



United States Department of Agriculture

Overview of Citrus Fruit Export Requirements

Paul Mears
FL CHRP Coordinator
USDA, APHIS, PPQ

2024 Citrus Packinghouse Day Meeting
September 12th, 2024



What's new?

Alabama is now designated as a citrus producing state.

CBS Federal Order revised. For this group awareness:

- Federal quarantine remains unchanged; however, tarping requirements is now limited to CBS-positive groves (MBs) or groves (MBs) using the same equipment as CBS-positive groves.
- A requirement is now added for disinfection of trailers, field boxes, or bins used to transport leaves, stems, debris, culled fruit, or other regulated plant material intrastate to areas outside the federal quarantined area.
- Include reference to multiblock (MB) for consistency in communication.
- Modify the required pH range for the sodium hypochlorite solution to 5.5 to 7.0 (previously 6.0 to 7.5)

SOS Federal order revised to include the required pH range for the sodium hypochlorite solution



Florida Fresh Citrus Fruit Shipment Procedures

Effective September 1, 2024

Table of Contents For Florida Fresh Citrus Fruit Shipment Procedures

	<u>Page</u>
I. INTERSTATE SHIPMENTS	3
II. APHIS APPROVED PACKINGHOUSE TREATMENTS	7
III. INTRASTATE SHIPMENTS	10
IV. HOMEOWNER FRUIT	10
V. INTERNATIONAL SHIPMENTS	10
VI. COUNTRY SPECIFIC INFORMATION	15

Tables:

Citrus Export Requirements	20
----------------------------	----



General Reminders:

1. Packinghouses MUST operate under a signed USDA APHIS Compliance Agreement (CA).
2. Use of Approved Disinfectant in accordance with the PPQ Treatment Manual.
3. Expect regular treatment testing & fruit inspections.
4. Affix USDA Certificate or Limited Permit on **both** the shipping documents and the outside of the fruit containers.
5. Pre-harvest inspection is necessary for EU bound citrus originating in a CBS quarantined county.
6. Export Manifest with declaration and USDA certificate/LP.
7. Traceability to site of production (block associated with Lot # on box and manifest).

***Important Note:** Use of old containers with outdated language to ship fruit is done at own risk. USDA does not accept responsibility for shipments mishandled or misdirected due to the presence of an inappropriate Limited Permit or outdated Limited Distribution Statement.*

USDA Approved Treatments

APHIS APPROVED PACKINGHOUSE TREATMENTS

Fruit shipped interstate under Federal Certificate, Limited Permit 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 5.5 to 7.0, 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.

Additional Treatments

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. Fruits grown in a SOS quarantine only, may be treated with an EPA approved post-harvest fungicide labeled for use in citrus at the time of packing.
5. Waxed.



Citrus Export Requirements

Country	Phyto Required	Canker Actionable	CBS Actionable	SOS Actionable	Special Notes
Argentina	Yes	Yes	No	No	Import Permit Required
Aruba	Yes	No	No	No	
Australia	Yes	Yes	No	Yes	Import Permit Required
Barbados	Yes	No	No	No	
Belize	Yes	No	No	No	Import Permit Required
Bermuda	Yes	Yes	No	No	Import Permit Required
Brazil	Yes	Yes	Yes	No	
Canada	No	No	No	No	
Chile	Yes	Yes	Yes	Yes	Import Permit Required.
China	Yes	Yes	No	No	Import Permit Required (certain FL counties)
Colombia	Yes	Yes	Yes	Yes	Import Permit Required
Costa Rica	Yes	Yes	Yes	Yes	Import Permit Required
Dominican Rep	Yes	No	Yes	No	Import Permit Required
Egypt	Yes	Yes	Yes	Yes	Import Permit Required
El Salvador	Yes	Yes	No	No	Import Permit Required
European Union*	Yes	Yes	Yes	Yes	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Montenegro; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; Switzerland; United Kingdom-Northern Ireland *Note: Although not European Union member countries, Montenegro, Switzerland and United Kingdom-Northern Ireland follow the European Union requirements.
Guatemala	Yes	Yes	No	No	Import Permit Required
Honduras	Yes	Yes	No	Yes	Import Permit Required
Hong Kong	No	No	No	No	
India	Yes	No	No	No	Import Permit Required
Israel	Yes	Yes	Yes	Yes	Import Permit Required
Jamaica	Yes	Yes	Yes	No	Commodity Prohibited. Import Permit Required
Japan	Yes	Yes	Yes	Yes	
Korea, Rep of	Yes	Yes	No	Yes	
Mexico	Yes	Yes	Yes	No	Commodity Prohibited. Import Permit Required
New Zealand	Yes	Yes	Yes	No	
Nicaragua	Yes	Yes	No	No	Import Permit Required
Norway	Yes	No	No	No	
Pakistan	Yes	No	No	No	Import Permit Required
Peru	No	Yes	Yes	Yes	Commodity Prohibited. Import Permit Required.
Russia	Yes	Yes	No	No	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.
Saudi Arabia	Yes	No	No	No	
Singapore	No	No	No	No	
South Africa	Yes	Yes	No	No	Import Permit Required
Taiwan	Yes	No	No	Yes	Import Permit Required
Thailand	Yes	Yes	No	Yes	Commodity Prohibited. Import Permit Required
Republic of Türkiye	Yes	Yes	Yes	Yes	
UAE	Yes	No	Yes	No	
United Kingdom (UK)	No	Yes	Yes	Yes	
UK -Northern Ireland	Yes	Yes	Yes	Yes	Make sure to use commodity summary for United Kingdom-Northern Ireland and to set the destination country as United Kingdom-Northern Ireland .

