

**WORK PLAN FOR THE PHYTOSANITARY CERTIFICATION OF FRESH
CITRUS FRUIT AND THEIR HYBRIDS FOR EXPORT TO THE CONTINENTAL
UNITED STATES**

(Version 1.0)

SEPTEMBER, 2013

**PLAN DE TRABAJO PARA LA CERTIFICACIÓN FITOSANITARIA DE FRUTA
FRESCA DE CÍTRICOS Y SUS HÍBRIDOS DESTINADA A LA EXPORTACIÓN
AL CONTINENTE DE LOS ESTADOS UNIDOS DE AMÉRICA**

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**PLAN DE TRABAJO PARA LA
CERTIFICACIÓN FITOSANITARIA DE
FRUTA FRESCA DE CÍTRICOS Y SUS
HÍBRIDOS, DESTINADA A LA
EXPORTACIÓN AL CONTINENTE DE LOS
ESTADOS UNIDOS DE AMÉRICA**

Este Plan de Trabajo para la exportación de fruta cítrica al territorio continental de los Estados Unidos de América fue desarrollado conjuntamente por el Departamento de Agricultura de Estados Unidos-Servicio de Inspección de Sanidad Animal y Vegetal (USDA-APHIS) y el Ministerio de Ganadería, Agricultura y Pesca-Dirección General de Servicios Agrícolas (MGAP-DGSA) y establece las condiciones para la certificación fitosanitaria para la exportación de fruta fresca de cítricos de Uruguay a los Estados Unidos bajo un enfoque de sistemas.

Este Plan de Trabajo no podrá ser alterado, salvo previa aprobación dada por APHIS y DGSA. Cualquier divergencia debe ser documentada por escrito.

Los idiomas oficiales de este Plan de Trabajo serán el inglés y el español.

Por la República Oriental del Uruguay:


Inocencio Bertoni
Director General de Servicios Agrícolas


Tabaré Aguirre
Ministro de Ganadería, Agricultura y Pesca

Este Plan de Trabajo se hará efectivo a partir de
(fecha)
24 de Septiembre de 2013

**WORK PLAN FOR THE PHYTOSANITARY
CERTIFICATION OF FRESH CITRUS FRUIT
AND THEIR HYBRIDS FOR EXPORT TO
THE CONTINENTAL UNITED STATES**


This Work Plan for the export of citrus fruit to the continental United States was jointly developed by the United States Department of Agriculture-Animal Plant Health Inspection Service (USDA-APHIS) and the Ministry of Livestock, Agriculture and Fisheries-General Direction of Agricultural Services (MGAP-DGSA) and establishes the conditions for the phytosanitary certification for the export of fresh citrus fruit from Uruguay to the United States, under a systems approach.

This Work Plan cannot be altered without approval from both APHIS and DGSA. All deviations will be documented in writing.

English and Spanish are the official languages of this Work Plan.

For the United States of America:


Alan K. Dowdy
Assistant Deputy Administrator, APHIS


Jolissa Reynoso
Ambassador of the United States of America
Honorary Witness

This Work Plan will become effective on
(date)
24 September 2013

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<p>1. PRODUCTOS A SER EXPORTADOS</p> <p>Envíos comerciales de fruta fresca de cítricos, incluyendo naranja dulce (<i>Citrus sinensis</i> (L.) Osbeck); limón (<i>Citrus limon</i> (L.) Burm f.); cuatro especies de mandarinas (<i>Citrus reticulata</i> Blanco, <i>Citrus clementina</i> Hort. ex Tanaka, <i>Citrus deliciosa</i> Ten, <i>Citrus unshi</i> Mrcow) e híbridos de <i>Citrus</i> producida y empacada en Uruguay bajo las condiciones de este plan de trabajo.</p>	<p>1. PRODUCTS TO BE EXPORTED</p> <p>Commercial consignments of fresh citrus fruit including sweet orange (<i>Citrus sinensis</i> (L.) Osbeck); lemon (<i>Citrus limon</i> (L.) Burm f.); four species of mandarins (<i>Citrus reticulata</i> Blanco, <i>Citrus clementina</i> Hort. ex Tanaka, <i>Citrus deliciosa</i> Ten; <i>Citrus unshi</i> Mrcow) and <i>Citrus</i> hybrids produced and packed in Uruguay under the conditions described in this work plan.</p>
<p>2. PLAGAS REGLAMENTADAS</p> <p>Las plagas cuarentenarias definidas por APHIS que pudieran ser introducidas a los Estados Unidos a través del ingreso de fruta fresca de cítricos son:</p> <p><i>Anastrepha fraterculus</i> (Wiedemann), Mosca sudamericana.</p> <p><i>Ceratitis capitata</i> (Wiedemann), Mosca del Mediterráneo.</p> <p><i>Cryptoblabes gnidiella</i> (Millière), Polilla de la vid.</p> <p><i>Gymnandrosoma aurantianum</i> (Lima), Barrenador de los citrus.</p> <p><i>Elsinoë australis</i> (Bitanc & Jenkins), agente causal de la Sarna del naranjo dulce.</p> <p><i>Xanthomonas citri</i> subesp. <i>citri</i> (ex Hasse 1915) Gabriel <i>et al.</i> 1989, agente causal del Cancro cítrico.</p>	<p>2. REGULATED PESTS</p> <p>The pests of quarantine significance identified by APHIS that could be introduced into the United States through the importation of fresh citrus fruit are:</p> <p><i>Anastrepha fraterculus</i> (Wiedemann), the South American fruit fly.</p> <p><i>Ceratitis capitata</i> (Wiedemann), the Mediterranean fruit fly or Medfly.</p> <p><i>Cryptoblabes gnidiella</i> (Millière), the Honeydew moth or Christmas berry moth.</p> <p><i>Gymnandrosoma aurantianum</i> (Lima), the Citrus fruit borer.</p> <p><i>Elsinoë australis</i> (Bitanc & Jenkins), the causal agent of Sweet Orange Scab (SOS) disease.</p> <p><i>Xanthomonas citri</i> subsp. <i>citri</i> (ex Hasse 1915) Gabriel <i>et al.</i> 1989, the causal agent of Citrus canker disease.</p>
<p>3. DEFINICIONES Y ABREVIATURAS</p> <p>APHIS: Servicio de Inspección de Sanidad Animal y Vegetal.</p> <p>CF: certificado fitosanitario.</p> <p>Centro de almacenaje: un depósito, refrigerado o no, que es utilizado para almacenar fruta ya</p>	<p>3. DEFINITIONS AND ABBREVIATIONS</p> <p>APHIS: Animal and Plant Health Inspection Service.</p> <p>PC: Phytosanitary Certificate.</p> <p>Storage facility: A storeroom, whether refrigerated or not, used to store fruit already prepared for</p>

<p>preparada para la exportación en la planta de empaque.</p>	<p>export in the packinghouse.</p>
<p>CFR: Código de Regulaciones Federales</p>	<p>CFR: Code of Federal Regulations</p>
<p>Certificación fitosanitaria: uso de procedimientos fitosanitarios conducentes a la expedición de un Certificado fitosanitario.</p>	<p>Phytosanitary Certification: Use of phytosanitary procedures leading to the issue of a Phytosanitary Certificate.</p>
<p>Certificado de contenido: documento emitido en el SCFFC que acompaña la fruta que fue procesada en una Planta de Empaque y fue habilitada para su exportación.</p>	<p>Cargo certificate: Document issued in the CFPCS accompanying fruit which was processed in a Packinghouse and authorized to be exported.</p>
<p>Cuadro: parcela con límites definidos dentro de un lugar de producción destinada al cultivo de cítricos de un mismo cultivar e identificada con un número o código.</p>	<p>Block: Plot with defined borders within a Place of Production destined to citrus crops of the same cultivar and identified by a number or code.</p>
<p>DGSA: Dirección General de Servicios Agrícolas.</p>	<p>DGSA: General Direction of Agricultural Services.</p>
<p>Envío: cantidad de plantas, productos vegetales u otros artículos que se movilizan de un país a otro y que están amparados, de ser necesario, por un solo certificado fitosanitario (el envío puede estar compuesto por uno o más productos básicos o lotes).</p>	<p>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).</p>
<p>Habilitado: un operador inscripto en el SCFFC, cuyas operaciones han sido específicamente autorizadas por la DGSA luego de realizadas las verificaciones correspondientes y que mantiene dicho estatus.</p>	<p>Authorized: Operator inscribed in the CFPCS, whose operations have been specifically approved by the DGSA after the corresponding verifications were made and who maintains this status.</p>
<p>Inspección: examen visual oficial de plantas, productos vegetales u otros artículos reglamentados para determinar si hay plagas o determinar el cumplimiento con las reglamentaciones fitosanitarias.</p>	<p>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.</p>
<p>Lote: conjunto de unidades de un solo producto básico, identificable por su composición homogénea, origen, etc., que forma parte de un envío.</p>	<p>Lot: A number of units of a single commodity, identifiable by its homogeneity of composition, origin, etc., which are part of a consignment.</p>
<p>Lugar de producción: cualquier local o agrupación de campos operados como una sola unidad de producción agrícola.</p>	<p>Place of Production: Any premises or collection of fields operated as a single production or farming unit.</p>

LdeP: lugar de producción.	PofP: Place of Production.
Monitoreo: procedimientos sistemáticos metódicos para determinar las características de una plaga o para determinar qué especies están presentes en un área.	Monitoring: Methodical systematic procedures to determine the characteristics of a pest or to determine which species are present in an area.
Número de lugar de producción: código alfanumérico que identifica a un Lugar de Producción en función de su ubicación geográfica.	Number of Place of Production: An alphanumeric code that identifies a Place of Production according its geographical location.
Oficial: establecido, autorizado o ejecutado por la Organización Nacional de Protección Fitosanitaria.	Official: Established, authorized or performed by the National Plant Protection Organization.
Organización Nacional de Protección Fitosanitaria: servicio oficial establecido por un gobierno para desempeñar las funciones especificadas por la CIPF (en Uruguay, la Dirección General de Servicios Agrícolas del MGAP).	National Plant Protection Organization: Official service established by a government to discharge the functions specified by the IPPC (in Uruguay, the General Direction of Agricultural Services MGAP).
Operador: persona física o jurídica inscrita en el SCFFC que aplica procedimientos específicamente aprobados por la DGSA y sometidos a procesos de auditoria oficial.	Operator: Individual or legal entity registered in the CFPCS who applies procedures specifically approved by DGSA which are subject to official audit processes.
Plaga cuarentenaria: plaga de importancia económica potencial para el área en peligro, donde aún no existe o, si existe, no está extendida, y se encuentra bajo control oficial.	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.
Planta de empaque: instalación donde el producto es procesado y empackado para su destino final.	Packinghouse: Facility where the product is processed and packed for its final destination.
Remito: documento que acompaña los envíos de frutas en el SCFFC.	Non-price invoice: Document accompanying fruit consignments in the CFPCS.
Responsable de la planta de empaque: persona designada por la Empresa, responsable ante la DGSA del cumplimiento de los procedimientos establecidos en el SCFFC a nivel de Planta de Empaque.	Technician Responsible for the Packinghouse: Person designated by the Company responsible to the DGSA for compliance with the procedures established in the CFPCS at Packing-house level.
Responsable de remito: la o las personas autorizadas y declaradas por un operador para subrogarlo en la extensión de Remitos SCFFC.	Non-price invoice responsible: Person(s) authorized and declared by an operator to substitute him to issue CFPCS non-price invoices.
Responsable técnico del lugar de producción:	Technician Responsible for the Place of

<p>profesional Ingeniero Agrónomo designado por la Empresa, responsable ante la DGSA del cumplimiento de los procedimientos establecidos en el SCFFC a nivel del Lugar de Producción.</p> <p>SCFFC: Sistema de Certificación Fitosanitaria de Fruta Cítrica.</p> <p>Sistema de Certificación Fitosanitaria: conjunto de operaciones fitosanitarias aplicadas en múltiples puntos críticos de control a lo largo de la cadena de producción-comercialización, diseñado para minimizar el riesgo cuarentenario, de acuerdo con los requisitos fitosanitarios de los mercados de exportación.</p> <p>Tratamiento: procedimiento oficialmente aprobado para matar, eliminar o esterilizar plagas.</p> <p>Trazabilidad: conjunto de medidas, acciones y procedimientos que permiten registrar e identificar cada envío desde su origen hasta su destino final.</p>	<p>Production: Professional Agricultural Engineer designated by the Company responsible to the DGSA for compliance with procedures established in the CFPCS at Place of Production level.</p> <p>CFPCS: Citrus Fruit Phytosanitary Certification System.</p> <p>Phytosanitary Certification System: Set of phytosanitary operations applied in multiple critical checkpoints along the production-trade chain, designed to minimize quarantine risk according to the phytosanitary requirements of export markets.</p> <p>Treatment: Official procedure to kill, eliminate or sterilize pests.</p> <p>Traceability: Set of measures, actions and procedures that make it possible to register and identify each consignment from origin to final destination.</p>
<p>4. ORGANIZACIONES PARTICIPANTES</p> <p>4.1. Dirección General de Servicios Agrícolas (DGSA) del Ministerio de Ganadería Agricultura y Pesca (MGAP) de Uruguay, que para efectos de este documento se denominará DGSA.</p> <p>4.2. El Servicio de Inspección de Sanidad Animal y Vegetal (APHIS) del Departamento de Agricultura de los Estados Unidos (USDA), que para efectos de este documento se denominará APHIS.</p> <p>4.3. Operadores involucrados en todo el proceso de producción-comercialización de fruta cítrica incluyendo lugares de producción, plantas de empaque, centros de almacenaje, exportadores, que a efectos de este documento se denominarán Operadores. Serán representados por UPEFRUY, quien se hará cargo de los costos generados.</p>	<p>4. PARTICIPANTING ORGANIZATIONS</p> <p>4.1. General Direction of Agricultural Services (DGSA), Ministry of Livestock, Agriculture and Fisheries (MGAP) of Uruguay, hereinafter referred to as DGSA.</p> <p>4.2. Animal and Plant Health Inspection Service (APHIS), United States Department of Agriculture (USDA), hereinafter referred to as APHIS.</p> <p>4.3. Operators involved in the entire citrus fruit production-trade process including places of production, packinghouses, storage facilities, citrus exporters, hereinafter collectively referred to as Operators. They will be represented by UPEFRUY who will be responsible for generated expenses.</p>
<p>5. RESPONSABILIDADES</p> <p>5.1. De la DGSA</p>	<p>5. RESPONSIBILITIES</p> <p>5.1. DGSA</p>

<p>Es la responsabilidad del DGSA:</p> <p>La DGSA es responsable del cumplimiento de lo establecido en el presente Plan de Trabajo y todas las regulaciones aplicables, para la certificación fitosanitaria, incluyendo, entre otros:</p> <p>Coordinar, ejecutar y supervisar las actividades indicadas en este Plan de Trabajo, manteniendo registros documentados de cada una de ellas;</p> <p>Registrar todos los operadores interesados en participar en el programa de exportación, a los efectos de otorgar, si corresponde, la habilitación correspondiente una vez se cumple con los requisitos establecidos, y mantener al día una lista de participantes del programa;</p> <p>Verificar el cumplimiento de las medidas fitosanitarias relacionadas con el enfoque de sistemas en los lugares de producción registrados;</p> <p>Gestionar el monitoreo y control de las moscas de la fruta requerido. Mantener registros de las detecciones de mosca de la fruta para cada trampa durante al menos 1 año y hacer los registros disponibles a APHIS a petición;</p> <p>Coordinar, ejecutar y supervisar las visitas en los lugares de producción registrados a partir de por lo menos 30 días antes de la cosecha y hasta el final de temporada de exportación, para verificar que los mismos cumplen con los requisitos establecidos en el plan de trabajo y con los reglamentos aplicables para la certificación fitosanitaria;</p> <p>Supervisar, inspeccionar y monitorear el procesamiento de la fruta y la aplicación de tratamientos fitosanitarios, así como las medidas de resguardo en las plantas de empaque habilitadas, siguiendo el plan de trabajo y los reglamentos aplicables para la certificación fitosanitaria, asegurando que la fruta presentada ha sido producido en lugares de producción registrados y que durante el tiempo que la planta empaque esté en uso para exportar frutas a</p>	<p>It is the responsibility of DGSA to:</p> <p>Comply with all that is established in this Work Plan and with applicable regulations for phytosanitary certification, including but not limited to the following:</p> <p>Coordinate, execute and supervise the activities in this Work Plan, keeping documented records of each;</p> <p>Register all operators interested in participating in the export program, in order to give the corresponding authorization, if appropriate, once established requirements have been met, and maintain an up-to-date list of program participants;</p> <p>Verify compliance with phytosanitary measures in the systems approach in registered places of production;</p> <p>Manage the required fruit fly trapping and monitoring program and control activities. Keep records of fruit fly detections for each trap for at least 1 year, and make the records available to APHIS upon request;</p> <p>Coordinate, execute and supervise visits to registered places of production, starting at least 30 days before harvest and continuing until the end of the export season, to verify that these are complying with established requirements in the work plan and with applicable regulations for phytosanitary certification;</p> <p>Supervise, inspect and monitor fruit processing and the application of phytosanitary treatments and safeguarding measures at registered packinghouses following the work plan and applicable regulations for phytosanitary certification, ensuring that presented fruit has been produced in registered places of production and that during the time the packinghouse is in use for exporting fruit to the United States, the packinghouse may only accept fruit from</p>
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<p>Estados Unidos, la empacadora puede aceptar sólo fruto de lugares registrados de producción;</p> <p>Efectuar el inicio del tratamiento cuarentenario de frío en tránsito para los envíos que lo requieran y registrar los datos a través de la web de APHIS;</p> <p>Realizar las inspecciones de la fruta para verificar que la misma cumple con los requisitos fitosanitarios de importación establecidos por APHIS y expedir el certificado fitosanitario con las declaraciones adicionales requeridas a los envíos exportados;</p> <p>Realizar un programa de capacitación a los efectos de contar con los recursos humanos (oficiales y privados) capacitados para dar cumplimiento a los procedimientos descritos en el presente Plan de Trabajo;</p> <p>Suspender la habilitación a cualquier operador, lugar de producción o planta de empaque que no cumplen con los requisitos del enfoque de sistemas, este plan de trabajo o regulaciones aplicables de certificación fitosanitaria;</p> <p>Informar inmediatamente a APHIS cualquier no cumplimiento, conducir una investigación e implementar las medidas correctivas necesarias después de consultar con APHIS;</p> <p>Mantener este Plan de Trabajo actualizado en coordinación con APHIS;</p> <p>La DGSA es responsable del Sistema de Certificación Fitosanitaria de Fruta Cítrica (SCFFC), la cual instituyó en el año 1998 con el objetivo de cumplir con los requisitos fitosanitarios requeridos por los mercados de exportación.</p> <p>5.2. De APHIS</p> <p>APHIS es responsable de:</p> <p>Proporcionar orientación técnica y de gestión para el cumplimiento de los requisitos fitosanitarios establecidos en el Plan de Trabajo;</p>	<p>registered places of production;</p> <p>Initiate the quarantine in-transit cold treatment for citrus species requiring it and recording the data through the APHIS website;</p> <p>Conduct fruit inspections to verify compliance with phytosanitary import requirements established by APHIS, and issue the Phytosanitary Certificate with the additional declarations required by APHIS for exported consignments;</p> <p>Conduct a training program to have personnel (public and private) trained to comply with the procedures described in this Work Plan;</p> <p>Suspend the authorization to any operator, place of production or packinghouse found to be non-compliant with the requirements of the systems approach, this work plan, or applicable regulations for phytosanitary certification.</p> <p>Report immediately to APHIS any non-compliance issues, conduct an investigation and implement the appropriate remedial actions after consultation with APHIS;</p> <p>Maintain this Work Plan up to date in joint cooperation with APHIS;</p> <p>The DGSA is responsible for the Citrus Fruit Phytosanitary Certification System (CFPCS), which was implemented by DGSA in 1998 to comply with phytosanitary requirements required by export markets.</p> <p>5.2. APHIS</p> <p>It is the responsibility of APHIS to:</p> <p>Provide technical and management guidance to comply with established phytosanitary requirements in the Work Plan;</p>
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Supervisar o auditar la aplicación de las actividades descritas en este Plan de Trabajo y los reglamentos aplicables de certificación fitosanitaria, según corresponda y sujeto a la disponibilidad de fondos y/o personal;	Monitor or audit implementation of the activities described in this Work Plan and applicable regulations for phytosanitary certification, as appropriate and subjected to the availability of funds and/or personnel;
Capacitar y habilitar el personal de la DGSA en todos los aspectos relativos al inicio del tratamiento cuarentenario de frío en origen;	Provide training and authorize DGSA personnel in all aspects related to the initiation of the quarantine cold treatment at origin;
Verificar el cumplimiento de los requisitos fitosanitarios de importación en el punto de entrada a los E.U.A.;	Verify compliance with phytosanitary import requirements at the port of entry to the U.S.A.;
Notificar a la DGSA en forma inmediata en caso de no cumplimiento de los requisitos fitosanitarios y acciones de emergencia aplicadas;	Report immediately to DGSA any non-compliance with phytosanitary requirements and any emergency actions applied;
Mantener este Plan de Trabajo actualizado en coordinación con la DGSA.	Maintain this Work Plan up to date in joint cooperation with DGSA.
5.3. De los Operadores	5.3. Operators
Los Operadores son responsables de:	It is the responsibility of the Operators to:
Conocer los requisitos fitosanitarios exigidos por APHIS, cumplir el Plan de Trabajo acordado entre DGSA y APHIS para la exportación de fruta cítrica a los E.U.A. y reglamentos aplicables de certificación fitosanitaria;	Be knowledgeable of APHIS' phytosanitary requirements and comply with the Work Plan agreed between APHIS and DGSA for the export of citrus fruit to the U.S.A. as well as with any other applicable regulation for phytosanitary certification;
Estar registrado con DGSA;	Be registered with DGSA;
Contar con un responsable técnico capacitado, responsable de supervisar y ejecutar las disposiciones establecidas en el presente Plan de Trabajo, en lugares de producción y plantas de empaque;	Provide a trained technical manager, responsible for supervising and executing the provisions set forth in this Work Plan, in places of production and packinghouses;
Cumplir con los requisitos establecidos para el monitoreo y trampeo para control de las moscas de la fruta, así como toda otra información que se requiera relacionada al trampeo de moscas de frutas;	Comply with the established requirements for fruit fly trapping and monitoring and control, as well as with all required additional information related to fruit fly trapping;
Ejecutar y registrar todas las medidas fitosanitarias requeridas en el enfoque de sistemas a nivel de los	Execute and record all phytosanitary measures required in the systems approach at registered and

