

**WORK PLAN FOR THE EXPORTATION OF
CALIFORNIA FRESH PRUNES TO JAPAN**

June 4, 2001

Work Plan For The Exportation of California Fresh Prunes to Japan

I. PLANT PRODUCTS AND AREAS

Fresh Prunes of the French variety (Species: *Prunus domestica*, *Var. d'Agen.*) also known as Fresh French Prunes, are produced in areas of California (U.S.), designated by the U.S. Plant Protection and Quarantine (APHIS/PPQ) as areas under intensive pest and disease control.

II. TRANSPORTATION METHOD

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

III. INSPECTION AND CERTIFICATION IN PRODUCING AREA

- A. Fresh prunes for export shall be those inspected by APHIS/PPQ or cooperators and accompanied by a Federal Phytosanitary Certificate (FPC).
- B. The FPC shall bear the following additional declarations:
 - 1. The subject fruit are not infested with codling moth.
 - 2. That the fruit have been fumigated as set forth in the work plan for the exportation of California fresh prunes 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 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 prunes 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:
 - 1. For new chambers, or chambers that have been modified, 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 disinfestation 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 aerate the gas immediately after fumigation.
 5. It shall be equipped with a thermometer to measure the internal temperature from the outside.
 6. It shall be equipped with an event recorder that monitors and records all necessary aspects of the fumigation process.

VI. DISINFECTION IN PRODUCING AREA

- 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 20 C or above. 10 pulp temperatures are to be taken. If three or more fruits indicate less than 20 C (68 F) the treatment cannot start. Also, if one or more fruit are less than 19 C (66.2 F) the treatment cannot start.
 2. When fumigating in export cartons, temperature sensors shall be placed by breaking ventilation screens to take temperatures and the broken screens shall be fixed after the fumigation.
- B. The fumigation shall be conducted on:
 1. Fruit packed in shipping cartons; moreover, the quantity of fruit to be fumigated at one time shall not exceed 50% load factor, by volume, of the chamber.
 2. Fruit in bins; moreover, the quantity of the fruit to be fumigated at one time shall not exceed the amount of fruit equivalent to that in cartons at 50% load factor of the chamber.

VII. INSPECTION AND CONFIRMATION OF THE ENFORCEMENT OF DISINFESTATION

- A. Confirmation of the enforcement of disinfestation: In principle this shall be conducted jointly by the APHIS and MAFF inspector in the following manner:

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 fruit in-carton the following requirements will apply:

Fruit that is to be fumigated "in carton", must be packed in a 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 package shall be sealed with the TREATED –PPQ, APHIS, USDA tape

- B. When fumigating fruit in picking lugs 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.
3. Packing lines and areas shall be sanitized prior to their use each day.
4. The amount of fruit must be equal to or less than the amount of fruit fumigated in cartons.
5. Each carton must be sealed with the TREATED - PPQ, APHIS, USDA tape.

- C. Each package shall be sealed with clear tape and stamped with a "PPQ Treated" stamp.

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 package.

X. SHIPPING CONTAINER

- A. Construction: Fiberboard carton with ~~the top telescoped entirely over the bottom and each carton has~~ 4 slit openings on each long side and 2 slit openings on each end. Any mesh or openings to box not to exceed 1.6 mm.
- B. Contents: Volume fill with or without one pad on top.
- C. A box sealing tape extending down the ends and across the bottom is required.

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 prune packages, shall be confirmed by the MAFF inspector to determine the absence of any quarantined pests or diseases, especially codling moth.
- B. If live codling moth is found as a result of the inspection, the cause of such infestation shall be studied jointly by the APHIS and MAFF inspectors and until the cause has been clarified, no further confirmation of the fumigation shall be conducted.
- 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.

XII. 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 fumigating 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 or JAPAN**

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

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