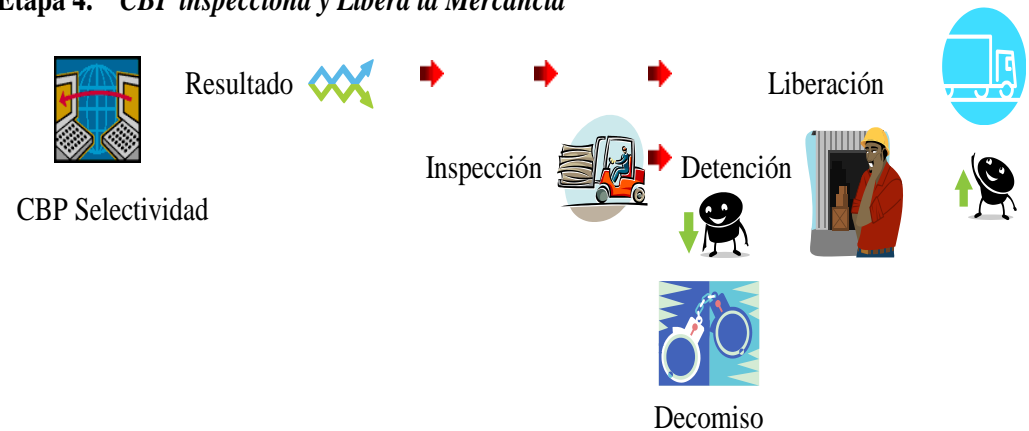
Etapas 2. El Transportador presenta el Manifiesto y entrega la Mercancía.



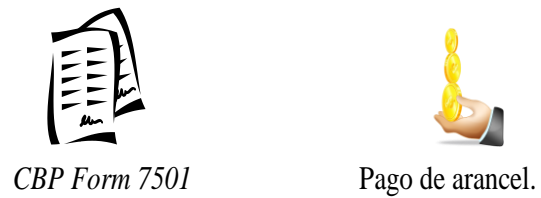
Etapas 3. El Importador presenta la Entrada.



Etapas 4. CBP inspecciona y Libera la Mercancía



Etapas 5. Importador presenta Entrada.



Etapas 6. CBP examina, acepta y Liquida la entrada.



Quality Assurance International (QAI)

an NSF International Company

Global Leader in Public Health and Safety

Overview of US Organic Certification



May 16, 2012



Today's Agenda

- I. Introduction to QAI/NSF
- II. Overview of Organic
- III. Overview of Organic Certification Process
- IV. A closer look What to Expect at an Organic Inspection
- V. International Equivalencies- What you Need to Know



What Is NSF?

**NSF International is an independent,
not-for-profit, non-governmental
public health and safety
organization.**

**Our mission and focus has always
been protecting and improving
human health!**



Professional Technical Staff and Facilities

- 950+ experienced professionals: microbiologists, toxicologists, chemist, engineers and public health experts.
- 150,000 square feet of state-of-the-art laboratories in Ann Arbor, plus operations in more than 120 countries.
- Service provider to over 50,000 corporations worldwide.



NSF Collaborations

- NSF is a World Health Organization Collaborating Centre for:
 - Food Safety
 - Water Safety
 - Drinking Water Quality Guidelines
 - Recreational Water Safety Guidelines
 - Indoor Environment
- Work closely with International, Federal State and Local Regulators:
 - FDA
 - USDA
 - EPA
 - CDC
 - U.S. Government/Legislature
 - And many more...



