

MEMBERSHIP STANDARDS



Goal

Island Grown in the San Juans is a branding program that celebrates the quality, bounty, and benefits of food grown, raised, or gathered in San Juan County, Washington. The *Island Grown* program benefits the farms and farmers that grow local products and the businesses that use them by increasing production and consumption of local products. The program also educates consumers in the benefits of a sustainable local food system and encourages them to support farms and businesses that use local products.

Definitions

For the purpose of the *Island Grown in the San Juans* program, “local” is defined as:

- All produce grown in San Juan County;
- Livestock and products derived from animals that have spent at least 50% of their lives in San Juan County;
- Value-added products for which at least 95% of the defining ingredient (the ingredient that establishes the essential character of the product) was grown or produced in San Juan County.

Producer Member Standards and Membership Requirements

Island Grown producer membership is approved annually. Membership renewal is subject to review and re-approval. Third-party inspections or surveys may be conducted to ensure compliance with *Island Grown* standards. *Island Grown in the San Juans* producer members adhere to the above definition of “local” products and pledge to uphold the following standards.

STANDARDS AREAS	STANDARDS
Genetically Modified Organisms	Crops and livestock products displaying the <i>Island Grown in the San Juans</i> logo will be GMO-free in compliance with the San Juan County GMO-Free ordinance (Initiative Measure 2012-4). Livestock and/or meat products sold under the <i>Island Grown in the San Juans</i> label must be produced using non-GMO feed.
Humane Treatment of Animals	Animals must be provided with adequate food, water, and healthy living conditions. Livestock must be handled with care to minimize stress and fear. Producers will work to comply with checklists and standards used by recognized animal welfare organizations (see below).
Use of hormones or antibiotics	The use of hormones and non-therapeutic antibiotics are prohibited. If animals are ill they may be administered therapeutic medicines until they recover. Products branded with the <i>Island Grown in the San Juans</i> logo may not contain any meat or animal product that is from animals currently under treatment or that have not completely satisfied the specified withdrawal period following a treatment regimen. Products from animals that are ill and/or using antibiotics at the time of slaughter shall not display the <i>Island Grown in the San Juans</i> logo.

Use of Pesticides and Herbicides	Organic production methods are encouraged but not required of Island Grown members. Producers may apply only pesticides and herbicides that are allowed under the National Organic Program (http://www.omri.org/omri-lists) and included on the Organic Materials Research Institute (OMRI) list. Use of integrated pest management (IPM) techniques is also encouraged.
Water Resources	Members will protect water resources by using scale-appropriate tillage techniques, maintaining appropriate buffer zones, properly managing animal wastes, and using efficient irrigation practices.
Soil Resources	Members will plant cover crops and use crop rotations, employ BMPs for grazing, and use conservation tillage techniques to protect and enrich their soils.
Wildlife Habitat	Members will protect and enhance natural habitats for wildlife by providing appropriate vegetation, managing mowing and grazing practices, and restoring native habitat as appropriate.
Legal Requirements	Members must comply with all local, state, and federal laws and regulations that may apply to them. This includes the San Juan County GMO-Free Ordinance and the San Juan County Critical Areas Ordinance, as well as all legal requirements promulgated by the Washington State Department of Agriculture, the San Juan County Health and Community Services Department, and the United States Department of Agriculture. Licenses must be displayed as required.
Food Safety	Members are encouraged to develop a Hazard Analysis & Critical Control Points (HACCP) plan and to follow applicable Good Manufacturing Practices (GMPs) and Good Agricultural Practices (GAPs) in order to protect the integrity of the <i>Island Grown in the San Juans</i> brand.
Packaging	Members agree to package and display products in a manner that is clean and attractive.
Insurance	Members agree to hold harmless the <i>Island Grown in the San Juans</i> program from all liability.

Note: *Island Grown in the San Juans* producer members that are certified by one or more of the programs below or by similar programs will be considered to have met *Island Grown in the San Juans* standards in the relevant area. Such members remain responsible for all other relevant *Island Grown in the San Juans* standards.

Acknowledged certification programs include but are not limited to Food Alliance Certified; National Organic Certification; Naturally Raised as specified by the USDA and as verified by independent audit; the Humane Farming Association; the Humane Society; and Certified Naturally Grown.

Business Member Standards and Membership Requirements

Businesses that source local foods in San Juan County are eligible to participate in the *Island Grown in the San Juans* program and to utilize the *Island Grown in the San Juans* brand material for marketing purposes. Eligible businesses include restaurants, grocery stores, caterers, and others that sell or utilize products derived from locally produced plants and animals and locally harvested materials. *Island Grown in the San Juans* business members understand the above definition of "local" products and pledge to uphold the following standards.

Business membership is renewed annually and is subject to review and re-approval. Lapsed members may not display the *Island Grown in the San Juans* logo or otherwise use the brand in their marketing.

Island Grown in the San Juans business members are ranked at one of three Levels of Excellence: Gold, Silver, or Bronze, as determined by the amount of local product purchase by the business annually. Minimum requirements are specified in the standards below.

STANDARDS AREAS	STANDARDS
Pledge to source local foods	<i>Island Grown in the San Juans</i> business members pledge to support San Juan County farms by sourcing locally grown, raised, and/or harvested products and value-added products composed of at least 95% local product(s), with priority given to products of <i>Island Grown in the San Juans</i> members.
Sourcing requirements for restaurant, catering, and other business members	<i>Island Grown in the San Juans</i> restaurant, catering, and other business members, such as B&Bs, resorts, and kayak companies, merit an <i>Island Grown</i> Level of Excellence as determined by the percentage of their total food costs spent on local food products. They qualify for membership at the Gold Level (30% and over), Silver Level (20-30%), or Bronze Level (10-20%).
Sourcing requirements for grocery stores	Grocery businesses qualify for membership in <i>Island Grown</i> either by the percentage of their total costs spent on local food products or by the annual dollar amount spent by that business on local food products, depending on the size of the enterprise, as follows: A grocery business with total sales of under \$1 million qualifies for membership if at least 5% of the dollars spent on costs of goods are for local food products or by purchasing at least \$20,000 of local food products annually. A grocery business with sales of \$1-2 million qualifies for membership by purchasing at least \$30,000 of local food products. A grocery business with sales of \$2 million and over qualifies for membership if it purchases at least \$45,000 of local food products.
Legal Requirements	<i>Island Grown in the San Juans</i> business members must comply with all applicable local, state, and federal laws and regulations.
Food Safety	<i>Island Grown in the San Juans</i> business members are encouraged to develop a Hazard Analysis & Critical Control Points (HACCP) plan as necessary to protect the integrity of the <i>Island Grown in the San Juans</i> brand.
Packaging	<i>Island Grown in the San Juans</i> business members agree to package and display products in a manner that is clean and attractive in order to protect and promote the <i>Island Grown in the San Juans</i> brand.
Insurance	<i>Island Grown in the San Juans</i> business members agree to hold harmless the <i>Island Grown in the San Juans</i> program from all liability.

Supporter Standards

Island Grown in the San Juans supporters pledge to support island farms and value-added producers who use local product, through their purchasing power.

STANDARDS AREAS	STANDARDS
Pledge of Support	<p><i>Island Grown in the San Juans</i> supporters pledge to support San Juan County farms and food establishments that feature locally grown products, as defined above.</p> <p><i>Island Grown</i> supporters display the <i>Island Grown in the San Juans</i> logo with pride!</p>