<p>lugares de producción y plantas de empaque registrados y habilitados;</p> <p>Asegurar la trazabilidad del origen de la fruta, cumpliendo con los requisitos de identificación de envases y de las medidas que se establecen en regulaciones aplicables en certificación fitosanitaria;</p> <p>Proporcionar a los inspectores de la DGSA los equipos y materiales necesarios para sus supervisiones a nivel de campo y plantas de empaque e inicio de tratamiento cuarentenario de frío, según corresponda, incluida una oficina para realizar las actividades de certificación en las plantas de empaque;</p> <p>Permitir el ingreso del personal de la DGSA y APHIS a los lugares de producción y a todas las instalaciones de la planta de empaque, en cualquier momento y el acceso a todos los registros relacionados con las actividades fitosanitarias realizadas bajo este plan de trabajo para realizar actividades regulatorios y de cumplimiento;</p> <p>Mantener disponible y permanentemente actualizada toda la documentación que demuestren la trazabilidad de la fruta;</p> <p>Informar inmediatamente a la DGSA irregularidades en la ejecución del programa;</p> <p>Poner en práctica de forma rápida y oportuna las acciones correctivas dispuestas por la DGSA y APHIS;</p> <p>Proporcionar fondos para la recuperación del costo total de gastos de personal del APHIS (viajes, sueldos, beneficios y otros gastos) relacionados con el seguimiento de las actividades del programa. Los fondos van a ser proporcionados a través de un fondo fiduciario, establecido a través de un acuerdo cooperativo de servicios firmado por UPEFRUY con APHIS.</p>	<p>authorized places of production and packinghouses;</p> <p>Ensure fruit traceability back to origin, complying with requirements of container identification and measures established in applicable regulations for phytosanitary certification;</p> <p>Provide DGSA inspectors with the equipment and materials necessary for their supervision in the field and in packinghouses and, if applicable, for the initiation of the quarantine cold treatment, including an office to perform the certification activities in packinghouses;</p> <p>Allow DGSA and APHIS personnel access to places of production and all packinghouse facilities at any time and access to all records related to the phytosanitary activities conducted under this work plan in order to perform regulatory and compliance activities;</p> <p>Keep available and permanently updated all backup information demonstrating fruit traceability;</p> <p>Report immediately to DGSA any irregularities in the execution of program;</p> <p>Implementing in a timely manner any corrective actions determined by DGSA and APHIS;</p> <p>Provide funds for full cost recovery of APHIS personnel expenses (travel, salaries, benefits and other expenses) related to monitoring of program activities. Funds are to be provided through a Trust Fund, established through a Cooperative Services Agreement signed with UPEFRUY and APHIS.</p>
6. AUTORIDAD LEGAL	6. LEGAL AUTHORITY

<p>7 CFR 319.56-59 Fresh citrus fruit from Uruguay [Docket No. APHIS-2011-0060 “<i>Importation of Fresh Citrus Fruit From Uruguay, Including Citrus Hybrids and Fortunella spp., Into the Continental United States.</i>”] Como condición de entrada, la fruta tendrá que ser producida de acuerdo a un enfoque de sistemas que incluye los requisitos para la importación de envíos comerciales, monitoreo de plagas y las prácticas de control de plagas, saneamiento en el campo y procesos en plantas empacadora diseñados para excluir las plagas cuarentenarias, y tratamiento. La fruta también tendrá que estar acompañada de un certificado fitosanitario expedido por el organismo de protección fitosanitaria Nacional de Uruguay con una declaración adicional, confirmando que la fruta está libre de todas las plagas de interés cuarentenario y ha sido producida de acuerdo con el enfoque de sistemas. La fruta debe ser tratada conforme a 7 CFR Parte 305 y el Manual de Tratamiento de APHIS-Protección y Cuarentena Vegetal (PPQ).</p> <p>Ley 18.834 de 4 de noviembre de 2011: Establece una serie de atribuciones y obligaciones en materia fitosanitaria (artículos 158 y 159).</p> <p>Ley 16.736 de 12 de enero de 1996: Establece una serie de disposiciones en materia fitosanitaria, atribuciones de la Dirección General de Servicios Agrícolas (DGSA) y sanciones (artículos 262, 285 y 286).</p> <p>Decreto 106/06 de 31 de mayo de 2006: Determina que los embalajes de madera no procesada que acondicionen cualquier tipo de producto en envíos que egresen de Uruguay, deberán ajustarse a las exigencias del país de destino y faculta a la DGSA a no autorizar el egreso o exportación cuando no se dé cumplimiento a dichas exigencias.</p> <p>Resolución Ministerial del 19 de enero de 2005: Establece que la certificación de exportaciones de embalajes de madera se efectuará conforme al Estándar que se anexa a dicha resolución y que constituye parte integrante de la misma. La</p>	<p>7 CFR 319.56-59 Fresh citrus fruit from Uruguay [Docket No. APHIS-2011-0060 “<i>Importation of Fresh Citrus Fruit From Uruguay, Including Citrus Hybrids and Fortunella spp., Into the Continental United States.</i>”]. As a condition of entry, the fruit will have to be produced in accordance with a systems approach that includes requirements for importation in commercial consignments, pest monitoring and pest control practices, grove sanitation and packinghouse procedures designed to exclude the quarantine pests, and treatment. The fruit also will have to be accompanied by a phytosanitary certificate issued by the national plant protection organization of Uruguay with an additional declaration confirming that the fruit is free from all pests of quarantine concern and has been produced in accordance with the systems approach. The fruit must be treated in accordance with 7 CFR Part 305 and the APHIS Plant Protection and Quarantine (PPQ) Treatment Manual.</p> <p>Law 18.834, dated November 4, 2011: Sets a series of powers and obligations regarding phytosanitary issues (Articles 158 and 159).</p> <p>Law 16.736, dated January 12, 1996: Sets a series of provisions on phytosanitary issues, powers of the General Direction of Agricultural Services (DGSA) and penalties (Articles 262, 285 and 286).</p> <p>Decree 106/06, dated May 31, 2006: Determines that wood packaging made of unprocessed wood which contain any type of commodity in consignments exported from Uruguay should comply with the requirements established by the importing country, and allows DGSA to not authorize exports if these requirements are not complied with.</p> <p>Ministry Decision dated January 19, 2005: Establishes that the export certification of wood packaging material will be performed according to the Standard enclosed to the Decision, which is a part of it. Ministry Decision dated July 20, 2007,</p>
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<p>Resolución Ministerial de fecha 20 de julio de 2007 sustituyó el tratamiento de fumigación con Bromuro de Metilo que consta en el numeral 3.8.2 y derogó el numeral 3.2.1.2 del Estándar indicado.</p> <p>Decreto 16/93 del 12 de enero de 1993: Dispone que la verificación de productos de exportación de origen vegetal podrá ser efectuada en planta de empaque.</p> <p>Decreto 214/92 del 19 de mayo de 1992: Implementa controles fitosanitarios de mercaderías de origen vegetal en zonas francas del territorio nacional.</p> <p>Decreto 252/82 del 21 de julio de 1982: Faculta al MGAP a disponer en forma temporaria o permanente los controles fitosanitarios en los Pasos de Frontera que se determinen. Prohíbe el ingreso o egreso de vegetales y sus partes por pasos de frontera donde no se hayan instalado los controles fitosanitarios.</p> <p>Decreto 319/78 del 7 de junio de 1978: Dispone que toda partida de frutas, hortalizas y flores destinada a exportación deberá presentar los aspectos fitosanitarios y de calidad exigidos por las normas vigentes para poder procederse a la misma.</p>	<p>replaced Methyl Bromide fumigation as stated in item 3.8.2, and abrogated item 3.2.1.2 of the abovementioned Standard.</p> <p>Decree 16/93, dated January 12, 1993: Provides that verification of export plant products may be performed in packinghouses.</p> <p>Decree 214/92, dated May 19, 1992. Implements phytosanitary controls of plant products in free economic zones within the country.</p> <p>Decree 252/82, dated July 21, 1982: Enables MGAP to determine phytosanitary controls at border points, whether temporarily or permanently. Also prohibits the entry or exit of plants and plant products through border points where phytosanitary controls are not in place.</p> <p>Decree 319/78, dated June 7, 1978: Provides that all consignments of fruits, vegetables and flowers meant to be exported should comply with phytosanitary and quality requirements according regulations in force.</p>
<p>7. MEDIDAS FITOSANITARIAS</p> <p>Todos los lugares de producción que producen fruta para exportación y plantas de empaque que participen en este programa, deberán estar registrados y habilitados por la DGSA, y aplicar las medidas fitosanitarias bajo un enfoque de sistemas de acuerdo a este plan de trabajo y regulaciones aplicables en certificación fitosanitaria, y que serán verificadas por parte de la DGSA y APHIS. Todos los registros de las medidas fitosanitarias aplicadas deberán mantenerse a disposición de estas organizaciones.</p> <p>Si DGSA encuentra que un lugar de producción o empaque no está cumpliendo con los requisitos del enfoque de sistemas, ninguna fruta del lugar de producción o planta de empaque será elegible</p>	<p>7. PHYTOSANITARY MEASURES</p> <p>All places of production of fruit for export and packinghouses participating in this program must be registered and authorized by DGSA, and apply the phytosanitary measures in a systems approach according to this work plan and applicable regulations for phytosanitary certification, which will be verified by DGSA and APHIS. All records of phytosanitary measures applied must be made available to these organizations.</p> <p>If DGSA finds that a place of production or packinghouse is not complying with the requirements of the systems approach, no fruit from the place of production or packinghouse will</p>

para la exportación a los Estados Unidos hasta que APHIS y DGSA lleven a cabo una investigación y se hayan implementado las medidas correctivas apropiadas.	be eligible for export into the United States until APHIS and DGSA conduct an investigation and appropriate remedial actions have been implemented.
<p>7.1. De pre-cosecha</p> <p>Lugares de producción deben mantenerse libres de frutos caídos y restos de plantas. Frutos caídos no deben incluirse en contenedores de campo de frutas traídos a la planta empacadora para ser empacado para su exportación.</p> <p>Toda fruta descartada debe ser removida y desechada adecuadamente fuera del lugar de producción de cítricos, como parte del manejo integrado de moscas de la fruta.</p> <p>7.1.1. Trampeo y Monitoreo de las Moscas de la fruta:</p> <p>DGSA debe establecer un programa de trampeo para moscas de la fruta en los lugares de producción registrados utilizando ambas trampas, McPhail y Jackson. El trampeo de moscas de la fruta debe seguir los lineamientos del protocolo de trampeo según lo establecido por la DGSA y condiciones de este plan de trabajo.</p> <p>Comenzando por lo menos 1 año antes de empezar la cosecha y continuando durante todo el año, el trampeo en los lugares de producción para el monitoreo de mosca de la fruta debe ser a una densidad de por lo menos 2 trampas por km² en las zonas de producción comercial, con al menos 2 trampas colocadas en cada lugar de producción. Las trampas deben ser cebadas con cebos aprobados por APHIS y mantenidas al menos una vez cada dos semanas.</p> <p>El 50% de las trampas debe ser del tipo McPhail y el otro 50% de las trampas debe ser del tipo Jackson.</p> <p>DGSA debe mantener una base de datos de todos los registros de captura y resultados por trampa y lugar de producción. La base de datos debe ser actualizado cada semana, cada vez que se limpian</p>	<p>7.1. Pre-harvest</p> <p>Places of production must be maintained free of fallen fruit and plant debris. Fallen fruit must not be included in field containers of fruit brought to the packinghouse to be packed for export.</p> <p>All removed fruit must be taken away and properly disposed outside the citrus place of production as part of integrated fruit fly management.</p> <p>7.1.1. Fruit fly trapping and monitoring:</p> <p>DGSA must establish a fruit fly trapping program in the registered places of production using both McPhail and Jackson traps. The fruit fly trapping must follow the guidelines of the trapping protocol as established by DGSA and conditions of this work plan.</p> <p>Beginning at least 1 year before harvest begins and continuing throughout the year, trapping in the places of production for fruit fly monitoring must be at a density of at least 2 traps per km² in commercial production areas, with at least 2 traps placed in each place of production. Traps should be baited with APHIS-approved baits and serviced at least once every two weeks.</p> <p>Of the traps, 50% of the traps must be McPhail type and the other 50% of the traps must be Jackson type.</p> <p>DGSA must keep a database of all trapping records and findings per trap and place of production. The database must be updated weekly, every time the traps are serviced. Records of captures must be</p>

<p>las trampas. Registros de captura deben mantenerse durante al menos un año.</p> <p>Las moscas/trampa/día (MTD) debe calcularse cada semana.</p> <p>Si el MTD es mayor de 1.0 (o más alto que 7.0 moscas/trampa/semana) para <i>C. capitata</i> o <i>A. fraterculus</i>, las actividades de supresión deben tomarse para reducir la población en las zonas de producción a través de las prácticas de manejo integrado y métodos de control químico como aplicación de spinosad o malatión (C₁₀H₁₉O₆PS₂). Estas medidas deben continuarse hasta que se reduzca la tasa MTD a 1.0 o menos (7.0 moscas por trampa por semana).</p> <p>Si el MTD es mayor que 2.0 (o más alto que las 14 moscas/trampa/semana) para <i>C. capitata</i> o <i>A. fraterculus</i>, la cosecha de cítricos para exportación a los Estados Unidos será suspendida para esa zona de producción hasta que el MTD se reduzca a 1.0 MTD (7.0 moscas por trampa por semana) o menos.</p>	<p>maintained for at least one year.</p> <p>The Flies/Trap/Day (FTD) must be calculated every week.</p> <p>If the FTD is higher than 1.0 (or higher than 7.0 flies/trap/week) for either <i>C. capitata</i> or <i>A. fraterculus</i>, suppression activities must be taken to lower the population in the production areas through integrated management practices and chemical control methods such as application of spinosad bait sprays or Malathion (C₁₀H₁₉O₆PS₂). These measures must continue until the FTD rate is reduced to 1.0 or lower (7.0 flies per trap per week).</p> <p>If the FTD is higher than 2.0 (or higher than 14.0 Flies/trap/week) for either <i>C. capitata</i> or <i>A. fraterculus</i>, the harvest of citrus for export to the United States will be suspended for that production area until the FTD is reduced to 1.0 FTD (7.0 flies per trap per week) or lower.</p>
<p>7.2. En cosecha</p> <p>Los exportadores deben entregar a la DGSA una lista de los lugares de producción que serán cosechadas por adelantado, a lo más tardar, una semana antes de la cosecha.</p> <p>Verificación por parte de la DGSA que se cosecha únicamente fruta de cuadros habilitados.</p> <p>Selección de fruta en el campo para reducir el volumen de fruta descartada en planta de empaque.</p> <p>Verificación de fecha de cosecha y color de la fruta cosechada para limón.</p> <p>Identificación correcta de los envases de campo o cajones donde se acondiciona la fruta cosechada, indicando el número de lugar y cuadro de producción.</p> <p>Verificación de que el transporte de la fruta desde</p>	<p>7.2. Harvest</p> <p>The exporters must deliver to DGSA a list of the places of production to be harvested in advance, at the latest one week prior to the harvest.</p> <p>Verification by DGSA that only fruit from authorized blocks is being harvested.</p> <p>Fruit selection in the field to reduce the amount of discarded fruit at the packinghouse.</p> <p>Verification of harvest date and fruit color for lemon fruit.</p> <p>Appropriate identification of field containers or bins where harvested fruit is conditioned, indicating the number of place of production and block of production.</p> <p>Verification that transit of fruit from place of</p>

<p>el lugar de producción a la planta de empaque se realiza:</p> <ul style="list-style-type: none"> • En medios de transporte limpios y protegidos con lonas o mallas anti-insectos. • Esta acompañada del documento (remito) emitido por el responsable del lugar de producción con la identificación de la carga. 	<p>production to packinghouse is performed:</p> <ul style="list-style-type: none"> • In clean conveyances and safeguarded by an insect-proof mesh screen or plastic tarpaulin. • Accompanied with the document (non-price invoice) issued by the person responsible for the Place of Production with the identification of the load.
<p>7.3. En post-cosecha / procesos en plantas empacadoras</p> <p>Toda planta empacadora de cítricos con la intención de tratar, empacar y exportar cítricos a través de este programa debe estar registrada con DGSA y aprobada por la DGSA antes del comienzo de la temporada de exportación.</p> <p>Cada planta empacadora aprobada constará de un área de recepción para la selección de fruta entrante antes del procesamiento, un área limpia y libre de plagas para el embalaje y un área para después del embalaje, almacenamiento y refrigeración resguardada. Áreas resguardadas deben mantenerse limpias y libres de plagas en todo momento.</p> <p>Las áreas de tratamiento, embalaje de la fruta y las áreas de almacenamiento deben ser completamente encerradas.</p> <p>Las empacadoras deben notificar a la DGSA semanalmente de sus horarios de embalaje para que los inspectores de la DGSA puedan organizar inspecciones de la fruta.</p> <p>Cada día antes de comenzar el procesamiento y las operaciones de embalaje, las mallas en las áreas resguardadas deben ser inspeccionadas para agujeros o roturas. Si se encontrara alguna, estas deben ser reparadas antes de empezar las operaciones en la empacadora.</p> <p>Diariamente se debe inspeccionar, las áreas de procesamiento de la fruta, tratamientos, embalaje</p>	<p>7.3. Post-harvest / packing house procedures</p> <p>All citrus packinghouses intending to treat, pack, and export citrus through this program must be registered with DGSA, and approved by DGSA prior to the beginning of the export season.</p> <p>Each approved packinghouse must contain a receiving area for selection of incoming fruit prior to processing, a clean, pest-free area for packing, and an area for post-packing, safeguarded storage and refrigeration. Safeguarded areas must be kept clean and pest-free at all times.</p> <p>Treatment processing, fruit packing, and storage areas in each packinghouse must be completely enclosed.</p> <p>Packers are required to notify DGSA weekly of their fruit packing schedules so that DGSA inspectors may arrange for inspections.</p> <p>Each day before beginning processing and packing operations, mesh of safeguarded areas must be inspected for holes or breaks. If any present, they must be repaired before packing plant operations can begin.</p> <p>Areas where fruit is being processed treated, packed and stored (safeguarded areas) must be</p>

