

## Notice of Errata to the IFOAM Norms, Version 2005

This is to inform all owners of the 2005 versions of the

- IFOAM Norms
- IFOAM Basic Standards (IBS)
- IFOAM Accreditation Criteria (IAC)

about changes resulting from technical corrections and urgent revisions.

### 1. Technical Error of IAC 8.2.5 (IFOAM Accreditation Criteria, Version 2005)

The Norms Management Committee after consultation with Criteria Committee in April 2006 approved a technical correction of IAC 8.2.5 of the IFOAM Accreditation Criteria.

#### *IAC 8.2.5 now reads:*

**8.2.5** In cases where the product is not a certified agricultural organic product, the certification mark may only be used when it is accompanied by explanatory language that clarifies the nature of the certification.

As of the 1st of June 2006 this technical correction will have been incorporated in all electronic versions and future hardcopies of the 2005 IAC and Norms. For all copies of the IAC and Norms (electronic and hardcopy) published before that date reference is made to this erratum.

For further information on the background and rationale for this change please refer to the Notice of a Technical Correction of IAC 8.2.5 of the IFOAM Accreditation Criteria, which is published on the IFOAM website.

### 2. Urgent Revision of IBS Chapter 6.6 and Appendix 4 Table 2 (2005 IFOAM Basic Standards)

After public consultation and based on the final recommendation by IFOAM's Standard Committee, the IFOAM World Board in August 2007 approved an urgent revision of Chapter 6.6 and the title of Appendix 4 Table 2 of the 2005 Version of the IFOAM Basic Standards.

As of the 20<sup>th</sup> of August 2007 these revisions will have been incorporated in all electronic versions and future hardcopies of the 2005 Versions of the IBS and Norms. For all copies of the IBS and Norms (electronic and hardcopy) published before that date reference is made to this erratum.

For further information on the background and rationale for these changes please refer to the Notice of a Revision of Chapter 6.6 and Appendix 4, Table 2 of the IFOAM Basic Standards, Version 2005, which is published on the IFOAM website.

#### *Chapter 6.6 now reads:*

### 6.6 Cleaning, Disinfecting, and Sanitizing of Food Processing Facilities

## General Principle

Organic food is safe, of high quality, and free of substances used to clean, disinfect, and sanitize food processing facilities.

## Recommendations

Handlers should clearly differentiate substances used to clean, disinfect and sanitize food handling equipment and food contact surfaces from those directly applied to food.

Operators should develop a management system for cleaning and disinfecting.

Operators should design facilities, plant layout, install equipment, and devise a cleaning, disinfecting and sanitizing system that prevents the contamination of food and food contact surfaces by prohibited substances, non-organic ingredients, pests, disease-causing organisms, and foreign material.

Handlers and processors should use physical and mechanical means such as dry heat, moist heat, exclusion, and other non-chemical methods, adequate water supplies and substances that appear on Appendix 4, Table 2 to prevent microbiological contamination.

Allowed substances in Appendix 4, Table 2 should be used with consideration to the environment.

The use of cleaning compounds should minimize the disposal of effluent and the use of disinfectants. Gray water recycling off-site, for uses other than handling or processing food, is preferred over either re-circulation or disposal.

Steam traps and filters should be used to remove non-volatile boiler water additives.

Operators should not use persistent cleansers and/or sanitizers that are not easily removed by an intervening event (e.g. quaternary ammonia) or have an adverse impact on the environment (e.g. halogenated compounds).

### Standards shall require that:

- 6.6.1 Operators shall take all necessary precautions to protect organic food against contamination by substances prohibited in organic farming and handling, pests, disease-causing organisms, and foreign substances.
- 6.6.2 Water and substances that appear in Appendix 4, Table 2, may be used as equipment cleansers and equipment disinfectants that may come into direct contact with food.
- 6.6.3 Operations that use cleaners, sanitizers, and disinfectants on food contact surfaces shall use them in a way that maintains the food's organic integrity.
- 6.6.4 The operator shall perform an intervening event between the use of any cleaner, sanitizer, or disinfectant and the contact of organic food with that surface sufficient to prevent residual contamination of that organic food.

6.6.5 Deleted

*The title of Appendix 4, Table 2 now reads:*

**APPENDIX 4 – TABLE 2: INDICATIVE LIST OF EQUIPMENT CLEANSERS  
AND EQUIPMENT DISINFECTANTS THAT MAY COME INTO DIRECT  
CONTACT WITH FOOD**