

DATE – 07/28/15

COUNTRY – NEW ZEALAND

SUMMARY REFERENCE - Same

APPROVED NAME – New Zealand

COMMODITY – Almonds & Pistachios

BOTANICAL NAME – *Prunus dulcis, Pistachia vera*

PRODUCT FORM - Nuts

PHYTO FORM – Fed

IMPORT PERMIT - No

RESTRICTIONS - Unrestricted

SUMMARY INFO -Commercially packed for direct retail sale or less than 10kg packs

NOTE: If nuts are in bulk or packed larger than 10kg, a port of entry phytosanitary inspection upon arrival is required.

Additional Information:

Applies to ground, crushed and whole (with shell and without shell) nuts

SUBSIDIARY INFO -

Phyto inspections must take place within 30 days prior to shipment.

COUNTRY – NEW ZEALAND

DATE – 6/19/13

APPROVED NAME –New Zealand
Same

SUMMARY REFERENCE –

COMMODITY –Cherries

BOTANICAL NAME –*Prunus avium*

PRODUCT FORM – Fruit

PHYTO FORM – Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO – CA Fruit only

Federal Phytosanitary certificate required. Fruit must be contained in clean, new packages. Fruit must be free from Quarantine Pests, Fruit flies, and other Pests of Concern

Fumigation: Treatment should be listed in treatment area of Phyto.

Fumigation (NAP) - Methyl bromide			
Concentration	Temperature	Duration	Comments
32 g/m ³	22 or above C	2 Hours	
40 g/m ³	17 - 22 C	2 Hours	
48 g/m ³	12 -17 C	2 Hours	
64 g/m ³	6 - 12 C	2 Hours	

AD Required:

The cherries in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests specified by the New Zealand Ministry of Agriculture and Forestry. The cherries in this consignment have been sourced from an area free (verified by an official detection survey) from *Monilinia fructigena*. The cherries in this consignment have been treated in accordance with Appendix 1 (b) of the work plan between the New Zealand Ministry of Agriculture and Forestry and the United States of America national plant protection organization concerning the access of host material of fruit fly of economic significance into New Zealand from the United States of America. The cherries in this consignment have been treated in accordance with the measures specified by MAF Biosecurity New Zealand for the access for host material of *Drosophila suzukii* from the United States of America.

ADDITIONAL REQUIREMENTS –

Inspection by Agricultural Commissioner's staff is required in order to issue phyto. Inspection of 600 units is required for a 95% confidence level. Consignments must be packed/shipped in a manner to prevent contamination by quarantine pests and may not be opened in transit.

SUBSIDIARY INFO - Phyto inspections must take place within 30 days of shipment.

DATE – 12/04/07

COUNTRY – NEW ZEALAND

SUMMARY REFERENCE - Same

APPROVED NAME – New Zealand

COMMODITY – Asparagus

BOTANICAL NAME – *Asparagus officinalis*

PRODUCT FORM – Vegetable

PHYTO FORM – Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO –

VEGETABLES -

Federal Phytosanitary Certificate Required.

Asparagus must be contained in clean, new packages, Asparagus MUST be free from Quarantine pests. MUST be free from *Puccinia asparagi* (Asparagus rust), and *Phomopsis asparagi* (= *Phoma asparagi* (Asparagus stem blight)).

AD Required:

“The asparagus in this consignment has been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests specified by the New Zealand Ministry of Agriculture and Forestry. The asparagus in this consignment have been sourced from beds such that all host of PHOMOPSIS ASPARAGI and PUCCINIA ASPARAGI (and including) the designated asparagus beds were inspected (prior to the harvest of spears in this consignment) and found to be free from signs and symptoms of asparagus stem blight and asparagus rust.”

ADDITIONAL REQUIREMENTS – Inspection by Agricultural Commissioner’s staff is required in order to issue phyto. Inspection of 600 units is required for a 95% confidence level. Consignments must be packed/shipped in a manner to prevent contamination by quarantine pests and may not be opened in transit.