<p>y almacenamiento (áreas resguardadas) para detectar cualquier irregularidad, que impida el inicio del procesamiento de la fruta.</p> <p>Si se encuentra cualquier adulto vivo de mosca de la fruta dentro del área durante la operación de embalaje, todos los cítricos en el proceso en el momento de la detección no serán elegibles para la exportación a los Estados Unidos.</p> <p>Durante el tiempo que la planta empacadora esté en uso para la exportación de cítricos a los Estados Unidos continentales, la empacadora puede aceptar sólo fruto de lugares de producción registrados. Exportadores deben asegurarse de que fruta no-autorizada (fruta cítrico o de otro tipo) no sea permitida en áreas resguardadas durante los períodos cuando cítricos para exportación a los Estados Unidos están siendo procesados, tratados, o embalados.</p> <p>La empacadora debe incluir espacio de oficinas y servicios sanitarios adecuados para el personal de la DGSA o APHIS.</p> <p>7.3.1. Medidas de resguardo que se deben implementar en las plantas de empaque:</p> <p>Aplicar un programa de limpieza y desinfestación de las áreas internas y externas de la planta de empaque.</p> <p>Cubrir todas las aberturas (ventanas, rejillas de ventilación) con una malla a prueba de insectos (1,6 mm o menos).</p> <p>Contar con barreras físicas en todas las entradas o salidas de la planta de empaque. En vías de entrada desde el exterior, en sistemas de doble puerta, es recomendable la instalación de cortinas de aire. La cortina de aire puede sustituirse por un sistema de doble puerta.</p> <p>Cualquier puerta que se abre directamente en el área de empaque (donde son procesadas frutas) requiere de un sistema de doble puerta de manera que una puerta debe cerrarse cuando la otra está abierta.</p>	<p>inspected daily for any irregularity that may impede initiating the processing of the fruit.</p> <p>If any live fruit fly adult is found inside the screened area during the packing operation, all the citrus in the process at the time of the detection will be ineligible for export to the United States.</p> <p>During the time the packinghouse is in use for exporting citrus fruit to the continental United States, the packinghouse may only accept fruit from registered places of production. Exporters must ensure that unauthorized fruit (citrus or other type) is not allowed into safeguarded areas during periods when citrus for export to the United States are being processed, treated, or packed.</p> <p>The packinghouse should include office space and adequate sanitary facilities for DGSA or APHIS personnel.</p> <p>7.3.1. Safeguarding measures that must be implemented in packinghouses:</p> <p>Apply a cleaning and disinfection program in external and internal parts of the packinghouse.</p> <p>Cover all openings (windows, vents) with insect-proof mesh (1.6 mm or less).</p> <p>Have physical barriers in all entrances and exits to the packinghouse. Air curtains are recommended on entrance ways from the outside in double-door systems. The air curtain could be substituted by a double door system.</p> <p>Any door that opens directly onto the packing area (where the fruits are processed) requires a double door system such that one door must be closed when the other one is open.</p>
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<p>La puerta interior podrá ser una puerta de malla (1,6 mm o menos) a prueba de insectos o cortinas que consisten en tiras de láminas de plástico de calibre pesado u otras bandas de plástico transparentes.</p>	<p>The interior doorway could be a door with insect-proof screen or mesh (1.6 mm or less), curtains consisting of strips of heavy-gauge plastic sheets, or other transparent-plastic bands.</p>
<p>Para la carga de camiones, las puertas y zona cerrada tendrán que ser lo suficientemente grandes para dar cabida a un vehículo sin tener las puertas abiertas.</p>	<p>For loading trucks, doors and closed areas must be large enough to accommodate a vehicle without having the doors open.</p>
<p>Verificación de la identidad de la fruta al ingreso de la planta de empaque, solo aceptando lugares y cuadros de producción registrados y habilitados.</p>	<p>Verification of fruit identity upon entrance to the packinghouse, only accepting fruit from registered and authorized places and blocks of production.</p>
<p>La fruta se empacará dentro de las 24 horas de cosechada a excepción de aquella que se someta a proceso de desverdizado o se almacene en cámaras estando, en todo momento, bajo las condiciones de resguardo requeridas.</p>	<p>Fruit will be packed within 24 hours of harvest with the exception of fruit that will be degreened or stored in chambers being, at all times, under the required safeguarding conditions.</p>
<p>Una vez ingresada la fruta a la planta de empaque, solo se procesará fruta de cuadros de lugares de producción registrados y habilitados.</p>	<p>Once fruit has entered the packinghouse, only fruit from blocks of registered and authorized places of production will be processed.</p>
<p>La fruta deberá estar prácticamente libre de hojas, ramitas y otras partes vegetales.</p>	<p>Fruit must be practically free from leaves, twigs and other plant parts.</p>
<p>Se procederá al descarte de fruta dañada o con síntomas de sarna y cancro cítrico.</p>	<p>Culling will be performed to remove damaged fruit or fruit with scab and citrus canker symptoms.</p>
<p>Durante su procesamiento la fruta será sometida a lavado, selección, cepillado, desinfección (tratamiento químico), aplicación de fungicidas (tratamiento químico) y encerado.</p>	<p>During processing, fruit will be washed, selected, brushed, disinfected (chemical treatment), treated with a fungicide (chemical treatment) and waxed.</p>
<p>Los tratamientos de desinfección de la fruta deberán estar de acuerdo a lo dispuesto en el 7 CFR Parte 305. La fruta debe ser lavada, cepillada, superficie desinfectada y tratada con un fungicida aprobado por APHIS conforme a las instrucciones de la etiqueta y encerado.</p>	<p>Fruit disinfection treatments shall be in accordance with 7 CFR Part 305. Fruit must be washed, brushed, surface disinfected and treated with an APHIS-approved fungicide in accordance with labeled instructions, and waxed.</p>
<p>Limones pueden enviarse sin un tratamiento de la mosca de la fruta si se cosechan verdes y si el certificado fitosanitario acompañando los limones contiene una declaración adicional que diga que</p>	<p>Lemons may be shipped without a fruit fly treatment if harvested green and if the phytosanitary certificate accompanying the lemons contains an additional declaration stating</p>

<p>los limones fueron cosechados verde entre el 15 de mayo y el 31 de agosto. Si los limones se cosechan entre el 1 de septiembre y 14 de mayo, o si la fruta es cosechada amarillo, los limones deben ser tratados según 7 CFR Parte 305 para <i>C. capitata</i>.</p> <p>Consignar en todas las cajas de exportación de fruta cítrica con destino a los E.U.A. el número del lugar de producción de origen de la fruta y etiquetar los pallets con su número de identificación y el detalle de composición.</p> <p>La detección de las plagas cuarentenarias para la exportación de fruta cítrica a los E.U.A. durante la inspección postcosecha significará el rechazo del lote y la suspensión de origen de la fruta para ser exportada a los E.U.A. hasta evaluar la situación y tomar las medidas correctivas correspondientes.</p> <p>La fruta habilitada será exportada a los E.U.A. solo si se inicia el tratamiento cuarentenario para <i>Ceratitis capitata</i> y <i>Anastrepha fraterculus</i> (T107-A-1) en origen y se completa en el tránsito hacia su destino final.</p> <p>La DGSA verificará la trazabilidad, el cumplimiento de los requisitos fitosanitarios de la fruta de exportación, y la aplicación de los tratamientos de desinfección y de postcosecha, así como de las medidas de resguardo establecidas.</p> <p>7.3.2. Inspección fitosanitaria:</p> <p>El inspector debe seleccionar al azar el 1 o 2% de la fruta en cada lote y examinar por presencia de plagas de cuarentena, o usar la distribución hipergeométrica con un nivel de inspección al 1%. Cualquier organismo que se encuentre y para el cual no se conozca su importancia cuarentenaria, requerirá medidas reglamentarias.</p> <p>La inspección consistirá en un examen visual de la fruta, con el uso de una lente de mano, si es necesario. Corte de fruta se llevará a cabo si hay algún indicio de organismos internos. Los registros deben guardarse de todo organismo encontrado.</p>	<p>that the lemons were harvested green between May 15 and August 31. If the lemons are harvested between September 1 and May 14, or if the fruit is harvested yellow, the lemons must be treated in accordance with 7 CFR Part 305 for <i>C. capitata</i>.</p> <p>Identify all citrus fruit export boxes destined to the U.S.A. with the number of place of production and label pallets with their identification number and composition details.</p> <p>Detection of quarantine pests to export citrus fruit to the U.S.A. during post-harvest inspection will cause the rejection of the lot and the suspension of the origin of the fruit to export to the U.S.A. until an assessment of the situation is made and the corresponding corrective measures are taken.</p> <p>Authorized fruit will be exported to the U.S.A. only if the quarantine treatment for <i>Ceratitis capitata</i> and <i>Anastrepha fraterculus</i> (T107-A-1) is initiated at origin and completed in transit to its final destination.</p> <p>DGSA will verify fruit traceability, compliance of export fruit with phytosanitary requirements, application of disinfection and post-harvest treatments, and safeguarding measures.</p> <p>7.3.2. Phytosanitary inspection:</p> <p>The inspector should randomly select 1 or 2% of the fruit in each lot and examine for the presence of quarantine significant pests, or use the hypergeometric distribution with a 1% inspection level. Any organism found for which quarantine significance is not known will require regulatory action.</p> <p>Inspection will consist of visual examination of the fruit, with use of a hand lens, if necessary. Fruit cutting will be carried out if there are any indications of internal organisms. Records must be kept of all organism encountered.</p>
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Cualquier lote que ha pasado la inspección pueden combinarse en una remesa.	Any lots that have passed inspection may be combined into one consignment.
<p>8. TRATAMIENTOS POSTCOSECHA REQUERIDOS</p> <p>Se realizará uno de los siguientes tratamientos de desinfección:</p> <ul style="list-style-type: none"> • Mojar abundantemente la fruta con una solución con 200 ppm de hipoclorito de sodio, manteniendo el pH de la solución entre 6,0 y 7,5, durante por lo menos 2 (dos) minutos (D 301-75-11 (a-1)). • Mojar abundantemente la fruta con una solución con 1,86 a 2,0 por ciento de o-fenilfenato de sodio (SOPP). Si la solución tiene suficiente jabón o detergente para generar espuma visible se mojará la fruta durante 45 segundos. Si la solución no contiene suficiente jabón para generar espuma, se mojará la fruta por un minuto (D 301-75-11(a-2)). • Mojar abundantemente la fruta con una solución de 85 ppm de ácido peroxiacético, durante por lo menos 1 (un) minuto. (D 301-75-11 (a-3)). <p>Se realizará la aplicación de fungicidas postcosecha según la dosis de etiqueta.</p> <p>Tratamiento cuarentenario de frío. Tratamiento T107-a-1.</p>	<p>8. REQUIRED POST-HARVEST TREATMENTS</p> <p>One of the following disinfection treatments will be applied:</p> <ul style="list-style-type: none"> • Thoroughly wet the fruit for at least two (2) minutes with a solution containing 200 parts per million sodium hypochlorite, maintaining the solution at a pH of 6.0 to 7.5. (D 301-75-11 (a-1)). • Thoroughly wet the fruit with a solution containing sodium o-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 one (1) minute (D 301-75-11 (a-2)). • Thoroughly wet the fruit with a solution containing 85 ppm peroxyacetic acid for at least one (1) minute (D 301-75-11 (a-3)). <p>Post-harvest fungicides will be applied at label dose.</p> <p>Quarantine cold treatment. Treatment T107-a-1.</p>
<i>El procedimiento de aplicación de este tratamiento figura en anexo a este documento.</i>	<i>The procedure to apply this treatment is annexed to this document.</i>

Tratamiento en Frío / Cold Treatment	
Temperatura de la pulpa Pulp temperatura	Período de exposición Exposure period
34 °F (1,11 °C) o menos 34 °F (1.11 °C) or less	15 días 15 days
35 °F (1,67 °C) o menos 35 °F (1.67 °C) or less	17 días 17 days

<p>9. POST- TRATAMIENTO DEL EMBALAJE Y LA SALVAGUARDIA</p> <p>Cítricos para exportación bajo este programa debe ser envasada en cajas nuevas y de una manera que impide el acceso por moscas de la fruta y otras plagas de insectos perjudiciales.</p> <p>Las cajas que contienen los cítricos no deben contener cualquier otra fruta, incluyendo cítricos no calificados para su exportación a los Estados Unidos bajo este programa.</p> <p>Los frutos son tamañados, embalados, controlados y pesados.</p> <p>La fruta que ha sido inspeccionada y es elegible para la certificación debe mantenerse completamente separada de otras frutas, incluidas las frutas no certificadas y fruta destinado a mercados distintos de los Estados Unidos.</p> <p>Cajas paletizadas serán codificada indicando el número de lugar de producción.</p> <p>Los lotes se presentan para la inspección y certificación de exportación siguiendo los procedimientos descritos en la sección siguiente.</p> <p>Cajas paletizadas son transferidas inmediatamente a un área resguardada de insectos, túnel de enfriado, cámara frío o transferido a un contener marítimo refrigerado para la exportación.</p> <p>En caso de que la fruta en caja o en pallets deba ser transportada a otro lugar para su enfriamiento o carga, deberán estar cubiertas con mallas contra insectos (30 hilos por pulgada lineal o 1,6 mm o menos) para su traslado.</p> <p>9.1. Carga:</p> <p>Todos los contenedores deben ser inspeccionados antes de cargar para asegurar la libertad de plagas polizonte, escombros u otros contaminantes.</p>	<p>9. POST-TREATMENT PACKING AND SAFEGUARDING</p> <p>Citrus for export under this program must be packaged in new boxes and in a manner that prevents access by fruit flies and other injurious insect pests.</p> <p>The boxes containing the citrus must not contain any other fruit, including citrus not qualified for export to the United States under this program.</p> <p>Fruit is sized, boxed, checked and weighed.</p> <p>Fruit which has been inspected and is eligible for certification must be maintained completely separate from other fruit including uncertified fruit and fruit intended for markets other than the United States.</p> <p>Packed boxes are topped and coded indicating the number of the place of production.</p> <p>Lots are presented for export inspection and certification following the procedures in Section below.</p> <p>Palletized boxes are transferred immediately to a safeguarded area free of insects, an insect free cold room, or loaded into a refrigerated maritime cargo container for export.</p> <p>If boxed fruit or pallets are to be transported elsewhere for cooling or loading, they must be covered with insect-proof screen or mesh (30 threads per linear inch or 1.6 mm or less) for transportation.</p> <p>9.1. Loading:</p> <p>All containers must be inspected prior to loading to ensure freedom from hitchhiking pests, debris, or other contaminants.</p>

<p>Una vez cargado, las puertas del contenedor son cerradas y selladas inmediatamente bajo la supervisión de fitosanitarios de la DGSA y con la presencia de la representante del exportador.</p> <p>Debe tenerse cuidado durante la carga para reducir al mínimo la posibilidad de infestación del envase por plagas autostop y contaminantes. Los huecos entre el contenedor y el área protegido deben ser cerrados. También, si es posible, carga sólo tomará lugar durante las horas diurnas (no se recomienda cargar por la noche bajo luz artificial), y la zona de carga debe estar libre de malezas. Lo que corresponde esta en el SCFFC, el resto para fuera.</p> <p>Contenedores marítimos cerrados deben sellarse bajo la supervisión de fitosanitarios de la DGSA con un sello tira o botón numerado. El número de sello se grabará en el certificado fitosanitario.</p> <p>Verificar el cumplimiento de la NIMF 15 en las plataformas de madera.</p> <p>10. CERTIFICACIÓN FITOSANITARIA</p> <p>La DGSA certificará todos los lotes de acuerdo a los requisitos establecidos en la 7CFR 319.56-59 en un enfoque de sistemas y lo dispuesto en este plan de trabajo.</p> <p>Un certificado fitosanitario será emitido por la DGSA para cada envío de fruta que ha cumplido con todos los requisitos del enfoque de sistemas, a nivel de camp, tratamientos y requerimientos de embalaje.</p> <p>El certificado fitosanitario debe incluir la declaración adicional (en inglés):</p> <p><i>"The fruit in this consignment is free of all pests of quarantine concern."</i> Y <i>"The fruit in this consignment has been produced in accordance with the requirements of the systems approach in 7 CFR 319.56-59."</i></p>	<p>Once loaded, the container doors are closed and immediately sealed under the phytosanitary supervision of DGSA and with the presence of the exporter representative.</p> <p>Care should be taken during loading to minimize the possibility of container infestation by hitchhiking pests and contaminants. Any gaps between the container and the safeguarded area should be enclosed. Also, if possible, loading should only take place during daylight hours (loading at night under artificial light is not recommended), and the loading area should be free of weeds.</p> <p>Enclosed Sear freight containers must be sealed under the phytosanitary supervision of DGSA with a numbered strip or button seal. The seal number will be recorded on the Phytosanitary Certificate.</p> <p>Verify compliance with ISPM 15 of the wooden pallets.</p> <p>10. EXPORT CERTIFICATION</p> <p>The DGSA will certify all lots according to the requirements established in 7CFR 319.56-59 under a systems approach and this work plan.</p> <p>A Phytosanitary Certificate must be issued by DGSA for each consignment of fruit passing inspection and having satisfied all field, treatment, and packing requirements as designated in the systems approach.</p> <p>The Phytosanitary Certificate must include the following Additional Declaration (in English):</p> <p><i>"The fruit in this consignment is free of all pests of quarantine concern."</i> AND <i>"The fruit in this consignment has been produced in accordance with the requirements of the systems approach in 7 CFR 319.56-59."</i></p>
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<p>En el caso específico de la fruta de limón verde que no requiera de tratamiento de frío, se incluirá, además, la siguiente declaración adicional:</p> <p><i>“La fruta fue cosechada verde dentro del período del 15/5/xx al 31/8/xx”.</i></p> <p>El número de precinto utilizado para cerrar el contenedor debe ser puesto en el CF que ampara el envío.</p> <p>11. ACTIVIDADES DESPUES DE LA CERTIFICACION:</p> <p>Exportadores son responsables de mantener las normas fitosanitarias de fruta después de que ha sido certificada.</p> <p>Las garantías fitosanitaria deben permanecer intactas hasta que la cambien por la aduana a su llegada a los Estados Unidos.</p> <p>Los envíos de fruta cítricos estarán sujetos a inspección al entrar en los Estados Unidos.</p>	<p>In the specific case of green lemon fruit not requiring cold treatment, the following additional declaration will be included:</p> <p><i>“The fruit was harvested green between 5/15/xx and 8/31/xx”.</i></p> <p>PC accompanying the consignment should also include the number of the seal used to close the container.</p> <p>11. POST-CERTIFICATION ACTIVITIES</p> <p>Exporters are responsible for maintaining the phytosanitary standards of fruit after it has been certified.</p> <p>Phytosanitary safeguards must remain intact until cleared by customs upon arrival in the United States.</p> <p>Citrus shipments will be subject to inspection upon entry into the United States.</p>
<p>12. REVISIÓN Y EVALUACIÓN</p> <p>Las actividades de certificación y las operaciones descritas en el presente Plan de Trabajo serán revisadas y evaluadas anualmente por DGSA y APHIS para asegurar que todas las actividades se realizan efectivamente de acuerdo con los requisitos, procedimientos y normas pertinentes.</p> <p>Las revisiones del programa se pueden realizar en cualquier momento, de ser necesario, a solicitud de la DGSA o APHIS.</p> <p>De surgir un evento imprevisto, la DGSA y APHIS coordinarán las acciones apropiadas y las propondrán como revisiones del Plan de Trabajo.</p>	<p>12. REVIEW AND EVALUATION</p> <p>Certification activities and program operations described in this Work Plan will be reviewed and evaluated annually by DGSA and APHIS to ensure that all activities are conducted effectively in accordance with the applicable requirements, procedures and standards.</p> <p>Program reviews can take place at any time, if warranted, at the discretion of DGSA and/or APHIS.</p> <p>If any unforeseen events arise, DGSA and APHIS will coordinate appropriate actions and propose them as reviews to the Work Plan.</p>
<p>13. AUDITORIAS</p> <p>APHIS podrá llevar a cabo auditorias técnicas de los procedimientos y medidas fitosanitarias definidas en este Plan de Trabajo, con el propósito de verificar su cumplimiento. Previa comunicación a la DGSA, estas auditorías se podrán realizar antes</p>	<p>13. AUDITS</p> <p>APHIS may conduct technical audits of phytosanitary procedures and measures defined in this Work Plan to verify compliance. These audits, communicated in advance to DGSA, may be conducted before initiation or during the citrus</p>

<p>del inicio o durante la temporada de exportaciones de fruta cítrica a los E.U.A. Todos los operadores que intervienen en el programa deberán facilitar el acceso de los funcionarios de APHIS a los lugares de producción y las plantas de empaque.</p> <p>13.1. Causales de no habilitación o suspensión de la habilitación</p> <ul style="list-style-type: none"> • No cumplimiento con el sistema de trapeo para moscas de la fruta. • Constatación de una población de moscas con un MTD de 2.0 o mayor. • Constatación de la presencia de fruta caída o restos vegetales. • Constatación de la presencia de fruta con síntomas de cancro cítrico o sarna con una incidencia que impida su selección y descarte en planta de empaque. • La identificación de la fruta cosechada o la documentación requerida no permite mantener su trazabilidad. • Constatación de no implementación de las medidas de resguardo. <p>13.2. Causales de no aceptación de lotes de fruta para su exportación a los E.U.A.</p> <ul style="list-style-type: none"> • Comprobación de los cajones de cuadros de LdeP habilitados y no habilitados en el ingreso de la fruta a la planta de empaque. • Comprobación de mezcla de fruta cítrica de cuadros de LdeP habilitados y no habilitados en el volcado de la fruta. • Comprobación del procesamiento en líneas diferentes de fruta cítrica, proveniente de LdeP habilitados y no habilitados. • Constatación de la inexistencia o pérdida de la trazabilidad de la fruta. • Constatación de la presencia de los insectos cuarentenarios para los E.U.A. en la muestra inspeccionada. • Constatación de no implementación o pérdida de las medidas de resguardo. • De comprobarse la pérdida de la trazabilidad, condiciones de resguardo o 	<p>fruit export season to the U.S.A. All Operators involved in the program should facilitate access to APHIS officials to the places of production and/or Packinghouses.</p> <p>13.1. Causes of non-authorization or suspension of authorization</p> <ul style="list-style-type: none"> • Non-compliance with fruit fly trapping system. • Verification of a fruit fly population of 2.0 FTD or higher. • Verification of presence of fallen fruit and/or plant debris. • Verification of the presence of fruit with symptoms of citrus canker or scab with an incidence level that does not allow selection and culling in the packinghouse. • Identification of harvested fruit and/or required documents does not allow maintenance of its traceability. • Verification of non-implementation of safeguarding measures. <p>13.2. Causes of non-authorization of fruit lots for export to the U.S.A.</p> <ul style="list-style-type: none"> • Verification of bins from blocks of authorized and unauthorized PofP at the entrance of the fruit to the packinghouse. • Verification of mix of citrus fruit from blocks of authorized and unauthorized PofP during fruit dumping. • Verification of processing of citrus fruit from authorized and unauthorized PofP in different lines. • Verification of lack or loss of fruit traceability. • Verification of presence of quarantine insects for the U.S.A. in the inspected sample. • Verification of non-implementation or loss of safeguarding measures. • If loss of traceability or safeguarding measures, or mixed storage of fruit from authorized and unauthorized Places of
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de almacenamiento conjunto de lotes proveniente de lugares de producción habilitado y no habilitados, dicha fruta no será autorizada para exportar a los E.U.A.	Production is verified, the fruit will not be authorized to be exported to the U.S.A.
14. TRAZABILIDAD Mantener la identidad de la fruta durante todas las fases de la cadena producción- exportación es crítico de manera que los envíos exportados puedan ser trazables hasta los cuadros de producción.	14. TRACEABILITY Maintaining fruit identity during all stages of production-export chain is critical so that exported consignments can be traced back to the blocks of production.
14.1. A nivel del lugar de producción: <ul style="list-style-type: none"> • Se llevará un registro de la actividad de cosecha por cuadro de producción. • El personal del lugar de producción identificará correctamente todos los cajones con el número asignado al lugar y cuadro de producción. • Completar correctamente la información requerida en los remitos que deberán acompañar la fruta durante el transporte a la planta de empaque y mantener copia de los mismos por lo menos por un año. • Mantener la individualidad e identificación de los cajones de cosecha y no mezclar su contenido. 	14.1. At Place of Production level: <ul style="list-style-type: none"> • A record of harvest activity by block of production will be kept. • The place of production personnel will identify correctly all bins with the number assigned to the place and block of production. • Complete properly the required information in the non-price invoices which must accompany the fruit during transport to the packinghouse and keep a copy for at least one year. • Maintain individuality and identification of harvest bins and do not mix their contents.
14.2. Al nivel de plantas de empaque: <ul style="list-style-type: none"> • Previo a comenzar a recibir fruta cuyo destino sea los E.U.A., se comunicará al Servicio regional de la DGSA con por lo menos 24 horas de antelación. • El operario responsable de la recepción de la fruta verifica que los cajones están correctamente identificados con el Número de LdeP y de cuadro y el transporte cumple con las medidas de resguardo requeridas. • Controlar si los Números de LdeP y cuadros de los cajones corresponden a lugares de producción y cuadros habilitados en el SCFFC. • Mantener los registros de todos los remitos 	14.2. At Packinghouse level: <ul style="list-style-type: none"> • Before arrival of fruit destined to the U.S.A., a communication to the DGSA regional service should be sent at least 24 hours in advance. • The operator responsible for receiving the fruit verifies that bins are properly identified with the number of the PofP and block and that the transport complies with the required safeguarding measures. • Operator controls if the numbers of the PofP and blocks in the bins correspond to authorized places of production and blocks in the CFPCS. • Keep records of all entrance non-price

