Florida

Fresh Citrus Fruit Shipment Procedures

Effective August 2018

Version 5.3

Prepared by:

USDA, APHIS, PPQ

Florida Citrus Health Response Program
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Florida Fresh Citrus Fruit Shipment Procedures
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I. INTERSTATE SHIPMENTS

The interstate movement of fresh citrus fruit from Florida to domestic markets is currently governed by:


2. Federal Domestic Quarantine Order *Phyllosticta citricarpa*, Causal Agent of Citrus Black Spot (CBS), DA-2012-09; and


These regulations establish a Citrus Canker and a SOS quarantine throughout the State of Florida, a CBS quarantined area in parts of Florida, and outline requirements for fruit shipped from these areas to other US states and territories.

Compliance Agreement

Florida citrus fruit may only be shipped interstate from Packinghouses or Distributors that operate under a signed APHIS Compliance Agreement (CA) issued by your local USDA CHRP office. Compliance Agreements are generally reissued on a yearly basis and will reflect any changes in regulations adopted since the last Agreement was signed. Packinghouses must follow the stipulations in the Packer/Repacker CA, which includes treatment options to disinfect and wax fruit and pack without stems and leaves attached. Fruit must be shipped with a Federal Certificate or Limited Permit on cartons and manifests. Likewise, Distributors must follow the stipulations in the Distributor/Repacker CA, and must verify that the fruit is eligible for interstate shipment prior to shipping. They can only ship fruit that was received under a Federal Certificate or Limited Permit, and it must also be shipped with a Federal Certificate or Limited Permit on cartons and manifests.

Citrus Canker Quarantine

The entire State of Florida is quarantined for Citrus Canker. Citrus fruit from Florida is permitted to be shipped to all US states and territories, including AZ, CA, HI, LA, TX, American Samoa, Guam, Northern Mariana Islands, Puerto Rico and Virgin Islands of the United States provided the fruit:

1. Is packed in a commercial packinghouse whose owner or operator has entered into a compliance agreement with APHIS.
2. Is treated according to the PPQ Treatment Manual.
3. Is free of leaves, twigs and other plant parts, except stems that are less than 1 inch long and are attached to the fruit.
4. Is accompanied by a Federal Certificate on both the shipping documents and boxes or containers.
5. Meets all other applicable Federal and State Domestic Quarantines.

No packinghouse inspection of fruit by APHIS is required for Citrus Canker; however, APHIS inspectors may conduct random inspections to verify compliance to regulations. The requirement that fruit be inspected at the packinghouse remains in effect for fruit destined to some foreign markets. Export shipments, including those to the EU, are addressed in Part IV of this document.

**Sweet Orange Scab Quarantine**

The entire State of Florida is quarantined for SOS. Citrus fruit from Florida is permitted to be shipped to all US states and territories provided it has met all the conditions set forth under the Citrus Canker Quarantine, in addition to:

1. The fruit must be washed, brushed, and surface disinfested according to the protocol set forth in the APHIS-Approved Packing House Procedures for *Elsinoë australis*, causal agent of Sweet Orange Scab.
2. The fruit must be treated with label rates of one of the following fungicides: imazalil, thiabendazole or a combination of fludioxonil plus azoxystrobin.
3. The fruit must be waxed.
4. The shipment is accompanied by a Federal Certificate applied to both shipping documents and outside of all containers.
5. The fruit meets all other applicable Federal and State Domestic Quarantines.
6. Is practically free of leaves, twigs and other plant parts, except stems that are less than 1 inch long and are attached to the fruit.

Citrus fruit that cannot meet the fungicide or waxing conditions listed above may either be inspected, found free of SOS symptoms and issued a Federal Certificate; or if found with symptoms, shipped to non-citrus producing states under a Limited Permit issued by APHIS. If a Limited Permit is used, the following restrictions must be observed:

1. The fruit may not be moved to any of the following commercial citrus producing states and territories: California, Hawaii, Puerto Rico, Guam, U.S. Virgin Islands, American Samoa and the Northern Mariana Islands.
2. Shipping documents and containers in which fruit is packed must be marked with the following statement: “USDA-APHIS-PPQ LIMITED PERMIT: Not for distribution in: CA, HI, American Samoa, Guam, Northern Mariana Islands, Puerto Rico, and U.S. Virgin Islands.”
3. The Limited Permit must be affixed or attached during the interstate movement to both the outside of the container in which the fruit is packed, and the accompanying documentation.
4. Fruit may be packed in mesh bags that do not have a Limited Permit on the header, but a Limited Permit must be present on the bag master in which the bags are packed.
5. Your local USDA office may issue Limited Permit stamps to commercial packinghouses under compliance on an as-needed basis, and may also grant authority to print & use
adhesive Limited Permit labels. The Limited Permit stamps are accountable items. Custody and ownership of the stamps will remain with USDA, but may be temporarily transferred to packinghouses on a case-by-case basis. Preprinted boxes, labels or bag headers may be authorized only through application and approval by APHIS. Fruit must also meet all other applicable Federal and State Domestic Quarantines. Non-issued/authorized Limited Permit stamps, labels etc. are prohibited.

If a portion of an inspection unit (e.g. a Lot) has left the packinghouse and the Lot is later determined to be certificate ineligible for interstate movement due to noncompliance with the SOS final order, it must be recalled to the packinghouse and reassessed for a limited permit, destruction, or alternative distribution eligibility.

Unlike Citrus Canker, no quick diagnostic tools are available for confirmation of suspect SOS lesions. Suspects must be forwarded to the Division of Plant Industry in Gainesville for laboratory analysis, and results will typically take 24-96 hours or longer for suspects collected on a Friday or over a weekend.

**Citrus Black Spot Quarantine**

The Federal Domestic Quarantine Order for CBS establishes a CBS quarantined area in parts of Florida. Citrus fruit from a CBS quarantined area may be moved interstate under a Federal Certificate, provided the following requirements are met:

1. The fruit must originate in a grove operating under a compliance agreement.
2. The fruit must be packed in a commercial packinghouse whose owner or operator has entered into a compliance agreement with APHIS.
3. The fruit must be practically free of leaves and other regulated plant material, except that stems less than 1-inch may be attached to fruit, but cannot have attached leaves.
4. The fruit must be washed, brushed, and surface disinfected (Pages 4-5).
5. The fruit must be treated with label rates of imazalil and/or thiabendazole (fungicide) at the time of packing.
6. The fruit must be waxed.
7. The fruit meets all other applicable Federal and State Domestic Quarantines.

*Note: CBS Federal Domestic Quarantine information can be found at:*

*CBS Quarantine Maps are available at:*
Federal Certificate & Limited Permit (inside the CBS quarantine)

Citrus fruit must be shipped with a Federal Certificate present on both the shipping documentation and the containers in which the fruit is packed. The certificate “shield” may be omitted on containers; however, the certificate language must be clear and legible.

Authorization for printing of Federal Certificate stamps will not be granted. USDA will print a Federal Certificate stamp for each packinghouse. Custody and ownership of the stamps will remain with USDA, but may be temporarily transferred to packinghouses on a case-by-case basis. Preprinted boxes, labels or bag headers may be authorized only through application and approval by APHIS.

Any fruit that cannot meet the conditions in lines 5 and 6 of the CBS Interstate movement requirements above (fungicide application and waxing) may be shipped to non-citrus producing states under a Limited Permit issued by APHIS. If a Limited Permit is used, the following restrictions must be observed:

1. The fruit may not be moved to:
   a. Markets within Florida
   b. Any of the following commercial citrus producing states and territories: Arizona, California, Hawaii, Louisiana, Texas, Puerto Rico, Guam, U.S. Virgin Islands, American Samoa and the Northern Mariana Islands.

2. Shipping documents and containers in which fruit is packed must be marked with the following statement: “USDA-APHIS-PPQ LIMITED PERMIT: "Not for distribution in: AZ, CA, FL, LA, HI, TX, American Samoa, Guam, Northern Mariana Islands, Puerto Rico, and U.S. Virgin Islands."

3. The Limited Permit must be affixed or attached during the interstate movement to both of the following:
   a. The outside of the container in which the fruit is packed, and
   b. The accompanying documentation

4. Fruit may be packed in mesh bags that do not have a Limited Permit on the header, but a Limited Permit must be present on the Bag master in which the bags are packed.

5. Authorization for printing of Limited Permit stamps will not be granted but APHIS may grant authority to print adhesive Limited Permit labels. USDA may issue Limited Permit stamps for packinghouse on an as-needed basis. Custody and ownership of the stamps will remain with USDA, but may be temporarily transferred to packinghouses on a case-by-case basis. Preprinted boxes, labels or bag headers may be authorized only through application and approval by APHIS.