Some QAI/NSF Clients



Food Safety and Quality Services

- Food Safety Systems through the supply chain
 - GFSI: SQF, BRC, FSSC 22000, GlobalGAP, IFS
 - Growers, producers, processors, distributors, retailers
- Produce Safety via NSF Davis Fresh
 - Field evaluations, testing, consulting and training for growers, processors, distributors and retailers
- Other Food Safety Systems:
 - HACCP, Tesco Nurture, Tesco Nurture Organic, LEAF
- Seafood Safety & Quality via NSF Surefish
 - Seafood inspection, testing and consulting (MSC, ACC, HACCP).
- Processor Safety & Quality Services through NSF Cook & Thurber
 - Consulting/auditing for food, beverage, animal feed and packaging industries.
- Organic and Gluten-Free Certification through QAI



Food Safety and Quality Services

- Retail Food Safety Services
 - Customized auditing & consulting for restaurants, supermarkets and retail foodservice
- Foodservice Equipment Certification
- Nonfood Compounds Registration
- Beverage Quality Certification
 - Bottled water, packaged ice, flavored water and functional beverages to US FDA & EU Regulations
 - Food Equipment/Nonfood Compounds Cert
- Food Safety Training and Education Programs
 - classroom, online, video, live webinars and on-site training



What Is Organic?



‘**Organic**’ is an agricultural methodology that promotes environmental sustainability, fosters animal well-being and enhances biodiversity and the preservation of ecological systems.

‘**Certified Organic**’ indicates that food and fiber products are grown according to strict uniform standards that are verified by a USDA-accredited, third-party, state, private or non-profit organization.



What Does Organic Mean?



- **Organic is a production & process claim.**
 - Organic is about how food is grown and processed.
- **Organic is not a “free-from” claim.**
 - It does not represent that a product is “free-of” something.
- **Organic is not a food safety claim.**
 - Organic is not a judgment about the quality or safety of any product.
- **Organic is not a nutrition claim.**
 - Organic is not a judgment about the nutrient value of a food.



U.S. Road to Organic Regulations

- 1970's: Organic certification agencies began developing standards to support organic farming and thwart consumer fraud.
- 1990: *Organic Foods Production Act* passed by U.S. Congress in Farm Bill
- 1997: USDA released proposed regulations.
- 2000: Second draft of the proposed regulations released. Irradiation, GMO's and sewage sludge excluded.
- 2002: Full implementation and enforcement of National Organic Program (NOP).



National Organic Program Benefits



- Consistency in certification requirements
 - USDA accreditation of certifiers
- Standardization of claims
- Levels the playing field
- Facilitates trade
- Increases consumer confidence

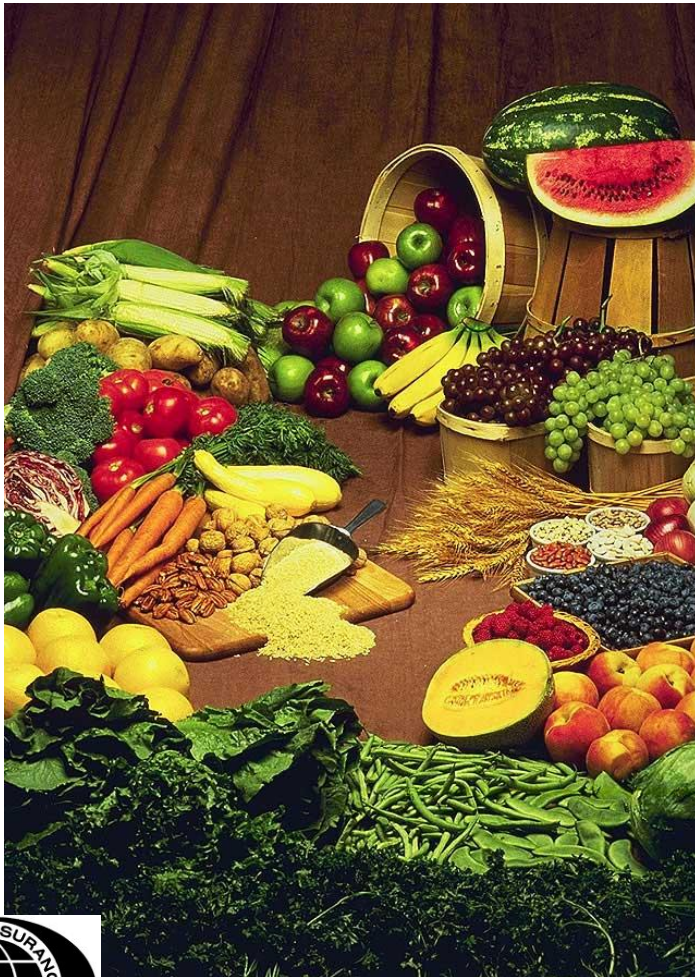


Certification Process



Organic Certification = Prevention of...