<p>de ingreso.</p> <ul style="list-style-type: none"> • Registrar el movimiento interno de la fruta en la planta de empaque (cámara de desverdizado, cámara de frío, volcado en la línea, etc.) en base al número de remito de ingreso de la fruta. • Identificar en cada caja del Número de LdeP. • Identificar los pallets de exportación con el/los Números de LdeP y cuadros de donde proviene la fruta que los conforma. 	<p>invoices.</p> <ul style="list-style-type: none"> • Record the internal movement of the fruit in the packinghouse (degreening chamber, cold chamber, damp in the line, etc.) based on the fruit entrance non-price invoice number. • Identify in each box the number of the PofP. • Identify export pallets with the numbers of the PofP and blocks of fruit origin composing them.
<p>14.3. Al nivel de centros de almacenaje:</p> <ul style="list-style-type: none"> • Verificar que los remitos que reciben provienen de Plantas de Empaque que se encuentran habilitadas en el SCFFC para procesamiento de fruta cítrica a los E.U.A. • Registrar la información de todos los remitos en el momento de recibo de los pallets. • Mantener disponibles y permanentemente actualizados los registros de ingreso y salida de fruta, así como la documentación de respaldo. • En el caso de almacenamiento en cámaras de frío, solo se depositarán los lotes habilitados con destino a los E.U.A. 	<p>14.3. At Storage Facilities level:</p> <ul style="list-style-type: none"> • Verify that non-price invoices come from Packinghouses authorized in the CFPCS to process citrus fruit destined to the U.S.A. • Record the information related to all non-price invoices upon receiving pallets. • Keep records of fruit entrance and exit as well as backup information available and continually updated. • In cases of storage in cold chambers, only authorized lots for the U.S.A. will be stored.
<p>14.4. Al nivel de los exportadores:</p> <p>Proporcionar al Servicio del punto de egreso toda la información necesaria para la emisión de los Certificados fitosanitarios.</p>	<p>14.4. At Exporter level:</p> <p>Provide to the Service in the exit point all the information required to issue the Phytosanitary Certificates.</p>
<p>15. REGISTRO DE MODIFICACIONES</p> <p>Modificaciones a este Plan de Trabajo deben ser solicitadas y presentadas por escrito y acordadas por APHIS y DGSA. Las enmiendas se aplicarán mediante intercambio de cartas oficiales, que deben instalarse en el Plan de Trabajo, hasta que se firme un Plan de Trabajo nuevo o actualizado.</p>	<p>15. RECORD OF MODIFICATIONS</p> <p>Amendments to this Work Plan must be requested and submitted in writing, and agreed upon by APHIS and DGSA. Amendments shall be applied by means of exchange of official letters, which must be attached to the Work Plan, until the signing of a new or updated Work Plan becomes available.</p>

<p>ANEXO 1:</p> <p>SISTEMA DE CERTIFICACIÓN FITOSANITARIA DE FRUTA CÍTRICA DE EXPORTACIÓN PARA ESTADOS UNIDOS DE AMÉRICA (SCFFC)</p>	<p>ANNEX 1:</p> <p>SISTEMA DE CERTIFICACIÓN FITOSANITARIA DE FRUTA CÍTRICA DE EXPORTACIÓN PARA ESTADOS UNIDOS DE AMÉRICA (CFPCS)</p>
<p>DESCRIPCION</p> <p>Este sistema establece los procedimientos operacionales que se deberán cumplir en el marco del SCFFC para la emisión de Certificados fitosanitarios que amparen los envíos de fruta cítrica al continente de los Estados Unidos de América.</p> <p>A tales efectos se presenta la base operativa del Sistema de Certificación Fitosanitaria de Fruta Cítrica (SCFFC), con la que deberán cumplir los distintos operadores de la cadena producción-exportación de fruta cítrica que aspiren a la certificación fitosanitaria de sus envíos hacia los E.U.A.</p>	<p>DESCRIPTION</p> <p>This system establishes the operational procedures that have to be met under the CFPCS for issuance of Phytosanitary Certificates for Citrus fruit consignments exported to the Continental United States.</p> <p>For these purposes, this document describes the operational basis of the Citrus Fruit Phytosanitary Certification System (CFPCS), which must be met by the different operators of the citrus fruit production-export chain who are interested in the phytosanitary certification of consignments to the U.S.A.</p>
<p>REQUISITOS GENERALES</p> <p>El SCFFC posee un sistema electrónico de comunicaciones que permite el flujo de la información a través de Internet, sin descartar la información impresa tradicional que sirve como respaldo y también como método de implantación segura, resistente a eventuales fallas del sistema electrónico de comunicaciones. El sistema posee todos los lugares de producción de cítricos, hasta el nivel de cuadro, relevados por GPS.</p> <p>El sitio web del SCFFC es http://www.mgap.com.uy/fito.</p>	<p>GENERAL REQUIREMENTS</p> <p>The CFPCS has an electronic communications system, which enables the flow of information over the Internet, without discarding traditional printed information which serves as backup and also as a safe implementation method, resistant to possible failures of the electronic communications system. The system has all citrus Places of Production surveyed by GPS down to block level.</p> <p>The CFPCS website is http://www.mgap.com.uy/fito.</p>
<p>1. INSCRIPCIÓN DE OPERADORES</p> <p>Los distintos operadores en la cadena de producción-exportación realizarán anualmente la solicitud de inscripción en el SCFFC con una antelación mínima de 90 días a la primera</p>	<p>1. REGISTRATION OF OPERATORS</p> <p>The different Operators in the production-export chain will apply annually for registration in the CFPCS at least 90 days before their first operation to be sent to the U.S.A.</p>

<p>operación con destino a los E.U.A.</p> <p>Se deberán completar las siguientes solicitudes: Inscripción de Lugares de Producción Inscripción de Plantas de Empaque Inscripción de Centros de Almacenaje Inscripción de Exportadores</p> <p>También deberán registrarse los Responsables Técnicos de los lugares de producción inscriptos y de las plantas de empaque.</p> <p>La solicitud de inscripción implica la aceptación de las responsabilidades derivadas del cumplimiento de los términos y condiciones del SCFFC.</p>	<p>The following applications must be completed: Registration of Places of Production Registration of Packinghouses Registration of Storage Facilities Registration of Exporters</p> <p>Technicians responsible for registered Places of Production and Packinghouses must also be registered.</p> <p>The registration application implies the acceptance of the responsibilities derived from the compliance with the terms and conditions of the CFPCS.</p>
<p>2. HABILITACION DE OPERADORES</p> <p>Una vez cumplidas las verificaciones correspondientes, se podrá proceder a la habilitación del Operador solicitante.</p> <p>En el caso de los Lugares de Producción, la habilitación de la cosecha se realizará a los cuadros de producción solicitados, luego de realizar la verificación de la información y auditoría correspondiente.</p> <p>Las Plantas de Empaque y Centros de Almacenaje serán habilitados luego de la verificación del cumplimiento de las medidas de resguardo solicitadas para este mercado.</p> <p>Los exportadores serán habilitados si están registrados en el Registro Único de Operadores de la DGSA.</p> <p>La habilitación de operadores podrá caducar en cualquier momento por incumplimiento de las condiciones requeridas por SCFFC para este mercado.</p> <p>Esta información se mantendrá permanentemente actualizada en el Sistema Informático del SCFFC.</p>	<p>2. AUTHORIZATION OF OPERATORS</p> <p>The authorization of applicant Operators may be granted once the corresponding verifications are completed.</p> <p>In the case of Places of Production, harvest authorization will be granted for the requested blocks of production after verifying the information and carrying out the corresponding audit.</p> <p>Packinghouses and Storage Facilities will be authorized after verifying their compliance with the safeguarding measures required for this market.</p> <p>Exporters will be authorized if they are registered in the DGSA Registry of Operators.</p> <p>The operators' authorization may expire at any time in case of non-compliance with the conditions required by the CFPCS for this market.</p> <p>This information will be continually updated in the CFPCS computer system.</p>
<p>3. VERIFICACIÓN EN LOS LUGARES DE</p>	<p>3. VERIFICATION IN PLACES OF PRODUCTION</p>

<p>PRODUCCIÓN</p> <p>3.1. Plagas cuarentenarias para los E.U.A.</p> <p><i>Anastrepha fraterculus</i> (Wiedemann), Mosca sudamericana.</p> <p><i>Ceratitis capitata</i> (Wiedemann), Mosca del Mediterráneo.</p> <p><i>Cryptoblabes gnidiella</i> (Millière), Polilla de la vid.</p> <p><i>Gymnandrosoma aurantianum</i> (Lima), Barrenador de los citrus.</p> <p><i>Elsinoë australis</i> (Bitanc & Jenkins), agente causal de la Sarna del naranjo dulce.</p> <p><i>Xanthomonas citri</i> subesp. <i>citri</i> (ex Hasse 1915) Gabriel <i>et al.</i> 1989, agente causal del Cancro cítrico.</p>	<p>3.1. Quarantine pests for the U.S.A.</p> <p><i>Anastrepha fraterculus</i> (Wiedemann), the South American fruit fly.</p> <p><i>Ceratitis capitata</i> (Wiedemann), the Mediterranean fruit fly or Medfly.</p> <p><i>Cryptoblabes gnidiella</i> (Millière), the Honeydew moth or Christmas berry moth.</p> <p><i>Gymnandrosoma aurantianum</i> (Lima), the Citrus fruit borer.</p> <p><i>Elsinoë australis</i> (Bitanc & Jenkins), the causal agent of Sweet Orange Scab (SOS) disease.</p> <p><i>Xanthomonas citri</i> subsp. <i>citri</i> (ex Hasse 1915) Gabriel <i>et al.</i> 1989, the causal agent of Citrus canker disease.</p>
<p>3.2. Monitoreo de Plagas</p> <p>Los Responsables Técnicos de los lugares de producción inscriptos presentarán el programa de monitoreo y manejo de todas las plagas consideradas, debiendo ser aprobado por la DGSA, presentando lo siguiente:</p> <ul style="list-style-type: none"> • nombre, dirección, teléfono, correo electrónico del Responsable Técnico; • nota expresando su compromiso de dar cumplimiento a lo establecido en el presente documento y en el Plan de Trabajo aprobado entre DGSA y APHIS; • número de lugar de producción (N.º de LdeP); • fechas de inicio y finalización de los monitoreos previstos y su cronograma (indicando el orden de los cuadros); • conformación del equipo de trabajo y las capacitaciones recibidas o requeridas a la DGSA; • programa de manejo de las plagas, indicando momentos de aplicación, 	<p>3.2. Pest Monitoring</p> <p>Technicians responsible for the registered Places of Production will submit the pest monitoring and management program for all pests considered, which must be approved by DGSA, including the following:</p> <ul style="list-style-type: none"> • Name, address, telephone, e-mail of the Technical responsible. • Letter of commitment to comply with all provisions set forth in this document and in the Work Plan approved by DGSA and APHIS. • Number of the Place of Production (Number of PofP). • Start and end dates for planned monitoring and its schedule (indicating block order). • Conformation of work group and training received or required from DGSA. • Pest Management Program, indicating application dates, products and doses for each pest.

productos y dosis para cada plaga.	
<p>3.2.1. Monitoreo y manejo de las Moscas de la fruta</p> <p>El monitoreo para <i>Ceratitis capitata</i> y <i>Anastrepha fraterculus</i> se realizará a través de un sistema de trapeo con las siguientes características:</p> <p>Densidad de 2 trampas por km² (1 trampa Jackson, para captura de <i>C. capitata</i>, y 1 trampa McPhail, para captura de <i>A. fraterculus</i>) y con al menos 2 trampas por lugar de producción registrado.</p> <p>Los detalles del sistema se encuentran descritos en la “Guía para el trapeo de las moscas de la fruta en plantaciones de citrus para exportación a los Estados Unidos” establecida por la DGSA.</p> <p>Las medidas de control químico de estas plagas se deberán realizar si el índice MTD es superior a 1,0 aplicando cebos tóxicos. Estas medidas se mantendrán hasta que el MTD sea reducido a ese nivel o menos.</p> <p>Si la población constatada es de un MTD 2,0, la cosecha para los E.U.A. será suspendida hasta que se logren valores de MTD de 1,0 o menores.</p>	<p>3.2.1 Fruit fly monitoring and management</p> <p>Monitoring for <i>Ceratitis capitata</i> and <i>Anastrepha fraterculus</i> will be conducted through a trapping system with the following characteristics:</p> <p>Density 2 traps per km² (1 Jackson trap to capture <i>C. capitata</i> and 1 McPhail trap to capture <i>A. fraterculus</i>) with at least 2 traps per registered Place of Production.</p> <p>Systems details are described in the “Guidelines for fruit fly trapping in citrus orchards for export to the United States” as established by DGSA.</p> <p>Chemical control measures for these pests will be applied if FTD is higher than 1.0 using toxic baits. These measures must be maintained until the FTD is reduced to 1.0 or lower.</p> <p>If the FTD is higher than 2.0, the harvest for the U.S.A. will be suspended until the FTD is reduced to 1.0 or lower.</p>
<p>3.3. Otras medidas fitosanitarias</p> <p>Las frutas caídas y restos vegetales deben ser retirados para disminuir potencial fuente de inóculo o infestación de los insectos cuarentenarios.</p> <p>La fruta puede ser seleccionada al momento de la cosecha para reducir el volumen de fruta a ser descartada en las plantas de empaque.</p> <p>La fruta de limón debe cosecharse verde y entre el 15 de mayo y el 31 de agosto para no requerir el tratamiento cuarentenario de frío.</p> <p>Identificar correctamente los envases de campo o cajones donde se acondiciona la fruta cosechada,</p>	<p>3.3. Other phytosanitary measures</p> <p>Fallen fruit and plant debris must be removed to reduce potential sources of inoculum or infestation by quarantine insects.</p> <p>Fruit may be selected at harvest to reduce the amount of discarded fruit at the packinghouse.</p> <p>Lemon fruit must be harvested green between May 15 and August 31 not to require quarantine cold treatment.</p> <p>Identify properly field containers or bins where harvested fruit is conditioned, indicating the</p>

<p>indicando el número de lugar y cuadro de producción.</p> <p>Solo se cosecharán los cuadros de producción habilitados en el SCFFC.</p>	<p>number of the Place of Production and block.</p> <p>Only blocks of production authorized in the CFPCS will be harvested.</p>
<p>3.4. Auditoría</p> <p>Se realizarán procedimientos de auditoría a nivel documental y de campo, por separado, mediante una planilla con los ítems a verificar.</p> <p>El Inspector de la DGSA dejará constancia de los resultados de sus actuaciones en cada auditoría bajo forma de acta, dejando una copia a la Empresa.</p> <p>En el Acta se indicara cuando corresponda, la constatación de situaciones de incumplimiento y las medidas correctivas correspondientes que debe aplicar la Empresa a los efectos de mantener su habilitación.</p> <p>El Responsable Técnico informará a la DGSA la aplicación de las medidas correctivas relativas a las observaciones realizadas por el auditor.</p>	<p>3.4. Audit</p> <p>Documental and field audits will be conducted separately, through a check list of items to verify.</p> <p>DGSA inspector shall record the results of his actions in each audit in the form of acts, leaving a copy to the Company.</p> <p>The act shall indicate, when appropriate, any findings of non-compliance and the corresponding corrective measures to be applied by the Company in order to maintain its authorization.</p> <p>The Technical Responsible will inform the DGSA of the application of corrective measures related to the observations made by the auditor.</p>
<p>3.5. Causales de no habilitación o suspensión de la habilitación</p> <ul style="list-style-type: none"> • No cumplimiento con el sistema de trampeo para moscas de la fruta. • Constatación de una población de moscas con un MTD de 2.0 o mayor. • Constatación de la presencia de fruta caída o restos vegetales. • Constatación de la presencia de fruta con síntomas de cancro cítrico o sarna con una incidencia que impida su selección y descarte en planta de empaque. • La identificación de la fruta cosechada o la documentación requerida no permite mantener su trazabilidad. • Constatación de no implementación de las medidas de resguardo. 	<p>3.5. Causes of non-authorization or suspension of authorization</p> <ul style="list-style-type: none"> • Non-compliance with fruit fly trapping system. • Verification of a fruit fly population of 2.0 FTD or higher. • Verification of presence of fallen fruit and/or plant debris. • Verification of the presence of fruit with symptoms of citrus canker or scab with an incidence level that does not allow selection and culling in the packinghouse. • Identification of harvested fruit and/or required documents does not allow maintenance of its traceability. • Verification of non-implementation of safeguarding measures.