Interception of extraneous plant material (eg: leaves, twigs) in a 600 unit sample will result in the lot being held until an assessment has been made in comparison with the risk of importing the part(s) of the plant species concerned.

SUBSIDIARY INFO -

Phyto inspections must take place within 30 days of shipment.

COUNTRY – NEW ZEALAND

DATE – 12/04/07

APPROVED NAME – New Zealand

SUMMARY REFERENCE – Same

COMMODITY – Carrots

BOTANICAL NAME – Daucus carota

PRODUCT FORM - Vegetable

PHYTO FORM – Fed

IMPORT PERMIT – Yes

RESTRICTIONS – Prohibited

SUMMARY INFO –

VEGETABLES –

UNPEELED AND UNPROCESSED CARROTS –

Unpeeled and unprocessed carrots are Prohibited. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.**

PEELED ‘PROCESSED’ CARROTS –

The New Zealand Ministry of Agriculture (MAF) has announced that, based upon information provided by APHIS, peeled carrots ready for human consumption, packaged under the following 8 brand names, may enter New Zealand

WITHOUT a phytosanitary certificate:

- | | |
|--------------------------|---------------------|
| Bunny Luv; Classic Brand | (Grimmway Farms) |
| Golden Crown | (Kroger) |
| The Farm | (A&P) |
| Salad Time | (Tanimura & Antle) |
| Fresh 1 | (Fresh One) |
| Savory Choice | (Fresh Choice) |
| Andy Boy | (D’Arrigo) |
| C H Robinson | (C H Robinson, Co.) |

New Zealand MAF will conduct random inspections on arrival to verify the brand details and confirm the carrots have been processed according to agreed upon procedures. **INFORM SHIPPERS OF THE FOLLOWING: UNDER NO CIRCUMSTANCES ARE PHYTOSANITARY CERTIFICATES TO BE ISSUED FOR PEELED, PROCESSED CARROTS!!!! YOU ARE ALSO ADVISED THAT CARROTS NOT FITTING THE CATEGORY ARE ABSOLUTELY PROHIBITED ENTRY INTO NEW ZEALAND AND WILL REMAIN PROHIBITED FOR THE IMMEDIATE FUTURE.**

SUBSIDIARY INFO -

Phyto inspections must take place within 30 days of shipment.

DATE – 11/17/15

COUNTRY–NEW ZEALAND

SUMMARY REFERENCE – Same

APPROVED NAME – New Zealand

COMMODITY – Oranges, Lemons, Grapefruit

BOTANICAL NAME – *Citrus sinensis*, *C. limon*, *C. paradisi*,

PRODUCT FORM – Fruit

PHYTO FORM - Fed

IMPORT PERMIT - No

RESTRICTIONS - Restricted

SUMMARY INFO – (From CA)- Federal Phytosanitary certificate required. Fruit must be in clean, new packages and free from pest.

All Citrus Phytosanitary Certificates issued to New Zealand need to have the Container number written in the distinguishing mark section (box 12).

For ALL (From CA) –

AD Required:

“The (Enter name of Fruit) in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable regulated pests specified by the New Zealand Ministry of Agriculture and Forestry.

AND:

“The (Enter the name of Fruit) in this consignment have been treated in accordance with Appendix 1(b) of the work plan between the New Zealand Ministry of Agriculture and Forestry and the United States of American national plant protection organization concerning the access of host material of fruit fly species of economic significance into New Zealand from the United States of America.”

AND:

“The fruit in this consignment has been subjected to the approved post-harvest pack house activities (washing, brushing, waxing) effective against all life stages of the Asian citrus psyllid.”

AND for LEMONS & TANGERINES:

AD Required:

The (enter fruit name) in this consignment have undergone appropriate pest control activities that are effective against *Aleurocanthus woglumi*, *Spiroplasma citri* and *Xanthomonas campestris pv. citri*.

