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Systems Approach Operational Work Plan for the Export of  
Lemon Fruit from Northwest Argentina to the Continental  
United States

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Effective Date: [ *August 17, 2017* ]



Summary

This Operational Work Plan (OWP) was developed jointly by the United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), and Servicio Nacional de Calidad y Sanidad Agroalimentaria of Argentina (SENASA).

The OWP details the phytosanitary measures required for the production, packing, safeguarding, treatment (if applicable), export certification, and shipping in order to comply with regulations governing the importation of fresh lemon fruit (Citrus limon (L.) Burm. f.) into the continental United States. It includes the duties and responsibilities of each participant; the pest mitigation measures necessary to ensure the phytosanitary integrity of commodities exported to the continental United States from Northwest Argentina (Provinces of Catamarca, Jujuy, Salta, and Tucumán); and is intended to protect against the accidental introduction of quarantine significant pests via this pathway. Technical explanations will be provided, as appropriate, to ensure all partners understand the biological basis of the actions required.

APHIS policies for Offshore Programs apply to this program. As signatories to this agreement, deviation from these guidelines is not authorized unless previous approval is given by APHIS Offshore Programs. All deviations will be documented in writing. This OWP shall be in force when signed and until a new OWP is approved and signed by all parties. Exports may only occur after all requirements of this OWP have been met and after verification by the SENASA of Argentina and/or APHIS.

On behalf of the United States:

Osama El-Lissy
Deputy Administrator
USDA – APHIS – Plant Protection and Quarantine

8/17/17
Date

On behalf of Argentina:

Diego Quiroga
National Director
National Plant Protection Directorate – SENASA

8/05/17
Date

On behalf of COPEXEU:

Roberto Gregori
President
Committee of Producers and Exporters of Fresh Fruits and Vegetables to the United States

19/05/17
Date

## 1 Program Overview

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### 1.1 Commodities included in this program:

- 1.1.1 Fresh lemon fruit (*Citrus limon*) from northwest Argentina (Provinces of Catamarca, Jujuy, Salta, and Tucumán)

### 1.2 Regulated Pests:

- 1.2.1 *Brevipalpus californicus* (Banks)  
*Brevipalpus chilensis* Baker  
*Brevipalpus obovatus* Donnadieu  
*Brevipalpus phoenicus* (Geijskes)  
*Ceratitis capitata* (Wiedemann)  
*Cryptoblabes gnidiella* (Millière)  
*Gymnandrosoma aurantianum* (Lima)  
*Elsinoë australis* Bitanc. & Jenkins  
*Xanthomonas citri* subsp. *citri* (ex Hasse) Gabriel *et al.*

### 1.3 Definitions and abbreviations

APHIS: Animal and Plant Health Inspection Service.

PC: Phytosanitary Certificate

CBP: Customs and Border Protection (Department of Homeland Security, USA)

CFR: Code of Federal Regulations

Phytosanitary Certification: Use of phytosanitary procedures leading to the issue of a Phytosanitary Certificate.

Storage facility: A storeroom in the packinghouse, with safeguarding measures in place, used to store fruit already prepared for export.

DNPV: Dirección Nacional de Protección Vegetal (National Directorate of Plant Protection).

Consignment: A quantity of plants, plant products, or other articles being moved from one country to another and covered, when required, by a single phytosanitary certificate (a consignment may be composed of one or more commodities or lots).

**Inspection:** Official visual examination of plants, plant products, or other regulated articles to determine if pests are present or to determine compliance with phytosanitary regulations.

**Lot:** A number of units of a single commodity, identifiable by its homogeneity of composition, origin etc., forming part of a consignment.

**Production Unit (UP in Spanish):** A continuous surface of land with defined limits within a grove and identified with number or a code as defined by producer.

**Monitoring:** Methodical systematic procedures to determine the characteristics of a pest or to determine which species are present in an area.

**National Plant Protection Organization (NPPO):** Official service established by a government to discharge the functions specified by the IPPC (in Argentina, the National Directorate of Plant Protection – DNPV in Spanish).

**OWP:** Operational Work Plan

**Quarantine pest:** A pest of potential economic importance to the area endangered thereby and not yet present there, or present but not widely distributed, and being officially controlled.

**Packinghouse:** Facility where the product is processed and packed for its final destination.

**SENASA:** Servicio Nacional de Calidad y Sanidad Agroalimentaria (National Agrifood Health and Quality Service).

**SITC:** Sistema Informático de Trazabilidad Citrícola (Information System on Citrus Traceability).

**Treatment:** Official procedure to kill, eliminate, or sterilize pests.

**Traceability:** Set of measures, actions and procedures that make it possible to register and identify each consignment from origin to final destination.

**Site of production (SDP in Spanish):** A continuous area of land, total (grove) or partial portion of a grove composed by one or several Production Units with defined limits and identified with a number or a code as defined by producer.

Grove: An area of land with defined limits that might be composed of one or several Production Units.

## 1.4 Participating Organizations

- 1.4.1 United States Department of Agriculture, Animal and Plant Health Inspection Service (APHIS)
- 1.4.2 Servicio Nacional de Calidad y Sanidad Agroalimentaria (National Agrifood Health and Quality Service) (SENASA)
- 1.4.3 Producers, packing houses, storage facilities, exporters and exit points which will be represented by the Committee of Producers and Exporters of Fresh Fruits and Vegetables to the United States, hereinafter referred to as COPEXEU, who will cover the total costs generated by APHIS staff, related to the follow-up activities of this OWP.
- 1.4.4 Laboratories

## 1.5 Relevant Authority & Agreements

- 1.5.1 Phytosanitary conditions for the import of fresh lemon fruit from Argentina are set forth in the United States Code of Federal Regulations (CFR), Title 7: Agriculture, Part 319 - Foreign Quarantine Notices, Subpart 56 - Fruits and Vegetables, Section 76 - Lemons from Argentina (7 CFR 319.56-76).

Articles accompanied by unmanufactured wood articles, or packaging materials, including wood packaging material, are subject to the International Plant Protection Convention's International Standards for Phytosanitary Measures (ISPM 15) and APHIS' regulations under 7 CFR, Part 319, Subpart 40 - Logs, Lumber, and other Unmanufactured Wood Products, and Subpart 69 - Packaging Materials. These articles may be subject to port of entry compliance verification.

Articles and conveyances are subject to inspection requirements as described in 7 CFR Part 330 - Federal Plant Pest Regulations; General; Plant Pests; Soil, Stone, And Quarry Products; Garbage and Part 352 - Plant Quarantine Safeguard Regulations. These and other applicable U.S. Regulations may be accessed at <http://ecfr.gpoaccess.gov>

Articles are subject to port of entry document verification, and may be subject to other monitoring, physical inspection, or other actions at U.S ports of entry as deemed necessary by the Department of Homeland Security, U.S. Customs and Border Protection (CBP), U.S. Food and Drug Administration, and other pertinent Federal regulatory agencies.

1.5.2 Executive Decree No. 6704/1963. Establishes the health protection of agricultural production countrywide against any agent of any biological origin. It stipulates that the enforcement authority will be SENASA who may declare pests due to their extensive, invasive, or calamitous nature and may advise the methods for their control or eradication. It also prohibits the introduction into the country of soil, plants, plant products and by-products and any material attacked by pests. It empowers SENASA to order the partial or total destruction of plantations, their products, or by-products when the infestation could cause further damage to production.

Decree 1585/1996 and its amendments: Creates the National Service for Agrifood Health and Quality, characteristics, competences, authorities, organizational structure, resources, and sanctions.

IASCAV Resolution N° 409/1996: Establishes inspection and certification procedures for the import, export, and international traffic of plant products.

SAGPYA Resolution N° 48/1998: Regulates the registration of packers, packing houses and cold storage facilities for fruit and vegetables, general requirements for registration, obligations of packers, and general conditions for the authorization of packing houses and cold storage facilities.

SENASA Resolution N° 492/2001: Establishes the National Register of Exporters and/or Importers.

