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Overview of Citrus Fruit Export Requirements

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USDA, APHIS, PPQ

2020 Virtual Citrus Packinghouse Day Meeting
August 20th, 2020



1

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General Reminders:

1. Packinghouses MUST operate under a signed APHIS Compliance Agreement (CA)
2. Statewide Q for CC and SOS; partial Q for CBS
3. Pre-harvest inspection is necessary only for EU bound citrus originating in the CBS quarantine
4. DPI issued Harvest Permit - valid for 120 days
5. Proof of Best Management Practices & Sprays (DPI Monitored)
6. Trip Tickets with Grower/Caretaker CA number & CC ("CC /TARP-Q" from CBS Q)
7. Chemical decontamination treatment/testing
8. USDA Fruit Inspection (matrix, 2% or 600 pieces inspection)
9. Manifest with declaration and USDA certificate/LP
10. Trace-back ability (to grove block through Lot # on box and manifest)

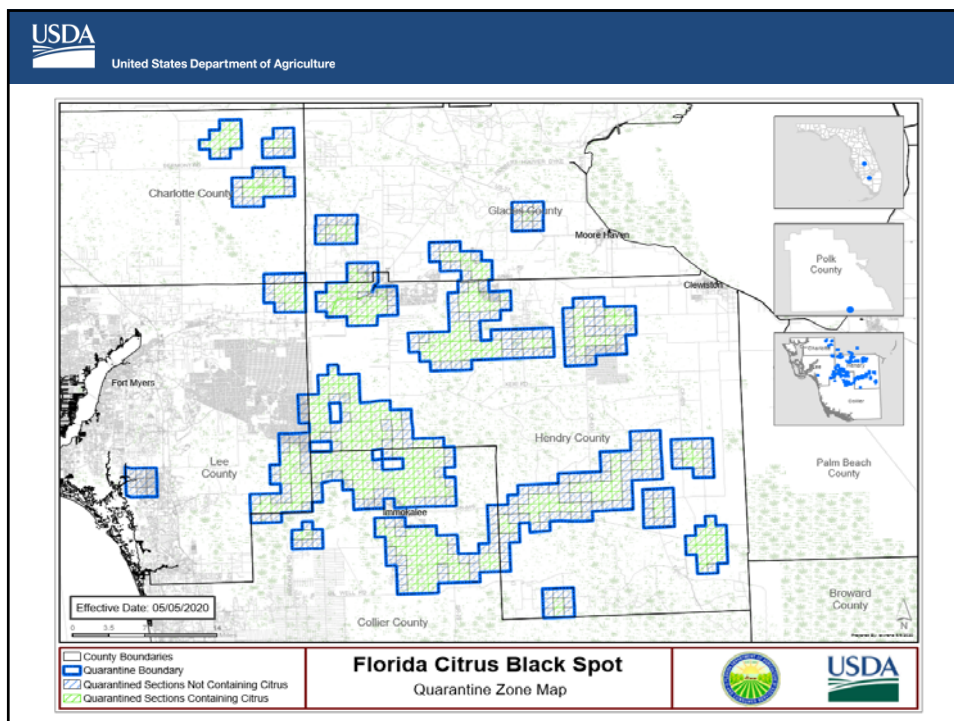
2

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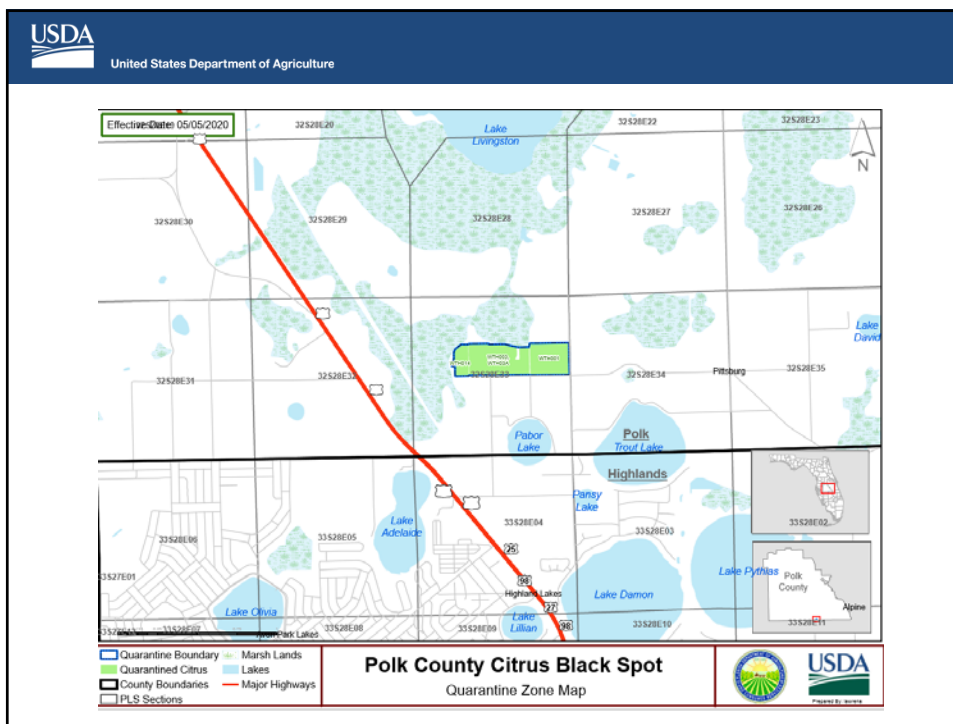
Florida Citrus Fruit to the EU