SEE NEXT PAGE:

AND for ORANGES:**AD Required:**

The oranges in this consignment have undergone appropriate pest control activities that are effective against ALEUROCANTHUS WOGLUMI, BEMISIA TABACI and THRIPS PALMI.

AND for GRAPEFRUIT:**AD Required:**

The grapefruit in this consignment have undergone appropriate pest control activities that are effective against *Aleurocanthus woglumi*, *Bemisia tabaci*, *Phyllocnistis citrella*, *Thrips palmi* and *Xanthomonas campestris pv. citri*.

ADDITIONAL REQUIREMENTS FOR ALL CITRUS FRUIT –

- Inspection by Agricultural Commissioner's staff is required in order to issue phyto.
- Inspection of 600 units is required for a 95% confidence level.
- Consignments must be packed/ shipped in a manner to prevent contamination by quarantine pests and may not be opened in transit.
- Upon inspection in New Zealand: Lots found to have more than 25 grams of soil per 600 unit sample will be subject to treatment, being reshipped, or destroyed and Lots found to have extraneous plant material (leaves & twigs will be held until quarantine risk assessment can be made.
- Organic citrus is not eligible for export to New Zealand.

NOTE: The AD states that the product was 'treated' in accordance with Appendix1(b) of the work plan, this means that the product complies with work plan rules and that the product originates from a geographically isolated area where there exists a detection trapping program for exotic fruit flies.

SUBSIDIARY INFO -

Phyto inspections must take place within 30 days of shipment.

DATE – 06/18/13

COUNTRY – NEW ZEALAND

SUMMARY REFERENCE - Same

APPROVED NAME – New Zealand

COMMODITY – Citrus Seed

BOTANICAL NAME – *Citrus sinensis*, *C. limon*, *C. paradisi*, etc.

PRODUCT FORM –Seed
Fed

PHYTO FORM –

IMPORT PERMIT – No – Seed
Seed

RESTRICTIONS – Restricted –

SUMMARY INFO –Federal Phytosanitary Certificate Required.

AD REQUIRED:

Xanthomonas campestris pv. citri is not known to occur in (State of origin).

AND

Candidatus liberibacter spp. is not known to occur in (State of origin).

SUBSIDIARY INFO –

Phyto inspections must take place within 30 days of shipment.

COUNTRY – NEW ZEALAND

DATE – 6/06/12

SUMMARY REFERENCE – Same

APPROVED NAME – New Zealand

COMMODITY – Dates

BOTANICAL NAME – *Phoenix dactylifera*

PRODUCT FORM – Fruit

PHYTO FORM - Fed

IMPORT PERMIT - No

RESTRICTIONS - Restricted

SUMMARY INFO –

Federal Phytosanitary Certificate is required

AD required:

“The dates in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests, as specified by the New Zealand Ministry of Agriculture and Forestry. The dates in this consignment have been treated in accordance with Appendix 1 (b) of the work plan between the New Zealand Ministry of Agriculture and forestry and the United States of America national plant protection organization concerning the access of host material of fruit fly species of economic significance into New Zealand from the United States of America.”

NOTE: The AD states that the product was ‘treated’ in accordance with Appendix1(b) of the work plan, this means that the product complies with work plan rules and that the product originates from a geographically isolated area where there exists a detection trapping program for exotic fruit flies. **A 600 unit inspection is required.**

SUBSIDIARY INFO –

Phyto inspections must take place within 30 days of shipment.

COUNTRY – NEW ZEALAND**DATE – 08/29/13**

APPROVED NAME – New Zealand

SUMMARY REFERENCE - Same

COMMODITY – Grapes

BOTANICAL NAME – *Vitis vinifera*

PRODUCT FORM – Fruit

PHYTO FORM - Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO –Federal Phytosanitary Certificate required. Shipment must be free from visually detectable pests regulated by NZ.

Treatments

You must complete one treatment from each table (Table 1 and Table 2).

