DATE – 9/30/04

COUNTRY – AUSTRALIA

SUMMARY REFERENCE - Same

APPROVED NAME – Australia

COMMODITY – Alfalfa

BOTANICAL NAME – *Medicago sativa*

PRODUCT FORM – Plants/plant parts

PHYTO FORM – Fed

IMPORT PERMIT - Yes

REstrictions - Prohibited

SUMMARY INFO -

Import Permit and Federal or State Phytosanitary Certificate Required. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.**

SUBSIDIARY INFO -

Phyto inspections must take place no more than 28 days prior to shipping.
SUMMARY INFO – Shelled Raw Almonds & Pistachio Unprocessed
Phytosanitary Certificate is required. **All consignments are subject to mandatory treatment; pre-shipment, in-transit or on-arrival.** If treated pre-shipment, shipment must be accompanied by a Phytosanitary or Treatment Certificate indicating treatment within 21 days of export.

**Nuts packed in gas-proof packaging:** must be treated immediately prior to sealing or with the packages open. The treatment certificate must state the following:

“The nuts were fumigated immediately prior to sealing or packaging”

Methyl Bromide dosage compensation not allowed where ambient temperature is above 21°C or below 10°C.

Only cold treatment may be used in-transit and must be supported by a Ryan Temperature Recorder printout.

**Cold Treatment option**

<table>
<thead>
<tr>
<th>Temperatures</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>-18°C</td>
<td>7 Days</td>
</tr>
</tbody>
</table>

Comments: Treatment starts when core temp. of the consignment reaches -18°C. A core temp. of -18°C must be maintained over 7 consecutive days as evidenced by Ryan Temperature Recorder printouts.
Australia Continued… Almonds/Pistachio 3/30/12

Fumigation-Phosphine option

<table>
<thead>
<tr>
<th>Concentration</th>
<th>Temperatures</th>
<th>Duration</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.0-1.5 g/m³</td>
<td>15°C -25°C</td>
<td>10 Days</td>
<td>Min. concentration at completion must be 0.1g/m³. Phosphine not allowed to &lt;15°C</td>
</tr>
<tr>
<td>1.0-1.5g/m³</td>
<td>25+°C</td>
<td>7 Days</td>
<td>(Same as above)</td>
</tr>
</tbody>
</table>

AD required on Phyto or Treatment Cert for phosphine fumigation:
“The phosphine concentration was maintained between 0.1 and 1.5 g/m³ for the duration of the fumigation period.”

Fumigation (NAP)-Methyl Bromide

<table>
<thead>
<tr>
<th>Concentration</th>
<th>Temperature</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>32g/m³</td>
<td>21+°C</td>
<td>24 Hours</td>
</tr>
</tbody>
</table>

Comments: Minimum concentration of 24g/m³ at NAP. Add 8g/m³ for each part of 5°C below 21°C. The minimum temp. during fumigation to be used in the calculation of the dose. MB fumigation not allowed for temp. <10°C

Fumigation (Vacuum)-Methyl Bromide

<table>
<thead>
<tr>
<th>Concentration</th>
<th>Temperature</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>64g/m³</td>
<td>21+°C</td>
<td>2 Hours</td>
</tr>
</tbody>
</table>

Comments: Minimum concentration of 32g/m³ under vacuum (660 mm). Add 8g/m³ for each part of 5°C below 21°C. The minimum temp. during fumigation to be used in the calculation of the dose. MB fumigation not allowed for temp. <10°C

TREATMENT UPON ARRIVAL IN AUSTRALIA –
Shipment is subject to methyl bromide or phosphine treatment or cold treatment.
NOTE: Type of treatment available may be affected by the type of packaging.

ROASTED OR PROCESSED:
No phytosanitary certificate or treatment is required as long as the nuts meet the following conditions

**Pistachio Nuts**

1. Commercially prepared and blanched or roasted or boiled nuts; or
2. Commercially prepared, shelled and vacuum sealed; or
3. Commercially prepared small confectionery tins sealed under vacuum or controlled atmosphere

SEE NEXT PAGE
Almonds (Shelled)

1. Almonds must be shelled.
2. Must be accompanied by documentation, (e.g. invoices, shipping documents, manufacturer’s statements, etc.) clearly stating that the almonds are commercially prepared and have been roasted, blanched or boiled.

