



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Plant Industry

CITRUS PROCESSOR COMPLIANCE AGREEMENT

Section 581.031(26), F.S. / Rule 5B-63.001, F.A.C.

3027 Lake Alfred Road, Winter Haven, FL 33881

1. OWNER / BUSINESS NAME & MAILING ADDRESS:		2. PROPERTY LOCATION / IDENTIFICATION:	
1.1 C/A#	(ISSUE DATE)	2.1 COUNTY:	
1.2 CONTACT: (NAME) (TITLE)		2.2 T-R-S:	
1.3 PHONES: (OFFICE) (CELL)		2.3 TRAINING: (DECONTAMINATION CERTIFICATE NUMBER(S))	
3. REGULATED ARTICLE(S): Any article capable of transporting or harboring citrus black spot, citrus canker, citrus greening, or the Asian citrus psyllid.			
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: Section 581, F.S. and Rule Chapter 5B-63, F.A.C.			

In addition to the regulations contained in Section 581, F.S. and Rule Chapter 5B-63, F.A.C., 7 CFR 301.75, 7 CFR 301.76 and Federal Order DA-2012-09, I/we agree to abide by the following stipulations:

I. GENERAL REQUIREMENTS FOR HANDLING CITRUS FRUIT

1. All commercial facilities that process or handle fresh citrus fruit are required to sign a Citrus Health Response Program (CHRP), "CITRUS PROCESSOR COMPLIANCE AGREEMENT." The owner or agent is the responsible party in this agreement, also referred to herein as the "processor."
2. All field personnel, including fruit procurement persons and others who come in contact with citrus groves and plant debris, must be trained annually in citrus black spot (CBS) and citrus canker decontamination, either by a company appointed certified trainer or by attending training sessions in sanitation and disease decontamination practices available through the University of Florida-Institute of Food and Agricultural Sciences (UF-IFAS). Appointed trainers are required to attend the training sessions as well to become or remain certified. See *Information Resources (Schedule 10)* regarding for office contact information for UF-IFAS. Training records and *Certified Trainer* cards or certificates must be available for verification by CHRP staff and affected growers. *Certified Trainer* cards are issued by Florida Department of Agriculture and Consumer Services/Division of Plant Industry (FDACS/DPI) for completion of the decontamination training provided by UF-IFAS.
3. Approved citrus canker decontamination procedures for all equipment and field personnel are as follows:
 - 3.1 Prior to departing a citrus grove or multi-block, receiving facility or disposal site, all personnel must inspect vehicles and equipment for citrus plant material. All vehicles, equipment, tools, portable hauling containers (harvesting boxes, baskets, bins or tubs), clothing and personnel must be **cleaned** free of citrus fruit, leaves, limbs, soil and debris and then **decontaminated** by an approved method in accordance with *Approved Decontamination Products & Methods (Schedule 11)*. All plant material and debris must be left on the grove property, at the receiving facility, at a CHRP approved disposal site, or be disposed of in compliance with this agreement.
 - 3.2 Citrus black spot quarantine decontamination procedures are covered under **Part II, Handling Fruit from a**

Citrus Black Spot Quarantine Area contained within this document.

4. All processing, fruit testing, scale-house and re-grading facilities must maintain sanitation procedures that will serve to protect all citrus trees, nurseries and groves from contamination by untreated equipment, citrus fruit or plant material.
 - 4.1 All citrus fruit hauling or handling equipment (trailers, trucks, or tarps) once unloaded, and portable citrus hauling containers (harvesting boxes, baskets, bins or tubs), prior to being stacked, placed on trucks or trailers, or dispatched from the facility, must be cleaned visibly free of all citrus leaves, fruit, limbs and plant debris and then decontaminated by an approved method in accordance with *Schedule 11*.
 - 4.2 All citrus waste, culls, leaves and debris originating **from non-quarantine areas and accumulated from facility operations** may be heat treated in a feed mill or must be cleaned out daily from the facility and placed in a covered dumpster or dump truck and held on-site until transported and disposed of in a CHRP approved disposal site per the stipulations outlined in the Limited Permit for Citrus Waste Disposal Site, FDACS-08126, Rev. 07/22, or an incinerator or a Class I Landfill.
 - 4.3 Each truckload of citrus waste or plant material must move covered by a tarpaulin (tarp) or other secure means of conveyance.
5. The Department requests that processor verifies that each trip ticket arriving with fruit indicates Grove Name; Multi-Block ID Number; Grove Owner, and the Grower/Caretaker Compliance Agreement Number, (Grower CA #). If trip tickets are not being filled out as requested, please attempt to resolve with the grower or fruit dealer. If this attempt fails, please notify the local CHRP field office by the next business day, or call the Main Regulatory Office at 863-298-3000 for assistance. See *Schedule 10* for CHRP office information.
6. If processor receives fruit from both CBS quarantine and non-quarantine areas and intends to send any culls, peel, pulp, leaves, limbs or plant debris (*citrus waste*) to a CHRP approved disposal site, then the processor is responsible to separate citrus waste and divert all quarantine waste material to heat treatment at 180° F for at least an hour, or destruction by incineration or burial in a Class I Landfill, as detailed in Part II of this agreement. **Only non-quarantine citrus waste**, fruit or plant material may be sent to a CHRP approved waste disposal site in a non-quarantine area.
7. Processor shipments of citrus waste to local Class I Landfills, incinerators or disposal sites which are approved by CHRP officials, must be accompanied by either a Limited Permit, FDACS-08156, Rev. 04/22, or a copy of the shipment log page from the *Citrus Waste Shipment Log*, (*Schedule 12*) Revised April 2022. The log(s) must be available for verification by CHRP staff.
8. Processor must provide authorized FDACS and USDA/Animal and Plant Health Inspection Service (APHIS) personnel access to the property and to documents showing the origin of citrus fruit and destination of associated waste and debris.
9. Processor bears the responsibility to remain informed regarding any changes in the Citrus Health Response Program. Attachments, procedures, regulations and quarantine areas are subject to change. All updated information can be obtained by contacting a local CHRP field office (see *Schedule 10*) and online at:
[Citrus Health Response Program Internet Site](#)
10. Failure to abide by any part of this agreement may result in penalties contained in Section 581.211 F.S.