Treatment Table 1 (CO₂ and SO₂ is for spiders only)

Fumigation - Carbon dioxide/Sulfur dioxide			
Concentration	Temperature	Duration	Comments
1% SO ₂ and 6%CO ₂	16 °C	30 Minutes	Forced Air Fumigation

AND**Treatment Table 2** (CT or MB for *Drosophila suzukii*.)

Cold treatment (may be made Pre-Shipment or In-Transit)			
Concentration	Temperature	Duration	Comments
In house CT	-0.5 °C or below	6 Days	6 days at -0.5°C or below
In-transit CT	0.9 °C or below	12 Days	12 days at 0.9 °C or below

The core temperature of the fruit is to be held continuously at -0.5 °C for 6 days CT or 0.9 °C for 12 days CT. Temperatures can go ±0.7 °C. Temperatures can also be lower than set temperature range. **Fumigation with Methyl bromide can be used instead of cold treatments. If your facility chooses to fumigate with MB please call our office for treatment information.**

SO₂/CO₂ treatment (required at origin):

A minimum of 4 pulp temperatures should be taken from four different pallets and the temperatures must be 16°C (60.8°F) or above in order to fumigate. Also the air temperature of the chamber should be taken and details must be recorded on the treatment log sheets. Each pallet should have a tag of distinctive color, which indicates “treated with SO₂/CO₂”. The treatment number and date packed should be on the treatment tag. (ACO: Make copy of fumigation log and attach to shed inspection report to turn in at office for billing purposes. Leave original fumigation log with shipper/fumigator for their records.)

Cold Treatment (CT): required either prior to shipping (after SO₂/CO₂ treatment) or In-transit to New Zealand. All pulp temps must reach the required temperature before start of treatment.

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Pre shipment Cold Treatment (CT) Procedure:

- CT will last for 6 days at -0.5 °C or 12 days at 0.9 °C.
- CT begins when all the sensors reach the required temperature of.
- Temperature is not to exceed ± 0.7 °C.
- Facilities must be approved by USDA (and be registered). A minimum of two sensors will be used to record the ambient air temperature (at air inlet and outlet) and a minimum of 4 sensors will record the pulp temperatures.
- ACO's will verify the calibration of the fruit probes prior to treatment and record required information on the "Record of Calibration" form.
- ACO's are to begin filling out a NZ (Item #1 through #16) to document the beginning of the CT. (ACO: Make copy of CT certification form and attach to shed inspection report to turn in at office for billing purposes.
- Leave original CT certification form with shipper/fumigator for their records.)
- When the CT is complete, the shipper will supply the ACO with the CT certification form, temperature log printout and the record of calibration.
- The ACO will certify the CT after reviewing the documents and assuring that the CT requirements were met. (ACO: Make copy of the completed CT certification form and give it along with the temperature log printout to the ACO that initiated the CT to be turned in with the original shed inspection report.
- Leave original CT certification form with shipper/fumigator for their records.)

CERTIFICATION INSPECTION – ACO's COMPLETE A SHED REPORT

1. Verify SO₂/CO₂ treatment log, and treatment tags on the pallets of grapes.
2. Verify that the treatment log has been initialed by an ACO to indicate that the treatment was observed by an ACO. (All treatments MUST be observed for shipping to New Zealand).
3. For Pre-Shipment CT Scenario 1 only (see below) verify completion of CT before beginning phyto inspection.
4. All packaging must be new. Cartons/boxes MUST be Plastic, TKV or Styrofoam type. DEFOR, LTS (Maxco), GP Greenshields. Non-coated cardboard is not permitted.
5. Inspection is done on a phyto by phyto basis. 600 bunches must be inspected (representing all the grapes/lots/labels) which are included in a specific consignment.
6. Inspect for live pest. If a live, unidentifiable pest or a live spider is found, then all the lots which are included in that particular phyto or consignment will be placed on hold until official ID can be made of the pest. If a pest is officially determined to be one in which the consignment must be rejected, then all the boxes of grapes making up the consignment, (phyto), must be rejected.
7. The carton and packaging material must be inspected for "hitchhiking" pests, trash, soil, leaf and stem material. Lots will be rejected for the presence of 1 or more whole leaves. Shippers may substitute a different lot for those rejected for leaves.