APHIS APPROVED PACKINGHOUSE TREATMENTS

Fruit shipped interstate under Federal Certificate or exported to the European Union under one of the applicable Federal quarantines must be treated with a USDA Approved Disinfectant. The regulated fruit must be treated in accordance with the PPQ Treatment Manual which provides the following treatment options:
1. **Sodium Hypochlorite**: The regulated fruit must be thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite, with the solution maintained at a pH of 6.0 to 7.5, or

2. **Sodium O-Phenyl Phenate (SOPP)**: The regulated fruit must be thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86 to 2.0 percent of the 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, or

3. **Peroxyacetic Acid (PAA)**. The fruit must be thoroughly wetted for at least 1 minute with a solution containing 85 parts per million peroxyacetic acid.

The following additional treatments are required for fruit grown under the SOS (Entire State of Florida) and CBS Quarantine (in certain areas of Florida):

1. Washed;
2. Brushed;
3. Surface disinfected with at least one of the three treatments outlined above,
4. Treated at the time of packing, in accordance with label directions, with at least one of the following treatments:
   a) Imazalil
   b) Thiabendazole
   c) Combination of fludioxonil plus azoxystrobin (meets the requirements for the SOS quarantine only); and
5. Waxed.

APHIS inspectors will regularly monitor disinfectant solutions and procedures to ensure the above concentrations and treatment times are met. Any Lot being run when a disinfection solution or procedure is found to be non-compliant will be required to be retreated.

It is recommended that Lots be physically separated during the treatment and packing process. Lots that are not separated will all be subject to any regulatory action that may be required.

If a portion of a Lot has left the packinghouse and the Lot is later determined to be ineligible for interstate movement due to a non-compliant treatment, it must be recalled to the packinghouse and reassessed for a limited permit, destruction, or alternative distribution eligibility.

**Federal Certificate and Limited Permits**

Fruit shipped for the interstate market must be accompanied by either a Federal Certificate or Limited Permit. For fruit shipped to non-citrus producing states, the Certificate or Limited Permit may be in the form of an approved label on the shipping containers, an APHIS-issued stamp on the paperwork accompanying the shipment, or a PPQ Form 540 (Certificate) or 530 (Limited Permit).
For fruit shipped to citrus-producing states, the Certificate must be an APHIS-issued stamp on the accompanying paperwork. PPQ Form 540 cannot accompany shipments to citrus-producing states.

Due to the statewide SOS quarantine, the Federal Certificate or Limited Permit must be affixed to both the accompanying documentation and the outside of the container in which the fruit is packed.

Packinghouse Oversight

In accordance with the Citrus Canker Final Fruit Rule 7CFR 301.75, CBS Federal Domestic Quarantine Order DA-2012-09, and SOS Federal Domestic Quarantine Order DA-2016-55, APHIS will conduct compliance agreement inspections in all packinghouses to ensure:

1. The owner or operator of the commercial packinghouse has entered into Compliance Agreement with APHIS;

2. The regulated fruit is treated with an APHIS-approved disinfectant at the proper concentration and duration;

3. The packed fruit is practically free of leaves, twigs and other plant parts except for stems that are less than 1 inch long and are attached to the fruit; and

4. All Federal Certificate and Limited Permits are clearly legible on all containers used for shipping fruit.

These compliance agreement inspections may include inspecting fruit in packed boxes upon APHIS request. If needed, it will be the responsibility of the packinghouse to provide manpower to carry packed boxes to and from the inspection table, and to repack fruit after inspection.

If leaves, twigs and other plant parts except for stems that are less than 1 inch long and are attached to the fruit are found during a spot check, that Lot may be required to be re-graded to remove the plant parts.

Packing Containers

APHIS does not regulate the containers in which fruit is packed, but all applicable Department of Citrus regulations must still be met.

Important Note: Packers who use existing inventories of containers with outdated language to ship fruit from a citrus canker quarantine area do so at their own risk. USDA accepts no responsibility or liability for shipments mishandled or misdirected due to the presence of an inappropriate Limited Permit or outdated Limited Distribution Statement.