SUBSIDIARY INFO – Shipments that are Full Container Loads (FCL) must be accompanied by a Phytosanitary Certificate issued immediately prior to loading and a packers’ declaration indicating the container has been cleaned and is free from soil, and plant and animal material. Phyto Inspections must take place within 28 days of shipping. All shipments are subject to unloading & inspection upon arrival.
COUNTRY – AUSTRALIA

SUMMARY REFERENCE – Same

COMMODITY - Asparagus

BOTANICAL NAME – Asparagus officinalis

PRODUCT FORM - Vegetable

PHYTO FORM - Fed

IMPORT PERMIT - Yes

RESTRICTIONS - Prohibited

SUMMARY INFO -

Import permit and Federal or State Phytosanitary Certificate Required. 
DO NOT CERTIFY unless an Import permit is presented.

SUBSIDIARY INFO -

Phyto inspections must take place within 28 days of shipping.
DATE – 5/24/12  COUNTRY – AUSTRALIA

APPROVED NAME – Australia  SUMMARY REFERENCE – Same

COMMODITY – Cantaloupe, Cucumbers, Figs, Honeydew Melons, Rock Melons, and Watermelons

BOTANICAL NAME – Cucumis melo (Cantaloupe, Rockmelon, Honeydew), C.sativa (Cucumber), Ficus carica (Fig),

PRODUCT FORM – Fruit & Vegetables  PHYTO FORM – Fed

IMPORT PERMIT – Yes  RESTRICTIONS – Restricted

SUMMARY INFO – (From all states except Hawaii)

Import Permit and Federal Phytosanitary certificate required. The fruit must be free of leaves (except leafy commodities), plant debris, soil, and packed in clean, new packages. Consignments are subject to inspection on arrival and any treatment necessary.

Origin of product must be clearly stated on phyto.

AD Required:
“The fruit in this consignment was sourced and packed in [name of county] which is an area free of all economically significant fruit flies.”

OR

"The fruit in this consignment was sourced and packed in [name of County] which is an area located in excess of 15 kilometers from any fruit fly declared areas."

**IMPORTANT NOTE**: The 15 km is the distance from the epicenter not from the boundary of the regulated area.

Cucumber– Import Permit and Federal Phytosanitary certificate required. Do not certify unless an Import Permit is presented.

SUBSIDIARY INFO -
Phyto inspections must take place within 28 days of shipping
DATE – 5/24/12  
COUNTRY – AUSTRALIA

APPROVED NAME – Australia  
SUMMARY REFERENCE – Same

COMMODITY – Kiwis, Peppers, Pomegranates

BOTANICAL NAME – Actinidia chinensis (Kiwis), Capsicum annuum (Peppers), Punica granatum (Pomegranates)

PRODUCT FORM – Fruit & Vegetables  
PHYTO FORM – Fed

IMPORT PERMIT – Yes  
RESTRICTIONS – Restricted

SUMMARY INFO – (From all states except Hawaii)

Import Permit and Federal or State Phytosanitary certificate required. The fruit must be free of leaves (except leafy commodities), plant debris, soil, and packed in clean, new packages. Consignments are subject to inspection on arrival and any treatment necessary.

Origin of product must be clearly stated on phyto.

AD Required:
“The fruit in this consignment was sourced and packed in [name of county] which is an area free of all economically significant fruit flies.”

OR

“The fruit in this consignment was sourced and packed in [name of county] which is an area located in excess of 15 kilometers from the epicenter of any exotic fruit fly detections, including, Mediterranean Fruit Fly (Ceratitis capitata).”

**IMPORTANT NOTE**: The 15 km is the distance from the epicenter not from the boundary of the regulated area.

SUBSIDIARY INFO -
Phyto inspections must take place within 28 days of shipping
COUNTRY – AUSTRALIA

COMMODITY – Carrots

BOTANICAL NAME – *Daucus carota*

PRODUCT FORM – Vegetable & Seed

IMPORT PERMIT – Yes - Vegetable

No – Seed

REQUIREMENTS – Prohibited - Veg

Restricted - Seed

SUMMARY INFO - VEGETABLES –

Import Permit and Federal or State Phytosanitary Certificate Required. **DO NOT CERTIFY** unless an import permit is presented.