PHYTOSANITARY REQUIREMENTS:**Scenario 1-**

- 1) SO₂/CO₂ fumigation
- 2) 6 day cold treatment
- 3) County Inspection
- 4) Issue FEDERAL Phyto
- 5) MPI Inspection (NZ Inspector)
- 6) Pallets are stamped, loaded and containers are sealed with option 1 or 2

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All temperatures recorded on the Phytosanitary Certificate must be in degrees Celsius (°C)

Treatment Section: Treatment section of the phyto must be completed and include both the SO₂/CO₂ treatment and the Cold Treatment (CT) for scenario 1.

Example: SO₂/CO₂

DISINFESTATION AND/OR DISINFECTION TREATMENT	
1. DATE Month Day, Year *	2. TREATMENT Fumigation-Forced Air
3. CHEMICAL (Active ingredient) SO ₂ /CO ₂	4. DURATION AND TEMPERATURE 30 Minutes at _____ °C
5. CONCENTRATION 1% SO ₂ / 6% CO ₂	6. ADDITIONAL INFORMATION

*You may list more than one treatment date, if grapes were treated on more than one day are in the shipment. **You should list the lowest pulp temperature, & you may list more than one temperature, if the grapes in the shipment were treated on more than one day.

Example: Cold Treatment

DISINFESTATION AND/OR DISINFECTION TREATMENT	
7. DATE Month Day, Year- Month Day, Year * (Start date- Finished date)	8. TREATMENT Cold Treatment OR In-transit Cold Treatment
9. CHEMICAL (Active ingredient) *****	10. DURATION AND TEMPERATURE 6 days at -0.5°C or 12 days at 0.9 °C
11. CONCENTRATION *****	12. ADDITIONAL INFORMATION

*You may list multiple cold treatment date ranges, if grapes in the shipment are from multiple cold treatments.

Block 10 (Botanical Name of Plants): Must be completed with *Vitis Vinifera*.

Block 12 (Distinguishing Marks): MUST have the seal number(s)

AD Required: (for Scenario 1 on the Federal phyto)

The table grapes in this consignment have been treated in accordance with the measures specified by MAF Biosecurity New Zealand for the access of host material of *Drosophila suzukii* from the United States of America. The table grapes in this consignment have been treated in accordance with Appendix 1(b) of the workplan between NZ MAF and USDA APHIS.

Once cold treatment and county inspection have been completed and pass, issue Federal Phyto. NZ will inspect after is the phyto is issued.

Scenario 2-

- 1) SO₂/CO₂ treatment
- 2) County Inspection, Issue STATE phyto
- 3) MPI (NZ) Inspection
- 4) 6 day cold treatment
- 5) Issue Federal Phyto
- 6) Pallets are stamped, loaded and containers are sealed with option 1 or 2

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PHYTOSANITARY REQUIERMENTS- Scenario 2- State Phyto

- Once County Inspection passes issue a State phyto

Treatment: Only the SO₂/CO₂ treatment information should be included on the State Phyto (see *Example: SO₂/CO₂ above*)

AD Required: (on *State Phyto*, prior to cold treatment):

The table grapes in this consignment have been treated in accordance with Appendix 1 (b) of the workplan between NZ MAF and USDA APHIS.

- MPI (NZ) will inspect grape shipment.
- Cold Treatment in house 6 days.
- Once Cold Treatment is completed County will inspect Cold Treatment records make sure shipment passed, if passes then issue a Federal Phyto.

PHYTOSANITARY REQUIERMENTS- Scenario 2- Federal Phyto

The shipper will present the ACO with the State Phyto and the completed Cold treatment certification paperwork in order to issue the Federal Phyto. (ACO: Attach State Phyto to your copy of Federal Phyto & give completed CT Paperwork to the ACO that initiated the CT.)