To prevent the accidental shipping of ineligible fruit under a Federal Certificate or a Limited Permit, the Certificate or Limited Permit language may not be pre-printed on Fruit & Vegetable manifests. Shipping ineligible fruit under a Federal Certificate or a Limited Permit, even if by accident, would be a violation of Federal regulations. Such a violation could result in the loss of use of a Certificate or Limited Permit stamp by the packinghouse, the issuance of a civil penalty, or both.
II. INTRASTATE SHIPMENTS

The USDA and the Florida Department of Agriculture and Consumer Services have adopted a parallel CBS quarantine that prohibits the intrastate movement of citrus fruit from a CBS quarantine area except to processors for juicing, or to packinghouses for fresh fruit packing. Fruit from a CBS quarantined area is prohibited for movement within the State of Florida unless it is tarped for shipment to a processor or packinghouse under an APHIS compliance agreement.

Packed fruit from a CBS quarantine area may not move intrastate unless it has met conditions to be eligible for movement under an APHIS Federal Certificate. This prohibition also applies to cull and elimination fruit. Fruit from outside the USDA recognized CBS quarantine can move intrastate without restriction.

III. HOMEOWNER FRUIT

Dooryard fruit grown by homeowners in a Citrus Canker, SOS, and/or CBS quarantine can be shipped interstate if the fruit is packed in a facility operating under an APHIS compliance agreement and meets the same requirements as commercially produced fruit (commercial packing, disinfection, etc.)

IV. INTERNATIONAL SHIPMENTS

Important Note: 7 CFR 301.75 (Oct 22, 2009), CBS Federal Order DA-2012-09, and SOS Federal Order DA-2016-55 apply to interstate movement of citrus only. Fruit destined for EU markets will be handled as noted below. Shipments moving to any foreign market that requires a Federal Phytosanitary Certificate AND considers Citrus Canker, SOS, and/or CBS to be an “actionable” disease must still be inspected by APHIS. Packers must give their local APHIS office advance notice when fruit is being run that will require a Federal Phytosanitary Certificate, especially if an inspection is needed outside of normal business hours of Monday through Friday, 7:00AM to 3:30PM. See “Overtime Requests” for information on requesting export inspections on overtime.

A Limited Permit for Export Only stamp is required only for fruit not eligible for domestic distribution that is being shipped under APHIS seal overland for export from ports outside of Florida, including fruit destined to Canada. A Limited Permit for Export Only is not required if fruit is destined for an export market and is being shipped direct from Florida unless that fruit originates in a CBS quarantined area. Fruit from a CBS quarantined area that is ineligible for a Federal Certificate may be moved intrastate for export from a port within Florida; however, it must travel under seal and under a Limited Permit for Export Only stamp.

To receive a Phytosanitary Certificate, all fruit exported from Florida must be inspected. Export inspections may be conducted by APHIS, FDACS Fruit & Vegetable inspectors, or their delegates:

1. If the destination country considers Citrus Canker, SOS or CBS to be of quarantine significance or “actionable,” the fruit must be apparently free of these diseases.
2. If the destination country does not consider Citrus Canker, SOS or CBS to be of quarantine significance or “actionable,” the fruit is not required to be free of these diseases.

See “Citrus Export Requirements” on Page 17 for information on those countries that consider Citrus Canker, SOS, and CBS “actionable.”

Inspection of Export Fruit

Fruit destined to countries that require a Phytosanitary Certificate and consider Citrus Canker, Sweet Orange Scab, and/or Citrus Black Spot to be of quarantine significance or “actionable” will be inspected by APHIS at the following rates. (Note: These rates are the minimum inspection level for commodities that are not considered high risk. Whenever USDA concludes that conditions have changed enough to cause commodities to become high risk, they may be subject to higher inspection levels (e.g., 5%).)

1. All fruit harvested from within the EU recognized CBS county quarantines, which requires production unit freedom, must be inspected by:
   a. Matrix; or
   b. 600 pieces; or
   c. 2%

2. All fruit harvested from outside the EU recognized CBS county quarantines must be inspected by:
   a. Matrix (EU Lots only); or
   b. 600 pieces (EU Lots only); or
   c. 2% (for Mixed Market Lots, European containers only) or Palletized Inspectional Units destined to Europe.

3. Fruit destined to other foreign markets may be inspected at a rate of 2% per shipment or other APHIS approved protocol.

