



UNIVERSITY OF  
FLORIDA

Cooperative Extension Service

Institute of Food and Agricultural Sciences

## PACKINGHOUSE NEWSLETTER

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Packinghouse Newsletter No. 185  
March 19, 1999

Key Index Words: Citrus Canker

### CITRUS CANKER PACKINGHOUSE PROCEDURES

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Recent finds of Citrus Canker [*Xanthomonas campestris* pv. *citri* (Hasse) Dye] will bring some changes to our industry. Some citrus packinghouses may need to install, or reactivate canker fruit treatment, fruit segregation and labeling procedures. The authority for these practices is The Florida Department of Agriculture and Consumer Services, Division of Plant Industry. Their Rules, Chapter 5B-58, Citrus Canker describe the quarantine area plus the procedures for nurseries, growers, harvesters, transporters, packers and marketers.

A part of Rule 5B-58 relating directly to citrus packers is reproduced below. Anyone involved or interested in more information is urged to contact the Department (see Available Publications). Note that the rule is subject to change, especially the part defining quarantine areas.

#### Transportation

(10) Movement of citrus fruit through Quarantine Area. Notwithstanding Subsection (6) of this rule, citrus fruit originating outside the quarantine area may be moved through the quarantine area without a citrus canker certificate provided the following conditions are met:

(a) Citrus fruit must be accompanied by a receipt or bill of lading verifying that the citrus fruit originated outside of the quarantine area;

(b) The citrus fruit must be completely covered or enclosed in containers or in a compartment of a vehicle during movement through the quarantine area, except that covering or enclosure is not required if the citrus fruit is moved through the quarantine areas without stopping except for refueling or for traffic conditions such as traffic lights or stop signs.

### Treatment

(11) (a) Treatment of citrus fruit.

(b) Citrus fruit for which treatment is required by this rule must be treated in accordance with label directions in one of the following ways in the presence of an authorized representative of the department, or at a facility operating under a compliance agreement with the department.

1. Thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite, with a solution maintained at a pH of 6.0 to 7.5, or

*Note that the 200 ppm of chlorine needs to be in the free form. This would be normal in the clean water of non-recovery spray systems, but would require constant monitoring in recycling systems. The service companies are accomplished at maintaining free chlorine and a neutral pH.*

2. Thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86 to 2.0 percent total solution for 45 seconds if the solution has sufficient soap or detergent to cause a visible foaming action, or for 1 minute if the solution does not contain sufficient soap to cause a visible foaming action.

*Note that the SOPP needs a thorough rinse in order to avoid fruit peel injury.*

### Regulated Articles

(12) Treatment of Regulated Articles. Regulated Articles for which treatment is required by this rule must be treated in one of the following ways in the presence of an authorized representative of the department, or at a facility operating under a compliance agreement with the department:

(a) All surfaces must be treated to the point of runoff with 200 parts per million sodium hypochlorite solution. A pH of 6.0 to 7.5 must be maintained in the solution.

(b) All surfaces must be treated to the point of runoff with 2000 parts per million solution of quaternary ammonium chloride (0.2% OAC).

(c) All surfaces must be washed thoroughly to the point of runoff with a hot water and detergent solution under high pressure maintained at a minimum temperature of 160 degrees F (71 degrees C).

(d) All surfaces must be thoroughly cleaned with steam with a minimum temperature of 160 degrees F (71 degrees C) maintained at the point of contact.

*Obtain a copy of the full Rule 5B-58 from the Gainesville address in Available Publications in this newsletter. If you have further questions, contact Leon Hebb, Chief of Pest Eradication and Control, 3027 Lake Alfred Road, Winter Haven, FL 33881 (phones 941-298-7727 and in Immokalee 941-658-3684).*

**NEW PACKINGLINE AT CREC**

Will Wardowski  
Citrus Research & Education Center  
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There are important changes in our Center packinghouse. Thanks to a generous matching fund donation from Elf Ato Chem North America (DECCO), a new packingline manufactured by Central Florida Sales & Service has been installed. This equipment will be integrated with the Colour Vision Systems electronic grader/sizer installed last season. Much of the old equipment was getting worn and was difficult to maintain. A great deal of the local effort was done by Dr. Bill Miller and Dr. Eldon Brown who coordinated the remodeling.

**THIRTY-EIGHTH ANNUAL CITRUS PACKINGHOUSE DAY****THURSDAY, AUGUST 19, 1999****CITRUS RESEARCH AND EDUCATION CENTER****700 EXPERIMENT STATION ROAD****LAKE ALFRED, FL 33850****CITRUS PACKER SHORT COURSE**

Will Wardowski  
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In addition to Citrus Packinghouse Day, Thursday, August 19, a special citrus packer short course is being planned. This one-day event will occur twice:

Tuesday, August 31, 1999 at the Citrus REC, Lake Alfred and

Thursday, September 2, 1999 at the Indian River REC, Fort Pierce.

The theme is Early Season Fruit Quality. The topics under consideration are:  
Preharvest Effects on Postharvest Quality,  
Harvesting Practices and Peel Injuries,  
Decay Control and Equipment, and  
Temperature Management.

More detailed information about the Short Course will be distributed to members of the Florida Citrus Packers and the Gift Fruit Shippers Association.

**AMERICAN COUNCIL ON SCIENCE AND HEALTH**

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The American Council on Science and Health (ACSH) is a New York consumer education consortium concerned with issues related to food, nutrition, chemicals, pharmaceuticals, lifestyle, the environment and health. As an independent, tax-exempt organization, ACSH relies on a 250 member Board of Scientific and Policy Advisors, of which I am a member, to review and contribute balanced articles for publication. These publications are widely used in the popular media.

Priorities magazine is one of the ACSH publications, which has its own web page ([www.prioritiesforhealth.com](http://www.prioritiesforhealth.com)). Of interest to the apple industry, a Priorities article looking back at the Alar apple difficulties is in preparation. We look forward to seeing that issue.

You can read Priorities articles on the web page, or purchase the magazine. ACSH membership is not expensive. Interested parties should contact them directly.

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**AVAILABLE PUBLICATIONS**

Available from Connie Riherd, Div. of Plant Industry, FDACS, PO Box 147100, Gainesville, FL 32614-7100, E-mail [riherdc@doacs.state.fl.us](mailto:riherdc@doacs.state.fl.us)

Bacterial Citrus Canker, by T. S. Schubert and J. W. Miller. 1998. Plant Pathology Circular No. 377, FDACS. (Includes 10 color photos).

Rules, Chapter 5B-58, Citrus Canker.