MINAGRI Resolution N° 38/2012: Approves SENASA manual of procedures for infringements to order investigation proceedings of said infringements within the scope of application of the rules under its jurisdiction.

SENASA Resolution N° 423/2014: Regulates the National Health Register for Agricultural Producers (RENSPA).

SENASA Resolution N° 215/2014: Establishes mandatory authorization and registration of cargo terminals intended for import, export, and international traffic of goods.

Law 27233/2014: The health of animals and vegetables, as well as the prevention, control, and eradication of diseases and pests that affect silviagricultural national production, the flora and fauna, the quality of raw materials from silviagricultural activities, livestock and fishing, as well as the production, safety and quality of agrifood products, agricultural specific inputs, and the control of chemical and microbiological wastes, as well as chemical contaminants in food and national and international trade of such products and by-products.

## **2 Roles and Responsibilities of Participants**

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**2.1** The United States Department of Agriculture, Animal and Plant Health Inspection Service (APHIS) will:

- 2.1.1 Support program operations by providing technical guidance to SENASA as needed or upon request.
  - 2.1.2 In collaboration with SENASA, maintain, review, and revise the OWP as necessary to accurately reflect program operations.
  - 2.1.3 Verify that the responsibilities of all participants with regard to technical requirements have been properly executed and communicate any deficiencies to SENASA to investigate and take corrective action if warranted. If necessary, this may include physical inspection of registered places of production or packing houses.
  - 2.1.4 If necessary, based on noncompliance events or program audits conducted in accordance with APHIS' policy, provide qualified personnel to work cooperatively with SENASA and all other program participants to review and evaluate operations in the field and packinghouses, quarantine pest management and control activities, and other safeguarding measures. APHIS will provide audit reports to SENASA in a timely manner.
  - 2.1.5 Provide guidance and/or instructions to CBP for port of entry clearance of consignments.
- 2.2 SENASA will:**
- 2.2.1 SENASA is the primary party responsible for coordinating and supervising the operational implementation of this OWP, providing trained and duly experienced personnel to fulfill said task.
  - 2.2.2 Monitor and supervise program operations to ensure that program participants comply with the OWP and other phytosanitary standards established by APHIS and SENASA.
  - 2.2.3 Maintain documentation related to SENASA's program oversight for at least three years and provide to APHIS upon request.
  - 2.2.4 In collaboration with APHIS, maintain, review, and revise the OWP as necessary to accurately reflect program operations.
  - 2.2.5 Register and individually approve for export only those registered production sites that meet conditions as indicated in this OWP.
  - 2.2.6 Establish and maintain a fruit fly trapping, management, and control program to keep fruit fly population levels within thresholds of APHIS import requirements as described in **Appendix 1: Measures and Actions Applied in the Exporting Country**.
  - 2.2.7 Maintain an APHIS-approved quality control program, including record keeping, to monitor or audit the fruit fly trapping program and provide records to APHIS upon request.



- 2.2.8 Ensure that only lemon fruit originating from registered production sites that have met minimum trapping parameters established in the regulation and this OWP are presented for export inspection and phytosanitary certification.
- 2.2.9 Register and approve all packinghouses participating in this program.
- 2.2.10 Carry out inspection and approval of packinghouses, as well as their storage chambers and transport means, to verify they are clean, free of pests, and can maintain safeguarding requirements.
- 2.2.11 Maintain an up-to-date list of registered program participants, including production sites and packinghouses, and provide the list to APHIS upon request.
- 2.2.12 Conduct export inspection and issue Phytosanitary Certificates (with appropriate Additional Declarations) only for consignments that pass export inspection and meet all other requirements of this OWP.
- 2.2.13 Before the beginning of each season, check the APHIS online database 'Fruits and Vegetables Import Requirements (FAVIR)' entry for lemon fruit from Argentina to determine the specific language required for Additional Declaration(s). FAVIR may be found at: <https://epermits.aphis.usda.gov/manual>.
- 2.2.14 Take immediate action to correct any noncompliance issue detected, and if necessary, suspend or revoke participant registration until noncompliance has been corrected, and immediately report any participant suspension to APHIS.
- 2.2.15 Maintain for at least three years all documentation related to noncompliance and corrective actions taken and provide to APHIS upon request.

**2.3 Producers, packing houses, storage facilities, exporters and exit points will:**

- 2.3.1 Maintain up-to-date knowledge of the phytosanitary requirements established by APHIS and SENASA, and comply with the conditions of this OWP, APHIS regulations and policy, and SENASA's regulations and policies for the export of lemon fruit to the continental United States.
- 2.3.2 Cooperate with APHIS and the SENASA to maintain the phytosanitary integrity of the program.
- 2.3.3 Notify SENASA of any irregularities/noncompliances detected during program operations which may pose a phytosanitary risk to export of lemon fruit.
- 2.3.4 Allow access to the production, packing, warehouse, and other facilities used for the production, processing, and export of lemon fruit to the continental United States and allow access to all records and documents relating to the operations of the program.

- 2.3.5 Register production sites and packinghouses with SENASA prior to the start of the export season.
- 2.3.6 Comply with SENASA's fruit fly trapping program and APHIS' fruit fly trapping, management, and control requirements listed in **Appendix 1: Measures and Actions Applied in the Exporting Country**.
- 2.3.7 Ensure that all boxes or packaging for export have information or codes for the production, packinghouse, and origin of the product.
- 2.3.8 Bear the costs of APHIS personnel providing oversight when it is deemed necessary to audit the lemon fruit export program, as well as provide to SENASA the total costs associated with certification activities of production, packaging and shipment inspection sites, among others.

### **2.3.9 Responsibility of Producers**

- 2.3.9.1 Register with SENASA and identify the Production Units (UPs) intending to export to the continental United States.
- 2.3.9.2 Identify and register with SENASA the Sites of Production (SDP) in each grove in order to certify each SDP as low pest prevalence for *Brevipalpus chilensis*, in accordance with the requirements established in this OWP.
- 2.3.9.3 Carry out, in registered UPs, phytosanitary and control measures of the quarantine pests included in this OWP. Ensure traceability of the fruit up to their exit from the grove.
- 2.3.9.4 Appoint a trained technical manager responsible for implementing the technical actions outlined in this OWP.
- 2.3.9.5 Groves should be kept under a weed control system.
- 2.3.9.6 Official Field Book should be available to SENASA, complete and updated.
- 2.3.9.7 Comply with the procedures agreed upon in this OWP.

### **2.3.10 Responsibility of Packinghouses**

- 2.3.10.1 Register with SENASA.
- 2.3.10.2 Appoint a trained technical manager responsible for implementing the technical actions outlined in this OWP.
- 2.3.10.3 Process only the fruit that meets the guidelines in this OWP for export to the continental United States.

- 2.3.10.4 Notify SENASA, according to SENASA's established procedures, of the packing inspection requirements, modifications, or cancellations in advance to schedule the relevant inspectors.
- 2.3.10.5 Process fresh lemon fruit to the continental United States only in the presence of SENASA inspectors.
- 2.3.10.6 Provide SENASA inspectors with suitable equipment for inspection activities, including: gloves, inspection table with adequate lighting, as well as a physical place with desks to keep documentation, and any other necessary office equipment to perform their tasks.
- 2.3.10.7 Provide SENASA inspectors with access to the Information System on Citrus Traceability (SITC).
- 2.3.10.8 Implement specific packing and identification procedures, as outlined in this OWP.
- 2.3.10.9 Only process fruit destined for the continental United States originating from authorized Production Units, maintain the integrity of lots, and ensure traceability throughout the process of packing, storage, and transportation of fruit.
- 2.3.10.10 Exclude harvest bins, boxes, and consignments that do not comply with phytosanitary and traceability measures established in this OWP.
- 2.3.10.11 Ensure cleanliness in conveyances prior to dispatch.
- 2.3.10.12 Comply with all the points outlined in this OWP.