Delays or interruptions of scheduled inspections

USDA CHRP personnel will be present on the date and time of the appropriately scheduled request with the understanding that the EU inspection will begin soon after the scheduled appointment time. During normal business hours, the local CHRP manager reserves the right to reassign employees to other CHRP duties when the scheduled inspection has been delayed, or prolonged due to down time, for more than one hour. The local CHRP manager must be contacted to reschedule the inspection; however, due to staffing limitations there is no guarantee that a USDA CHRP inspector will be available for same day re-assignment.
Disease Finds in Packinghouse during Export Inspections

Citrus Canker

If a Citrus Canker suspect is found during an export inspection, these procedures will be followed:

1. The PPQ technician will notify the packinghouse management and the PPQ supervisor or PHSS that a suspect sample has been identified. Either the Supervisor or PHSS will travel to the facility to meet with packinghouse management. All fruit from the affected Lot will be held until diagnostics are completed.
2. The PPQ technician will provide photographic evidence of the suspect lesion(s) and submit images via email to the APHIS-PPQ pathologist on-call for an initial evaluation.
3. PPQ will advise the packinghouse management of the initial evaluation of the photographic evidence. Based on a visual diagnosis by an APHIS-PPQ pathologist, a packinghouse representative will be given the following options:
   a. The representative will accept the visual lesion symptoms as presented on the suspect fruit as citrus canker; or
   b. Request the use and accept the results of an ImmunoStrip test performed by a PPQ representative trained in the use of ImmunoStrip diagnostics; or
   c. Request that an APHIS-PPQ pathologist visit the facility for further examination of the specimen and accept the pathologists’ evaluation; or
   d. Request that the sample be forwarded by PPQ to the FDACS Advanced Diagnostic Laboratory in Gainesville for diagnostics. All associated fruit shipment(s) will be held until a diagnosis is confirmed.

4. An accepted presumptive positive or laboratory positive determination of Citrus Canker will result in all fruit from the affected Lot no longer being eligible for the EU.

USDA will attempt to provide pathology determination within three (3) hours for suspect Citrus Canker lesions found by an APHIS inspector at any packing facility that provides the inspector access to a computer with Windows XP software (or equivalent), and a high-speed internet connection. USDA-APHIS will provide pathology determinations within 24 hours if an onsite visit is required.

Options for Export Fruit Found Infected with Canker

Fruit found infected with Citrus Canker during a packinghouse inspection may be:
1. Shipped to any US state or territory, provided it has been properly treated, is free of leaves, twigs and other plant parts, and is accompanied by a Federal Certificate.
2. Diverted to juice.
3. Exported to any country that does not consider Citrus Canker to be an actionable pest.
4. Reconditioned and re-inspected one time for export to the EU provided no Citrus Canker is found during the re-inspection. If Citrus Canker is found during re-inspection after reconditioning, it is no longer eligible for export to the EU.
Citrus Black Spot

If a CBS suspect is found during an export inspection, these procedures will be followed:

1. The PPQ technician will notify the packinghouse management and the PPQ supervisor or PHSS that a suspect sample has been identified. Either the Supervisor or PHSS will travel to the facility to meet with packinghouse management. All fruit from the affected Lot will be held until diagnostics are completed.

2. The PPQ technician will provide photographic evidence of the suspect lesion(s) and submit images via email to the APHIS-PPQ pathologist on-call for an initial evaluation.

3. PPQ will advise the packinghouse management of the initial evaluation of the photographic evidence. Based on a visual diagnosis by an APHIS-PPQ pathologist, a packinghouse representative will be given the following options:
   a. The representative will accept the visual lesion symptoms as presented on the suspect fruit as CBS; or
   b. Request that an APHIS-PPQ pathologist visit the facility for visual confirmation and diagnostic test, on or off site; or
   c. Request that the sample be forwarded by PPQ to the FDACS Advanced Diagnostic Laboratory in Gainesville for diagnostics. All associated fruit shipment(s) will be held until a diagnosis is confirmed.

4. A positive diagnosis of CBS will result in all fruit from the affected Lot no longer being eligible for the EU.

Sweet Orange Scab

If a SOS suspect is found during an export inspection, these procedures will be followed:

1. The PPQ technician will notify the packinghouse management and the PPQ supervisor or PHSS that a suspect sample has been identified. Either the Supervisor or PHSS will travel to the facility to meet with packinghouse management. All fruit from the affected Lot will be held until diagnostics are completed.