**SEED –**

Federal or State Phytosanitary Certificate Required for commercial shipments of over 100 grams intended for propagation.

- Must be packed in new containers which are clearly labeled with botanical names.
- Must be free from animal material (eg feces, feathers, droppings, animal remains), live insects, plant material (eg fruit pulp, straw, leaf or stem material.
- Seed must be free from soil. However, Australia has established a maximum of 0.1% tolerance for soil. Seed with soil found to be above the 0.1% tolerance will be either: cleaned, re-exported or destroyed at the importers expense.

Vegetable seed consignments should be accompanied by an acceptable seed analysis certificate* covering the particular lots of seed or the line from which the line of seed originated and indicating purity and freedom from contaminants.

*an ISTA International Orange or Blue certificate or a seed analysis certificate issued by a seed testing laboratory that conforms to the requirements outlined below.

All seed analysis certificates must:

- be endorsed that the sample has been officially drawn in accordance with ISTA rules from an identified seed lot;
- be endorsed that sample was analyzed in accordance with ISTA rules;
- give the actual weight of the bulk sample and the working sample examined;
- give the botanical name and the number of each identified species of seed found in the sample (any identified genera or species are to be recorded as such); and
- give the percentage of soil particles found in the sample.

AD Required:

“The seeds in this shipment have been inspected and found apparently free from all species of the genus TROGODERMA.”

**SUBSIDIARY INFO** - Phyto inspections must take place within 28 days of shipping
DATE – 11/10/17  
COUNTRY – AUSTRALIA  
APPROVED NAME – Australia  
SUMMARY REFERENCE - Same

COMMODITY – Citrus Fruit

BOTANICAL NAME – *Citrus sinensis* (Orange), *Clemons* (Lemon),  
*C.paradisi* (Grapefruit) & *C.reticulata* (mandarin, tangerine)

PRODUCT FORM – Fruit  
PHYTO FORM – Fed

IMPORT PERMIT – No  
RESTRICTIONS – Restricted

**SUMMARY INFO** – Federal Phytosanitary Certificate Required. Must be free of foliage, soil, and/or debris, and packed in clean, new packages.

**Packing House**

- Must have pre-harvest cut logs of a 150 fruit cut confirming no bean thrips were found. *(Navels and Mandarines only)*
- Each carton of fruit must contain the grower lot number or the pallet tag must show the grower lot number(s) to allow for trace back should bean thrips be intercepted in packed fruit. The grower lot number must be maintained throughout the season.
- Packinghouses in the regulated area must have an officially monitored trap for *Diaphorina citri*, located inside the facility. Growers or packers must identify each carton of fruit with a control number which can be used to trace the precise source of any fruit found infested with a quarantine pest of concern to Australia. An alternative method would be to conspicuously placard each pallet with the grower's identification number.
- Packinghouses must provide proof that the consignment has undergone washing, brushing, and waxing.

**Inspection** *(for Navels and Mandarines Only)*

- Export Services has been advised that all consignments of navel oranges (*Citrus sinensis*) and mandarins/tangerines (*Citrus reticulata*) certified on and after February 15, 2016, must undergo one of the following treatment requirements
  1. Pre-shipment fumigation with methyl bromide, or 2. Fruit produced under the systems approach for bean thrips – under this option fruit will require treatment with 'Cropfume' (active ingredients pyrethrins and piperonyl butoxide) in conjunction with fruit inspection and fruit cutting.
- Review all cutting logs and records prior to inspection
- Inspect 600 fruit per consignment (150 fruit from each shipment should be cut for thrips)
- Any interception of DEAD or ALIVE pest under area freedom measures (fruit flies or ACP) must be referred to Plant Quarantine and the container shall be held pending
- Zero tolerance for trash (stems & leaves), shipments will be re-exported or destroyed
- Packinghouses must provide proof that the consignment has undergone washing, brushing, and waxing.