### **2.3.11 Responsibility of Storage Facilities**

- 2.3.11.1 Register with SENASA.
- 2.3.11.2 Appoint an trained technical manager who will be responsible for implementing the technical actions outlined in this OWP. Operators should be trained and certified by SENASA.
- 2.3.11.3 Notify SENASA, according to SENASA's established procedures, in order for SENASA to schedule inspections.
- 2.3.11.4 Provide SENASA inspectors with suitable equipment for verification activities, such as a physical place with desks to keep documentation and any other necessary office equipment to perform their tasks.
- 2.3.11.5 Provide SENASA inspector with access to the Information System on Citrus Traceability (SITC).
- 2.3.11.6 Implement specific procedures to monitor traceability and identification, as laid down in this OWP.

2.3.11.7 Comply with all the requirements outlined in this OWP.

### **2.3.12 Responsibility of Exporters**

2.3.12.1 Register with SENASA.

2.3.12.2 Be responsible for rejections in case of non-compliances.

2.3.12.3 Comply with the specifications established in this OWP.

2.3.12.4 Distribute this OWP to producers and packing houses, and ensure their understanding of the OWP requirements.

2.3.12.5 Cover all costs generated by APHIS personnel (travel, expenses, etc.) related to the monitoring of activities of this OWP. Funds are to be provided through COPEXEU, established through a Cooperative Services Agreement signed between COPEXEU and APHIS.

### **2.3.13 Responsibility of Exit Ports**

2.3.13.1 Exit ports should be registered with SENASA.

2.3.13.2 Appoint a trained technical manager who will be responsible for implementing the technical actions outlined in this OWP. Such person should be trained and certified by SENASA.

2.3.13.3 Provide SENASA inspectors with suitable equipment for inspection activities: gloves, inspection table with adequate lighting, as well as a physical place with desks and Internet access to keep documentation and any other necessary office equipment to perform their tasks.

2.3.13.4 Each exit port must have areas (storage facilities or chambers) specially fitted to store consignments intended for export, as well as areas for proper control and monitoring of traceability of pallets.

2.3.13.5 Ensure cleanliness in conveyances prior to loading.

2.3.13.6 Comply with all the requirements outlined in this OWP.

### **2.4 Responsibility of Laboratories**

2.4.1 Laboratories taking part in this OWP should be registered and authorized by SENASA.

2.4.2 Appoint a person who will be responsible for implementing the technical-administrative actions outlined in this OWP.

2.4.3 Perform tests to determine the presence or absence of *Brevipalpus chilensis* at all stages.

2.4.4 Issue a report with test results, validated by an authorized professional (analyst).

- 2.4.5 SENASA should authorize laboratories according to the procedures for registration and accreditation of laboratories established by the General Directorate for Laboratories and Technical Control of SENASA.
- 2.4.6 Each laboratory authorized by SENASA, should be included in the “Registry of Laboratories Authorized by SENASA”.
- 2.4.7 SENASA shall have the power to revoke authorization to any laboratory that falls into non-compliance.

### **3 Requirements for Entry into the United States**

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#### **3.1 Measures and Actions Applied in the Exporting Country**

- 3.1.1 Registered Production Unit Measures and Actions
  - 3.1.1.1 Comply with SENASA’s fruit fly trapping program and APHIS’ fruit fly trapping, management, and control requirements listed in **Appendix 1: Measures and Actions Applied in the Exporting Country**.
  - 3.1.1.2 The commodity must be safeguarded and protected from pest infestation while in-transit from the registered production site to the registered packing house.
- 3.1.2 Registered Packing House Safeguarding Measures and Actions
  - 3.1.2.1 If the commodity is not packed within 24 hours of harvest, it must be held in cold storage, or placed inside a pest exclusionary packinghouses in a segregated area, and covered by an insect-proof mesh screen or plastic tarpaulin while awaiting packing.
  - 3.1.2.2 During the time registered packing houses are in use for packing lemons for export to the continental United States, the packinghouse may only accept lemons that are from registered places of production and that have been produced in accordance with the requirements of this OWP.
  - 3.1.2.3 Boxes in which lemon fruits are packed must be labeled with traceability data that provides information about the registered production site where the lemon fruit originated and the packinghouse where the lemon fruit was processed.
  - 3.1.2.4 Labeling must be of a size that clearly displays traceability information.

3.1.2.5 At all times while in storage, packed lemon fruit destined to the continental United States must be held in cold storage, safeguarded, and physically separated by a minimum of 3 feet (1 meter) from all other commodities destined to domestic markets or other countries. Additionally, while biometric sampling of a lot for *Brevipalpus* mites is taking place, this lot must be separated from all other lots destined for export to the United States by a minimum of 3 feet (1 meter).

### 3.1.3 Phytosanitary Treatment

3.1.3.1 Fruit must be washed, brushed, and surface disinfected in accordance with 7 CFR Part 305 and according to treatment schedules listed in the PPQ Treatment Manual, treated with fungicide (e.g. imazalil and/or thiabendazole) at labeled rates, and waxed at packinghouses.

3.1.3.2 Lemon fruit may be shipped without a quarantine treatment for fruit flies if they are harvested green between April 1st and August 31st. If the lemons are harvested outside of this window, or harvested yellow, they must be treated with an approved quarantine treatment in accordance with 7 CFR part 305 for *Ceratitidis capitata* (as listed in the PPQ Treatment Manual) and monitored by an official authorized by APHIS per APHIS policy.

### 3.1.4 Export Inspection and Phytosanitary Certification

3.1.4.1 Prior to final consolidation at the authorized exit point, consignments must comply with all phytosanitary, quality, and traceability requirements agreed upon in this OWP.

3.1.4.2 Prior to consolidation of the consignment, SENASA inspector will verify compliance with ISPM 15 with regard to wood packaging material.

3.1.4.3 Consolidation/transference sites must have safeguarding measures to prevent contamination.

3.1.4.4 Final conveyance (sea container or vessel hold) to be used must have a prior SENASA inspection and supervision to verify cleanliness.

3.1.4.5 Once the consignment is consolidated, containers must be sealed by a SENASA inspector.

3.1.4.6 SENASA shall issue the Phytosanitary Certificate for each consignment with the required additional declaration according to compliance of requirements established in this OWP.

- 3.1.4.6.1 When the consignment of fresh lemon fruit complies with all the requirements of the systems approach for *Ceratitis capitata* and *Brevipalpus chilensis* and does not require in-transit cold treatment, the following additional declaration will be included: “The requirements of 7 CFR 319.56-76 have been met; the consignment has been inspected and found free of *Brevipalpus* spp. mites, *B. chilensis*, *C. capitata*, *C. gnidiella*, and *G. aurantianum*; and the lemons in this consignment were harvested green between April 1<sup>st</sup> and August 31<sup>st</sup>.”
- 3.1.4.6.2 When the consignment of fresh lemon fruit requires in-transit cold treatment (harvested yellow or harvested outside of April 1 – August 31) for the control of *Ceratitis capitata* and complies with the requirements of the systems approach for *Brevipalpus chilensis*, the following additional declaration will be included: “The requirements of 7 CFR 319.56-76 have been met and the consignment has been inspected and found free of *Brevipalpus* spp. mites, *B. chilensis*, *C. capitata*, *C. gnidiella*, and *G. aurantianum*.”