2. The PPQ technician will provide photographic evidence of the suspect lesion(s) and submit images via email to the APHIS-PPQ pathologist on-call for an initial evaluation.

3. PPQ will advise the packinghouse management of the initial evaluation of the photographic evidence. Based on a visual diagnosis by an APHIS-PPQ pathologist, the sample may be forwarded by PPQ to the FDACS Advanced Diagnostic Laboratory in Gainesville for diagnostics. All associated fruit shipment(s) will be held until a diagnosis is confirmed.

4. Results will typically take 24-96 hours or longer for suspects collected on a Friday or over a weekend.

5. A positive diagnosis of SOS will result in all fruit from the affected Lot no longer being eligible for the EU.
Options for Export Fruit Found Infected with Sweet Orange Scab or Citrus Black Spot

Fruit found infected with SOS or CBS during a packinghouse inspection may be:

1. Diverted to juice.
2. Destroyed under APHIS approved methods.
3. Exported to any country that does not consider SOS and/or CBS to be an actionable pest.
4. Shipped interstate, under a Limited Permit, to non-citrus producing states.
5. Shipped interstate, under a certificate, if all applicable requirements are met.

Transit for Export, Land-bridging and APHIS Seals

If fruit destined for export is not eligible for interstate movement with a Federal Certificate under 7 CFR 301.75-7, Subpart: Citrus Canker, CBS Federal Order DA-2012-09, and SOS Federal Order DA-2016-55, the fruit must be shipped in a container sealed by APHIS if transiting other states to the port of export. No trans-loading will be permitted at ports of export located in citrus producing states.

Fruit destined for export from a CBS quarantined area not eligible for distribution within the United States under the CBS Domestic Federal Quarantine Order, must be shipped in a container sealed by APHIS if moved intrastate or interstate for export from any port. No trans-loading will be permitted at ports of export located in citrus producing states.

Because USDA has to be physically present to seal the trailers, USDA will apply a “Limited Permit for Export Only” stamp to the paperwork at the same time. Sealing of trailers should be scheduled to occur while the USDA inspector is on-site conducting regulatory oversight or inspecting fruit for export. Inspectors will not be available for the sole purpose of sealing of trailers for export outside of normal business hours (M-F, 7:00-3:30).

While in the US, APHIS seals may be broken ONLY by an APHIS inspector, including breaking of seals to add to a partial shipment.

Fruit that is eligible for a Federal Certificate may be land-bridged to US ports in any state and trans-loaded at the port of export. Similarly, fruit that is eligible for a Federal Certificate may be transported overland to any state and held in cold storage for export at a later date.

V. COUNTRY SPECIFIC INFORMATION

Canada

Canada considers citrus fruit an “unrestricted product” and does not consider Citrus Canker, SOS, or CBS to be of regulatory significance, therefore:
1. No Federal Phytosanitary Certificate is required.
2. No Federal Phytosanitary inspection is required, but fruit that does not meet the requirements for a Federal Certificate or a Limited Permit (that allows distribution in parts of the US) must travel under APHIS seal and be accompanied by a Limited Permit for Export.

Note: *Florida-origin citrus that is exported to Canada will not be allowed back into the US under any circumstances, including as “Returned US Goods.”*

**European Union**

**Citrus Canker**

The EU will accept citrus fruit from within the Citrus Canker quarantine **outside** of the CBS quarantine with a Phytosanitary Certificate under the following stipulations:

1. The site of production and the immediate vicinity are subject to appropriate treatments and cultural practices against Citrus Canker (see FDACS Grower Compliance Agreement).
2. Fruit must be treated in accordance with APHIS Approved Packinghouse Treatments (Pages 5-6).
3. Official USDA inspections are conducted at a packinghouse prior to export, showing that the fruits are apparently free from symptoms of Citrus Canker.
4. All fruit must be traceable back to the grove block or sub-block of origin. **Trip tickets** will be collected at the packinghouse and verified for accuracy, and must include the following:
   a. State - issued Grower/Caretaker Compliance Agreement number
   b. “CC” written on the trip ticket to indicate that the grower is following appropriate treatments and cultural practices recommended by UF-IFAS for Citrus Canker control. (see their website at: [http://www.crec.ifas.ufl.edu/extension/pest/](http://www.crec.ifas.ufl.edu/extension/pest/) for more information on this.)