**INCLUDE ON THE PHYTO:**

**Treatment section:**

<table>
<thead>
<tr>
<th>1. DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) November 8, 2017</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2. TREATMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cropfume fog treatment completed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3. CHEMICAL (active ingredient)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pyrethrins</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4. DURATION AND TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>4hr (2 x 2hr) Rooms, 18.4 (or above) °C</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>5. CONCENTRATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 g / 1000 ft cubed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>6. ADDITIONAL INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of the treatment facility</td>
</tr>
</tbody>
</table>

SEE NEXT PAGE
• **Distinguishing marks** (Block 12): Write the grower lot numbers that appear on the shipping containers, and the container number(s)
  o Container number(s) and seal number should be on the PC. If seal numbers are not known, they should be included on relevant shipping documents (i.e.: bill of lading). If endorsed on shipping document, the documentation must also cross reference the Phyto number.
• **Place of origin** (Block 13): County & State where the citrus originated.

**Offshore Pre-clearance Inspected (OPI) fruit:** Citrus that has been inspected OPI must be clearly and legibly identified by pallet tag number or grower lot number on NOI, that must be attached to phyto. Shippers must mark off the lot numbers on the NOI(s) that are pertaining to the phyto issued avoid the use of highlighter as it does not show up on copies or fax.

**Non-precleared citrus fruit**

**AD REQUIRED:** The fruit in this consignment was sourced and packed in name of county, which is an area free of all exotic fruit flies. The Citrus fruits in this consignment has been produced in California in accordance with the conditions governing the entry of fresh citrus fruits from California to Australia.

**AND:** ACP regulated areas
The fruit in this consignment has been subjected to approved packinghouse measures (washing, brushing, and waxing) effective against *Diaphorina citri*.

**OR:** ACP unregulated areas
The fruit in the consignment has been sourced from a place of production which is free of *Diaphorina citri*

**AND:** Navel and Mandarins only
“This fruit has been produced under the systems approach for bean thrips (*caliothrips fasciatus*)”

**Precleared citrus fruit**

**AD REQUIRED:** The fruit in this consignment was sourced and packed in name of County, which is an area free of all exotic fruit flies. Department of Agriculture and Water Resources Offshore Pre-shipment Inspection was undertaken in California, in accordance with the Work plan. The Citrus fruits in this consignment has been produced in California, in accordance with the conditions governing the entry of fresh Citrus fruit from California to Australia.

**AND:** ACP regulated areas
The fruit in this consignment has been subjected to approved packinghouse measures (washing, brushing, and waxing) effective against *Diaphorina citri*.

**OR:** ACP unregulated areas
The fruit in the consignment has been sourced from a place of production which is free of *Diaphorina citri*

**AND:** Navel and Mandarins only
“This fruit has been produced under the systems approach for bean thrips (*caliothrips fasciatus*)”

**NOTE:** Fruit sourced from counties regulated for Elsinoe australis, this AD will not apply. Please check with main office for correct AD (Riverside, Los Angles, & Imperial counties)

**SUBSIDIARY INFO** - Phyto inspections must take place within 28 days of shipping.
DATE – 2/14/02

COUNTRY – AUSTRALIA

APPROVED NAME – Australia

SUMMARY REFERENCE – Same

COMMODITY – Citrus Plants

BOTANICAL NAME – Citrus spp.

PRODUCT FORM – Plants, Budwood & Seed

PHYTO FORM - Fed

IMPORT PERMIT - Yes

RESTRICTIONS - Prohibited

SUMMARY INFO -

Plants & Budwood –
Import Permit and Federal Phytosanitary Certificate Required. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.**

Seed –
Import Permit and Federal Phytosanitary Certificate Required. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.**

The Plant Quarantine and Inspection Branch, Canberra will grant issuance of the permit. --COMMERCIAL SEED SHIPMENTS OF 100 GRAMS OR MORE INTENDED FOR PROAGATION REQUIRE THE FOLLOWING AD:

**AD Required:**
“The seeds in this shipment have been inspected and found apparently free from all species of the genus TROGODERMA.”