- 3.1.4.7 Phytosanitary certificates include information to ensure that the identity of the lot is maintained throughout the export process.
- 3.1.4.8 Registered packing houses are required to notify SENASA of fruit packing schedules to plan for necessary phytosanitary export certification activities.
- 3.1.4.9 The SENASA inspector must inspect all lots for export and verify that lemon fruit have originated from and been processed at registered and approved production sites and packinghouses.
- 3.1.4.10 Upon request of the packinghouse and after boxes have been packed and palletized, the SENASA inspector will sample and inspect of each lot (group of pallets certified under the same certification option from the Site of Production).
- 3.1.4.11 The SENASA inspector will randomly select 150 lemon fruit per SDP for a 95% confidence level of detecting a 2% pest population and visually inspect for the presence of pests or indications of pest damage, using a magnifying glass or other inspection tools if necessary. See **Appendix 1: Measures and Actions Applied in the Exporting Country**.
- 3.1.4.12 Any insect pests must be identified to species level. Any organism found which either cannot be identified to species or whose quarantine significance is unknown will be considered quarantine significant for regulatory purposes and not allowed for export under this OWP.
- 3.1.4.13 Inspection results, including traceability information for the sample, sample size, number of fruit cut, and pest and disease findings, if any, must be recorded. Inspection records will be provided to APHIS upon request.
- 3.1.4.14 Only lots passing inspection will be eligible for export and Phytosanitary Certificate issuance by SENASA (Refer to FAVIR for appropriate additional declarations.)
- 3.1.4.15 The detection of live quarantine pests in or on fruit during inspection activities will result in rejection of the entire lot belonging to/associated with the inspected sample. Reconditioning and re-sampling is not permitted.
- 3.1.4.16 Consignments must be practically free of leaves, twigs, or other plant parts. If leaves, branches, or other plant parts are detected in consignments during export inspection activities, the consignments must be reconditioned, re-sampled, and re-inspected prior to export.
- 3.1.4.17 Additional actions to take based on quarantine pest detections are detailed in **Section 4: Non-compliance, Suspension, and Termination**.



3.1.4.18 Lots rejected for export to the continental United States must be immediately removed. If removal cannot occur immediately, the lot must be covered with insect-proof mesh or tarpaulin or be stored in a dedicated cold chamber until disposal or removal arrangements are made.

### 3.2 Measures and Actions Applied in the United States

3.2.1 All consignments are subject to port of entry clearance, which may include physical inspection and fruit cutting to verify freedom from quarantine pests, upon arrival in the continental United States.

3.2.2 Any safeguards found not intact or paperwork errors may cause clearance delays and if not resolved, rejection of the consignment for entry.

3.2.3 Actions to take based on quarantine pest interceptions are detailed in **Section 4: Non-compliance, Suspension, and Termination.**

## 4 Non-compliance, Suspension, and Termination

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4.1 Any registered producer/production site, registered packinghouse, or exporter found not in compliance with the conditions of this OWP as determined by SENASA and/or APHIS may be denied registration, approval, export certification services, and/or continued participation in this program depending on the infraction.

4.2 Actions to take based on detection of a quarantine pest(s) either during pre-harvest inspection or export inspection and phytosanitary certification activities in Argentina:

4.2.1 Upon the first detection, SENASA will temporarily suspend the registered producer/production site from exporting fruit until an investigation has been conducted by the SENASA and remedial actions have been effectively applied.

4.2.2 Upon multiple detections (on two or more separate lots from the same registered producer/production site in the same shipping season):

4.2.2.1 SENASA will immediately suspend the registered producer/production site from participation in the program and notify APHIS of the suspension.

4.2.2.2 An investigation must be conducted by the SENASA to determine where/why infestation/infection has occurred.

4.2.2.3 APHIS may elect to participate in the investigation.

4.2.2.4 The production site must implement remedial actions to prevent recurrence as recommended by SENASA and/or APHIS prior to re-instatement;

4.2.2.5 SENASA will provide a report of findings, remedial action, and participant status to APHIS.

4.2.2.6 The suspension will remain in effect until SENASA and APHIS jointly determine that the pest risk has been mitigated.

4.3 Actions to be taken based on non-compliance detected during U.S. port of entry clearance:

4.3.1 Interceptions of any live quarantine pest(s) may result in rejection of the lot upon entry if no quarantine treatment or other mitigation measure is available.

4.3.2 APHIS will notify SENASA via notice of non-compliance;

4.3.3 Upon the first detection of a quarantine pest, procedures in 4.2.1 above will apply.

4.3.4 Upon multiple detections (on two or more separate lots from the same registered producer/production site in the same shipping season), procedures in 4.2.2 will apply.

4.4 Repeated or recurring incidents of noncompliance based on the part of multiple program participants may be cause for program suspension pending a joint APHIS-SENASA program review, which may include a site visit.

4.5 Either signatory party reserves the right to voluntarily withdraw from this OWP. Withdrawal will result in temporary suspension of all exports of lemon fruit from Argentina to the continental United States until such time that new or revised OWP conditions are agreed to, documented, and signed by all parties.

## 5 Program Audit, Review, and Implementation

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5.1 SENASA will periodically audit program operations to ensure that all activities are conducted effectively in accordance with this OWP and applicable APHIS and SENASA policies and regulations.

5.2 APHIS reserves the right to request program review, which may include a site visit. APHIS costs associated with these reviews will be supported by industry via a Cooperative Services Agreement and cost recovery mechanism.

5.3 Cooperator representatives may be included in the review which will be scheduled and coordinated with SENASA.

## **Appendix 1: Measures and Actions Applied in the Exporting Country**

### **1 Registration**

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**SENASA will keep a list of registered producers, packinghouses, storage facilities, exporters, exit ports, and laboratories. This list will be reviewed on a yearly basis.**

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#### **1.1 Registered Producers**

- 1.1.1 Registration of producers. In order to be included in the Register, natural or legal persons should submit three copies of the following documentation at SENASA office of their jurisdiction during September.
- 1.1.2 Updated registration copy to the National Health Register for Agricultural Producers (RENSPA), according to SENASA Resolution N° 423/2014.
- 1.1.3 Application for registration of producers to the “Operational Work Plan (OWP) for the export of fresh lemon fruit from northwest Argentina to the United States of America” according to the documentation or Information System chosen by SENASA.
- 1.1.4 Application for registration of Production Units (UPs) according to the documentation or Information System chosen by SENASA.
- 1.1.5 Sketch showing access to the grove, detailing relevant references which allow access to the UPs according to the documentation or Information System chosen by SENASA.
- 1.1.6 Sketch of grove detailing all UPs, indicating those applying for registration in the OWP, indicating useful references for delimitation and all necessary information to have access to them as well as facilities, main entrance, and any reference that allows the location within the grove, according to the documentation or Information System chosen by SENASA.
- 1.1.7 A phytosanitary management program for pests of quarantine concern for the United States of America according to the documentation or Information System chosen by SENASA.
- 1.1.8 A record of the trapping network, detailing data related to location of each trap, including the coordinates (latitude /longitude), and placement date according to the documentation or Information System chosen by SENASA.

#### **1.2 Registration of Packinghouses**

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- 1.2.1 In order to be included in the Register, natural or legal persons should submit two copies of the following documentation at SENASA office of their jurisdiction, 30 days before the beginning of the harvest season;
- 1.2.2 Application for registration of packing houses to the “Operational Work Plan for the export of fresh lemon fruit from the northwest of Argentina to the continental United States” according to the documentation or Information System chosen by SENASA.
- 1.2.3 Updated registration copy to the “Register of packers and packing houses” as per SAGPYA Resolution N° 48/1998.

### **1.3 Registration of Storage Facilities**

- 1.3.1 In order to be included in the Register, natural or legal persons should submit two copies of the following documentation at SENASA office of their jurisdiction, 30 days before the beginning of the harvest season;
- 1.3.2 Application for registration of storage facilities to the “Operational Work Plan for the export of fresh lemon fruit from the northwest of Argentina to the continental United States” according to the documentation or Information System chosen by SENASA.

### **1.4 Registration of Exporters**

- 1.4.1 In order to be included in the Register, natural or legal persons shall submit two copies of the following documentation at SENASA office of their jurisdiction, 30 days before the beginning of the harvest season;
- 1.4.2 Application for registration of exporters to the “Work Plan for the export of fresh lemon fruit from the northwest of Argentina to the continental United States” according to the documentation or Information System chosen by SENASA.
- 1.4.3 Application for the registration of staff with authorized signature to perform formalities before SENASA according to the documentation or Information System chosen by SENASA.
- 1.4.4 Updated registration copy to the National Register of Exporters and/or Importers, as per SENASA Resolution N° 492/2001.

### **1.5 Registration of Exit Points**

- 1.5.1 In order to be included in the Register, natural or legal persons shall submit two copies of the following documentation at SENASA office of their jurisdiction, 30 days before the beginning of the harvest season;
- 1.5.2 Application for the registration of exit points to the “Operational Work Plan for the export of fresh lemon fruit from the northwest of Argentina to the continental United States” according to the documentation or Information System chosen by SENASA.