**Citrus Black Spot**

The EU only recognizes county-wide quarantines. The EU will only accept citrus fruit with a Phytosanitary Certificate from a CBS quarantine area under the following conditions:

1. The fruit originates in a site of production subjected to appropriate treatments and cultural measures against CBS (see FDACS Grower Compliance Agreement).

2. The fruit originates from grove blocks or sub-blocks (no buffers) that have been **inspected** and found free of CBS and a fresh fruit Harvesting Permit* has been issued.

*The Harvesting Permit is valid only if harvesting begins within 120 days of survey. The Harvesting Permit will remain valid for the remainder of the harvesting season unless CBS infected fruit is found associated with the permit. If harvesting does not begin within 120 days, the grove blocks or sub-blocks will require another survey before harvesting can begin.*
3. **Trip tickets** will be collected at the packinghouse and verified for accuracy, and must include the following:

   
   b. “CC” and “Tarp Q” written in the lower portion of the trip ticket to indicate that the grower is following appropriate treatments and cultural practices recommended by UF-IFAS for Citrus Canker and Citrus Black Spot control.

   (see their website at: http://www.crec.ifas.ufl.edu/extension/pest/ for more information on this.)

4. USDA inspections are conducted at the packinghouse prior to export, showing that the fruits are apparently free from symptoms of Citrus Black Spot.

5. Fruit must be treated in accordance with the APHIS Approved Packinghouse Treatments (See pages 5-6 of this document).

**Phytosanitary Certificate**

To obtain a Phytosanitary Certificate for shipment to the EU, the following statement is required on manifests for fruit to be certified for the EU:

**FRUIT ORIGIN STATEMENT** (choose one)

*If from a Non-Citrus Black Spot (CBS) County(s), then,*

“The fruit has been treated with SOPP, chlorine, or peroxyacetic acid, meets European Union import requirements, and is eligible for phytosanitary certification.” (use exact wording)

*If from a Citrus Black Spot (CBS) County, then,*

“The fruit has been treated with SOPP, chlorine, or peroxyacetic acid. **AND**, The fruit is from groves in which required grove inspections have been conducted and found free of citrus black spot. It meets European Union requirements, and is eligible for phytosanitary certification.” (use exact wording)

**SPECIFIC TREATMENT STATEMENT** (choose one)

*If the treatment was Chlorine, then,*

“The fruit was thoroughly wet for at least 2 minutes with a solution containing 200 ppm sodium hypochlorite maintained at a pH of 7.0.”

*If the treatment was Peroxyacetic Acid (PAA), then*

“The fruit was thoroughly wet for at least 1 minute with a solution containing 85 ppm peroxyacetic acid.”
If the treatment was SOPP, then,

“The fruit was thoroughly wet with a solution containing SOPP at a concentration of 2.0 percent for 45 seconds (foaming SOPP).”

OR

“The fruit was thoroughly wet with a solution containing SOPP at a concentration of 2.0 percent for 1 minute (non-foaming SOPP).”

**NOTE:** If there was more than one treatment, a packinghouse may have reason to include both, but only one is required to be listed for Federal phytosanitary purposes, and should be the one that APHIS is testing during their compliance inspections.

Packinghouse Lot numbers are required on each box and associated manifest in order to trace the origin of the fruit, and ensure that segregation between Lots is maintained within the packinghouse. All fruit must be traceable back to the grove block and sub-block of origin. Multi-Block numbers, TRS, and/or the canker website URL are no longer required on the Fruit & Vegetable manifest. Including them could cause confusion, and it is therefore recommended that these items be omitted from the manifests.

**The county and State of origin should be indicated in the Place of Origin block on the F&V Manifest.**

Manifests accompanying shipments of fruit to the EU that are transiting other states should be stamped with a Federal Certificate. No APHIS seal is required on the trailer; however the trailer will be sealed by Fruit & Vegetable Inspection.

**Japan**

Fruit from a Citrus Canker, SOS, or CBS quarantine that is destined to Japan is no longer required to be inspected by APHIS in the packinghouse. However if any of these diseases are detected by the importing country, the shipment may be rejected.

**Other Foreign Countries**

The international movement of fresh citrus from Florida to foreign markets is governed solely by the importing country’s requirements. These vary depending on the country. The chart at the end of these Guidelines summarizes the requirements for many of Florida’s export markets.