<p>4. VERIFICACIÓN AL NIVEL DE PLANTAS DE EMPAQUE</p> <p>4.1. Cumplimiento de requisitos para la Certificación fitosanitaria</p> <p>Los funcionarios de la DGSA realizarán inspecciones de rutina para verificar:</p> <ul style="list-style-type: none"> • que la fruta que se está procesando proviene de cuadros de lugares de Producción habilitados y que se ha empacado dentro de las 24 horas de cosechada con excepción de aquella que se sometió al proceso de desverdizado o se almacenó en cámaras y permaneció, en todo momento, bajo las condiciones de resguardo requeridas. • que todo el procesamiento de la fruta (lavado, selección, cepillado, desinfección -tratamiento químico-, aplicación de fungicidas -tratamiento químico- y encerado) cumple con lo establecido. • mediante una muestra aleatoria compuesta por el 1% de las cajas de cada lote, la ausencia de las plagas cuarentenarias, parte de la muestra será cortada para verificar la ausencia de estados inmaduros de moscas de la fruta y de los Lepidópteros cuarentenarios. Se enviará al laboratorio de la DGSA las muestras que requieran una identificación precisa. • que las cajas están identificadas con el Número de LdeP y los pallets están identificados con toda la información de cuadros y LdeP, y que cumplen con los requisitos establecidos en el Decreto 106/06 (NIMF 15). • que los contenedores están habilitados por APHIS y limpios, e iniciar el tratamiento de frío requerido. 	<p>4. VERIFICATION AT PACKINGHOUSE LEVEL</p> <p>4.1. Compliance with requirements for Phytosanitary Certification</p> <p>DGSA inspectors will conduct routine inspections to verify:</p> <ul style="list-style-type: none"> • That fruit being processed comes from authorized blocks and Places of Production, was packed within 24 hours of harvest with the exception of fruit subjected to degreening or stored in chambers, and was maintained at all times under the required safeguarding measures. • That all fruit processing (washing, selection, brushing, disinfection -chemical treatment-, fungicide application -chemical treatment- and waxing) meets the established conditions. • By taking a random sample of 1% of the boxes from each lot, absence of quarantine pests. A portion of the sample will be cut open to verify the absence of immature stages of fruit flies and quarantine Lepidoptera. Samples requiring identification will be sent to DGSA laboratory. • That boxes are identified with the Number of the PofP and pallets are identified with all information regarding blocks and PofP. Also, that they meet the requirements set forth in Decree 106/06 (ISPM 15). • That containers are authorized by APHIS and clean, and then initiate the required cold treatment.
<p>4.2. Tratamientos postcosecha requeridos</p> <p>a. Se realizará uno de los siguientes</p>	<p>4.2. Required post-harvest treatments</p> <p>a. One of the following disinfection treatments</p>

<p>tratamientos de desinfección:</p> <ul style="list-style-type: none"> • Mojar abundantemente la fruta con una solución con 200 ppm de hipoclorito de sodio, manteniendo el pH de la solución entre 6,0 y 7,5, durante por lo menos 2 (dos) minutos (D 301-75-11 (a-1)). • Mojar abundantemente la fruta con una solución con 1,86 a 2,0 por ciento de o-fenilfenato de sodio (SOPP). Si la solución tiene suficiente jabón o detergente para generar espuma visible se mojará la fruta durante 45 segundos. Si la solución no contiene suficiente jabón para generar espuma, se mojará la fruta por un minuto (D 301-75-11(a-2)). • Mojar abundantemente la fruta con una solución de 85 ppm de ácido peroxiacético, durante por lo menos 1 (un) minuto. (D 301-75-11 (a-3)). <p>b. Se realizará la aplicación de fungicidas postcosecha según la dosis de etiqueta.</p> <p>c. Tratamiento cuarentenario de frío. Tratamiento T107-a-1.</p>	<p>will be applied:</p> <ul style="list-style-type: none"> • Thoroughly wet the fruit for at least two (2) minutes with a solution containing 200 parts per million sodium hypochlorite, maintaining the solution at a pH of 6.0 to 7.5. (D 301-75-11 (a-1)). • Thoroughly wet the fruit with a solution containing sodium o-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 one (1) minute (D 301-75-11 (a-2)). • Thoroughly wet the fruit with a solution containing 85 ppm peroxyacetic acid for at least one (1) minute (D 301-75-11 (a-3)). <p>b. Post-harvest fungicides will be applied at label dose.</p> <p>c. Quarantine cold treatment. Treatment T107-a-1.</p>
<p>El procedimiento de aplicación de este tratamiento figura en anexo a este documento.</p>	<p>The procedure to apply this treatment is annexed to this document.</p>
<p>4.3. Verificación de las medidas de resguardo y de la trazabilidad de lotes a exportar</p> <p>En los procedimientos de rutina se verificará que se cumplen todas las medidas de resguardo en la planta de empaque y en el transporte de ingreso o salida de los lotes. Además se verificará que se cumplen los procedimientos establecidos en la sección sobre trazabilidad, consignando sus observaciones en la planilla correspondiente.</p>	<p>4.3. Verification of safeguarding measures and traceability of export lots</p> <p>During routine procedures compliance with all safeguarding measures will be verified in packinghouses and during entrance and exit transport of lots. Also compliance with procedures established in the traceability section will be verified, recording observations in the corresponding form.</p>
<p>4.4. Certificación de conformidad de lotes de exportación</p> <p>Los inspectores que realizan las actividades de verificación en plantas de empaque efectuarán</p>	<p>4.4. Certification of conformity of export lots</p> <p>Inspectors performing verification activities in packinghouses will make a conformity</p>

<p>una certificación de conformidad de cada lote de exportación a la salida de la planta de empaque, cuando corresponda.</p> <p>El funcionario deberá constatar que los pallets están debidamente identificados con los números de LdeP y cuadros habilitados, que los mismos están debidamente numerados, y que el exportador está habilitado.</p> <p>Se emitirá el Certificado de Contenido confeccionado a esos efectos. Dicho certificado se extenderá por triplicado, la vía 1 se envía al punto de egreso, la vía 2 se entrega a la Empresa y la vía 3 permanece en la oficina.</p>	<p>certification of each export lot when exiting the packinghouse, where appropriate.</p> <p>The inspector will verify that pallets are properly identified with the Number of the authorized PofP and blocks, that they are properly numbered and that the exporter is authorized.</p> <p>The Cargo Certificate made to that effect will be issued in triplicate, where copy 1 sent to the exit point, copy 2 to the Company and copy 3 is kept in the office.</p>
<p>4.5. Causales de no aceptación de lotes de fruta para su exportación a los E.U.A.</p> <ul style="list-style-type: none"> • Comprobación de bins de cuadros de LdeP habilitados y no habilitados en el ingreso de la fruta a la planta de empaque. • Comprobación de mezcla de fruta cítrica de cuadros de LdeP habilitados y no habilitados en el volcado de la fruta. • Comprobación del procesamiento en líneas diferentes de fruta cítrica, proveniente de LdeP habilitados y no habilitados. • Constatación de la inexistencia o pérdida de la trazabilidad de la fruta. • Constatación de la presencia de los insectos cuarentenarios para los E.U.A. en la muestra inspeccionada. • Constatación de no implementación o pérdida de las medidas de resguardo. 	<p>4.5. Causes of non-authorization of fruit lots for export to the U.S.A.</p> <ul style="list-style-type: none"> • Verification of bins from blocks of authorized and unauthorized PofP at the entrance of the fruit to the packinghouse. • Verification of mix of citrus fruit from blocks of authorized and unauthorized PofP during fruit dumping. • Verification of processing of citrus fruit from authorized and unauthorized PofP in different lines. • Verification of lack or loss of fruit traceability. • Verification of presence of quarantine insects for the U.S.A. in the inspected sample. • Verification of non-implementation or loss of safeguarding measures.
<p>5. VERIFICACIÓN EN CENTROS DE ALMACENAJE</p> <p>Se verificará que la fruta almacenada en el recinto proviene de cuadros de lugares de producción habilitados para los E.U.A. y se mantienen bajo las condiciones de resguardo y trazabilidad requeridas.</p> <p>De comprobarse la pérdida de la trazabilidad, condiciones de resguardo o de almacenamiento conjunto de lotes proveniente de lugares de producción habilitado y no habilitados, dicha fruta</p>	<p>5. VERIFICATION IN STORAGE FACILITIES</p> <p>Verify that fruit stored in the facility comes from blocks of Places of Production authorized for the U.S.A. and is kept under the required safeguarding and traceability conditions.</p> <p>If loss of traceability or safeguarding measures, or mixed storage of fruit from authorized and unauthorized Places of Production is verified, the fruit will not be authorized to be exported to the</p>

no será autorizada para exportar a los E.U.A.	U.S.A.
<p>6. TRAZABILIDAD</p> <p>La implementación del SCFFC requiere mantener la identidad de la fruta durante todas las fases de la cadena producción- exportación de manera que los envíos exportados puedan ser trazables hasta los cuadros de producción.</p>	<p>6. TRACEABILITY</p> <p>Implementation of the CFPCS requires maintaining fruit identity during all stages of production-export chain so that exported consignments can be traced back to the blocks of production.</p>
<p>6.1. A nivel del lugar de producción:</p> <ul style="list-style-type: none"> • Se llevará un registro de la actividad de cosecha por cuadro de producción. • El personal del lugar de producción identificará correctamente todos los cajones con el número asignado al lugar y cuadro de producción. • Completar correctamente la información requerida en los remitos que deberán acompañar la fruta durante el transporte a la planta de empaque y mantener copia de los mismos por lo menos por un año. • Mantener la individualidad e identificación de los cajones de cosecha y no mezclar su contenido. 	<p>6.1. At Place of Production level:</p> <ul style="list-style-type: none"> • A record of harvest activity by block of production will be kept. • The Place of Production personnel will identify correctly all bins with the number assigned to the Place and Block of Production. • Complete properly the required information in the non-price invoices which must accompany the fruit during transport to the packinghouse and keep a copy for at least one year. • Maintain individuality and identification of harvest bins and do not mix their contents.
<p>6.2. Al nivel de plantas de empaque:</p> <ul style="list-style-type: none"> • Previo a comenzar a recibir fruta cuyo destino sea los E.U.A., se comunicará al Servicio regional de la DGSA con por lo menos 24 horas de antelación. • El operario responsable de la recepción de la fruta verifica que los cajones están correctamente identificados con el Número de LdeP y de cuadro y el transporte cumple con las medidas de resguardo requeridas. • Controlar si los Números de LdeP y cuadros de los cajones corresponden a lugares de producción y cuadros habilitados en el SCFFC. • Mantener los registros de todos los remitos de ingreso. • Registrar el movimiento interno de la fruta en la planta de empaque (cámara de desverdizado, cámara de frío, volcado en la línea, etc.) en base al número de remito de 	<p>6.2. At Packinghouse level:</p> <ul style="list-style-type: none"> • Before arrival of fruit destined to the U.S.A., a communication to the DGSA regional service should be sent at least 24 hours in advance. • The operator responsible for receiving the fruit verifies that bins are properly identified with the Number of the PofP and block and that the transport complies with the required safeguarding measures. • Operator controls if the Numbers of the PofP and blocks in the bins correspond to authorized places of production and blocks in the CFPCS. • Keep records of all entrance non-price invoices. • Record the internal movement of the fruit in the packinghouse (degreening chamber, cold chamber, damp in the line, etc.) based on the fruit entrance non-price invoice number.

<p>ingreso de la fruta.</p> <ul style="list-style-type: none"> • Identificar en cada caja del Número de LdeP. • Identificar los pallets de exportación con el/los Números de LdeP y cuadros de donde proviene la fruta que los conforma. 	<ul style="list-style-type: none"> • Identify in each box the Number of the PofP. • Identify export pallets with the Numbers of the PofP and blocks of fruit origin composing them.
<p>6.3. Al nivel de centros de almacenaje:</p> <ul style="list-style-type: none"> • Verificar que los remitos que reciben provienen de Plantas de Empaque que se encuentran habilitadas en el SCFFC para procesamiento de fruta cítrica a los E.U.A. • Registrar la información de todos los remitos en el momento de recibo de los pallets. • Mantener disponibles y permanentemente actualizados los registros de ingreso y salida de fruta, así como la documentación de respaldo. • En el caso de almacenamiento en cámaras de frío, solo se depositarán los lotes habilitados con destino a los E.U.A. 	<p>6.3. At Storage Facilities level:</p> <ul style="list-style-type: none"> • Verify that non-price invoices come from Packinghouses authorized in the CFPCS to process citrus fruit destined to the U.S.A. • Record the information related to all non-price invoices upon receiving pallets. • Keep records of fruit entrance and exit as well as backup information available and continually updated. • In cases of storage in cold chambers, only authorized lots for the U.S.A. will be stored.
<p>6.4 Al nivel de los exportadores:</p> <p>Proporcionar al Servicio del punto de egreso toda la información necesaria para la emisión de los Certificados fitosanitarios.</p>	<p>6.4 At Exporter level:</p> <p>Provide to the Service in the exit point all the information required to issue the Phytosanitary Certificates.</p>
<p>7. MEDIDAS DE RESGUARDO</p> <p>7.1. En el lugar de producción</p> <ul style="list-style-type: none"> • La fruta cosechada deberá ser cubierta con lona o malla anti insectos para su traslado a la planta de empaque. <p>7.2. En la planta de empaque</p> <ul style="list-style-type: none"> • Todas las aberturas de la planta de empaque deben mantener las condiciones de salvaguarda establecidas. • La fruta deberá ser descargada en un recinto a prueba de insectos o ser cubierta con lona o malla anti-insectos. 	<p>7. SAFEGUARDING MEASURES</p> <p>7.1. At the Place of Production</p> <ul style="list-style-type: none"> • Harvested fruit must be covered with an insect-proof mesh or plastic tarpaulin to be transported to the packinghouse. <p>7.2. At the Packinghouse</p> <ul style="list-style-type: none"> • All openings in the packinghouse must maintain the established safeguarding conditions. • Fruit must be unloaded in an insect-proof enclosure or be covered by an insect-proof screen or mesh.

<p>7.3. En los centros de almacenaje</p> <ul style="list-style-type: none"> • Todas las aberturas de la planta de empaque deben mantener las condiciones de salvaguarda establecidas. • La fruta deberá ser descargada en un recinto a prueba de insectos o ser cubierta con lona o malla anti-insectos. • La fruta autorizada para la exportación a los E.U.A. no podrá ser almacenada simultáneamente con fruta no autorizada. 	<p>7.3. At Storage Facilities</p> <ul style="list-style-type: none"> • All openings in the storage facility must maintain the established safeguarding conditions. • Fruit must be unloaded in an insect-proof enclosure or be covered by an insect-proof screen or mesh. • Fruit authorized to be exported to the U.S.A. must not be stored simultaneously with unauthorized fruit.
<p>8. EMISION DE CERTIFICADOS FITOSANITARIOS</p> <p>Confeccionar los Certificados Fitosanitarios en base al Certificado de Contenido correspondiente consignando las declaraciones adicionales requeridas.</p>	<p>8. ISSUING PHYTOSANITARY CERTIFICATES</p> <p>Prepare Phytosanitary Certificates according to the corresponding Cargo Certificate, including the corresponding additional declarations.</p>
<p>8.1. Declaraciones Adicionales</p> <p>El certificado fitosanitario debe incluir la declaración adicional (en inglés):</p> <p>"The fruit in this consignment is free of all pests of quarantine concern."</p> <p>Y</p> <p>"The fruit in this consignment has been produced in accordance with the requirements of the systems approach in 7 CFR 319.56-59."</p> <p>En el caso específico de la fruta de limón verde que no requiera tratamiento de frío, se incluirá, además, la siguiente DA:</p> <p><i>"La fruta fue cosechada verde dentro del período del 15/5/xx al 31/8/xx".</i></p> <p>El número de precinto utilizado para cerrar el contenedor debe ser puesto en el CF que ampara el envío.</p>	<p>8.1. Additional Declarations</p> <p>The Phytosanitary Certificate must include the following Additional Declaration (in English):</p> <p>"The fruit in this consignment is free of all pests of quarantine concern."</p> <p>AND</p> <p>"The fruit in this consignment has been produced in accordance with the requirements of the systems approach in 7 CFR 319.56-59."</p> <p>In the specific case of green lemon fruit not requiring cold treatment, the following AD will be included:</p> <p><i>"The fruit was harvested green between 5/15/xx and 8/31/xx".</i></p> <p>PC accompanying the consignment should also include the number of the seal used to close the container.</p>

REFERENCIAS	REFERENCES
<p>7 CFR 319.56-59 Docket N.º APHIS-2011-0060 <i>"Importation of Fresh Citrus Fruit From Uruguay, Including Citrus Hybrids and Fortunella spp., Into the Continental United States"</i>.</p> <p>MGAP. DGSA. División Protección Agrícola. 2002. Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2 – Sistema de Certificación Fitosanitaria de Frutas Cítricas (SCFFC) de exportación destinadas a la Unión Europea (revisión 1.2).</p> <p>MGAP. DGSA. División Protección Agrícola. 2002. Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2.1 – Procedimientos de prospección fitosanitaria (Cancro cítrico) (revisión 1.1).</p> <p>MGAP. DGSA. División Protección Agrícola. 2002. Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2.2 – Procedimientos operativos del Sistema de Certificación Fitosanitaria de Frutas Cítricas (SCFFC) (revisión 1.2).</p> <p>NIMF N.º 5. 2013. Glosario de términos fitosanitarios. Roma, CIPF, FAO.</p> <p>NIMF N.º 7. 2011. Sistema de certificación fitosanitaria. Roma, CIPF, FAO.</p> <p>NIMF N.º 12. 2011. Certificados fitosanitarios. Roma, CIPF, FAO.</p> <p>NIMF N.º 13. 2001. Directrices para la notificación del incumplimiento y acción de emergencia. Roma, CIPF, FAO.</p> <p>NIMF N.º 14. 2002. Aplicación de medidas integradas en un enfoque de sistemas para el manejo del riesgo de plagas. Roma, CIPF, FAO.</p> <p>NIMF N.º 15. 2009. Reglamentación del embalaje de madera utilizado en el comercio internacional. Roma, CIPF, FAO.</p>	<p>7 CFR 319.56-59 Docket No. APHIS-2011-0060 <i>"Importation of Fresh Citrus Fruit From Uruguay, Including Citrus Hybrids and Fortunella spp., Into the Continental United States."</i></p> <p>MGAP. DGSA. <i>División Protección Agrícola</i>. 2002. <i>Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2 – Sistema de Certificación Fitosanitaria de Frutas Cítricas (SCFFC) de exportación destinadas a la Unión Europea (revisión 1.2).</i></p> <p>MGAP. DGSA. <i>División Protección Agrícola</i>. 2002. <i>Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2.1 – Procedimientos de prospección fitosanitaria (Cancro cítrico) (revisión 1.1).</i></p> <p>MGAP. DGSA. <i>División Protección Agrícola</i>. 2002. <i>Sub-estándar fitosanitario. Sección 1: Procedimientos de certificación fitosanitaria. 1.2.2 – Procedimientos operativos del Sistema de Certificación Fitosanitaria de Frutas Cítricas (SCFFC) (revisión 1.2).</i></p> <p>ISPM 5. 2013. Glossary of phytosanitary terms. Rome, IPPC, FAO.</p> <p>ISPM 7. 2011. Phytosanitary certification system. Rome, IPPC, FAO.</p> <p>ISPM 12. 2011. Phytosanitary certificates. Rome, IPPC, FAO.</p> <p>ISPM 13. 2001. Guidelines for the notification of non-compliance and emergency action. Rome, IPPC, FAO.</p> <p>ISPM 14. 2002. The use of integrated measures in a systems approach for pest risk management. Rome, IPPC, FAO.</p> <p>ISPM 15. 2009. Guidelines for regulating wood packaging material in international trade. Rome, IPPC, FAO.</p>

<p>NIMF N.º 35. 2012. Enfoque de sistemas para el manejo del riesgo de plagas de mosca de la fruta (<i>Tephritidae</i>) Roma, CIPF, FAO.</p>	<p>ISPM 35. 2012. Systems approach for pest risk management of fruit flies (<i>Tephritidae</i>) Rome, IPPC, FAO.</p>
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LUGAR DE PRODUCCIÓN

- Cosecha y llenado de Bin
- Identificación del Bin
- Remito del Lugar de Producción
- Transporte

PLANTA DE EMPAQUE

- Recepción de Remito
- Control de Autorización en el Sistema
- Control de la Identificación de los Bins
- Remito Interno
- Línea de Procesamiento Clasificación
 - Remito Interno (que puede ser Desverdizado y volver a la Línea de Procesamiento)
- Empacado
- Conformación de los Pallets
 - Certificado de Contenido
 - Remito de Planta de Empaque
- Pallets Conformados (Cámara)
- Transporte

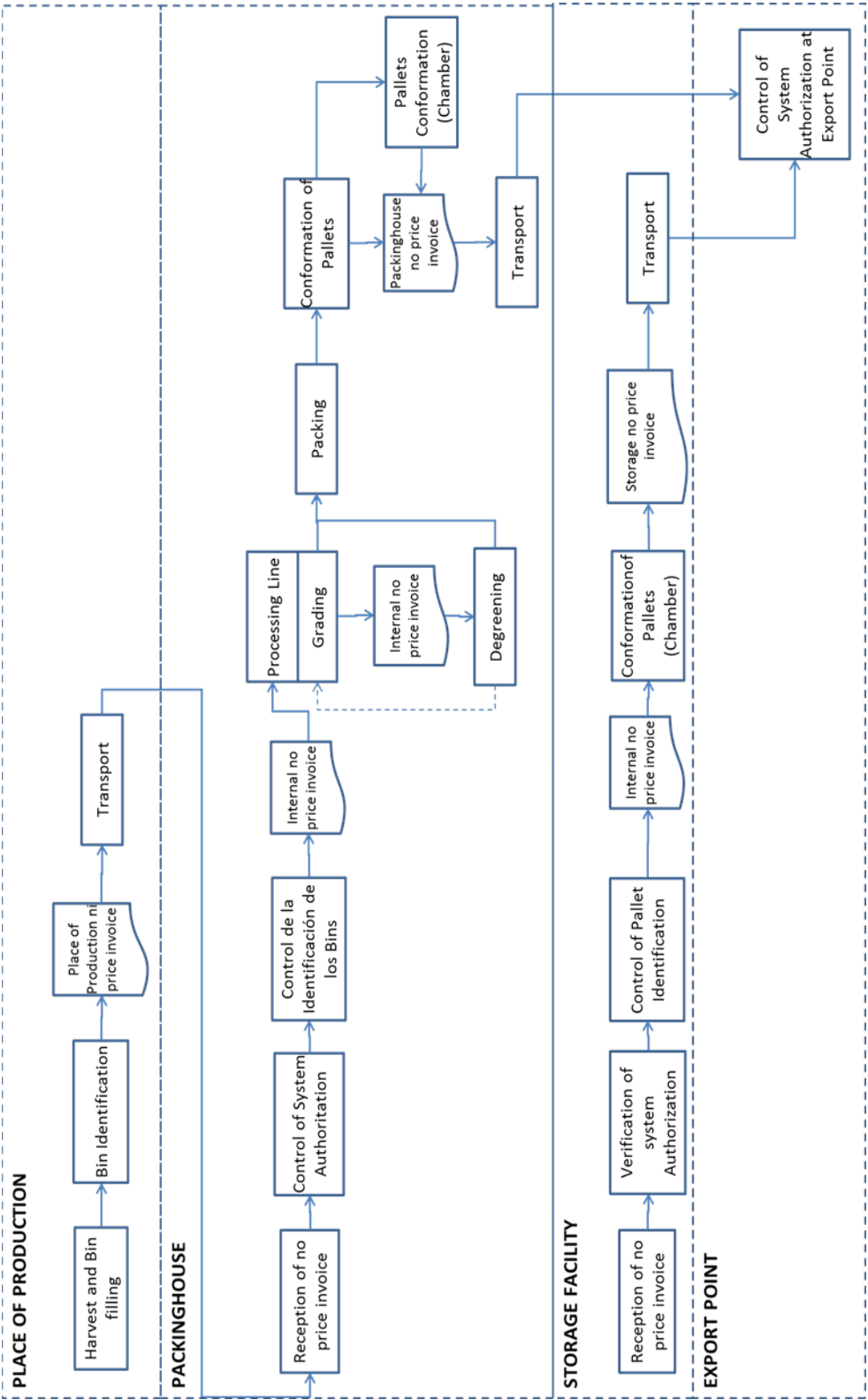
LUGAR DE ALMACENAMIENTO

- Recepción del Remito
- Verificación de Autorización en el Sistema
- Control de Identificación de Pallet
- Remito interno
- Pallets Conformados (Cámara)
- Remito de Lugar de Almacenamiento
- Certificado de Contenido
- Transporte