Treatments: Both the Fumigation and Cold Treatment information must be included on the Federal Phyto (see example above)

Block 10 (Botanical Name of Plants): Must be completed with *Vitis Vinifera*.

Bloke 12 (Distinguishing Marks): MUST have seal number(s)

AD Required: (*Scenario 2 on Federal Phyto, after completion of both treatments*)

The table grapes in this consignment have been treated in accordance with the measures specified by MAF Biosecurity New Zealand for the access of host material of *Drosophila suzukii* from the United States of America. The table grapes in this consignment have been treated in accordance with Appendix 1(b) of the workplan between NZ MAF and USDA APHIS.

AND Replacement AD:

This certificate replaces State Phytosanitary Certificate number _____.

Scenario 5 USED FOR IN-TRANSIT COLD TREATMENT (3 probes)

- 1) SO₂/CO₂ treatment
- 2) County Inspection, Issue State phyto (See above for AD)
- 3) MPI (NZ) Inspection and pallets are stamped
- 4) Initiate In-transit cold treatment
- 5) Load containers and seal with option 1 or 2
- 6) Issue Federal Phyto (See Above for AD's)

SUBSIDIARY INFO –Phyto inspections must take place within 30 days of shipment.

Wood packaging material – Information can be found at the following web sites:

<http://www.aphis.usda.gov/ppg/swp/> AND ISPM 15 regulations at the following site:

<http://www.ippc.int/>

DATE – 9/3/08

COUNTRY – NEW ZEALAND

SUMMARY REFERENCE – Same

APPROVED NAME – New Zealand

COMMODITY – Onions & Garlic

BOTANICAL NAME – *Allium cepa*, *Allium sativum*

PRODUCT FORM – Vegetables

PHYTO FORM – Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO – (From CA)

Federal Phytosanitary Certificate required.

NOTE: Onion/Garlic bulbs for propagation have different requirements that must be researched in EXCERPT.

Bulbs must be free from soil and packed in clean, new packages and must be packed and shipped in a manner to prevent contamination by quarantine pests and may not be opened in transit. A 600 unit sample *must* be inspected in accordance with official procedures by the County Ag staff and found to be free of any visually detectable quarantine pests. If any one bulb is found to have any pest listed in the pest list the shipment will be rejected.

Garlic AD Required:

“The garlic in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests, as specified by the New Zealand Ministry of Agriculture and Forestry.”

Onion AD Required:

“The onions in this consignment have been inspected according to appropriate official procedures and is considered to be free from the quarantine pests specified by New Zealand MAF and to conform with the current Phytosanitary requirements of New Zealand MAF, including those for regulated non-quarantine pests.”

Upon arrival in New Zealand – lots with more than 25 grams of soil per 600 unit sample will be treated, reshipped or destroyed. Interception of extraneous plant material (i.e. leaves, twigs) will result in the lot being held until an assessment has been made in comparison with the risk of importing the part(s) of the plant species concerned.

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9/3/08

Onions/Garlic to New Zealand

CONTINUED:

PEST LIST FOR ONIONS/GARLIC (VEGETABLES) TO NEW ZEALAND

-Insects

1. *Delia antiqua* (onion fly)
2. *Euborellia annulipes* (Groundnut earwig)
3. *Eumerus tuberculatus* (Lesser bulb flies)

-Mites

1. *Rhizoglyphus setosus* (bulb mite)
2. *Tyrophagus spp.* (bulb mite)

-Nematodes

1. *Ditylenchus dipsaci* [Strain] (Stem and bulb nematode)
2. *Meloidogyne chitwoodi*
3. *Paratrichodorus allius* (Stubby root nematode)

-Symphylids

1. *Scutigera immaculata* (Garden sumphylan)

-Fungus

1. *Kluyveromyces marxianus* (Yeast soft rot)
2. *Urocystis colchici* (Smut)

-Bacterium

1. *Burkholderia cepacia* (sour skin)

-Virus

1. Iris Yellow Spot Virus

SUBSIDIARY INFO –

Phyto inspections must take place within 30 days of shipment.

