



Florida Department of Agriculture and Consumer Services
Division of Plant Industry

CITRUS PROCESSOR COMPLIANCE AGREEMENT

ADAM H. PUTNAM
COMMISSIONER

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." Citrus processors include, but are not limited to, juice extracting, sectioning, and peeling operations, that process or handle citrus fruit, eliminations, culls, citrus waste and plant debris. 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 and citrus canker decontamination. Processor is responsible to appoint a designated trainer for this task, or have all field employees trained by University of Florida's Institute of Food and Agricultural Sciences (UF-IFAS). **Training** in decontamination procedures by UF-IFAS is required in order to become or remain certified. Training records and qualified trainer cards must be available for verification by Florida Department of Agriculture and Consumer Services (FDACS) inspectors and affected growers. (See Schedule 10 for information.)
3. Approved citrus black spot and citrus canker decontamination procedures for all equipment and field personnel follow:
 - 3.1. Prior to departing a citrus grove, a receiving facility or a disposal site, all personnel must **inspect** vehicles and equipment that have come in contact with citrus plant material, and **clean** all vehicles, equipment, and clothing free of citrus fruit, leaves, limbs, soil and debris. All plant material and debris must be left on the grove property, at the receiving facility or CHRP approved disposal site; or be handled and disposed of in compliance with this agreement.
 - 3.2. Vehicles and equipment, once cleaned, must **be decontaminated** in accordance with *Approved Decontamination Products & Methods* (Schedule 11) prior to departing a citrus grove, a receiving facility or a disposal site.
 - 3.3. Personnel must decontaminate in accordance with Schedule 11 prior to departing a citrus grove or a disposal site.
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.

Clean all fruit hauling equipment at receiving facilities, and **dispose** of citrus waste, plant material and debris responsibly:

- 4.1. Any fruit hauling or handling equipment, regardless of ownership (including trailers, trucks, harvesting boxes, bins and tarps) once unloaded, must be cleaned visibly free of all citrus leaves, fruit, limbs and plant debris.
 - 4.2. All portable citrus hauling containers (such as harvesting boxes, baskets, bins or tubs) that have or will come in contact with citrus trees in any grove must be cleaned and then decontaminated by an approved method, according to Schedule 11, prior to being stacked, placed on trucks or trailers, or dispatched from the facility.
 - 4.3. 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 *Citrus Waste Disposal Site* (FDACS-08126), or an incinerator or a Class I Landfill.
 - 4.4. Each truckload of citrus waste or plant material must move covered by a tarpaulin (tarp) or other secure means of conveyance, and be accompanied by a *Limited Permit* (FDACS-08156), filled out with: Date; Consignor, Origin, Quarantine status; Shipping point; Destination; Vehicle tag number; Article and amount; and authorized signatures.
5. The Department requests that processor verify that each trip ticket arriving with fruit indicates the origin of the fruit, and that the Grove Owner's name and the Grower's Compliance Agreement Number (*C/A Number*) both appear on the trip ticket. 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 your local Citrus Health Response Program regulatory field office by the next business day, or call Statewide Regulatory 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 pasture, 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 (pasture) in a non-quarantine area.
7. Processor shipments of citrus waste to local Class I Landfills, incinerators or disposal sites permitted by CHRP officials may proceed without individual limited permits if the processor generates multiple loads of waste and chooses to keep waste shipment logs. The CHRP *Citrus Waste Shipment Log* (Schedule 12) is designed to track all outbound truckloads of citrus culls, waste and plant debris from the processing facility to various destinations. The log(s) must be available for inspection by CHRP personnel, and for weekly and periodic reporting to the local DPI CHRP regulatory office. A copy of the shipment log page or associated FDACS Limited Permit must accompany each truckload to the disposal site.
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. Processor is responsible for retrieving quarantine maps, revisions, attachments and updates from local CHRP offices (Schedule 10) and official Internet postings: <http://www.freshfromflorida.com/Divisions-Offices/Plant-Industry/Agriculture-Industry/Citrus-Health-Response-Program>
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 citrus black spot (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 trip ticket marked with “**TARP-Q**,” or an FDACS Limited Permit (FDACS-08156).
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. 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. Decontaminate personnel and equipment by an approved method in accordance with Schedule 11 prior to departing the grove or grove block. Specific disease preventative measures follow:
 - 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.

[Schedules 10, 11 & 12 incorporated by reference]

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. AGREEMENT NO. CA-PROC_DR15F	
				9. DATE OF AGREEMENT 01-JUL-2015	
10. OFFICIAL NAME & TITLE Mark Estes Regulatory Director			11. OFFICIAL ADDRESS Division of Plant Industry 3027 Lake Alfred Road Winter Haven, FL 33881-1438		
12. OFFICIAL SIGNATURE <i>Mark Estes</i>					