PUNTO DE SALIDA (EXPORTACIÓN)

- Control de Autorización en el Sistema en el Punto de Salida

CITRUS FRUIT FOR EXPORT CERTIFICATION SYSTEM



<p style="text-align: center;">ANEXO 2</p> <p style="text-align: center;">TRATAMIENTO CUARENTENARIO DE FRÍO EN TRÁNSITO PARA MOSCAS DE LA FRUTA T107-A-1</p>	<p style="text-align: center;">ANNEX 2</p> <p style="text-align: center;">IN-TRANSIT QUARANTINE COLD TREATMENT FOR FRUIT FLIES T107-A-1</p>
<p><i>Procedimiento</i></p> <p>El inicio del tratamiento cuarentenario de frío es realizado por inspectores de la DGSA capacitados y aprobados por APHIS.</p> <p>Un contenedor no puede ser cargado con fruta de diferentes especies. Pueden utilizarse cajas de dimensiones distintas siempre y cuando al ser cargadas dentro del contenedor, se dispongan de modo tal que guarden una misma altura con respecto al techo del contenedor.</p> <p>Los contenedores refrigerados a utilizar para embarcar fruta cítrica a los E.U.A. deben estar aprobados por APHIS, siendo responsabilidad del exportador verificar que el contenedor está aprobado por APHIS antes de presentarlo al inspector de la DGSA para su carga. La lista actualizada de los contenedores aprobados se encuentra en la siguiente dirección: https://treatments.cphst.org/vessels/vessels.cfm</p> <p>Los procedimientos de inspección para el inicio del tratamiento cuarentenario de frío que realiza el inspector de la DGSA son los siguientes:</p> <ul style="list-style-type: none"> • Verificación de la limpieza del contenedor y las buenas condiciones operativas, es decir, que las puertas sean ajustables y pasibles de ser precintadas, comprobándose el buen funcionamiento del sistema de expulsión del aire frío. • Todo el envío de exportación debe ser pre-enfriado uniformemente. Este pre-enfriamiento se puede realizar en cámara o a través de un túnel de frío y el envío debe mantenerse dentro de una cámara de frío. Luego de este proceso, la temperatura de la pulpa de la fruta debe 	<p><i>Procedure</i></p> <p>The initiation of the quarantine cold treatment is performed by DGSA inspectors trained and approved by APHIS.</p> <p>A container cannot be loaded with fruit of different species. Boxes of different sizes can be used provided that while loading them in the container they are arranged in such a way that they have the same height in relation to the container's roof.</p> <p>Refrigerated containers to be used to ship citrus fruit to the U.S.A. must be approved by APHIS. It is the exporter's responsibility to verify that the container was approved by APHIS before presenting it to the DGSA inspector to be loaded. An updated list of approved containers can be found at: https://treatments.cphst.org/vessels/vessels.cfm</p> <p>Inspection procedures for the initiation of the quarantine cold treatment carried out by the DGSA inspector are the following:</p> <ul style="list-style-type: none"> • Verification of container cleanliness and good operational conditions, e. g. doors are adjustable and liable to be sealed, verifying the proper operation of the cold air expulsion. • Export consignment should be pre-cooled uniformly. This pre-cooling can be performed in a chamber or through a cold tunnel and consignment must be kept inside a cold chamber. After this process, temperature in fruit pulp must be less than 1.11 or 1.67 °C (35 °F). DGSA

<p>ser menor a 1,11 o 1,67 °C (35 °F). El inspector de la DGSA solo autorizará la carga e inicio del tratamiento de lotes habilitados que tengan la temperatura máxima exigida. Las mediciones en la fruta deben ser realizadas a la entrada, en la parte media y posterior de la cámara.</p> <ul style="list-style-type: none"> El sistema de frío de los contenedores debe ponerse en funcionamiento 30 minutos antes de empezar la carga. Para la calibración y ubicación de sensores en la fruta dentro del contenedor, el inspector debe disponer de guantes de hilo para proteger sus manos y evitar el contacto directo tanto con los sensores como con la fruta. Previo al inicio de la calibración se tienen que identificar los sensores. Para verificar los números de identificación de los sensores, se debe calentar cada sensor con la palma de la mano para luego volver a realizar las lecturas en agua con hielo. 		<p>inspector will only authorize load and initiation of treatment for authorized lots having the maximum temperature required. Fruit measurements should be made at the entrance, medium and back of the chamber.</p> <ul style="list-style-type: none"> The cooling system of containers should be started 30 minutes before starting the load. For sensor calibration and location in the fruit within the container, the inspector must have linen gloves to protect his hands and avoid direct contact with both the sensors and the fruit. Before starting calibration, the sensors must be identified. To verify their identification numbers, each sensor must be heated with the palm of the hand and then take the readings again in water with ice. 	
Nº SENSOR	IDENTIFICACIÓN EQUIPO DEL CONTENEDOR	IDENTIFICACION USDA	
SENSOR NUMBER	CONTAINER EQUIPMENT IDENTIFICATION	USDA IDENTIFICATION	
SENSOR 1	dC 03	USDA 1	
SENSOR 2	dC 04	USDA 2	
SENSOR 3	dC 05	USDA 3	
<ul style="list-style-type: none"> La calibración de los sensores se realiza usando una mezcla de hielo de agua destilada limpio partido en trozos pequeños y agua destilada y limpia, en un recipiente plástico y limpio (de preferencia con aislamiento térmico). El hielo debe casi llenar el recipiente, y se le agrega el agua cuidando que esta se encuentre 10 cm por debajo del nivel del hielo. Se sumergen los sensores en el agua, sin que toquen el fondo o las paredes ni entre ellos. Conjuntamente con los sensores debe utilizarse un termómetro digital como control de la temperatura. La prueba se realiza cuando la temperatura del sensor alcanza el punto más bajo, 0 °C. Cualquier 		<ul style="list-style-type: none"> Sensor calibration is performed using a mixture of clean distilled water ice broken into small pieces and clean distilled water in a clean plastic container (preferably thermally insulated). Ice must almost fill the container, and then water is added paying attention that it is 10 cm below the level of the ice. Sensors are immersed in the water without touching the bottom, the walls or each other. Together with the sensors a digital thermometer should be used to control the temperature. The test is performed when the sensor temperature reaches the lowest point, 0 °C. Any sensor that reads beyond +/- 0.3 °C should be replaced. 	

<p>sensor que lea más allá de $\pm 0,3$ °C debe ser reemplazado.</p> <ul style="list-style-type: none"> • El técnico de la naviera realiza la calibración en forma computarizada (a 0 °C con software). Una vez calibrado, se leen las lecturas de los tres sensores en la PC. • Se toma una lectura por cada sensor en el visor externo del microprocesador del contenedor para verificar que los sensores fueron bien colocados y están registrando lecturas adecuadas. • La calibración se realiza tomando tres lecturas consecutivas de temperatura a un intervalo de un minuto; estas lecturas no deben diferir en $\pm 0,1$ °C; si lo hacen se debe cambiar el sensor. • Si los valores registrados durante cada lectura difieren del cero, se debe obtener un factor de corrección cuyo valor corresponde al valor opuesto a la menor lectura. Se debe registrar la hora de inicio y fin de la calibración. Se registran en el cuaderno de notas, para luego ingresarlas en el Programa 556 de Tratamiento en Tránsito de APHIS. • Se debe tomar la temperatura de la pulpa de la fruta, de preferencia en la zona central del pallet al momento de salir de la cámara de frío, y luego tomar nota de la temperatura mínima y máxima registrada, no debiendo esta última ser superior a la del tratamiento (1,6° C). • Para la carga de la fruta al contenedor, se debe tener en cuenta que los pallets con fruta más caliente deben ser colocados en la mitad de la carga y el último cuarto de esta. • Se requieren registros de temperatura desde al menos tres ubicaciones. Los 	<ul style="list-style-type: none"> • The technician of the sea company carries out the calibration in computerized form (at 0 °C with software). Once calibrated, readings of three sensors are obtained in the computer. • A reading is taken for each sensor in the external viewer of the container's microprocessor to verify that the sensors were well placed and appropriate readings are being obtained. • Calibration is performed by taking three consecutive temperature readings at a one-minute interval; these readings must not differ in ± 0.1 °C and, if they do, sensors should be changed. • If the values recorded during each reading differ from zero, a correction factor must be calculated whose value corresponds to the opposite of the lowest reading. The start and end hour of calibration must be recorded. They are entered in the notebook, in order to be entered then in the APHIS 556 In-Transit Treatment Program. • The temperature of the pulp of the fruit should be measured, preferably in the central part of the pallet upon exiting the cold chamber, and then note down the lowest and highest temperatures recorded. The latter must not be higher than the treatment temperature (1.6 °C). • To load the fruit in the container, it should be noted that pallets containing warmer fruit should be placed in the middle and the last quarter of the load.
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<p>sensores se colocan en la fruta, en los pallets: sensor 1: fila 1 pallet derecho, caja superior; sensor 2: sexta fila, pallet derecha, caja del centro; y sensor 3: octava fila pallet izquierdo, caja del centro.</p>	<ul style="list-style-type: none"> • Temperature records are required from at least three locations. Sensors are placed on the fruit, in the pallets: sensor 1: row 1 right pallet, top box; sensor 2: sixth row, right pallet, center box; and sensor 3: eighth row, left pallet, center box.
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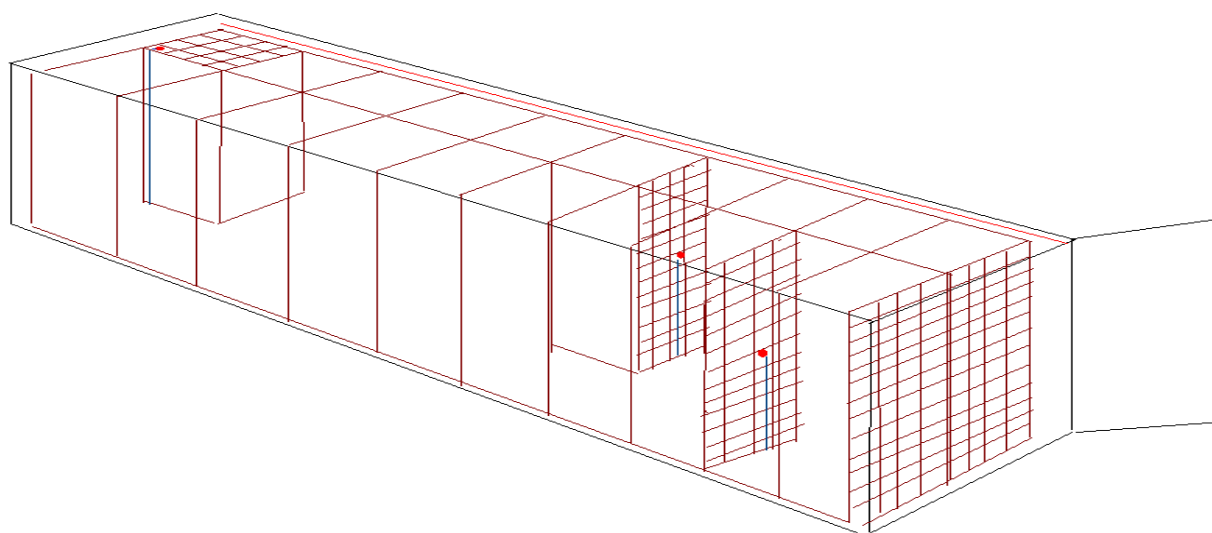


FIGURA 1. UBICACIÓN DE LOS SENSORES

FIGURE 1. SENSOR LOCATION

<ul style="list-style-type: none"> • Mientras se realiza la carga de los pallets en el contenedor, los espacios vacíos entre pallets en el piso del contenedor deben ser cubiertos con cartón limpio para evitar el escape del aire. Asimismo, en el interior de los contenedores, en la parte superior, existe una línea de color rojo la cual no debe ser superada por la altura alcanzada por los pallets con fruta. Se debe tomar en cuenta que los pallets en el interior del contenedor deben ser apilados guardando una altura uniforme para una circulación homogénea de aire. • Antes de cerrar las puertas del contenedor, se debe verificar nuevamente la temperatura registrada por los sensores, debido a que pueden sufrir algún daño durante la estiba de la carga. • Un precinto numerado de la DGSA debe colocarse en el contenedor cargado. Este precinto no debe retirarse hasta que el tratamiento y la carga hayan sido aprobados en el puerto de destino. En el caso que tratamiento cuarentenario de frío en tránsito se interrumpa en el territorio nacional (antes del embarque), el usuario puede solicitar a la DGSA la nueva ejecución del tratamiento cuarentenario de frío. • Una vez completado el procedimiento, el inspector la DGSA ingresa en la página de APHIS https://treatments.cphst.org de 556 In-Transit Cold Treatment, completa la información requerida y comunica a APHIS a través de su sistema informático. <p>Si durante el tránsito o al arribo de los contenedores a los E.U.A., la lectura de cualquiera de los sensores indica que la temperatura de la pulpa de la fruta supera la temperatura del tratamiento, el mismo tiene que ser reiniciado en destino.</p>	<ul style="list-style-type: none"> • While loading the pallets in the container, the empty space between pallets on the floor of the container should be covered with clean cardboard to prevent air leakage. Also, inside the containers, at the top, there is a red line which should not be exceeded by the height reached by the fruit pallets. It should be noted that the pallets inside the container must be stacked keeping a uniform height for a homogeneous air circulation. • Before closing the doors of the container, the temperature recorded by the sensors should be verified again, because they may suffer some damage during the stowage of cargo. • A DGSA numbered seal must be placed in the loaded container. This seal must not be removed until treatment and cargo have been approved at the port of destination. In case of interruption of the in-transit quarantine cold treatment in the country (before shipment), the user can request the DGSA to initiate the quarantine cold treatment again. • After completing the procedure, the DGSA inspector accesses the APHIS webpage https://treatments.cphst.org corresponding to 556 In-Transit Cold Treatment, completes the required information, and communicates it to APHIS through the computer system. <p>If during transit or upon arrival of the containers in the U.S.A., the reading of any of the sensors indicates that the temperature of the fruit pulp exceeds the treatment temperature, treatment has to be restarted at destination.</p>
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<p style="text-align: center;">ANEXO 3</p> <p style="text-align: center;">GUIA PARA EL TRAMPEO DE LAS MOSCAS DE LA FRUTA EN PLANTACIONES DE CITRUS PARA EXPORTACION A LOS ESTADOS UNIDOS ESTABLECIDA POR DGSA</p>	<p style="text-align: center;">ANNEX 3</p> <p style="text-align: center;">GUIDELINES FOR FRUIT FLY TRAPPING IN CITRUS ORCHARDS FOR EXPORT TO THE UNITED STATES AS ESTABLISHED BY DGSA</p>
<p>Protocolo de trampeo:</p> <p>El siguiente protocolo de trampeo es el programa oficial de la DGSA y deberá ser acatado por todos los productores que se acojan al Plan de Trabajo.</p>	<p>Trapping protocol:</p> <p>The following trapping protocol is DGSA's official program and should be abided by all growers under the Work Plan.</p>
<p>1. Requisitos:</p> <ul style="list-style-type: none"> a. Los responsables técnicos de los lugares de producción deberán indicar las coordenadas (latitud/longitud) de cada trampa, a los efectos de que la DGSA codifique y las ubique en los mapas digitalizados de cada lugar de producción. b. Las mismas deberán estar colocadas en las variedades más susceptibles y se rotarán de acuerdo a la maduración de estas, con una antelación mínima de un mes antes de la cosecha (cambio de color de la fruta). 	<p>1. Requirements:</p> <ul style="list-style-type: none"> a. The technicians responsible for the Places of Production should provide the coordinates (latitude/longitude) of each trap, for DGSA to assign a code and locate them on the digital maps of each place of production. b. Traps should be located on the most susceptible varieties and they will be rotated according their maturity, at least one month before harvest (color break of the fruit).
<p>2. Tipos de trampa y atrayentes:</p> <ul style="list-style-type: none"> a. McPhail + proteína hidrolizada aprobada para <i>A. fraterculus</i> (Mosca Sudamericana de la fruta). b. Jackson + trimedlure aprobada para <i>Ceratitis capitata</i> (Mosca del Mediterráneo). 	<p>2. Trap types and attractants:</p> <ul style="list-style-type: none"> a. McPhail + hydrolyzed protein approved for <i>A. fraterculus</i> (South American fruit fly). b. Jackson + trimedlure approved for <i>Ceratitis capitata</i> (Mediterranean fruit fly - Medfly).
<p>3. Densidad de trampeo, distribución e identificación de trampas en el lugar de producción:</p> <ul style="list-style-type: none"> a. La densidad de trampas requerida es de: 1 trampa Jackson y 1 trampa McPhail cada 1 km² o 100 Hectáreas de cítricos en las áreas de producción comercial, con al menos 2 trampas (1 Jackson y 1 McPhail) colocadas en cada lugar de producción. b. La distribución de las trampas se hará alternando una trampa McPhail con una 	<p>3. Trap density, distribution and identification at the place of production:</p> <ul style="list-style-type: none"> a. Required trap density: 1 Jackson trap and 1 McPhail trap per each 1 km² or 100 Hectares of citrus in commercial production areas, with at least 2 traps (1 Jackson and 1 McPhail) located in each place of production. b. Trap distribution in the field will be done alternating a McPhail trap with a

<p>Jackson.</p> <p>c. Cada trampa debe estar debidamente identificada con un código conformado por el N° del lugar de producción, el tipo de trampa (J o M) y el N° del cuadro. Ej. O08C001 J1- 35.</p> <p>d. La trampa McPhail requiere una etiqueta en la cual se anotará la ubicación, el número de trampa, y fechas en que la trampa fue atendida.</p> <p>e. En las trampas Jackson, toda la información se anotará en la base de la misma y en la parte inferior del inserto de la trampa. Cuando la trampa es reemplazada, la información concerniente a las 2 últimas revisiones se anotará en la nueva trampa.</p>	<p>Jackson trap.</p> <p>c. Each trap should be properly identified with a code number made up of the number of the place of production, the trap type (J or M) and the number of the block, e.g., O08C001 J1-35.</p> <p>d. The McPhail trap requires a label, where the location, trap number, and dates when the trap was serviced should be recorded.</p> <p>e. In the case of Jackson traps, all information is recorded in the base of the trap and on the bottom of the trap insert. When replacing the trap, the information on the last 2 revisions will be recorded in the new trap.</p>
<p>4. Ubicación de las trampas</p> <p>a. Dentro del cuadro: las trampas (J y McPhail) deben estar separadas entre sí, con una distancia mínima de 16 metros en una misma fila de plantas.</p> <p>b. Dentro de la planta:</p> <ul style="list-style-type: none"> • Se colocan las trampas de forma que queden a la sombra y buscando que las moscas tengan fácil acceso a ellas. • Se sugiere colocar las trampas del lado de la salida del sol, aprovechando una “ventana” y a una altura superior a 1,5 m desde el suelo. 	<p>4. Trap Placement</p> <p>a. In the Block: traps (J and McPhail) should be separated from each other, with a minimum distance of 16 meters in a single row of plants.</p> <p>b. On the plant:</p> <ul style="list-style-type: none"> • Traps are placed so that they are in the shade and seeking that flies have an easy access to them. • Traps should be placed on the side of sunrise, taking advantage of a “window” and higher than 1.5 m from the ground.
<p>5. Recebado</p> <p>a. McPhail: 4 pellets de proteína hidrolizada (levadura con Bórax) diluida en 225 cc de agua una vez por semana. En cada inspección, la trampa debe ser lavada antes de recebarla. En caso de estar muy sucia la trampa debe ser reemplazada.</p> <p>b. Jackson: 1 plug de trimedlure cada 45 días (según recomendación del proveedor Susbin).</p> <p>c. Evitar contaminación: En el momento del recebado, y en ambos casos, se debe evitar la contaminación con los atrayentes. Los atrayentes no deben</p>	<p>5. Re-baiting</p> <p>a. McPhail: 4 pellets of hydrolyzed protein (yeast with Borax) dissolved in 225 cc of water once a week. In each inspection, the trap should be washed before re-baiting. If it is very dirty, the trap should be replaced.</p> <p>b. Jackson: 1 plug of trimedlure every 45 days (according to provider recommendations, Susbin).</p> <p>c. Avoid contamination: When re-baiting, and in both cases, contamination with attractants should be avoided. Attractants should not be left</p>

dejarse fuera de la trampa, en el suelo o en materiales de la planta. La razón para ello es que las moscas no entrarán en la trampa sino que se dirigirán al área contaminada.	outside of the trap, on the ground, or on plant materials. The reason for this is that flies will not be drawn to the trap but to the contaminated area.
<p>6. Inspección de trampas</p> <p>a. El personal autorizado por la DGSA o personal entrenado y autorizado deberá inspeccionar las trampas semanalmente.</p> <p>b. Trampas McPhail: Descolgar la trampa del árbol. Verter suavemente el contenido colando sobre un plato y se recolecta el líquido dentro de un bidón seleccionado para tal fin. Los especímenes capturados son colocados en un frasco con alcohol al 70 % y perfectamente rotulado, indicando el código de la trampa y fecha de inspección. El personal capacitado puede identificar <i>A. fraterculus</i>. Por lo tanto, solo los casos de dudas serán enviados al laboratorio para su identificación. La trampa es lavada y cepillada con agua, es recebada con el atrayente y se cuelga nuevamente, teniendo la precaución de no volcar el líquido atrayente al suelo, ya que disminuirá la eficiencia de la trampa.</p> <p>c. Trampa Jackson: Descolgar la trampa del árbol y retirar el piso. Si se detectan moscas, doblar cuidadosamente el piso y colocarlo dentro de un cuerpo de trampa viejo o en un recipiente para transportarlo y poder identificar al espécimen, si es necesario. El personal capacitado puede identificar <i>Ceratitis capitata</i>. Por lo tanto, solo los casos de dudas serán enviados al laboratorio para su identificación.</p>	<p>6. Trap Inspection</p> <p>a. Authorized DGSA personnel or trained and authorized third party personnel must conduct weekly trap inspections.</p> <p>b. McPhail Traps. Remove trap from the tree. Gently pour the contents of the trap casting on a plate and collect the liquid in a container selected for this purpose. Place captured specimens in properly labeled vials containing alcohol at 70%, indicating trap code and inspection date.</p> <p>Trained personnel are able to identify <i>A. fraterculus</i>, so only in doubtful cases will they be sent to the laboratory for identification.</p> <p>Trap is washed and brushed with water, re-baited with the attractant and placed again on the tree, avoiding pouring liquid attractant on the ground, which decreases trap efficiency.</p> <p>c. Jackson Traps. Remove trap from the tree. Pull out insert and examine. If flies are present, bend carefully the insert, and place it inside an old trap or container to carry it and take the specimen to be identified, if necessary.</p> <p>Trained personnel are able to identify <i>Ceratitis capitata</i>, so only in doubtful cases will they be sent to the laboratory for identification.</p>
<p>7. Equipo de campo requerido:</p> <ul style="list-style-type: none"> – Trampas Jackson: cuerpos, pisos y ganchos. – Trampas McPhail: cuerpos y ganchos. 	<p>7. Required Field Equipment</p> <ul style="list-style-type: none"> – Jackson traps: bodies, inserts and hooks. – McPhail traps: bodies and hooks. – Trimedlure (TML). Solid TML baskets.