1. EU recognize CC quarantine to include the entire state
2. EU recognized CBS quarantine to include:
 - a) Charlotte
 - b) Collier
 - c) Glades
 - d) Hendry
 - e) Lee
 - f) Polk
3. Need proof of BMPs for canker (and CBS if in Q)

3




4



5

6



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INDIAN RIVER EXCHANGE PACKERS
7555 S.W. 9TH STREET
VERO BEACH, FL 32968 PH. 689-2255

DATE: 11-29 19 AM 9 PM

RECEIVED FROM: TREP

ADDRESS: CA 67004870

GROWER/DEALER ID: 5L465

GROVE NAME: VPT 5 BIK 6

GROVE LOCATION: 5L COUNTY SEC 22 TWP 36 RNG 27

HARVESTING COMPANY: CIRCLE H

DESTINATION: TREP

WALKED BY: PANTUSA

TRUCK TAG NO: 114 TRUCK TAG NO: V22202

TRAILER TAG NO: P713 TRAILER TAG NO: 313 3CF

BOXES	FRESH	VARIETY
540	GRAPEFRUIT	FL

TICKET NUMBER: 79411

INDIAN RIVER EXCHANGE PACKERS
7555 S.W. 9TH STREET
VERO BEACH, FL 32968 PH. 689-2255

DATE: 11-29 19 AM 9 PM

RECEIVED FROM: TREP

ADDRESS: CA 67004870

GROWER/DEALER ID: 5L465

GROVE NAME: VPT 5 BIK 6

GROVE LOCATION: 5L COUNTY SEC 22 TWP 36 RNG 27

HARVESTING COMPANY: CIRCLE H

DESTINATION: TREP

WALKED BY: PANTUSA


TRUCK TAG NO: P705 TRUCK TAG NO: 843 2CF

BOXES	FRESH	VARIETY
540	ORANGES	FL

TICKET NUMBER: 79412

Examples of acceptable Trip Tickets, showing Grower/caretaker CA number, and "CC":

7



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Examples of acceptable Trip Tickets, showing Grower/caretaker CA number, and "CC /TARP-Q":

TRIP TICKET Ticket#: 1033
The Packers of Indian River Ltd.
2220 12th Avenue, Vero Beach, FL 32960
(772) 464-6575
2019-10-26 CC67004673
Received From: Packers of Indian River
GlobalGAF: 28
Grove Name: Packers
Block: EZE Multi Block #2
Permit: IMM-2019/2020-26461
Protocol: CH30
Designated Area: 3
COUNTY: CH
SEC: 16 TWP: 40 RNG: 27
Harvesting Company: Everglades
Hauling Company: Everglades
Destination: Riverfront
Contract: CC Tarp Q
Truck: Tag:
Trailer#: 70735 Tag #: C55 30A
594 Box | Reds
RECEIVING PLANT INFORMATION
Fresh Fruit: y
Direct Cannery: n
Drench: y
Pick Rate: .85
Roadside rate: 1.04
Haul Rate: 1.04
Misc: .000

TRIP TICKET Ticket#: 1032
The Packers of Indian River Ltd.
2220 12th Avenue, Vero Beach, FL 32960
(772) 464-6575
2019-10-26 CC67004673
Received From: Packers of Indian River
GlobalGAF: 28
Grove Name: Packers
Block: EZE Multi Block #2
Permit: IMM-2019/2020-26461
Protocol: CH30
Designated Area: 3
COUNTY: CH
SEC: 16 TWP: 40 RNG: 27
Harvesting Company: Everglades
Hauling Company: Packers
Destination: Riverfront
Contract: CC Tarp Q
Truck: Tag:
Trailer#: 14 Tag #: 062 3CF
594 Box | Reds
RECEIVING PLANT INFORMATION
Fresh Fruit: y
Direct Cannery: n
Drench: y
Pick Rate: .85
Roadside rate: 1.04
Haul Rate: 1.04
Misc: .005

8

4



9

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USDA Approved Disinfectants and Treatments