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- 1.5.3 Current copy of authorization/reauthorization Certificate in the “Register of cargo terminals” according to SENASA Resolution N° 215/2014, if applicable.

### **2 Identification of Groves, Sites of Production and Production Units**

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2.1 Once registration is approved by SENASA, each Production Unit (UP in Spanish) shall be identified with an alphanumeric code made up of three parts:

2.1.1 Two letters indicating the province where the grove is located.

2.1.2 A four-digit number that identifies the grove.

2.1.3 A three-digit number that identifies the UP.

Example of the identification of a UP: TU-0028-003 (TU: Tucumán; 0028: Grove number 28 and 003: UP 3 of grove 28).

2.2 Producers must define the Sites of Production within the grove in order to be certified as low prevalence of *Brevipalpus chilensis* and registered with SENASA prior to fruit sampling application through the form “Register for Sites of Production (SDP)” according to the documentation or Information System chosen by SENASA

2.3 Considerations for Defining a Site of Production

2.3.1 A Site of Production is a total (grove) or partial continuous surface area of a grove with a single certifiable species.

2.3.2 It is not allowed that a UP be part of more than one Site of Production.

2.3.3 If the producer decides to divide the grove in more than one SDP, there must be a physical separation between them to avoid cross contamination.

2.3.4 Each Site of Production within the same grove must be identified by the acronym SDP followed by a two-digit sequential number starting from 01, i.e. SDP01.

### **3 Pre-Harvest**

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#### **3.1 Crop Management Measures**

During the growing season producers should perform recommended management practices to mitigate the risk of quarantine pests of concern for the continental United States, including but not limited to:

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- 3.1.1 Cleaning of the UPs. Keep the ground clean of fruit debris and weeds throughout the growing season.
- 3.1.2 Preventive treatments in order to protect cultivars depending on periods of greatest plants susceptibility, the life cycle of the pest, and environmental conditions.
- 3.1.3 Disinfection of all tools (scissors, boxes, ladders) and machinery used in the UPs.
- 3.1.4 Disinfection of vehicles entering and leaving the grove since they can be a source of spread of diseases.
- 3.1.5 Disinfection and cleaning of harvesting bins and boxes.
- 3.1.6 Avoid exposure of harvested fruit to the sun, rain, extreme temperatures, dry wind, etc.
- 3.1.7 Evaluate the feasibility and necessity of introducing windbreaks in order to reduce the speed of the winds that accompany rains and the spread of pests.

### **3.2 Fruit Fly Trapping and Monitoring**

- 3.2.1 SENASA should ensure the implementation of a trapping network for *Ceratitidis capitata* in all registered groves using Jackson traps baited with appropriate lures.
- 3.2.2 Such trapping should comply with the guidelines stipulated in this OWP, starting at least 6 months before the beginning of harvest and continuing throughout the year for the first export season.
- 3.2.3 As of the second export season, the trapping network should be installed 35 days before the estimated date of harvest, in order to have at least 4 trap readings before the beginning of harvest. Traps should be serviced and maintained until the end of the harvest or closing of the export period, whichever comes first.
- 3.2.4 Trapping network readings should be performed by personnel trained and authorized by SENASA.
- 3.2.5 SENASA should keep an updated database including records of captures and results per trap and grove. Such records of captures must be kept for at least one year and provided to APHIS if requested.
- 3.2.6 **Trap Types and Attractants**  
Traps to be used will be Jackson type with trimedlure approved for *Ceratitidis capitata*.

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### **3.2.7 Trap Density and Identification of Traps**

- 3.2.7.1 Trapping Network density will be 2 Jackson traps per each 1 km<sup>2</sup> or 100 hectares of citrus fruit in commercial production areas, with at least 2 traps located in each grove.
- 3.2.7.2 Each trap should be properly identified with a code number made up of the number of the UP, trap type (J) and the number of the trap, e.g., TU-0028-003-J1.
- 3.2.7.3 Such codification is entered in the lower part of the body of the trap and in the bottom insert of the trap.

### **3.2.8 Trap Placement**

- 3.2.8.1 Traps should be placed inside the tree canopy in the shade, on the sunny side of the tree and placed to prevent obstruction of the trap by branches, leaves, or any other objects preventing easy access of flies.
- 3.2.8.2 According to the size of the tree, traps should be located at a height of 1.5 – 2.5 meters from the ground, it is advisable to be in the upper third of the tree.

### **3.2.9 Re-baiting and Maintenance**

- 3.2.9.1 Adhesive inserts should be replaced weekly, after each trap service. Plugs of trimedlure (bait) should be replaced every 45 days (according to provider recommendations)
- 3.2.9.2 When re-baiting, attractants should not be left outside of the trap, on the ground, or on plant materials in order to avoid contamination with attractants. The reason for this is that flies will not be drawn to the trap but to the contaminated area
- 3.2.9.3 When a trap needs to be replaced, information regarding the last 2 visits must be recorded in/on the new trap.

### **3.2.10 Trap Inspection and Data Collection**

- 3.2.10.1 SENASA personnel or personnel trained and authorized by SENASA must service the trapping network weekly.
- 3.2.10.2 Procedure to perform the servicing of the trap is to take down the trap from the tree and pull out insert carefully. If flies are present, carefully bend the insert, and place it inside an old trap body or container to carry it and take the specimen to be identified, if necessary.
- 3.2.10.3 Trained personnel will be able to identify *Ceratitis capitata*. Therefore, only in doubtful cases will they be sent to the laboratory for identification
- 3.2.10.4 When inserts are replaced, placement date should be recorded on the reverse side.

### **3.2.11 Required Field Equipment**

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Jackson traps: bodies, inserts, hooks and plastic baskets.

Trimedlure plugs.

Entomological tweezers.

Hand Lens (10x).

Indelible markers, pencils and pens.

Dish towels and cleaning cloths for trap cleaning.

Copy of trapping Network record forms.

Form to record information (Form "Survey of trapping network").



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### **3.2.12 Fruit Fly Trapping Thresholds for Fruit Fly Control**

3.2.12.1 Flies/Trap/Day (FTD) must be calculated every week.

3.2.12.2 From 28 days prior to harvest up to its end or closing of the export period, the FTD should not be greater than 0.7. If the FTD exceeds this threshold (0.7) remedial suppression activities must be taken by producer in the grove to lower the population through integrated management practices and chemical control methods such as application of spinosad. These measures must continue until the FTD rate is reduced to 0.7 or lower.

### **3.2.13 Records**

3.2.13.1 Readings of the trapping network should be recorded in the Form “Survey of trapping Network” and the monitoring person who performed the service should enter the information into the INFORMATION SYSTEM ON CITRUS TRACEABILITY, where FTD rate will be obtained.

3.2.13.2 Information arising from doubtful cases sent to the laboratory will be introduced by SENASA personnel into the Information System on Citrus Traceability or by Laboratory personnel directly.

3.2.13.3 Control actions will be recorded in the Field book, stating date and product/doses.

3.2.13.4 Records of trap readings must be kept for at least three years.

### **3.3 Fruit Sampling in the Field**

3.3.1 In order to certify a Production Site (SDP) as low prevalence for *Brevipalpus chilensis*, the producer should submit a request for fruit sampling to SENASA through a Request Form (according to the documentation or Information System chosen by SENASA). A request for sampling must be submitted not earlier than 30 days from the date of harvest.

3.3.2 Personnel devoted to this activity will be trained and authorized by SENASA.

#### **3.3.3 Level and Procedure of Sampling**

3.3.3.1 Sample size will be 100 fruit and should be collected from 25 trees of the SDP, yielding 4 fruits per tree to complete the sample size.

3.3.3.2 Each fruit sample should be selected from trees randomly distributed, following a layout that allows covering the entire surface of the SDP, especially if it consists of different UPs.

3.3.3.3 At the level of each tree, fruit selection should consider directional orientation of prevailing winds and spatial location of the fruit (different layers).