<ul style="list-style-type: none"> – Trimedlure (TML). TML sólido se necesitan canastillas. – Pellets de proteína hidrolizada (PA). – Bidón con agua limpia. – Bidón para colocar el descarte de las trampas Mc Phail. – Recipiente para volcar el contenido de las trampas Mc Phail (plato hondo, preferentemente de color blanco o cualquier otro color claro) – Colador grande. – Pinzas entomológicas. – Frascos de vidrio. – Alcohol al 70%. – Navaja o trincheta. – Lupa de 10x. – Etiquetas autoadhesivas. – Marcadores indelebles, lápices y lapiceras. – Repasadores y trapos rejilla para limpieza de trampas. – Detergente. – Mapas o croquis con ubicación de trampas. – Planilla para registro de información (Planilla “Registro de Trampas de Moscas de la Fruta”). – Guía de trampeo. 	<ul style="list-style-type: none"> – Pellets of hydrolyzed protein (PA). – Container with clean water – Container for discarded McPhail traps. – Container to pour contents of McPhail traps (deep plate, preferably white or of light color) – Big colander. – Entomological tweezers. – Glass bottles. – Alcohol at 70%. – Knives or utility knives. – Hand Lens 10x. – Self-adhesive labels. – Indelible markers, pencils and pens. – Dish towels and cleaning cloths for trap cleaning. – Detergent. – Maps or sketches of trap locations. – Forms to record information (Form “Register of Fruit fly traps”). – Trapping Guide.
<p>8. Umbral para el control de moscas de la fruta</p> <p>a. Si el promedio de capturas en las trampas McPhail es superior a 7 moscas Sudamericanas de la fruta por trampa por semana (o 1 mosca/trampa/día) se deben tomar medidas en el Lugar de producción para reducir la población de mosca Sudamericana de la fruta a 7 o menos moscas Sudamericanas de la fruta por trampa por semana (o 1 mosca/trampa/día). Las medidas de control pueden incluir aplicaciones con cebos tóxicos.</p> <p>b. Si el promedio de capturas en las trampas McPhail es superior a 14 moscas Sudamericanas de la fruta por trampa por semana (o 2 moscas/trampa/día) la</p>	<p>8. Fruit Fly trapping thresholds for fruit fly control</p> <p>a. If the average McPhail fruit fly trap catch is greater than 7 South American fruit flies per trap per week (or 1 fly/trap/day), measures must be taken at the place of production to reduce the South American fruit fly population to 7 South American fruit flies per trap per week (or 1.0 fly/trap/day) or less. Control measures may include application of toxic baits.</p> <p>b. If the average McPhail fruit fly trap catch is greater than 14 South American fruit flies per trap per week (or 2 flies/trap/day), exportation from that</p>

<p>exportación del área de producción debe ser suspendida hasta que las capturas bajen a un promedio de 7 moscas sudamericana de la fruta por trampa por semana (o 1 mosca/trampa/día).</p> <p>c. Si el promedio de capturas de mosca de la fruta en las trampas Jackson es superior a 7 moscas por trampa por semana (o 1 mosca/trampa/día), se deben tomar medidas en el Lugar de producción para reducir la población a 7 o menos moscas del mediterráneo por trampa por semana (o 1 mosca/trampa/día). Las medidas de control pueden incluir aplicaciones con cebos tóxicos.</p> <p>d. Si el promedio de capturas en las trampas Jackson es superior a 14 moscas por trampa por semana (o 2 moscas/trampa/día), la exportación de citrus de esa área de producción debe suspenderse hasta que la captura baje a un promedio de 7 moscas por trampa por semana (o 1 mosca/trampa/día).</p>	<p>production area must be suspended until the catch rate drops to an average of 7 South American fruit flies per trap per week (or 1 fly/trap/day).</p> <p>c. If the average Jackson fruit fly trap catch is greater than 7 flies per trap per week (or 1 fly/trap/day), measures must be taken in the place of production to reduce the fruit fly population to at or below 7 Medflies per trap per week (or 1 fly/trap/day) . Control measures may include application of toxic baits.</p> <p>d. If the average Jackson trap catch is greater than 14 flies per trap per week (or 2 flies/trap/day), citrus exports from that production area must be suspended until the catch rate drops to an average of 7 flies per trap per week (or 1 fly/trap/day).</p>
<p>9. Registros</p> <p>a. Las capturas de moscas de la fruta, según el número de especímenes colectados en cada trampa, se registran en una planilla de campo y en la oficina de la empresa se ingresa al SCFFC, en donde se obtiene el cálculo del MTD.</p> <p>b. La información que se genere en los casos de dudas y que se envíe al laboratorio, se ingresará por la DGSA.</p> <p>c. Las acciones de control se registrarán en el SCFFC indicando fecha, MTD y producto/dosis.</p>	<p>9. Records</p> <p>a. Fruit fly captures, according to the number of caught specimens in each trap, will be recorded in a field form and introduced to the CFPCS at the Company's office, where FTD is calculated.</p> <p>b. Information arising from doubtful cases sent to the laboratory will be introduced by DGSA.</p> <p>c. Control actions will be recorded in the CFPCS indicating date, FTD and product/doses.</p>

Rules and Regulations

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DEPARTMENT OF AGRICULTURE

Animal and Plant Health Inspection Service

7 CFR Part 319

[Docket No. APHIS-2011-0060]

RIN 0579-AD59

Importation of Fresh Citrus Fruit From Uruguay, Including *Citrus* Hybrids and *Fortunella* spp., Into the Continental United States

AGENCY: Animal and Plant Health Inspection Service, USDA.

ACTION: Final rule.

SUMMARY: We are amending the fruits and vegetables regulations to allow the importation of several varieties of fresh citrus fruit, as well as *Citrus* hybrids and the *Citrus*-related genus *Fortunella*, from Uruguay into the continental United States. As a condition of entry, the fruit will have to be produced in accordance with a systems approach that includes requirements for importation in commercial consignments, pest monitoring and pest control practices, grove sanitation and packinghouse procedures designed to exclude the quarantine pests, and treatment. The fruit also will have to be accompanied by a phytosanitary certificate issued by the national plant protection organization of Uruguay with an additional declaration confirming that the fruit is free from all pests of quarantine concern and has been produced in accordance with the systems approach. These actions will allow for the importation of fresh citrus fruit, including *Citrus* hybrids and the *Citrus*-related genus *Fortunella*, from Uruguay while continuing to protect the United States against the introduction of plant pests.

DATES: *Effective Date:* August 9, 2013.

FOR FURTHER INFORMATION CONTACT: Ms. Meredith C. Jones, Senior Regulatory Coordination Specialist, Regulatory Coordination and Compliance, PPQ, APHIS, 4700 River Road Unit 133, Riverdale, MD 20737; (301) 851-2289.

SUPPLEMENTARY INFORMATION:

Background

The regulations in “Subpart—Fruits and Vegetables” (7 CFR 319.56–1 through 319.56–58, referred to below as the regulations) prohibit or restrict the importation of fruits and vegetables into the United States from certain parts of the world to prevent the introduction and dissemination of plant pests that are new to or not widely distributed within the United States.

On February 6, 2013, we published in the **Federal Register** (78 FR 8435–8441, Docket No. APHIS-2011-0060) a proposal¹ to amend the regulations concerning the importation of fruits and vegetables to allow the importation of several species of fresh *Citrus* and *Fortunella* fruit (“citrus fruit”) from Uruguay into the continental United States. We also prepared a pest risk assessment (PRA)² that evaluated the risks associated with the importation of these species of fresh citrus fruit from Uruguay into the continental United States and identified six pests of quarantine significance in Uruguay that could be introduced into the United States through the importation of citrus fruit. These included two fruit flies, *Anastrepha fraterculus* (South American fruit fly) and *Ceratitis capitata* (Mediterranean fruit fly, or Medfly); two moths, *Cryptoblabes gnidiella* (the honeydew moth) and

Gymnandrosoma aurantianum (citrus fruit borer); one fungus (*Elsinoë australis*, causal agent of sweet orange scab, or SOS); and a pathogen (*Xanthomonas citri* subsp. *citri*, or Xcc, causal agent of citrus canker).

In order to provide an appropriate level of phytosanitary protection against the pests of quarantine concern associated with the importation of fresh citrus fruit from Uruguay into the continental United States, we proposed requirements in a risk management document (RMD) for fresh citrus fruit from Uruguay to be produced in accordance with a systems approach that included the following requirements: Fruit must be imported only in commercial consignments; the Uruguayan national plant protection organization (NPPO) must provide a workplan to the Animal and Plant Health Inspection Service (APHIS) that details the activities that the Uruguayan NPPO will, subject to APHIS’ approval of the workplan, carry out to meet the proposed requirements; pest monitoring and control practices must be conducted; grove sanitation and packinghouse procedures must be designed to exclude quarantine pests;

and the fruit must be treated in accordance with 7 CFR part 305 and the Plant Protection and Quarantine (PPQ) Treatment Manual.⁴ We also proposed to require consignments of citrus fruit from Uruguay to be accompanied by a phytosanitary certificate with an additional declaration stating that the fruit in the consignment is free of all pests of quarantine concern and has been produced in accordance with the requirements of the systems approach.

We solicited comments on our proposal for 60 days ending April 8, 2013. We received 55 comments by that date. They were from U.S. and Uruguayan fruit growers, packers, shippers, and importers/exporters; scientific, trade, and economic development organizations; two U.S. Senators; a State department of agriculture; an association of State departments of agriculture; a Uruguayan school of agronomy; U.S. port storage, drayage, and general logistics providers; municipal governments, and members of the public. Forty-three commenters supported the action we proposed. The

¹ To view the proposed rule, supporting and related documents, including the economic analysis, and comments we received, go to <http://www.regulations.gov/#/docketDetail;D=APHIS-2011-0060-0001>.

² Included are sweet oranges (*Citrus sinensis* (L.) Osbeck), lemons (*C. limon* (L.) Burm. f.), four species of mandarins (*C. reticulata* Blanco, *C. clementina* Hort. ex Tanaka, *C. deliciosa* Ten., and *C. unshiu* Marcow, *Citrus* hybrids), and two species of the *Citrus*-related genus *Fortunella* (*F. japonica* Thunb. Swingle and *F. margarita* (Lour.) Swingle).

³ “Importation of Fresh Citrus Fruit, including Sweet Orange (*Citrus sinensis* (L.) Osbeck), lemons (*C. limon* (L.) Burm. f.), four species of mandarins (*C. reticulata* Blanco, *C. clementina* Hort. ex Tanaka, *C. deliciosa* Ten., and *C. unshiu* Marcow, *Citrus* hybrids), and two species of the *Citrus*-related genus *Fortunella* (*F. japonica* Thunb. Swingle and *F. margarita* (Lour.) Swingle), concerning the importation of fresh citrus from Uruguay into the Continental United States” (Dec. 16, 2012). To view this document, see footnote 1.

⁴ http://www.aphis.usda.gov/import_export/plants/manuals/ports/downloads/treatment.pdf.

remaining comments are discussed below by topic.

General Comments

Two commenters asked why APHIS is assuming the risk of introducing plant pests from Uruguay when sufficient fresh citrus fruit is already available in the United States.

Under the Plant Protection Act (7 U.S.C. 7701 *et seq.*), we have the authority to prohibit or restrict the importation of plants and plant products only when necessary to prevent the introduction into or dissemination of plant pests or noxious weeds within the United States. We have determined that fresh citrus fruit from Uruguay may be safely imported into the continental United States under the conditions we are adding to the regulations.

One commenter stated that the rule provided no specific information about how the proposed systems approach would be implemented and therefore opposed importation of fresh citrus fruit from Uruguay until its effectiveness could be validated. The commenter recommended that, in the future, APHIS engage key stakeholders in similar rulemakings much earlier in the process and provide them with more information.

We are making no changes based on the comment. The systems approach requirements we proposed include practices that have effectively mitigated the risk of identical and similar citrus pests in other countries. We provided several occasions for stakeholders to provide input into this rulemaking, including sharing the draft pest risk assessment and holding teleconference meetings with key industry stakeholders in September 2010 and November 2011.

Several commenters stated that shipments of fresh citrus fruit from Uruguay could pose a pest risk to Hawaii if imported into the continental United States and subsequently shipped from the mainland into Hawaii.

We are making no changes in response to this comment. We proposed that fresh citrus fruit from Uruguay would only be eligible for importation into the continental United States, which excludes Hawaii. Our permitting process will allow us to effectively implement the distribution limitation, as it currently does for many other commodities that are not allowed to be imported into Hawaii.

Comments on the PRA

One commenter stated that the PRA prepared for this rule dismisses *Guignardia citricarpa*, the causal agent of citrus black spot (CBS), as a disease

of concern. The commenter also stated that a 2010 risk analysis, in which APHIS assessed citrus fruit as a pathway for the introduction of CBS,⁵ provides incomplete knowledge of how the disease develops and spreads. As support, the commenter cited detections of CBS in Florida beyond the original 2010 occurrence and the apparent ineffectiveness of mitigation efforts to prevent the disease's spread. The commenter stated that the latency of lesions on fruit moving from CBS-contaminated areas in Florida to processing facilities could be one reason for its continued spread, and concluded from this that applying the mitigations for fresh citrus fruit from Florida to fresh citrus fruit imported from Uruguay may not be adequate.

We noted in the proposed rule that a previous version of the PRA listed CBS as a quarantine pathogen present in Uruguay and likely to follow the pathway, but that we subsequently removed this pathogen from the list because, as we determined in the 2010 peer-reviewed risk analysis, fresh citrus fruit is not epidemiologically significant as a pathway for the introduction of CBS. Since the publication of the 2010 risk analysis, we have found no research that challenges that conclusion.

The risk analysis identified the importation and movement of propagative material and shipments containing leaves and plant debris from infected areas as the most likely means by which CBS is transmitted. However, because APHIS regulations restrict the importation and domestic movement of propagative material and leaves, it is unlikely that CBS would enter the United States via these articles in commercial shipments.

The risk analysis also identified fruit as a possible means by which CBS could be spread, although for successful transmission of CBS from fruit with lesions to susceptible hosts, several events must occur: Infected fruit must arrive in an area with hosts available and conducive for infection and disease development; the host needs to be in a susceptible physiological stage for infection to occur; spores of the causal organism must be produced on the fruit; fruit with lesions containing the causal organism must be released from the lesions in a stage that can cause infection leading to disease; water

contaminated with pycnidiospores must be brought into contact with susceptible host tissue in a susceptible stage for infection; and finally, specific weather conditions conducive for infection to occur must coincide with these events and persist for a sufficient period of time. The risk assessment determined the overall likelihood to be low that the pathogen would find a suitable host with susceptible tissue and incite disease even if infected fruit were to arrive in an area with available hosts and climatic conditions were favorable for disease development.

With regard to the commenter's concern over detections of CBS beyond where it originally occurred in Florida, we have not determined the cause of these occurrences. They could be the result of the fungus spreading via wind or plant debris from the original infection site. They could also have escaped detection while delimiting the first infection, or from new infections arising independently of the first infection. Regardless of the cause of these infections, results from targeted CBS surveys and multi-pest surveys conducted by APHIS and the State of Florida as part of the Citrus Health Response Program indicate that current mitigations have slowed the spread of CBS in the affected areas. We maintain that the evidence and conclusions of the 2010 risk analysis with respect to transmission of CBS via the movement of fruit from infected areas are not invalidated by the occurrence of CBS in Florida, nor does its occurrence there change our understanding or management of CBS development or spread. For these reasons, we believe that it is extremely unlikely that the cause of CBS spread in Florida could be fruit moving from CBS-affected areas in that State to processing facilities.

The same commenter also challenged our finding in the 2010 risk analysis that conditions required for conidia to survive on post-harvest fruit and introduce CBS into domestic growing areas do not normally exist in California. The commenter stated that several coastal production areas in California maintain viable climates for the introduction and spread of CBS and noted that the North Carolina State University-APHIS Plant Pest Forecast System (NAPPFAS) indicates that, over a 10-year period, enough days had appropriate climatic conditions to allow CBS to be introduced. The commenter specifically questioned the statement in the CBS risk analysis that low rainfall in the western United States is not conducive to CBS development, noting that summer thunderstorms in southern California can provide an ideal

⁵ Risk assessment of *Citrus* spp. fruit as a pathway for the introduction of *Guignardia citricarpa* Kiely, the organism that causes Citrus Black Spot disease. United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), Plant Protection and Quarantine (PPQ), Center for Plant Health Science and Technology (CPHST), December 2010.

environment for a short period of time for CBS to occur and become established there. The commenter added that if CBS were to be introduced into citrus production areas in the United States, it could not be effectively managed because the Environmental Protection Agency prohibits use of the necessary fungicides.

Based on our analysis of data from NAPFAST, we concluded in the CBS risk analysis that, unlike Florida, California has a climate generally unsuitable for CBS disease development. Moreover, ideal climatic conditions are only one of many factors necessary for CBS to be transmitted via the movement or importation of commercial shipments of fresh fruit. As we have noted above, several specific biological, environmental, and physiological conditions have to occur in conjunction with infected fruit coming into direct proximity to a susceptible host, a confluence of events unlikely to occur simultaneously, particularly in California.

Finally, the same commenter stated that the role of conidia in survival and spread of CBS is poorly understood and that if asexual propagules such as conidia are being produced at high numbers, different environmental conditions may play a critical role in the survival of the organism. The commenter stated that these propagules should not be ignored as part of the disease cycle and that the CBS risk analysis did not consider the unknown.

We disagree with the commenter. The disease lifecycle of CBS is well studied, and the literature informs our understanding of both the sexual and asexual forms of this fungus and the roles they play in disease spread, as described in the 2010 risk analysis. The number of conidia or asexual spores produced is mediated by the environment and host tissue, and the amount of inoculum associated with the fruit does not change our understanding of how the inoculum spreads from fruit imported for consumption to the natural environment and establishes itself. As we have noted above, disease occurrence requires several biological, environmental, and physiological conditions to occur at the precise time that an infected citrus fruit is placed in direct proximity to a susceptible host.

We conclude that the combination of conditions necessary for introduction and spread of *G. citricarpa* via the regulated pathway of commercially produced fruit imported from Uruguay is unlikely to occur. For this reason, we conclude that citrus fruit is not epidemiologically significant as a

pathway for the introduction of *G. citricarpa*.

Grove Monitoring and Pest Control

One commenter stated that the proposed systems approach requirement to monitor traps at 2-week intervals for *A. fraterculus* and *C. capitata* is inadequate. The commenter added that this interval is inconsistent with other systems approach methodologies required for these or similar pests.

We disagree with the commenter that the trap monitoring intervals indicated in the proposed systems approach are inadequate or inconsistent with those used in other systems approaches to mitigate *A. fraterculus*, *C. capitata*, and similar pests. In accordance with North American Plant Protection Organization (NAPPO) standards,⁶ trap servicing and monitoring intervals are either 1 week or 2 weeks depending on the bait and type of trap used. Traps baited for *C. capitata* are normally monitored at 2-week intervals. Accordingly, we noted in the proposed rule that APHIS-approved fruit fly traps baited with APHIS-approved plugs would have to be used and serviced at least once every 2 weeks. If circumstances changed and more frequent monitoring were necessary, revised monitoring arrangements could be agreed to between APHIS and the NPPO of Uruguay and added to the bilateral workplan.