- Contamination
- Commingling



5 STEPS TO ORGANIC CERTIFICATION

1. Application
2. Inspection
3. Review
4. Resolution
5. Certification



1. Application

The Basis of the Organic Compliance Plan

- Core of the NOP Certification
- Description of basic practices and procedures
- Pest Control
- Water, boiler chemicals
- Cleaners & Sanitizers
- Descriptions of monitoring practices and procedures
- Description of record keeping system
- Description of barriers to commingling and contamination
- Desk audit by Application Review Staff



Organic Compliance Plan continued...

- **Product Protection**
- **Handle only organic goods**
- **Verification of organic status at receiving**
- **Storage and display of wet organic produce above wet conventional**
- **Rinse/purge prior to organic runs**
- **Documented employee training**
- **Clear and accurate labeling/signage**
- **Dedicated organic storage/display areas**
- **Impermeable packaging**
- **Dedicated organic storage**
- **Clearly identified organic designations**



Organic Compliance Plan continued...

- **Specific to Cleaning and Sanitation**
 - Standard Operating Procedures
 - NOP-allowed sanitation / cleaning materials used
 - Residue testing
 - Rinse prior to organic runs
 - Employee training
 - Non-permeable packaging
 - Clean, Rinse, Sanitize, Rinse
- **Record Keeping and Audit Trail**
 - Certification of organic products
 - Product purchase
 - Product receipt
 - Processing & repacking
 - Sales Summaries
 - Inventory & Shrinkage
 - Sanitation & pest control
 - Lot coding



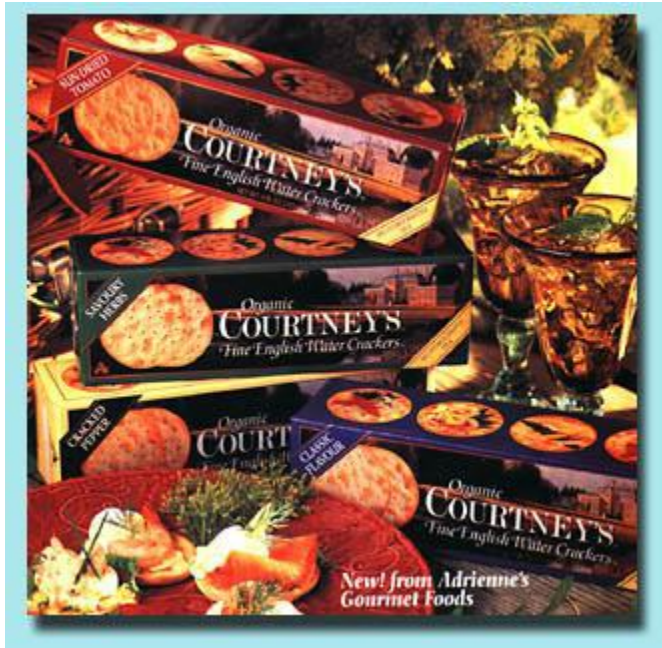
Organic Prohibits

- **Synthetic chemicals (with a few exceptions listed on the National List section) including pesticides, fertilizers, hormones, and antibiotics**
- **Genetically-modified organisms (GMO's)**
- **Irradiation**
- **Sewage sludge**
- **Synthetic processing substances –ingredients, processing aids, or food additives unless specifically allowed on the National List**



Types of Organic Labels

The label language generally depends on the percentage of organically-produced ingredients in the finished product.