APPENDIX A **USDA APPROVED DISINFECTANTS**

Treatment of Fresh Fruit. Regulated fruit for which treatment is required by this subpart must be treated in one of the following ways at a commercial packinghouse whose owner operates under a compliance agreement under §301.75-7(a)(2); treatments can be accomplished using immersion baths or sprays, with or without roller brushes:

- Chlorine (sodium hypochlorite). The regulated fruit must be thoroughly wetted for at least two minutes with a solution containing two hundred parts per million (200 ppm) sodium hypochlorite with the solution maintained at a pH of 6.0 -7.5; or
- SOPP (sodium o-phenyl phenate). 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 one (1) minute if the solution does not contain sufficient soap to cause a visible foaming action; or
- Peroxyacetic Acid. The regulated fruit must be thoroughly wetted for at least one minute with a solution containing 85 parts per million peroxyacetic acid.

APPENDIX B **APHIS APPROVED PACKINGHOUSE TREATMENTS**



The following treatments are required as designated in the above Sections III and IV:

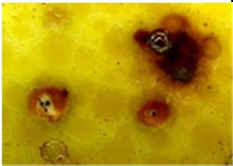
- Washed, and
- Brushed, and
- Surface disinfested with at least one treatment outlined in Appendix A
- Treated at the time of packing, in accordance with label directions, with at least one of the following treatments, and
 - Imazalil
 - Thiabendazole
 - Combination of fludioxonil plus azoxystrobin (meets the requirements for the SOS quarantine only)
- Waxed

10

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PH inspections of citrus fruit to the EU

- What if there is a high suspect found for Citrus Canker?
 - Digital image to USDA Plant Pathologist
 - Immunostrip test procedure (test strip) 
- What if there is a high suspect for Citrus Black Spot?
 - Digital image to USDA Plant Pathologist
 - LAMP test procedure (portable unit) 




11

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Loop-mediated isothermal amplification (LAMP)

LAMP is an established nucleic acid amplification method offering rapid, accurate, and cost-effective diagnosis of infectious diseases.



Pathology Team
Citrus Health Response Program
United States Department of Agriculture
Animal and Plant Health Inspection Services
Plant Protection Quarantine

12

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Manifests for Florida citrus fruit to the EU:

- **A. FRUIT ORIGIN STATEMENT must be on manifest (choose one):**
- 1. **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)**
- 2. **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)**
- **B. SPECIFIC TREATMENT STATEMENT must be on manifest also (choose one):**
- 1. **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."
- 2. **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."
- 3. **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. *(*Caution – Critical Control Point)*

13

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Manifests for Florida citrus fruit to the EU:

The County and State of origin should be indicated in the Place of Origin on the F&V Manifest, and the Federal Certificate Stamp applied to the paper copies and boxes*:

USDA-APHIS-PPQ-CHRP

CERTIFICATE

AVP-022

This shipment of citrus fruit is certified under applicable Federal domestic plant quarantines

14



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At the Packing House Q & A:

1. Can a block that failed the (CBS) Pre-Harvest (HP) inspection be packed for the EU?

A: No

2. If CBS is detected on a lot in the PH, can the block from which the fruits were harvested continue to be harvested for the EU?

A: No

3. Can a block with fruits that was found with canker during a PH inspection continue to be harvested for the EU?

A: Yes

4. Can an inspected lot found with canker be reconditioned?

A: Yes, one time only

15



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At the Packing House Q & A cont.:

5. Are all cartons packed in a 'lot' with various destinations (EU, Japan, domestic) within that lot eligible for inspection?

A: Only fruits and cartons destined for the EU should be inspected.

6. Can pallets be inspected?

A: Yes, 2% of cartons on a pallet may be inspected.

7. Does an inspector need to be present during packing, in the case of pallet inspections?

A: No, an inspector can be called out for a palletized inspection after packing. (*Caution)

16



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At the Packing House Q & A cont.:

8. What are the inspection levels:

A: There are many options depending on the lot and pest of quarantine:

- Canker only quarantine fruit (Not from CBS Q)
 - Matrix (EU specific lots only)
 - 600 pieces (EU specific lots only)
 - Pallet inspection - 2% (EU specific pallets only)
 - Belt - 600 pieces (EU specific lots only)
 - Carton inspection - 2% (EU specific cartons only)
- 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%
- Note that inspections of fruits from CBS Q area is subject to EU canker eligibility requirements

17



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Take Home Summary:

1. Packinghouses MUST operate under a signed APHIS Compliance Agreement (CA)
2. EU recognized CBS quarantine to include all of Charlotte, Collier, Glades, Hendry, Lee & Polk
3. Pre-harvest inspection is necessary only for EU bound citrus originating in Charlotte, Collier, Glades, Hendry, Lee & Polk
4. DPI issued Harvest Permit - valid for 120 days
5. Proof of Best Management Practices & Sprays (DPI Monitored)
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18



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THANK YOU! QUESTIONS?

