

SAMPLE ONLY – NOT VALID

California Exotic Fruit Fly Project
Issue With QC Master Permit 1321

EXHIBIT M2- RECEIVING PROCESSOR OR
POST-HARVEST TREATMENT FACILITY ESTABLISHMENTS
LOCATED INSIDE and OUTSIDE THE EXOTIC FRUIT FLY QUARANTINE AREA

Check box for applicable establishment location and type

- INSIDE Quarantine Area OUTSIDE Quarantine Area
and
 Processor Post-Harvest Treatment Facility

PROVISIONS FOR THE
INTRASTATE MOVEMENT OF ALL EXOTIC FRUIT FLY HOST MATERIAL (FFHM)
ORIGINATING FROM AREAS QUARANTINED FOR AN EXOTIC FRUIT FLY

1. **Approved Sourcing**

Only accept shipments:

- a) From a Grower under compliance with the Project.*
- b) Transported and delivered by a hauler under compliance with the Project.*

**The Project will provide a listing of packer/processors, transporters, growers, and harvesters under compliance.*

2. **Notification of Shipment Receipt of FFHM From Inside the Quarantine Area**

Notify the *destination* County Agricultural Commissioner (CAC) upon receiving shipment(s) originating from inside a quarantine area in another county using the CAC's preferred method (i.e. Email, phone, fax).

3. **Notification of Shipments Received from Establishments Not Under Compliance**

Implement all of the following if a shipment arrives from a non-compliant source:

- a) Upon receipt of non-compliant shipment(s), immediately contact the Project or local County Agricultural Commissioner, **and**
- b) **Do Not** process/treat shipment(s), **and**
- c) Properly safeguard shipment(s) using Project approved methods to avoid potential spread of exotic fruit flies, **and**
- d) Segregate shipment from all other shipments of received FFHM, **and**
- e) Provide all shipping documents and/or certificates that accompanied the shipment to agricultural officials immediately upon request.

4. **Segregation and No Commingling Prior to Handling**

All FFHM must be segregated and not allowed to mix with FFHM originating from outside the quarantine area.

- a) Segregation is no less than the length of a field bin or pallet and in a secure area.
- b) All truck loads must contain FFHM exclusively, only quarantine FFHM is allowed to be in the container.

5. **Handling Procedures**

Upon delivery to a facility, immediately (within one hour) handle all FFHM in the following Project approved methods:

- a) Processors
 - i. Maintain a record of all FFHM that goes into each batch. Records shall include date, name of shipper, and compliance agreement number, **and**
 - ii. After processing is complete and system has been emptied, the system is to be cleaned with high-pressure water and rinsed into a drain that empties into a sewage system.
 - iii. Whole FFHM fruit must be safeguarded in a Project approved manner at facilities located within a quarantine area.
 - iv. There are no safeguarding requirements for facilities located outside quarantine area.
- b) Post-harvest Treatment Facility
 - i. Maintain a record of all FFHM for each load. Records shall include date, name of shipper, and compliance agreement number, **and**
 - ii. Diamond Stamp must be on all pre-packed boxes of treated FFHM.
 - iii. Whole FFHM fruit must be safeguarded in a Project approved manner at facilities located within a quarantine area.
 - iv. There are no safeguarding requirements for facilities located outside quarantine area.

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- 6. Storage**
If FFHM cannot be handled immediately due to equipment failure or high volume of FFHM received, immediately store all FFHM by the following Project approved method:
 - a) Store in a cooler that is maintained at 58 degrees F or below, and
 - b) Maintain FFHM in an area of the cooler separate from all other FFHM from non-quarantine origin, separation must be the length of a field bin or pallet, or a physical barrier, or,
 - c) Other storage method(s), pre-approved by the Project, and listed below under Special Instructions.

 - 7. Cleaning of Containers**
Clean all bulk bins or containers used to transport shipments as soon as possible to remove all residues capable of harboring any life stage of an exotic Fruit Fly. Approved cleaning methods include:
 - a) Chlorinated water after use at the facility, or
 - b) No less than 30 psi pressure washing, or
 - c) Other cleaning method(s), pre-approved by the Project, and listed below under Special Instructions.

 - 8. Waste Disposal**
 - a) All debris, culls, and unpacked fruit or parts (peels, pulp, etc.) must be collected and secured.
 - b) Sealed in a double, leak proof, plastic bags.
 - c) All waste must be disposed of and/or collected by a Project approved waste facility.

 - 9. Maintain FFHM Identity**
Identity of exotic FFHM from growing site to receiving establishment must be maintained from point of harvest (growing site) throughout all stages of transport, receiving, handling, processing, and destination shipping.

 - 10. Records**
Maintain records affiliated with all shipments for a minimum of two years and provide such records to agricultural officials upon request.

 - 11. Training**
Ensure all employees receive training to be compliant with all specifications of this compliance agreement exhibit.

 - 12. Inspection**
Establishment shall allow agricultural officials to inspect the premises to ensure compliance with this agreement, and obtain and review records of all shipments destined to locations outside the exotic fruit fly quarantine area.

 - 13. Information posting**
Place informative posters and associated exotic fruit fly information supplied by the Project in a conspicuous location.

 - 14. Compliance**
Failure to comply with all stipulations of this exhibit may result in fruit seizure, violations being issued to you, and/or revocation of this agreement.
- SPECIAL INSTRUCTIONS: _____

**NOT VALID UNTIL SIGNED BY AN OFFICER FROM THE
COOPERATIVE ORIENTAL FRUIT FLY PROJECT
----- SAMPLE ONLY -----**