COUNTRY – NEW ZEALAND

DATE – 8/11/14

APPROVED NAME – New Zealand

SUMMARY REFERENCE – Same

COMMODITY – Peaches, Nectarines, Plums, Apricots

BOTANICAL NAME – *Prunus persica*, *prunus persica* var. *nucipersica*

PRODUCT FORM – Fruit

PHYTO FORM – Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO - Fruit from California only. Federal Phytosanitary Certificate required. Cold treatment or Methyl bromide fumigation required for *Drosophila*. Call Office for Methyl bromide requirements.

Cold treatment Pre-shipment or In-transit:

Cold treatment			
Concentration	Temperature	Duration	Comments
	.55 C	11 Days	
	0.0 or below C	10 Days	
	1.11 C	12 Days	

Pre shipment Cold Treatment Procedure: Facilities must be approved by USDA (and be registered). A minimum of two sensors will be used to record the air temperature and a minimum of 4 sensors will record the pulp temperatures. ACO's will verify the calibration of the probes prior to treatment. Treatment begins when all the sensors reach the required temperature.

AD Required:

The (enter commodity) in this consignment have been treated in accordance with the measures specified by MAF Biosecurity New Zealand for the access of host material of *Drosophila suzukii* from the United States of America. The (enter commodity) in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests specified by the New Zealand Ministry of Agriculture and Forestry. The (enter commodity) in this consignment have been treated with Appendix 1(b) of the work plan between the NZ MAF and APHIS, USDA.

AND

The (enter commodity) in this consignment have been sourced from an area free (verified by an official detection survey) from those Risk Group 2 regulated pests specified by NZ MAF.

OR

The (enter commodity) in this consignment have undergone appropriate pest control activities that are effective against Risk Group 2 regulated pests specified by NZ MAF.

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Risk Group 2 Regulated Pests

Conotrachelus nenuphar – Plum Curculio
Maconellicoccus hirsutus - Pink Hibiscus Mealybug

Inspection –

- Inspection of 600 units is required for a 95% confidence level.

Phytosanitary Certificate Info-

- Cold treatment details must be on the treatment section (duration and temp.)
NOTE: Where the cold disinfestation treatment is undertaken in house the full details of the treatment must be included in the "Disinfestation and/or Disinfection Treatment" area of the phytosanitary certificate. Details of the treatment duration and temperature must be recorded.
In-transit cold treatment must be specified in the "Disinfestation and/or Disinfection Treatment" area of the phytosanitary certificate.
- Seal number and Container numbers must be on phyto (distinguishing marks) in all cases.

PRE-SHIPMETN COLD TREATMENT

- Treatment is only permitted in a cold room facility approved by USDA.
- Temperature recorders and probes must be capable of meeting specified requirements.
- Minimum 2 probes must be used to measure room temp.
- Minimum 4 sensors must be used to measure fruit flesh temp.
- Sensor calibration will be carried out by USDA or authorized representative prior to shipping.
- Any sensor reading outside of the range $\pm 0.6^{\circ}\text{C}$ from 0°C (32°F) must be replaced by a sensor that meets this criterion.
- Calibration record must be prepared and signed by authorized personal for each treatment batch. Original calibration record must be attached to the phyto that is accompanying the consignment.
- All activities relating to loading of cold rooms and placement of temp. sensors and connection to logger/ recorder must be done under supervision of USDA or authorized representative.
- Treatment can begin at anytime once all sensors have reached the required treatment temp.
- If any sensor fails to record a temp for more than 4 consecutive hours the treatment will be deemed to have failed and will be required to be re-commenced.