- **“100 Percent Organic”**
- **“Organic” (at least 95 percent)**
- **“Made with organic...” (at least 70 percent)**
- **Organic ingredients only identified on ingredient deck (less than 70 percent)**



2. Inspection



- Organic Certification is based on annual on-site inspection and certifying agent review
- Organic Certification is methodically assessed to confirm compliance with organic standards

3. Review

- Organic Compliance Plan and information gathered by inspector are reviewed to the NOP
- Certifier or inspector can not provide consulting
- Decisions may be appealed.
- Exit interview reviews issues & provides report
 - Major Non-Compliance
 - Minor Non-Compliance
 - Unresolved – need more information
- Corrective actions followed up



4. Resolutions

- Improvements needed
- Corrective actions
- Re-inspection
- Denial
- Suspension - temporary
- Revocation - permanent
- Appeal



5. Certification



 National Organic Program Certificate of Compliance Certified Organic	
Number: <u>C0046715-NOPCPR-5</u>	
Certified Entity	Kan's Farm 1001 Main Street Ann Arbor MI 48168 USA
Type of Operation	Crop (Producer)
Certified Products	Per Attached NOP Organic System Plan Summary
Identification Marks	Per Attached NOP Organic System Plan Summary
Location Inspected	Kan's Farm 1001 Main Street Ann Arbor MI 48168 USA
Field IDs	F1, F4
Effective Date	12-Jan-2010
<small>Quality Assurance International, upon providing this certification, states that it has received the Certified Entity's application, reviewed its records, inspected its fields and/or facilities, and has determined that the certified entity identified above is operating in accordance with the Organic Foods Production Act of 1990 and 7 CFR Part 205. In its acceptance of this certification, the certified entity warrants, that it is in, and will remain in, full compliance with the Terms and Conditions of the Certification Agent; and in accordance with general guidelines established by the USDA's National Organic Program. Certification valid until surrendered, suspended or revoked.</small>	
Signed on behalf of QAI Inc  ALEXIS RANDOLPH January 18, 2010	
Quality Assurance International 9191 Towne Centre Drive, Suite 510, San Diego, California 92122, USA Tel: (858) 792-3531 • Fax: (858) 792-8665	

A Closer Look into an Organic Inspection



Types of Handler Inspections

- **Processors/Manufacturers**
- **Co-packers**
- **Distributors/Traders**
- **Brokers**
- **Certified Entities (CE)**
 - Additional Participant (AP)-specific to QAI
- **Retailers- Voluntary Certification**



The Inspection

- **OSP review including SOP's relating to Inspection Topics**
 - Organic System Plan and Monitoring Procedures
 - Product/Label compliance review
 - Record keeping system and Audit Trail
 - Product protection and Packaging Materials
 - Use of water including steam
 - Cleaning and Sanitation
 - Pest management



The Inspection

- **Conduct product review**
 - Certificate listing, Profile Forms, Labels, Ingredient Compliance documentation
- **Facility Tour – Verify compliance to OSP**
 - Shipping, Receiving and Related Records
 - Raw Material Warehouse – organization for organic product & Pest Control
 - Production – Follow product through lines, review scheduling, batching, sanitation records
 - Visit Boiler Room and Chemical Storage areas



The Inspection

- Facility Tour (cont'd)
 - Look for gross food safety violations
 - Packaging and Finished Goods Warehouse
- Start inspection report
- Review additional records based on facility tour
- Review Pest Control Manual
- Complete Trace-back and Mass Balance
- Review Food Safety Reports
- Complete, Review and Sign-off Inspection Report



After the Inspection

- Inspector submits the report to QAI
- File is assigned to a reviewer for determination of non-compliances
- QAI issues non-compliance letter, if any non-compliances
- Client mitigates non-compliances within the timeframe provided
- Certification granted and certificate issued.



