

**WORK PLAN FOR THE EXPORTATION  
OF FRESH NECTARINES TO JAPAN**

**June 4, 2001**

## **Work Plan For The Exportation of Fresh Nectarines to Japan**

### **PLANT PRODUCTS AND AREAS**

Fresh Nectarines produced in areas of the United States, designated by the U.S. Plant Protection and Quarantine (APHIS/PPQ) as areas under commercial pest and disease control.

### **II. TRANSPORTATION METHOD**

The fruit shall be transported as either ship cargo and/or air cargo only.

### **III. INSPECTION AND CERTIFICATION IN PRODUCING AREA**

- A. Fresh Nectarines for export shall be those inspected by APHIS/PPQ or cooperators and accompanied by a Federal Phytosanitary Certificate (FPC).
- B. The FPC shall also bear the following additional declarations:
  - “The subject fruit are not infested with codling moth.”
  - 2. “The fruit has been fumigated as set forth in the work plan for the exportation of fresh nectarines to Japan.”
- C. The FPC shall bear an endorsement by the Ministry of Agriculture, Forestry and Fisheries (MAFF) inspector who notes to the effect that he has confirmed the inspection and fumigation as set forth in this work plan.

### **IV. INSPECTION OF FUMIGATION FACILITIES**

- A. In principle, the MAFF inspector shall inspect the fumigation facilities prior to their use each year to confirm that the facilities satisfy the conditions of the work plan. However, whenever he deems it necessary, the MAFF inspector can re-inspect the facilities.
- B. In principle, the inspection shall be conducted jointly with the PPQ officer and the MAFF inspector for the purpose of designating the subject fumigation facilities for handling fresh Nectarines destined for Japan.
- C. At the time of the inspection, the air tightness of the fumigation chamber shall be confirmed by the use of one of the following methods:

For new or modified chambers, fill an empty chamber with 10g of methyl bromide per one cubic meter of the chamber space. Measure gas concentration after 48 hours at three different points of the chamber; i.e., top, middle, and bottom. The gas concentration at the end of the test must be at least 70% of the gas concentration initially introduced.

#### **AND**

- 2. Raise internal pressure of the chamber 12.5mm on one arm of a Kerosene manometer. It shall take 60 seconds or longer to drop to 1.25mm on one arm of the manometer.

**OR**

3. Raise internal pressure of the chamber to 25mm on one arm of a Kerosene manometer. It shall take 22 seconds or longer to drop to 2.5mm on one arm of the manometer.

**V. FUMIGATION FACILITY**

- A. The fumigation facility used for treatment of the fruit shall satisfy the following conditions:
  1. It shall be airtight to maintain proper gas concentration during fumigation.
  2. It shall be equipped for introducing methyl bromide into the fumigation chamber.
  3. It shall have equipment to enable the measurement of the gas concentration from the outside.
  4. It shall be equipped with fans to make gas concentration uniform and to ventilate the gas immediately after fumigation.
  5. It shall be equipped with a thermometer to measure the internal temperature which may need to be measured from the outside of the chamber.
  6. It shall be equipped with an event recorder that monitors and records all necessary aspects of the fumigation process.

**VI. DISINFECTION TREATMENT OPTIONS/REQUIREMENTS**

- A.
  1. The fruit shall be fumigated with methyl bromide at the rate of 48 grams per cubic meter of interior fumigation chamber volume for 2 hours at an average of 21 C or above. 10 pulp temperatures are to be taken. If three or more fruits indicate less than 21C, the treatment cannot start. Also, if one or more fruit are less than 20C, the treatment cannot start.
  2. When fumigating in export cartons, the temperature sensors shall be placed by breaking the ventilation screens to take temperatures and the broken screen shall be fixed after fumigation
- B. The fumigation shall be conducted on:
  1. Fruit packed in shipping cartons; the quantity of fruit to be fumigated at one time shall not exceed 50% load factor of the chamber by volume.
  2. Fruit in bins; the quantity of the fruit to be fumigated at one time shall not exceed 50% load factor of the chamber by volume.

**VII. INSPECTION AND CONFIRMATION OF THE ENFORCEMENT OF DISINFESTATION**

- A. Confirmation of the enforcement of disinfestations: In principle this shall be conducted jointly by the APHIS and MAFF inspector in the following manner:
  1. Confirm that the fumigation has been enforced for the length of time required in accordance with the proper temperature and dosage.
  2. Confirm that the quantity of fruit to be fumigated at one time does not exceed 50% of

the volume of the chamber and that the stacking of the fruit does not hinder the uniformity of gas concentration.