#### **3.3.4 Handling of Samples in the Field**

3.3.4.1 Samples will be placed in bags which should be properly closed and sealed.

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3.3.4.2 Once the sample is made up, bags must be placed in cardboard or plastic boxes with telescopic lids, to be transported to the laboratory for testing. Samples should not be exposed to sunlight.

3.3.4.3 The monitoring person should ensure the arrival of samples to the laboratory (registered and authorized by SENASA) for testing within a period not to exceed 24 hours.

3.3.4.4 For each sample, a spreadsheet of “Dispatch of Samples to Laboratory” will be generated according to the documentation or Information System chosen by SENASA. This form consists of two parts; the upper part for the laboratory and the lower part for SENASA where the signature of the person who receives the sample and delivery dates are recorded.

### **3.3.5 Handling Samples in the Laboratory**

3.3.5.1 Laboratories responsible for sample testing should keep a record of reception of samples to the laboratory, which must include at least the following information:

- Name of accredited sampler.
- Date and time of reception of the sample in the laboratory.
- Date and time of sample testing in the laboratory.
- Record any comments related to the samples.

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3.3.5.2 Samples should be kept in a cool place where room temperature does not exceed 15°C, and it is not below 4.5°C.

3.3.5.3 Samples should be tested within 48 hours.

3.3.5.4 Laboratories should have a procedure that describes in detail the process of sample handling and testing, from reception to disposal.

### 3.3.6 Testing Methodology of Samples

3.3.6.1 The methodology to be used consists of a wash-system where the following steps are set:

- I. Place two sieves, one on top of the other, placing the sieve with lower fineness on top (18 mesh) and the sieve with higher fineness below (200 mesh).
- II. Then, place on the top sieve a number of fruit that allows their washing freely.
- III. Spray fruit with a solution of water and detergent.
- IV. Wash fruit with a shower of water. The pressure of the wash must be such so as to ensure dragging of potential mites to the lower sieve, which in turn should ensure that no water splashes outside the sieves.
- V. Repeat step III and IV.
- VI. Replace the fruit and place more fruit for the sample.
- VII. Repeat step III to VI, as many times as necessary to proceed with the washing of 100% fruit of the sample.
- VIII. Remove top sieve once washed.
- IX. Then tilt the 200 mesh sieve and wash with mild pressure water, making drain the material collected towards one of its ends.
- X. Finally drag, with the aid of a squeeze bottle with water, the contents into a glass jar containing the remaining in liquid. Then the content is filtered on filter paper using a set of jar and funnel.

### 3.3.7 Sample Testing

3.3.7.1 Each filter paper obtained from the washing process of samples should be observed under a stereoscopic microscope 40X - 50X, to determine the presence of *Brevipalpus* spp.

3.3.7.2 Detected mites will be mounted in Hoyer or Euparal solution on a slide following the rapid method for identification under optical microscope with phase contrast or differential interference contrast.

3.3.7.3 For each sample, a record should be kept for relevant mites of the genus *Brevipalpus* detected and the number of dead or alive individuals.

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3.3.7.4 Mites without determination must be mounted on a slide or placed in glass tubes of 3 to 5 ml, in 70% ethanol solution, for further analysis by the central laboratory of SENASA.

3.3.7.5 All preparation must be numbered and traceability kept from origin (connection with the SDP from which the sample was obtained).

3.3.7.6 Mites of the genus *Brevipalpus* are considered dead by their lack of mobility, by color (pale), or dehydrated body.

### 3.3.8 Result of Laboratory Testing

3.3.8.1 Results of the testing of SDP sampling should be entered into the Information System on Citrus Traceability by laboratory personnel.

3.3.8.2 If there is no detection of live *Brevipalpus chilensis*, SDP will be certified as low prevalence and must meet other requirements in this OWP, UPs related to this SDP will become approved to apply for harvest authorization. Otherwise, the SDP and UPs related to this will be disqualified from this OWP for the rest of the season to certify as low prevalence.

### 3.4 Identification and Traceability Measures

3.4.1 Every grove registered in this OWP should have an identification sign at the entrance, stating the name of the company and the identification code assigned by SENASA.

3.4.2 All Production Units (UPs) in the grove, regardless of their destination, should be identified with a sign stating the identification code assigned by SENASA.

3.4.3 Every registered grove must record and keep updated an official Field Book, including the following information:

Registration of all Production Units.

Schedule of Operations.

Record of practices: spraying, cultural practices, exit of fruit.

SENASA Inspection visits.

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### 4 Harvest

#### 4.1 General Requirements

- 4.1.1 Lemon fruit must be processed with green color, according to the color scale ranging from *dark green* to *silver*, scale according to the documentation or Information System chosen by SENASA, and in a period from April 1 to August 31 (additional phytosanitary measures to those established in pre-harvest to mitigate risk of *Ceratitis capitata*).
- 4.1.2 According to the compliance of the requirements established in pre-harvest, color characteristics and harvesting periods established in this OWP, each UP has two options to be granted the harvest authorization:
  - 4.1.2.1 Option I – Get the harvest authorization complying with the requirements for *Ceratitis capitata* and low prevalence area for *Brevipalpus chilensis*.
  - 4.1.2.2 Option II – Get the harvest authorization with in-transit Cold Treatment for the control of *Ceratitis capitata* and low prevalence area for *Brevipalpus chilensis*.
- 4.1.3 Producers may request harvest authorization through the application form for harvest authorization according to the documentation or Information System chosen by SENASA.
- 4.1.4 Harvest authorization or harvest certificate will consist of an alphanumeric code composed of two parts: two letters identifying the country of destination, in this case US and a five-digit number. This code is unique at national level and will identify the UP authorized to start harvest.

#### 4.2 Identification, Traceability and Safeguarding Measures

- 4.2.1 Producers should identify each harvest container (bins), which are used to transport harvested fruit from the field to the packing house, using a card or identification label according to the documentation or Information System chosen by SENASA.
- 4.2.2 Labels should be of a legible size and be placed before leaving the field. Transportation of bins without labels is prohibited.
- 4.2.3 The color of the label for bins transporting certified fruit under Option I (section 8.4.1.2.) must be green. When certified fruit is transported under Option II each label will be identified with a yellow circle.
- 4.2.4 Loading of bins on transport should be performed in such a way that identification labels are exposed to the sides of the transport, to facilitate their visual control.
- 4.2.5 Transportation of fruit from the field to the packing house should be carried out in clean conveyances protected by tarpaulin or anti-aphid mesh.

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- 4.2.6 Mixed dispatch of certified fruit under different options could only be authorized if fruit is transported with additional safeguarding measures in order to avoid cross contamination. These additional safeguarding measures consider placing a plastic cover (or any other material such as a tarpaulin).
- 4.2.7 Every lot that is transported from the field to the packing house should be supported by a delivery note or a plant transit document including the information required by current national regulations. Moreover, these documents should detail: Exit date, Name of the producer's company, number of package/s per UP, harvest authorization, species and variety, estimated weight of packages, Company name of the destination packing house and destination market of the consignment.

### **5 Postharvest**

#### **5.1 General Requirements**

- 5.1.1 During packing process, fruit will be washed, selected, brushed, disinfected (chemical treatment), treated with a fungicide (chemical treatment), waxed and classified.
- 5.1.2 Fruit disinfection treatments could be performed by applying one of the following products: SODIUM ORTHO-PHENYL PHENATE (SOPP) at a concentration of 1.86 to 2.0 percent of the total solution. If the solution has sufficient soap or detergent to cause a visible foaming action, wet for 45 seconds. If the solution does not contain sufficient soap to cause a visible foaming action, wet for 1 minute; SODIUM HYPOCHLORITE at a concentration of 200 ppm for 2 minutes while maintaining the pH of the solution between 6.0 and 7.5; or PEROXYACETIC ACID solution of 85 parts per million for at least 1 minute, or other disinfectant agreed upon between NPPOs. Fungicide chemical treatment could be performed by applying the following products: Imazalil, Thiabendazole or combination of fludioxonil plus azoxystrobin in accordance with label conditions.
- 5.1.3 It is the obligation of the packing house to ensure the control of the concentration of products as well as the exposure time, being subject to supervision and auditing by SENASA personnel.