Recordkeeping Requirements NOP 205.103

- **Be site specific.**
- **Fully disclose all activities and transactions in sufficient detail as to be readily understood and audited.**
- **Be maintained for 5 years.**
- **Be sufficient to prove compliance to NOP.**
- **Records must be available for inspection and copying during normal business hours.**



Documents Typically Reviewed at Inspection

- **Organic certificates**
- **Purchase order, receiving log, incoming BOL**
- **Raw material storage and inventory**
- **Production and repacking records--lot numbers**
- **Sanitation and pest control records**
- **Employee training records**
- **All organic procedures and verification information**
- **Sales summaries**



Common Non-Compliances found at Inspection

- **Not following the OSP/SOP's**
- **Record keeping systems do not meet the requirements**
- **Out of date and missing compliance docs.**
- **Use of Materials (Pest Control, cleaning, boiler etc.) not on OSP without Certifier Approval**
- **Inadequate residue testing especially for Quaternary Ammonium Sanitizers**



International Equivalencies- what you need to know



Overview of the US/EU Equivalency Arrangement

- In February 2012, the United States and European Union signed an agreement for equivalency to enter into force June 1, 2012.
- The US/EU Equivalency Arrangement is limited to organic products of U.S. or EU origin.
 - This includes products that have been either (1) produced within the U.S. or EU or (2) products whose final processing or packaging occurs within the U.S. or EU.
- This includes products processed or packaged in the U.S. or EU that contain organic ingredients from foreign sources that have been certified to the USDA or EU organic standards.
- *Products exported under the US/EU Equivalency Arrangement must meet the critical variances, and must meet destination market labeling requirements.*



Critical Variances (NOP to EU)

Verification of critical variances for NOP certified product being exported to the EU, or being verified as US/EU Equivalent compliant:

- **Crops produced using antibiotics (streptomycin for fire blight control in apples and pears) must not be shipped to the EU under the arrangement.**
- **This arrangement is limited to organic products of the U.S., either produced within the U.S. or where the final processing or packaging occurs within the U.S.**



Critical Variance (EU to NOP)

Verification of critical variances for EU certified products/ingredients being imported into the US:

- **Animal ingredients (e.g. – dairy, meat) must not have been derived from animals treated with antibiotics.**
- **This arrangement is limited to organic products of the EU, either produced within the EU or where the final processing or packaging occurs within the U.S.**



Overview of the US/EU Equivalency Arrangement

- In February 2012, the United States and European Union signed an agreement for equivalency to enter into force June 1, 2012.
- The US/EU Equivalency Arrangement is limited to organic products of U.S. or EU origin.
 - This includes products that have been either (1) produced within the U.S. or EU or (2) products whose final processing or packaging occurs within the U.S. or EU.
- This includes products processed or packaged in the U.S. or EU that contain organic ingredients from foreign sources that have been certified to the USDA or EU organic standards.
- *Products exported under the US/EU Equivalency Arrangement must meet the critical variances, and must meet destination market labeling requirements.*



Overview of US/Canada Equivalency Agreement

- **In June 2009, the US and Canada signed an equivalency to enter into force in June 2012**
- **Critical Variances**
 - National Organic Program to Canadian Organic Regime
 - No agricultural products produced from animals treated with antibiotics
 - Canadian Organic Regime
 - No hydroponic or aeroponic production
 - No use of Chilean Nitrate
 - Agricultural products derived from animals must fulfill established livestock stocking rates



Resources

- **QAI Website**
 - www.qai-inc.com
- **NOP website**
 - <http://www.ams.usda.gov/AMSv1.0/>
 - “National Organic Program”
- **NSF International Website**
 - www.nsf.org
- **US Organic Trade Association Website**
 - www.ota.com





Thank you!!

Questions?

Jaclyn Bowen

QAI, General Manager

Email: jaclyn@qai-inc.com

Phone: 858-200-9714