3. Confirm that the circulation of the gas is constantly maintained during the fumigation.

## VIII. PACKING AND PLACES FOR PACKING

A. When fumigating “in carton” the following requirements will apply:

1. Fruit that is to be fumigated “in carton,” must be packed in cartons that are constructed with materials that will prevent infestation by codling moth, and have been approved by APHIS/MAFF. Any mesh or unprotected openings to boxes are not to exceed 1.6 mm. All such cartons must be appropriately ventilated and taped closed prior to treatment.
2. Each carton shall be sealed with clear tape and stamped with a PPQ treated stamp.

B. When fumigating fruit in bins, the packing facility must satisfy the following conditions:

1. It shall be built adjoining a fumigation facility. Windows and/or other openings shall be screened (screen mesh diameter shall be 1.6 mm or less) or shall be protected by other means to prevent the entry of the codling moth.
2. It shall be disinfected with insecticide prior to use each year and as often as necessary during the season.
3. When fumigating in field bins packing lines and areas shall be sanitized prior to their use each day and used exclusively for packing treated nectarine fruit when packing for Japan..
4. Each carton will be sealed with PPQ treated tape at the completion of treatment.

## IX. IDENTIFICATION

- A. Each shipping carton of fruit shall bear a mark indicating that the packaged fruit is bound “For Japan”.
- B. The mark "For Japan" shall be placed on one or more sides of the shipping carton.

## X. SHIPPING CONTAINER

- A. Construction: Any fiberboard type carton with each carton having at least 4 vents on each side or end or any fibreboard type carton when sealed presents no openings to the outside. Any screening or unscreened openings in shipping carton cannot exceed 1.6 mm gap.
- B. Contents: All standard pack styles: Single layer (flats), Two-layer or Volume fill with or without one pad on top.
- C. A box sealing tape is necessary to close any opening side and must extend down the adjoining sides. Any “telescoping” type carton must have tape extending across top and bottom of carton.

## XI. CONFIRMATION OF EXPORT INSPECTION

- A. The inspection, carried out by the APHIS inspector on at least two percent of the total numbers of fresh nectarine packages, shall be confirmed by the MAFF inspector to determine the absence of any quarantine pests or diseases, especially codling moth and peach twig borer.
- B. If live codling moth is found as a result of the inspection, the APHIS and MAFF inspectors shall study the cause of such infestation jointly and until the cause has been clarified, no further confirmation of the fumigation shall be conducted for the facility in question.
- C. Upon confirming that the fumigation has been carried out completely and that no quarantine pests and diseases are present, the MAFF inspector shall make a notation on a blank space of the phytosanitary certificate.

**MARKINGS**

- A. Each shipping container will have the following:
  - 1a. Marking to indicate completion of export treatment in the form of an inked stamp when fumigated in-carton:\*
 

**TREATED  
PPQ-APHIS-USDA**
  - 1b. Marking to indicate completion of export treatment in the form of tape when fumigated in bins:
 

**TREATED  
PPQ-APHIS-USDA**
  - 2. Marking to indicate destination (IN CAPITAL LETTERS):
 

**FOR        FOR JAPAN  
JAPAN or**

\* Treated stamp will be placed on cartons as they exit the fumigation chamber

**IMPORT INSPECTION**

- A. Import inspection shall be conducted at the port of entry by checking the fruit and the relevant phytosanitary certificate. All imports will be as commercial shipments; no carry-ons.
- B. The fruit shall be destroyed or re-exported in case of one (or more) of the following problems:
  - 1. The phytosanitary certificate does not bear a notation by the MAFF inspector.
  - 2. The package is not sealed.
  - 3. The package is not marked as required.
  - 4. The package is broken.
- C. In case a live codling moth is discovered, the following action shall be taken:
  - 1. The entire cargo of the subject shipment shall be destroyed or re-exported.

2. The cause of infestation by the codling moth shall be studied jointly with U.S. authorities and further import inspection of U.S. Nectarines shall be suspended until the cause of the infestation is clarified.

**VX:** If a variety is developed that is determined to have less efficacy than Mayfire, APHIS will notify MAFF beforehand.