#### **5.2 Phytosanitary Inspection**

##### **5.2.1 Sampling Inspection Procedure**

- 5.2.1.1 Upon request of the packing house and after the boxes are packed and palletized, a SENASA inspector will sample and inspect each lot.
- 5.2.1.2 The SENASA inspector will randomly select 150 lemon fruit per SDP for a 95% confidence level of detecting a 2% pest population and visually inspect for the presence of pests or indications of pest damage, using a magnifying glass or other inspection tools if necessary.

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- 5.2.1.3 All fruit in the sample from each site of production should be visually inspected in order to determine the absence of quarantine pests of concern to the continental United States.
- 5.2.1.4 If pests of quarantine concern to the continental United States are not found, two sub-samples should be taken of 30 fruit each. All fruit of one sub-sample will be cut open to determine the absence of internal pests such as *Ceratitis capitata*, *Cryptoblabes gnidiella*, and *Gymnandrosoma aurantianum*, while the remaining sub-sample should be submitted to a laboratory to determine the absence of *Brevipalpus chilensis* or other *Brevipalpus* mites.

### 5.2.2 Result of Inspection

- 5.2.2.1 If as a result of the inspection, quarantine pests of concern to continental United States are not detected, the lot will be in condition to be exported and should comply with traceability, identification, and safeguarding measures up to its consolidation in the final transport.
- 5.2.2.2 If live immature stages of *Ceratitis capitata* are detected, the lot will be rejected for export to the continental United States. From that moment and for the rest of the season; fruit coming from that site of production (SDP) must be treated with in-transit Cold Treatment (T107-a-1).
- 5.2.2.3 If live immature stages of *Cryptoblabes gnidiella* or *Gymnandrosoma aurantianum* are detected, the lot should be rejected and the SDP suspended to export to the continental United States until SENASA and APHIS agree upon mitigation measures to lift the suspension.
- 5.2.2.4 If the presence of live *Brevipalpus chilensis*, *B. californicus*, *B. obovatus* or *B. phoenicus* is determined, the lot will be rejected and if *Brevipalpus chilensis* is found, the Site of Production will lose its status of low prevalence from that moment and for the rest of the harvest season.

## 5.3 Identification, Traceability and Safeguarding Measures

### 5.3.1 Prior to Packing Process

- 5.3.1.1 Every packing house should have a reception area for the fruit coming from the field and a clean area with safeguarding measures for fruit packing and storage.
- 5.3.1.2 All packing and storage areas in the packing house should have all openings covered (windows, ventilation grids) with anti-aphid mesh (1.6 mm or less).
- 5.3.1.3 There should be physical barriers in all entrances and exits to clean areas of the packinghouse. Air curtains or double door systems are recommended.

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- 5.3.1.4 In the case of double doors, the interior door could be a door with insect-proof screen or mesh (1.6 mm or less) or curtains consisting of strips of heavy gauge plastic sheets or other transparent-plastic bands.
- 5.3.1.5 Fruit coming from the field should be unloaded from the transport in a place with safeguarding measures and immediately transferred to the preselection line or remain protected in an insect-proof place exclusive to the continental United States.
- 5.3.1.6 Dispatch areas should have a connecting section and/or mesh to protect the load and avoid spaces that may result in potential contamination risk. The idea of an area covered by a mesh refers to a rigid mesh structure not exceeding 1.6 mm supported by wood, metal, cement or any other similar material, easy to use and maintain.
- 5.3.1.7 Insect trap lights should be placed around the dispatch area, one should be placed in a high position and the other in a lower one.
- 5.3.1.8 There must be a protected area where sampling, storage, and transit of approved products is carried out, comprising chambers and corridors up to dispatch area.
- 5.3.1.9 Before starting processing and packaging operations, the protected areas should be inspected for possible breakage daily. If any breakage was found, these must be repaired before starting operations at the packing house.
- 5.3.1.10 If a live fruit fly adult is found in the clean area during packing operation, all citrus fruit being processed upon detection could not be exported to the continental United States.
- 5.3.1.11 Packing houses should implement a cleaning and disinfection program of internal and external areas in the packing facilities.
- 5.3.1.12 Fruit will be packed within 24 hours of harvest with the exception of fruit that will be de-greened or stored, at all times, under the required safeguarding conditions.
- 5.3.1.13 Fruit must be practically free from leaves, twigs, and other plant parts.
- 5.3.1.14 Packing houses should verify that each lot coming from the field is accompanied by a producer's delivery note or a plant transit document and confirm the completeness of required information.
- 5.3.1.15 Packing houses must ensure that all harvest bins bear the entire identification label from the time of arrival from the field up until processing at the packing house.
- 5.3.1.16 Packing houses should ensure proper individualization of the two fruit certification options.



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- 5.3.1.17 Packing houses are responsible for checking in the Information System on Citrus Traceability that the Production Unit coming from the field is authorized to export to the continental United States.
- 5.3.1.18 The packing house should enter information for each field lot from Production Units authorized to export to the continental United States into the Information System on Citrus Traceability and recorded in a form for fruit entry according to the documentation or Information System chosen by SENASA.
- 5.3.1.19 When a packing house requires movement of bins without processing or preselection to another packing house it should be done in clean conveyances protected by tarpaulin or anti-aphid mesh.
- 5.3.1.20 All lots prior to processing should have an in situ control of traceability and documentation by packing inspectors.
- 5.3.1.21 Packing houses should sort lots from the field according to the certification option. Each lot is stowed with a spacing not less than one (1) meter from each other. If enough space is not available the packing house should submit to SENASA an alternative location for further approval. Lots will be identified by a sign (acrylic, metal, or blackboard).
- 5.3.1.22 Bins should be arranged with the identification labels facing to the front to facilitate the visual inspection.
- 5.3.1.23 If bins are stored in chambers, they should be labeled and sorted by certification options. Each lot is stowed with a spacing not less than one (1) meter from each other. An identification sign should be placed at the entrance of the chamber indicating: origin (field or preselection), date of entry to chamber, production unit, total number of bins, and destination.
- 5.3.1.24 When a packing house requires to move bins without processing or preselection to another packing house it should generate from the Information System on Citrus Traceability a "Record for the Transport of Bins", to which end it should previously have recorded the entry of fruit into the Information System on Citrus Traceability and in the Fruit Entry Form and be verified by a SENASA inspector of the program. This document must accompany the lot being transported together with a copy of the relevant delivery note(s). These documents should be kept at the destination packing house. The destination packing house should not record such entry into the Information System on Citrus Traceability, but it should record all transported lots in the Fruit Entry Form.
- 5.3.1.25 Packing houses should place a sign, before the start of processing, in the dumping area indicating the number of UP, certificate number, and total number of bins to be dumped.

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5.3.1.26 In case of performing a preselection process, independently from the packing process, packer should draw up the preselection form according to the documentation or Information System chosen by SENASA, which should be signed by the person responsible for packing and subsequently submitted to the acting inspector who should verify the data, sign, stamp and file it in the relevant folder.

5.3.1.27 During preselection process and once the bins are dumped, the Packing Inspector should verify the removal of the Identification Label from the field, that bins contain preselected fruit and a new identification Label is placed respecting the UP, certificate number and placing the preselection date.

5.3.1.28 All empty bins should be cleaned and disinfected prior to re-use.

### **5.3.2 During Packing Process**

5.3.2.1 Packing houses should identify each packing line using a clearly visible sign indicating the destination of the fruit being processed (continental United States, other markets, and internal markets.)

5.3.2.2 The end of each line as well as their sides and/or drums, as appropriate, should be identified with a sign (acrylic, metal sheet) indicating the destination of the fruit being processed.

5.3.2.3 Packing houses should identify every box intended for export to the continental United States with the code indicating the UP, Certificate Number, stamp of the packing house, and any other legend requested by national rules in force for export.