Harvesting Permits are not required for Japan or markets that accept fruit from areas where Citrus Canker is endemic. It should be noted that while Citrus Canker is endemic in some countries accepting fruit from Florida, individual shipments of fruit may be rejected by some countries if found to be infected with Citrus Canker. China is a significant Florida trading partner that has Citrus Canker but will take action if Citrus Canker is found in a shipment.
Although some countries do not specifically consider Citrus Canker to be “actionable” or a disease of regulatory significance, they may still take action if Citrus Canker-infected fruit is found in a shipment. It is of utmost importance that only asymptomatic fruit be shipped, regardless of the destination market.

**Business Hours & Overtime Requests**

Notification is required for APHIS inspection of fruit. Inspections should be scheduled during normal business hours (M-F, 7:00-3:30).

For the **2018/2019** shipping season, fruit destined for export will be inspected by APHIS only if the importing country requires a Federal Phytosanitary Inspection and considers Citrus Canker, SOS, and/or CBS to be an “actionable” disease. Overtime expenses will be charged to each packinghouse that requires a phytosanitary export inspection outside of normal business hours (M-F, 7:00 AM - 3:30 PM) or on Federal Holidays. All inspections require advance notice with the local CHRP manager no later than 2:30 p.m. on the previous normal business day. Inspection requests for weekends and Federal holidays must be made no later than 2:30 p.m. the previous normal business day. For example, an inspection scheduled for a Monday holiday must be requested the previous Friday by 2:30 p.m.

**Note:** The information contained in this document refers to Citrus Canker, Sweet Orange Scab, and Citrus Black Spot restrictions only and does not apply to import permits which may be required by some countries, or to current Caribbean Fruit Fly Protocol requirements in place for China, Japan, Korea or the Philippines. Additionally, this information is subject to change based on the importing countries’ regulations and should always be verified by reviewing PExD, available at: (https://pcit.aphis.usda.gov/pcit/faces/signIn.jsf) and confirmed by an APHIS export certification official prior to shipment.
Citrus Export Requirements (as of August 1, 2018):

<table>
<thead>
<tr>
<th>Country</th>
<th>Phyto Require</th>
<th>Canker Actionable</th>
<th>CBS Actionable</th>
<th>SOS Actionable</th>
<th>Special Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Argentina</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Aruba</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Australia</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
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</tr>
<tr>
<td>Barbados</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Belize</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Bermuda</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Brazil</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>Canada</td>
<td>No</td>
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<td>No</td>
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<tr>
<td>Chile</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>China</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required (certain FL counties)</td>
</tr>
<tr>
<td>Colombia</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Costa Rica</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Dominican Rep</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Egypt</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>El Salvador</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>European Union*</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>*Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom. An AD appropriate to origin of fruit must be present on phytosanitary certificate. (Although not EU-member countries, Albania, Montenegro and Switzerland also follow EU requirements.</td>
</tr>
<tr>
<td>Guatemala</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Hong Kong</td>
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<td>No</td>
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<tr>
<td>India</td>
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<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Israel</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import Permit Required</td>
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<tr>
<td>Jamaica</td>
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<td>Yes</td>
<td>No</td>
<td>Import Permit Required</td>
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<tr>
<td>Japan</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Korea, Rep of</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
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<tr>
<td>Mexico</td>
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<td>Yes</td>
<td>No</td>
<td>Import Permit Required</td>
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<tr>
<td>New Zealand</td>
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<tr>
<td>Nicaragua</td>
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<td>Norway</td>
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<td>Pakistan</td>
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<td>Import Permit Required</td>
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<tr>
<td>Peru</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import Permit Required</td>
</tr>
<tr>
<td>Russia</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Russia has banned the importation of certain agricultural and food products from the U.S. and other countries. Certification of most fruits, incl. fresh citrus, is prohibited through 12-31-18.</td>
</tr>
<tr>
<td>Saudi Arabia</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
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<td>Singapore</td>
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<tr>
<td>South Africa</td>
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<td>Switzerland</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Import requirements same as EU</td>
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<td>Taiwan</td>
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<td>Turkey</td>
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<td>UAE</td>
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</tbody>
</table>

Note: Export requirements to foreign countries are subject to change. Please review PExD before issuing a Phytosanitary Certificate.