II. HANDLING FRUIT FROM CITRUS BLACK SPOT QUARANTINE AREAS

In addition to the GENERAL REQUIREMENTS, the following conditions apply:

1. All citrus fruit harvested from any CBS quarantine area must move intrastate either directly to a **processor** operating under a valid state compliance agreement for processing into a product other than fresh fruit, or to a fresh fruit **packinghouse** operating under a valid federal compliance agreement.

2. Each load of citrus fruit, eliminations, culls, citrus waste or plant debris originating from a CBS quarantine area must move in a covered or enclosed vehicle cargo area such that no openings greater than ½ inch occur that would expose plant material, leaves or litter in transit to the receiving facility or the disposal site. Each load must be accompanied by a properly completed serially numbered trip ticket to include: Grove Name; Multi-Block ID Number; Grove Owner; Number of Boxes; Variety; Date of Harvest; the Grower/Caretaker Compliance Agreement Number (Grower CA #), and marked with “**TARP-Q**,” near the bottom or a properly completed Limited Permit, FDACS-08156, Rev. 04/22.
3. All conveyances of CBS quarantine citrus fruit received must be **completely emptied** at the processing facility – including trailers, trucks, tarps, field boxes and bins, which must all be cleaned visibly free of all fruit, leaves, limbs, soil and debris.
4. After cleaning all trailers, trucks, field boxes, bins and equipment; and after the process of grading, sizing and cleaning the quarantine fruit; all accumulated leaves, limbs, culls and plant debris must be handled in one of the following ways subject to monitoring by a CHRP inspector:
 - 4.1 Heat treated to at least 180° F for at least a period of one hour; or
 - 4.2 Incinerated; or
 - 4.3 Buried in a Class I Landfill or other disposal site approved by FDACS or APHIS, and covered with dirt at the end of each day that a load of citrus culls, leaves or plant debris is dumped.
5. All trailers, trucks, field boxes, bins and tubs, once emptied of all quarantine citrus fruit or culls and plant debris, must be **disinfected** prior to departing the receiving facility or disposal site by use of one of the following materials:
 - 5.1 Solution of 200 ppm sodium hypochlorite with pH of 6.0 to 7.5%; or
 - 5.2 Solution of 0.2% Quaternary Ammonium Chloride (QAC) compound; or
 - 5.3 Solution of 85 ppm Peroxyacetic Acid (PAA) (indoor use only)
6. Prior to departing a citrus grove or multi-block, all personnel and equipment entering a grove in a quarantine area for any purpose, including but not limited to crop estimation, fruit procurement, or fruit sampling for testing purposes, must be **cleaned** free of citrus fruit, leaves, limbs, soil and debris and **decontaminated** by an approved method in accordance with *Schedule 11*.
 - 6.1 Fruit samples collected from properties in CBS quarantine areas must be free of leaves, stems and debris and be enclosed in a vehicle cargo area or in bins covered by a tarp prior to departing the grove or block. All quarantine fruit samples must be unloaded at the testing facility. Emptied cargo spaces and any reusable bags, boxes or bins must be decontaminated prior to departing the testing facility, before entering another citrus grove.
 - 6.2 Citrus plant material and debris from any samples should be handled, treated and disposed of as described in this agreement, and must not be allowed to contaminate non-quarantine trees, groves or nurseries.

5. AUTHORIZED SIGNATURE:	6. PRINTED NAME & TITLE:	7. DATE SIGNED:
The affixing of the signatures below will validate this agreement, which shall remain in effect until canceled or renewed, but may be revised as necessary or revoked for noncompliance. All previous editions of Department citrus processor compliance agreements are rendered obsolete by this document.		8. REFERENCE NO.: CA-PROC_DR2022
		9. DATE OF AGREEMENT:
10. OFFICIAL NAME & TITLE:	11. OFFICIAL ADDRESS:	
12. OFFICIAL SIGNATURE	Division of Plant Industry 3027 Lake Alfred Road Winter Haven, FL 33881-1438	