5.3.2.4 In order to facilitate transport, boxes should be palletized in the traditional way. Packing houses should identify pallets, once completed and strapped, by an official label indicating the code of the packing house followed by a single sequential number of the pallet. Due to security reasons, these labels should be attached to two (2) adjoining faces of the pallet.

5.3.2.5 The color of the label for fruit certified under Option I (section 8.4.1.2.) should be green and the color of the label for fruit certified under Option II should be identified by a yellow circle.

5.3.2.6 Inspector during processing shift should stamp and initialize (write initials) on both labels attached to the pallets. The signature of a SENASA inspector should cover part of the label and part of the box.

5.3.2.7 As the inspector signs and stamps the labels of finished pallets, they will remove a wafer with a bar code that identifies the pallet and fill in the Pallet Report Form according to the documentation or Information System chosen by SENASA. Such Form should be checked and signed by the person responsible for the packing house and stamped and signed by SENASA inspector, once the shift is ended.

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- 5.3.2.8 The packing house, once processing shift is ended, should draw up, according to the type of work, the Inspection Report Form per Production Unit when performing discontinuous process (preselection and packing process in different lines) or the continuous process form (when preselection and packing process are carried out in the same line or when the packing process is performed without preselection). Both forms are part of this Work Plan according to the documentation or Information System chosen by SENASA.
- 5.3.2.9 These forms should be signed by the person responsible for packing and subsequently submitted to the acting inspector who should verify the data, sign, and stamp and file them in the relevant folder.
- 5.3.2.10 Packing houses should inform the Information System on Citrus Traceability about the formation of each pallet detailing the number of packages and weight per package per Production Unit.
- 5.3.2.11 In case the packing process is not continuous and processed boxes remain without completing the pallet, the packing house is obliged to draw up and sign a “Packing Report Form” (Informe de Piso de Empaque) which is part of this OWP according to the documentation or Information System chosen by SENASA. This form should be signed by the person responsible for packing and subsequently submitted to the acting inspector who shall verify the data, sign, and stamp and file it in the relevant folder. Packing area should be sectorized according to destination and identified.
- 5.3.2.12 When packing process restarts, a SENASA inspector will check whether the information stated on the form matches with the remaining boxes by an in situ verification of the boxes that form the packing area.
- 5.3.2.13 Packing houses should sectorize finished pallets by certification option with a spacing not less than one (1) meter from each other. Pallets should be arranged with the identification labels facing to the front to facilitate the visual inspection. If enough space is not available, the packing house should submit to SENASA an alternative location for further approval. Sectors should be indicated by a sign (acrylic, metal or blackboard)
- 5.3.3 After The Packing Process**
- 5.3.3.1 All lots approved during the phytosanitary inspection should be safeguarded.
- 5.3.3.2 In case approved lots share the storage place with fruit certified under a different certification option, a spacing of at least (1) meter should be kept or otherwise separate the line of contact of different sanitary status using an anti-aphid mesh.

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- 5.3.3.3 When packing houses require transferring pallets to temporary storage outside the facilities (other packing house, storage facility, in-transit storage, etc.) until dispatch for consolidation in final transport, a Form “Pallet Transference Record” should be generated from the Information System on Citrus Traceability. This form should be signed by the person responsible for packing and submitted to SENASA inspector who will verify that the information stated in the form matches with the lot to be transferred. The record is delivered in duplicate. The original copy is kept at the packing house of origin and the duplicate copy is delivered to the final destination.
- 5.3.3.4 In order to ensure safeguarding measures this movement should be carried out in clean conveyances protected by tarpaulin or anti-aphid mesh.
- 5.3.3.5 Dispatch of fruit certified under different certification options may be authorized only if fruit is transported with additional safeguarding measures (covered by a tarpaulin, for example) to avoid cross contamination.
- 5.3.3.6 Areas of unloading, storage and loading in a temporary storage facility should have the same safeguarding measures established for packing houses (covered openings, physical barriers in all entrances and exits, etc.).
- 5.3.3.7 All temporary storage facilities receiving finished pallets from a packing house should sector them according to the certification option with a spacing not less than one (1) meter from each other. If enough space is not available the packing house should submit to SENASA an alternative location for further approval. Sectors should be indicated by a sign (acrylic, metal or blackboard).
- 5.3.3.8 When the exit of a lot from a temporary storage facility is not intended for consolidation in final transport a “Pallet Transference Record” should be generated. This form should be signed by the person responsible for packing and submitted to SENASA inspector who will verify that the information stated in the form matches with the lot to be transferred. This record should be delivered in duplicate. The original copy will be kept at the packing house of origin and the duplicate copy delivered at final destination.
- 5.3.3.9 When the exit of a lot from a packing house or temporary storage facility is destined for the exit point (fiscal yard, port terminal, airport terminal, etc.), where consolidation in final transport is carried out, a “Dispatch Record” should be generated from the Information System on Citrus Traceability. This form should be signed by the person responsible for the exit point and submitted to SENASA inspector who will verify that the information stated in the form matches with the lot to be transferred. Record of the form signed by the acting inspector should be kept at the exit point.

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5.3.3.10 The packing house or temporary storage facility should complete, for each fruit lot intended for the exit point, the Fresh Citrus Fruit Transit Document (D.T.C.). This form should be in duplicate and signed by the person responsible for the exit point and submitted to SENASA inspector who will verify that the information stated in the form matches with the lot to be dispatched. The duplicate should be filed at the exit point and original copy is submitted to the carrier.

5.3.3.11 Trucks must be sealed when exiting from dispatch area and entering into the exit point. This measure is not required when dispatch area coincides with the exit point. Seals should be placed in all opening of the truck when they do not have any sealing ropes. This task will be carried out in the presence of SENASA inspector.

### 5.3.4 Exit Port

5.3.4.1 Upon entry of a dispatched lot into the consolidation place, the carrier should deliver the D.T.C. to the personnel at the exit point who will read the bar codes of the pallets supported by this document. Readings of bar codes should be performed by optical readers via Information System on Citrus Traceability. The bar code reading enters the dispatched lot into the information system and allows control of the origin of the lot.

5.3.4.2 Personnel in charge of this task at the exit point should be trained and authorized by SENASA.

5.3.4.3 Areas of unloading, storage, and loading in an exit port should have the same safeguarding measures established for packing houses and temporary storage facilities (covered openings, physical barriers in all entrances and exits, etc.).

5.3.4.4 When it is necessary to move a lot from one exit point to another, the exit point of origin should generate from the Information System on Citrus Traceability the "Transference between Ports Document" (DTP). This document should be issued in duplicate, one copy will be kept at the exit point and the second copy will travel with the carrier up to the destination exit point.

5.3.4.5 Upon arrival of the lot to the destination exit point, the DTP should be delivered by the carrier to the personnel at the exit point who will verify the load in situ and inform the entry to the Information System on Citrus Traceability.

5.3.4.6 In order to ensure safeguarding measures this movement should be carried out in clean conveyances protected by tarpaulin or anti-aphid mesh.

5.3.4.7 Only fruit certified under the same Option can be dispatched in the same conveyance.

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- 5.3.4.8 Mixed dispatch of certified fruit under different options could only be authorized if fruit is transported with additional safeguarding measures in order to avoid cross contamination. These additional safeguarding measures consider placing a plastic cover (or any other material such as a tarpaulin).
- 5.3.4.9 Once consolidation of the load is verified and when the consignment has complied with all the requirements stipulated in this OWP, the exporter will be in condition to generate from the Information System on Citrus Traceability a “Record of Phytosanitary Verification”. Through generation of this document, the Information System on Citrus Traceability is informed that the consignment has been consolidated at the exit port and is approved for export to the continental United States.
- 5.3.4.10 In order to generate the linkage between the Information System on Citrus Traceability and the Management System of Phytosanitary Certification for the issuance of Phytosanitary Certificate, the exporter must produce in the Information System on Citrus Traceability. The generation of this document guarantees that the consignment to be certified has met all phytosanitary, quality, and traceability requirements for export to the continental United States.