



United States Department of Agriculture

# California Citrus to Australia 2022-2023

USDA-APHIS-PPQ, California Program Managers

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# Pests of Concern

Mitigation for bean thrips in navel oranges and mandarins this season: phosphine fumigation

ACP and SOS require verification of packing house procedures and appropriate Additional Declarations on the phytosanitary certificates

Other key pests are Western flower thrips and the Citrus thrips

Quarantine Pest Lists Work Plan Attachment 5 & 6 –15 insect pests, 16 weed seeds

Other Pests of Concern found in List of Quarantine Pest for Citrus-54 insects, 9 mites

Harmful Organism List in PExD: Not an inclusive list –If not on list specimen is sent for ID (genus & species, viability) and actionable/non-actionable determination by AU DAFF



# Requirements Before Starting Export Shipments

Packer/shipper signs up with CCQC

Must attend scheduled Workshop

USDA Pre-inspection. (Facility walk thru, ACP, SOS, Chamber certification)

Inspection area table safeguarding, placards, Lot designations Grower Lot list, SOP's.

Phytosanitary Inspections and Monitoring of Phosphine Treatments

Contact County Agricultural Office



# Prior to Phytosanitary Inspections

Segregation of Australian fruit:

1 meter when at ambient temperature

100 mm (4") in cooler

Placards on Room and Wall where AU fruit kept

Walk-through by USDA to check for 'Pathway Cleanliness'

Pallet card explanation, and packer/shipper contact person

Fruit is staged for Phyto inspections, facility to provide assistance for repacking

Inspection table location safeguarding

Verification of ACP procedures in SOP, and trap in facility

Requirement for Container Cleanliness Declaration with each shipment at the time of shipping



# Phytosanitary Inspections

## County Inspections:

All varieties of citrus standard 600 fruit visual inspection

County reviews shipment documentation for accuracy showing all grower lots, and sample selection based on grower lot cartons, prorated by number cartons contained in the consignment

If pest found by County, must be identified and corrective actions taken (if necessary) before the shipment is certified and released

County completes inspection logs to show what grower lots they inspected; this should match the grower lots in the consignments



# Other Concerns

If a live bean thrips found in a lot, the lot is ineligible for shipment for the rest of the season.

If live quarantine pest found during Phytosanitary inspection the grower lot pack date is removed.

Lots failing Phytosanitary inspection must be segregated from all other shipments for Australia.



# Asian Citrus Psyllid

Must have ACP trap **inside** the packing house statewide even if outside ACP regulated area

Proof that fruit has been **Washed, Brushed, and Waxed**, with statement on company letterhead for each consignment

Identify procedures in SOP should an ACP be found in the facility

AD required on Phytosanitary Certificate.

Any live or dead ACP during Phyto or on-arrival inspection will be investigated and/or may result in suspension.

Any ACP detection (live/dead) removes lot for export



# Sweet Orange Scab

Packing facility must be SOS Treatment certified if sourcing any fruit from a regulated area or packing facility is located in regulated counties. (Riverside, Los Angeles, Imperial, Orange counties and Arizona)

Fruit moving from AZ to CA must move under USDA certificate or limited permit if not treated to a certified facility in CA

Must have letter with each treated consignment attesting 5 steps were taken: washing, brushing, surface disinfestation, fungicide treatment, and waxing

Trace back procedures in place to ensure fruit has undergone all 5 measures.

All boxes have shield stamped or 3x5 card on bins.

All fruit packed in or sourced from an SOS regulated area must undergo the 5 steps above and may require Compliance Agreements for transport, cull disposal.





# Fruit Flies

No citrus accepted, packed, or grown within 15 Kilometers of core of Exotic Fruit Fly quarantined Area(s)

Unless fruit stored at  $0^{\circ} \text{C} \pm 0.5^{\circ} \text{C}$  for 14 days in a USDA certified warehouse

Must be safeguarded in-transit or trans loading to ensure no contamination when moving thru a Fruit Fly Quarantine area. Any new quarantine for Fruit Fly requires safeguarding in-transit thru quarantine areas, or approved facilities for trans loading in a quarantine area



# Contact Information

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