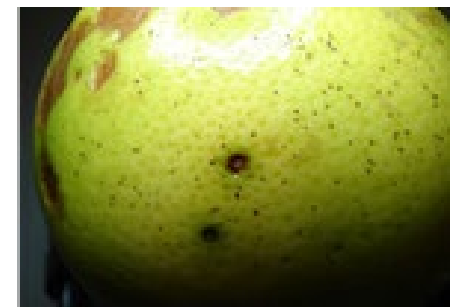
Note: Export requirements to foreign countries are subject to change. Please review PEXD before issuing a Phytosanitary Certificate.

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) Manatee
 - g) Polk

PH inspections of citrus fruit to the EU

- What if there is a high suspect found for Citrus Canker?
 - Accept the visual lesion symptoms
 - Request Immunostrip test (test strip)
 - Request laboratory diagnosis
- Reconditioned run allowed 1 X
- What if there is a high suspect for Citrus Black Spot?
 - Accept the visual lesion symptoms
 - Sample shipped to DPI Pathology for confirmation





Manifests for Florida citrus fruit to the EU

Pages 16 & 17

FRUIT ORIGIN STATEMENT (choose one)

a. 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)**

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

“The fruit has been treated with SOPP, chlorine, or peroxyacetic acid. 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)**

1. SPECIFIC TREATMENT STATEMENT (choose one)

a. 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.”

a. 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.”

a. 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

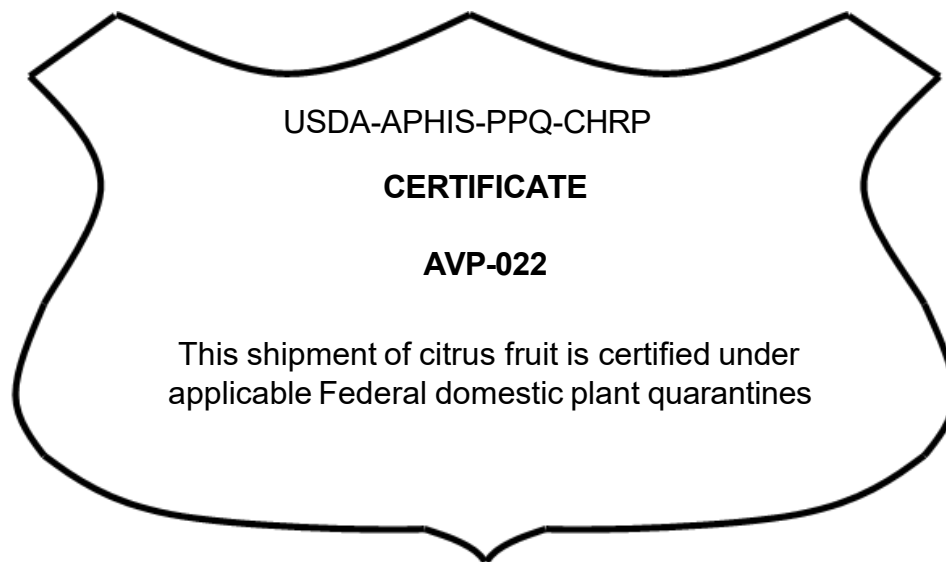
“The fruit was thoroughly wet with a solution containing SOPP at a concentration of 2.0 percent for 1 minute (non-foaming SOPP).”

Caution – Critical Control Point

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.

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*:



Take Home:

1. Packinghouses MUST operate under a signed USDA APHIS Compliance Agreement (CA).
2. Use of Approved Disinfectant in accordance with the PPQ Treatment Manual.
3. Expect regular treatment testing & fruit inspections.
4. Affix USDA Certificate or Limited Permit on **both** the shipping documents and the outside of the fruit containers.
5. Pre-harvest inspection is necessary for EU bound citrus originating in a CBS quarantined county.
6. Export Manifest with declaration and USDA certificate/LP.
7. Traceability to site of production (block associated with Lot # on box and manifest).

***Important Note:** Use of old containers with outdated language to ship fruit is done at own risk. USDA does not accept responsibility for shipments mishandled or misdirected due to the presence of an inappropriate Limited Permit or outdated Limited Distribution Statement.*



United States Department of Agriculture

Paul A. Mears

Florida CHRP Coordinator

(352) 313-3040 (SPHD Office)

(352) 313-3046 (Direct)

(352) 647-1015 (Cell)

Paul.Mears@USDA.gov