TREATED/ LOADING FRUIT

- Treated fruit must be segregated in a clean room with no untreated produce or contaminants. If treated batch must be moved it shall be done under the supervision of USDA or authorized representatives in a manner to prevent re-infestation or contamination, the room door must be sealed by USDA until produce is ready for loading.
- Container will be inspected by USDA to ensure freedom from pest. Loading must take place under authorized supervision.
- Fruit must be loaded within an insect proof building or insect proof enclosure between cold room and container.

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IN-TRANSIT COLD TREATMENT

In-transit cold treatment will only be permitted in a self-refrigerated (integral) shipping container.

Placement of temperature sensors

- Containers must be packed in a manner which ensures that there is even airflow under and around all pallets and any loose stacked cartons.
- Records of fruit pulp temperature are required from at least three locations. Sensors will be placed in fruits as follows:
 1. Two fruit pulp temperature sensors will be placed approximately 1.5 meters from the end of the load for 12 meter containers and approximately 1 meter from the end of the load for 6 meter containers.
 2. One of the fruit pulp temperature sensors will be placed inside a carton on the side of the pallet that runs parallel with the side walls and is facing another pallet of fruit.
 3. The other fruit sensor will be placed in a carton at a side wall. Both sensors will be located at one-half the height of the stack.
 4. The remaining fruit pulp temperature sensor must be located in the top of a carton in the centre of the stack.
 5. It is important that the tip of the fruit pulp temperature sensors are not allowed to extend outside the fruit.
 6. Placement of sensors will be under the direction and supervision of an officer authorized by the USDA.
 7. On completion of treatments, printouts (or electronic equivalent) of all temperature sensors will be made available to the MAFBNZ officer at the port of arrival for final clearance of the container.

IMPORTANT NOTE: Prior to first treatment the New Zealand Quarantine Treatment Program Registration form must be filled out and returned to California Fresh Fruit Association
Phone: (559)226-6330
Fax: (559) 222-8326

Follow the link for New Zealand Quarantine Treatment Program Registration form.

http://www.kernag.com/caap/phytos/NZ_Treatment_Registration_Form.pdf

SUBSIDIARY INFO – Phyto inspections must take place within 30 days of shipment.

DATE – 12/04/07

COUNTRY – NEW ZEALAND

SUMMARY REFERENCE – Same

APPROVED NAME – New Zealand

COMMODITY – Pomegranates

BOTANICAL NAME – *Punica granatum*

PRODUCT FORM – Fruit

PHYTO FORM – Fed

IMPORT PERMIT – No

RESTRICTIONS – Restricted

SUMMARY INFO –

Federal Phytosanitary Certificate Permit required. Fruit must be free from Quarantine Pests, Exotic Fruit Flies, and Other Pests. The fruit must be in clean, new packages.

AD Required: “The pomegranates in this consignment have been inspected in accordance with appropriate official procedures and found to be free of any visually detectable quarantine pests specified by the New Zealand Ministry of Agriculture and Forestry. The pomegranates in this consignment have been treated in accordance with Appendix 1(b) of the work plan between the New Zealand Ministry of Agriculture and Forestry and the United States of America national plant protection organization concerning the access of host material of fruit fly species of economic significance into New Zealand from the United States of America.”

ADDITIONAL REQUIREMENTS – Inspection by Agricultural Commissioner’s staff is required in order to issue phyto. Inspection of 600 units is required for a 95% confidence level. Consignments must be packed/shipped in a manner to prevent contamination by quarantine pest and may not be opened in transit. Upon inspection in New Zealand: Lots found to have more than 25 grams of soil per 600 unit sample will be subject to treatment, being reshipped, or destroyed and lots found to have extraneous plant material (leaves & twigs) will be held until quarantine risk assessment can be made.

NOTE: The AD states that the product was ‘treated’ in accordance with Appendix 1(b) of the work plan, this means that the product complies with work plan rules and that the product originates from a geographically isolated area where there exists a detection trapping program for exotic fruit flies. (NOTE: Fresno, Imperial, Kern, Kings, Madera, Merced, Riverside, and Tulare Counties are fruit fly free areas.)

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