Two commenters stated that the use of a minimum of two traps per square mile within citrus production areas in Uruguay is inadequate for detecting localized fruit fly infestations. Another commenter stated that two traps per square kilometer is inadequate and jeopardizes the integrity of the systems approach.

We consider the trap density specified in the proposed systems approach to be adequate for pest detection. In the proposed rule, we stated that the systems approach would actually require at least two traps per square kilometer, not per square mile as stated by two commenters. We note that one square mile is equivalent to approximately 2.5 square kilometers, so five traps per square mile would be roughly equivalent to two traps per square kilometer. This arrangement in the systems approach is consistent with the trap density of five Jackson traps per square mile recommended in the APHIS

⁶ NAPPO Regional Standards for Phytosanitary Measures, RSPM 17: Guidelines for the Establishment, Maintenance and Verification of Fruit Fly Pest Free Areas in North America (October 18, 2010): <http://www.nappo.org/en/data/files/download/PDF/RSPM17-Rev05-10-10-e.pdf>.

Mediterranean Fruit Fly Action Plan.⁷ Moreover, the International Atomic Energy Agency fruit fly trapping manual,⁸ a widely used international reference, specifies two to four traps per square kilometer, and the NAPPO standard on fruit fly trapping indicates that three traps per square mile (equivalent to fewer than two traps per kilometer) is adequate in commercial fruit production areas. If circumstances changed so that adjustments to trap density were necessary, such adjustments could be agreed to between APHIS and the NPPO of Uruguay and added to the bilateral workplan.

Orchard Sanitation

A commenter stated that the proposed requirements for disposal of plant debris and fallen fruit in Uruguayan groves are not as stringent as our domestic requirements. To support this statement, the commenter referred to requirements in Federal Order No. DA-2012-30 that include specific requirements for disposal of bagged plant debris from an area in Texas quarantined for citrus greening.⁹

The requirements in the Federal Order cited by the commenter pertain to a domestic quarantine intended to control an outbreak of citrus greening. Disposal of plant debris in an area where citrus greening is present can spread the disease if not done properly. The systems approach we proposed for importation of fresh citrus fruit from groves in Uruguay does not require identical sanitation measures for plant debris as those indicated in the Federal Order because citrus greening does not occur in Uruguay.

The systems approach for citrus fruit from Uruguay does require that places of production in Uruguay be kept free of fallen fruit and plant debris, in order to reduce potential pest pressure in the orchards.

Packinghouse Procedures

A commenter stated that the fruit handling requirements regarding crop diseases in the proposed systems approach are not as stringent as our domestic requirements. As an example, the commenter stated that safeguarding during transportation to the packinghouse in Uruguay only requires the fruit to be packed in insect-proof

⁷ http://www.aphis.usda.gov/import_export/plants/manuals/domestic/downloads/medfly_action_plan.pdf.

⁸ Trapping Guidelines for Area-Wide Fruit Fly Programmes (IAEA, Vienna, 2003): http://www-pub.iaea.org/MTCD/publications/PDF/TG-FFP_web.pdf.

⁹ Issued August 9, 2012: http://nationalplantboard.org/docs/spro/spro_citrus_greening_2012_08_09.pdf.

cartons or containers, or covered with insect proof mesh or a plastic tarpaulin, while some States have developed detailed standards for cargo areas within transport vehicles.

We are making no changes based on this comment. While the safeguarding requirements noted in the comment are actually intended to protect citrus fruit against fruit flies and not crop diseases, the safeguarding requirements proposed for citrus fruit grown in Uruguay are equivalent to those in the regulations for interstate movement of citrus from quarantined areas in the United States. They also include requirements that the fruit will have to be safeguarded by an insect-proof mesh, screen, or plastic tarpaulin while in transit from the production site to the packinghouse and while awaiting packing. Our domestic citrus disease quarantine programs do not require any post-harvest safeguarding enroute to the packinghouse.

One commenter stated that, with regard to the proposed packinghouse requirement for washing, brushing, and surface disinfection of the citrus fruit in accordance with 7 CFR part 305, we provide no indication of whether these mitigations will rid fruit of citrus greening.

We noted above that citrus greening does not occur in Uruguay; additionally, commercially shipped fruit free of leaves and other plant parts is not a pathway for the introduction of citrus greening.

Port-of-Entry Inspection

Three commenters stated that APHIS port-of-entry inspections are insufficient to detect infestations of fruit flies in fruits and vegetables from countries with inadequate detection protocols and recommended that citrus fruit from Uruguay not be granted entry until the proposed systems approach can be validated or adjusted to address the accidental or incidental introduction of fruit flies.

APHIS maintains adequate port-of-entry inspection capabilities as one of several mitigation measures to reduce the risk of introducing fruit flies and other plant pests into the United States. The mitigation measures in the systems approach for *A. fraterculus* and *C. capitata*, which include grove trapping, safeguarding of fruit while in transit and during packing, and treatment in accordance with 7 CFR part 305, have been shown to effectively reduce the risks presented by these pests on citrus fruit and other commodities from other countries.

With respect to detection protocols, beyond the measures required in the

systems approach, the NPPO of Uruguay continually surveys for quarantine pests of concern for importing countries through pre-harvest inspection of export fruit. These pre-harvest surveys are conducted on 100 percent of plants in all the places of production registered for export. We therefore consider the NPPO of Uruguay to have sufficient detection protocols, and we are confident that it will perform them in accordance with the systems approach produced by Uruguay and agreed to by APHIS.

Economic Considerations

One commenter asked how much it will cost to implement the systems approach measures and who will pay for them.

The costs for implementing the systems approach will be borne by citrus producers in Uruguay and the NPPO of Uruguay. Section 319.56–6 of the regulations sets forth provisions for establishing trust fund agreements with NPPOs to cover costs incurred by APHIS when APHIS personnel must be physically present in an exporting country or region to facilitate exports. Costs will depend on the services required. The systems approach may require APHIS personnel to monitor treatments if they are conducted in Uruguay. Port-of-entry inspections conducted by APHIS or U.S. Customs and Border Protection staff are typically supported by user fees.

Another commenter stated that APHIS has argued in previous import proposals that domestic production would be unaffected because the majority of domestic tonnage is harvested in the fall, winter, and spring months and would be unaffected by so-called “counter-seasonal” imports. The commenter stated that this argument is invalid due to the year-round marketing of citrus harvested domestically.

We made no mention of counter-seasonal effects in the initial economic analysis for this rule, or in the final economic analysis.

Uruguay did not provide APHIS with projections of the quantities of fresh citrus varieties it expects to export to the United States under this rule. Our basis for estimating quantities that may be exported is Uruguay’s recent history of exports to other countries, assuming that some percentage of those exports will be diverted to the newly opened U.S. market. In the longer term, there may also be an overall increase in Uruguay’s fresh citrus exports to all countries, including the United States, depending on costs and profitability.

Uruguay’s citrus exports are equivalent to a small fraction of U.S.

citrus production. Imports from Uruguay will compete against U.S. imports from other countries as well as domestic production. Most likely, there will be some relatively small net increase in the U.S. supply of fresh citrus varieties, as well as some displacement of the quantity of citrus imported from other countries and produced domestically. The economic analysis does consider possible changes in net supply; the potential impact of the rule on U.S. producers is described in greater detail in the economic analysis supporting the rule.

The same commenter disagreed with our statement in the economic analysis that “any product displacement that may occur because of the proposed rule would be largely borne by other foreign suppliers of fresh citrus.” The commenter stated that because foreign suppliers will not abandon their market share when Uruguayan citrus fruit is imported into the United States, citrus supply will exceed demand, prices will fall, and domestic producers will suffer greater economic losses due to higher production cost requirements.

We acknowledge that the statement in the economic analysis for the proposed rule may have overstated possible reductions in market share (product displacement) for current foreign suppliers of fresh citrus to the United States. U.S. producers may also lose some portion of their market shares. However, product displacement that may occur as a result of fresh citrus imports from Uruguay can be expected to be borne in proportion to domestic and foreign suppliers’ existing market shares because all suppliers, foreign and domestic, are price-takers. In addition, non-price factors may ultimately determine a consumer’s preference for foreign or domestically grown fresh citrus. We do not have information to determine whether foreign or domestic fruit is more likely to be displaced by imports from Uruguay, so we take the position that product displacement would be proportional to market share.

Product displacement, if any, will vary by citrus variety and will be moderated by expanding U.S. demand. During the same period, per capita consumption of fresh orange, mandarin, and lemon varieties increased by an average of 0.21 percent, 3.42 percent, and 5.25 percent, respectively. The entry of fresh citrus from a new source may displace citrus production in the United States, as well as fresh citrus imports from foreign sources like Mexico, Chile, Spain, and others. However, a sizeable displacement of fresh citrus from any source with an

existing market share is unlikely given the increase in domestic consumption.

The same commenter disagreed with our determination that adoption of the rule would not result in any significant economic effect on a substantial number of small entities.

We find it unlikely that the rule will have a significant economic impact on U.S. fresh citrus markets, given Uruguay's recent history of citrus production and exports. While Uruguay ranks in the top 20 to 25 of the world's exporters of fresh citrus, Uruguay accounted for 1 percent or less of fresh citrus exports by variety. Total citrus production in Uruguay in 2011 was 270,367 metric tons, which is less than 3 percent of U.S. production. Uruguay's total fresh orange and lemon exports in 2011 were 66,007 and 13,885 metric tons, respectively, which is less than 3.2 percent of U.S. production and 1 percent of total world exports of those same fresh varieties. Uruguay exported 37,542 metric tons of fresh mandarin varieties in 2011, which is approximately 8 percent of U.S. production and less than 1 percent of total world exports of fresh tangerine varieties. Only a fraction of Uruguay's fresh citrus exports are likely to be diverted from established markets to the United States, particularly in the near term, given the advantages of maintaining and expanding its existing market linkages. Given these considerations, we do not anticipate a significant economic impact associated with fresh citrus from Uruguay.

Therefore, for the reasons given in the proposed rule and in this document, we are adopting the proposed rule as a final rule, without change.

Note: In our February 2013 proposed rule, we proposed to add the conditions governing the importation of citrus from Uruguay as § 319.56–58. In this final rule, those conditions are added as § 319.56–59.

Executive Order 12866 and Regulatory Flexibility Act

This final rule has been determined to be not significant for the purposes of Executive Order 12866 and, therefore, has not been reviewed by the Office of Management and Budget.

In accordance with the Regulatory Flexibility Act, we have analyzed the potential economic effects of this action on small entities. The analysis is summarized below. Copies of the full analysis are available on the Regulations.gov Web site (see footnote 1 in this document for a link to Regulations.gov) or by contacting the person listed under **FOR FURTHER INFORMATION CONTACT**.

APHIS responded to a request from the NPPO of Uruguay for USDA authorization to allow the importation of specified fresh citrus varieties into the continental United States. U.S. entities that may be impacted by imports of fresh citrus from Uruguay are producers and packers of fresh oranges, lemons, tangerines, and mandarin varieties. Fresh oranges (including Navel, Valencia, Temple and other varieties) are produced in California (87 percent), Florida (11 percent), and Texas (2 percent). Lemons are produced in California (97 percent) and Arizona (3 percent). Tangerines and mandarins (including tangelos and tangors) are produced in California (76 percent), Florida (23 percent), and Arizona (less than 1 percent). Louisiana commercially produces a variety of Satsuma that is mostly sold locally.

Impacts of this rule on U.S. entities will be dependent upon the quantity of fresh citrus imported from Uruguay and the substitutability of these fresh citrus varieties for U.S.-grown citrus varieties. Historically, Uruguay has produced less than 3 percent of total U.S. citrus production, including processed citrus. Uruguay's total fresh orange and lemon exports in 2011 were 66,007 and 13,885 metric tons, respectively, which is less than 3.2 percent of U.S. production of those same fresh varieties. Uruguay exported 37,542 metric tons of fresh mandarin varieties in 2011, which is approximately 8 percent of U.S. production of fresh tangerine varieties. We anticipate that exports directed to the U.S. domestic market would be a small fraction of Uruguay's total exports of these fresh citrus fruits based on availability and currently established export markets in Europe and Russia. Given the small quantity expected to be imported from Uruguay, it is very unlikely that there will be a significant impact on the U.S. markets for fresh oranges, lemons, tangerines and mandarin varieties. Given the sizable amounts of fresh lemons and mandarins, for example, imported by the United States and the fact that the time of year that citrus is produced in Uruguay is the same as that for current South American sources, we expect that any product displacement that may occur because of this rule will be largely borne by other foreign suppliers of fresh citrus.

Under these circumstances, the Administrator of the Animal and Plant Health Inspection Service has determined that this action will not have a significant economic impact on a substantial number of small entities.

Executive Order 12988

This final rule allows fresh citrus fruit to be imported into the continental United States from Uruguay. State and local laws and regulations regarding fresh citrus imported under this rule will be preempted while the fruit is in foreign commerce. Fresh fruits are generally imported for immediate distribution and sale to the consuming public, and remain in foreign commerce until sold to the ultimate consumer. The question of when foreign commerce ceases in other cases must be addressed on a case-by-case basis. No retroactive effect will be given to this rule, and this rule will not require administrative proceedings before parties may file suit in court challenging this rule.

Paperwork Reduction Act

In accordance with section 3507(d) of the Paperwork Reduction Act of 1995 (44 U.S.C. 3501 *et seq.*), the information collection or recordkeeping requirements included in this final rule, which were filed under 0579–0401, have been submitted for approval to the Office of Management and Budget (OMB). When OMB notifies us of its decision, if approval is denied, we will publish a document in the **Federal Register** providing notice of what action we plan to take.

E-Government Act Compliance

The Animal and Plant Health Inspection Service is committed to compliance with the E-Government Act to promote the use of the Internet and other information technologies, to provide increased opportunities for citizen access to Government information and services, and for other purposes. For information pertinent to E-Government Act compliance related to this rule, please contact Mrs. Celeste Sickles, APHIS' Information Collection Coordinator, at (301)851–2908.

List of Subjects in 7 CFR Part 319

Coffee, Cotton, Fruits, Imports, Logs, Nursery stock, Plant diseases and pests, Quarantine, Reporting and recordkeeping requirements, Rice, Vegetables.

Accordingly, we are amending 7 CFR part 319 as follows:

PART 319—FOREIGN QUARANTINE NOTICES

■ 1. The authority citation for part 319 continues to read as follows:

Authority: 7 U.S.C. 450, 7701–7772, and 7781–7786; 21 U.S.C. 136 and 136a; 7 CFR 2.22, 2.80, and 371.3.

Subpart—Citrus Fruit [Amended]

■ 2. In Subpart—Citrus Fruit, in the note below the subpart heading, remove the words “fruit and vegetable quarantine No. 56 (§§ 319.56 to 319.56–8)” and add the words “Subpart—Fruits and Vegetables of this part” in their place.

■ 3. Section 319.28 is amended as follows:

■ a. By redesignating paragraphs (d) through (j) as paragraphs (e) through (k), respectively, and adding a new paragraph (d).

■ b. By revising newly redesignated paragraph (g).

The addition and revision read as follows:

§ 319.28 Notice of quarantine.

* * * * *

(d) The prohibition does not apply to sweet oranges (*Citrus sinensis* (L.) Osbeck), lemons (*C. limon* (L.) Burm. f.), mandarins (*C. reticulata* Blanco, *C. clementina* Hort. ex Tanaka, *C. deliciosa* Ten., and *C. unshiu* Marow), *Citrus* hybrids, *Fortunella japonica* (Thunb.) Swingle, and *F. margarita* (Lour.) Swingle, from Uruguay that meet the requirements of 7 CFR 319.56–59.

* * * * *

(g) Importations allowed under paragraphs (b) through (e) of this section shall be subject to the permit and other requirements under the regulations in Subpart—Fruits and Vegetables of this part.

* * * * *

■ 4. A new § 319.56–59 is added to read as follows:

§ 319.56–59 Fresh citrus fruit from Uruguay.

Sweet oranges (*Citrus sinensis* (L.) Osbeck), lemons (*C. limon* (L.) Burm. f.), mandarins (*C. reticulata* Blanco, *C. clementina* Hort. ex Tanaka, *C. deliciosa* Ten., and *C. unshiu* Marow), *Citrus* hybrids, *Fortunella japonica* (Thunb.) Swingle, and *F. margarita* (Lour.) Swingle may be imported into the continental United States from Uruguay only under the conditions described in this section. These species are referred to collectively in this section as “citrus fruit.” These conditions are designed to prevent the introduction of the following quarantine pests: *Anastrepha fraterculus*, *Ceratitis capitata*, *Cryptoblabes gnidiella*, *Elsinoë australis*, *Gymnandrosoma aurantianum*, and *Xanthomonas citri* subsp. *citri*.

(a) *Commercial consignments.* Citrus fruit from Uruguay may be imported in commercial consignments only.

(b) *General requirements.* (1) The national plant protection organization

(NPPO) of Uruguay must provide a bilateral workplan to APHIS that details the activities that the Uruguayan NPPO will, subject to APHIS’ approval of the workplan, carry out to meet the requirements of this section. APHIS will be directly involved with the Uruguayan NPPO in monitoring and auditing implementation of the systems approach.

(2) All places of production and packinghouses that participate in the export program must be registered with the Uruguayan NPPO.

(3) The fruit must be grown at places of production that meet the requirements of paragraphs (d) and (e) of this section.

(4) The fruit must be packed for export to the United States in a packinghouse that meets the requirements of paragraph (f) of this section. The place of production where the fruit was grown must remain identifiable when the fruit leaves the grove, at the packinghouse, and throughout the export process. Boxes containing fruit must be marked with the identity and origin of the fruit. Safeguarding in accordance with paragraph (f)(3) of this section must be maintained at all times during the movement of the fruit to the United States and must be intact upon arrival of the fruit in the United States.

(c) *Monitoring and oversight.* (1) The Uruguayan NPPO must visit and inspect registered places of production monthly, starting at least 30 days before harvest and continuing until the end of the shipping season, to verify that the growers are complying with the requirements of paragraphs (d) and (e) of this section.

(2) In addition to conducting fruit inspections at the packinghouses, the Uruguayan NPPO must monitor packinghouse operations to verify that the packinghouses are complying with the requirements of paragraph (f) of this section.

(3) If the Uruguayan NPPO finds that a place of production or packinghouse is not complying with the relevant requirements of this section, no fruit from the place of production or packinghouse will be eligible for export to the United States until APHIS and the Uruguayan NPPO conduct an investigation and appropriate remedial actions have been implemented.

(d) *Grove monitoring and pest control.* Trapping must be conducted in the places of production to demonstrate that the places of production have a low prevalence of *A. fraterculus* and *C. capitata*. If the prevalence rises above levels specified in the bilateral workplan, remedial measures must be

implemented. The Uruguayan NPPO must keep records of fruit fly detections for each trap and make the records available to APHIS upon request. The records must be maintained for at least 1 year.

(e) *Orchard sanitation.* Places of production must be maintained free of fallen fruit and plant debris. Fallen fruit may not be included in field containers of fruit brought to the packinghouse to be packed for export.

(f) *Packinghouse procedures.* (1) The packinghouse must be equipped with double self-closing doors at the entrance to the packinghouse and at the interior entrance to the area where fruit is packed.

(2) Any vents or openings (other than the double self-closing doors) must be covered with 1.6 mm or smaller screening in order to prevent the entry of pests into the packinghouse.

(3) Fruit must be packed within 24 hours of harvest in a pest-exclusionary packinghouse or stored in a degreening chamber in a pest-exclusionary packinghouse. The fruit must be safeguarded by an insect-proof screen or plastic tarpaulin while in transit to the packinghouse and while awaiting packing. Fruit must be packed in insect-proof cartons or containers, or covered with insect-proof mesh or a plastic tarpaulin, for transport to the United States. These safeguards must remain intact until the arrival of the fruit in the continental United States or the consignment will not be allowed to enter the United States.

(4) During the time the packinghouse is in use for exporting citrus fruit to the continental United States, the packinghouse may only accept fruit from registered places of production.

(5) Culling must be performed in the packinghouse to remove any symptomatic or damaged fruit. Fruit must be practically free of leaves, twigs, and other plant parts, except for stems that are less than 1 inch long and attached to the fruit.

(6) Fruit must be washed, brushed, surface disinfected in accordance with part 305 of this chapter, treated with an APHIS-approved fungicide in accordance with labeled instructions, and waxed.

(g) *Treatment.* (1) Citrus fruit other than lemons may be imported into the continental United States only if it is treated in accordance with part 305 of this chapter for *A. fraterculus* and *C. capitata*.

(2)(i) Lemons may be shipped without a treatment if harvested green and if the phytosanitary certificate accompanying the lemons contains an additional declaration stating that the lemons were

harvested green between May 15 and August 31.

(ii) If the lemons are harvested between September 1 and May 14, or if the fruit is harvested yellow, the lemons must be treated in accordance with part 305 of this chapter for *C. capitata*.

(a) *Phytosanitary certificate*. Each consignment of citrus fruit must be accompanied by a phytosanitary certificate of inspection issued by the Uruguayan NPPO stating that the fruit in the consignment is free of all pests of quarantine concern and has been produced in accordance with the requirements of the systems approach in 7 CFR 319.56–59.

(Approved by the Office of Management and Budget under control number 0579–0401)

Done in Washington, DC, this 28th day of June, 2013.

Kevin Shea,

Administrator, Animal and Plant Health Inspection Service.

[FR Doc. 2013–16548 Filed 7–9–13; 8:45 am]

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