SUBSIDIARY INFO -
Phyto inspections must take place no more than 28 days prior to shipping.
COUNTRY – AUSTRALIA  
DATE – 2/16/10

SUMMARY REFERENCE - Same  
APPROVED NAME – Australia

COMMODITY – Cotton

BOTANICAL NAME – *Gossypium hirsutum*

PRODUCT FORM – Baled Cotton & Seed

PHYTO FORM - Fed

IMPORT PERMIT - Yes

RESTRUCTIONS - Prohibited

SUMMARY INFO -

**Baled Cotton and Cotton Seed –** Import Permit and Federal Phytosanitary Certificate Required. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.**

**Bales** - Must be compressed to a density of at least 350kg/m³ (21.8lbs/ft³) or fumigated on arrival with methyl bromide at 40g/m³ at 21 C for 24 hours

**Seed** - Import Permit (IP) is required. **DO NOT** certify unless an IP is presented. Must be free of live insects, seeds (other than cotton), soil, mud, clay, animal feces, animal material, plant material such as straw, twigs, leaves, roots, bark and other debris. Must be packed in clean new packages.

**Also for Seed –**

**AD Required:**

"The seeds in this shipment have been inspected and found apparently free from all species of the genus TROGODERMA."

SUBSIDIARY INFO -

Phyto inspections must take place within 28 days of shipping.
DATE – 12/16/03

COUNTRY – AUSTRALIA

APPROVED NAME – Australia

SUMMARY REFERENCE - Same

COMMODITY – Garlic

BOTANICAL NAME – Allium sativum

PRODUCT FORM - Vegetable

PHYTO FORM – Fed

IMPORT PERMIT - Yes

RESTRICTIONS - Restricted

SUMMARY INFO – (From CA)

VEGETABLES - DRIED BULBS –
Subject to inspection on arrival. Packages must be labeled with full botanical names, i.e. genus and species. (Note, labeling must be included on the small retail sized units). Must be thoroughly dried and not capable of propagation.

VEGETABLES - FRESH BULBS AND SHOOTS (FOR CONSUMPTION) –
Import Permit and Federal Phytosanitary Certificate Required. Must be free from white rot (Sclerotium cepivorum). The garlic must be clean, free of soil, and packed in clean, new bags.

Note: If an import permit is not presented caution exporter that all phyto requirements may not be met and shipment may be delayed or refused entry.

NOTE TO EXPORTER: Shipment subject to treatment on arrival. If the disease, white rot, is in evidence the consignment may be sorted, the diseased material removed and destroyed and the remainder released.

NURSERY STOCK – (BULBS FOR PROPAGATION) –
Federal phytosanitary certificate required. Import Permit is required for all nursery stock.

AD Required:
"Bulbs are free from White Rot (Sclerotiorum cepivorum)."

• Must be free from soil, disease symptoms and other extraneous contamination.
• Must be packed in new containers.
• Material must be labeled with scientific names

NOTE TO EXPORTER: Shipment subject to treatment on arrival.

SUBSIDIARY INFO -
Phyto inspections must take place no more than 28 days prior to shipping.
COUNTRY – AUSTRALIA

APPROVED NAME – Australia

COMMODITY – Grapes

BOTANICAL NAME – *Vitis vinifera*

PRODUCT FORM – Fruit

PHYTO FORM – Fed

IMPORT PERMIT – No

REstrictions – Prohibited

SUMMARY INFO – Federal Phytosanitary Certificate required. Import permit is not required. Grapes must be fumigated pre-shipment and prior to any county or Offshore Pre-shipment Inspection (OPI aka pre-clearance). A pre-shipment or in-transit cold treatment is to follow fumigation. Grapes must be grown, packed, treated and exported from Fresno, Kern, Kings, Madera, Riverside, San Luis Obispo and Tulare County.

Approved packaging

- Toyon Kraft Veneer (TKV) boxes, Plastic boxes, Expanded Polystyrene (EPS) boxes, or aqueous coated cardboard packages.
- Wooden slats for the TKV boxes must be made out of processed wood, wood veneer or chipboard, or comply with timber packaging requirements. NO unprocessed material is permitted.

FUMIGATION:

This fumigation will take place prior to any inspections conducted by county officials or DAFF.

<table>
<thead>
<tr>
<th>Chemical</th>
<th>Dosage</th>
<th>Pulp Temperature</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>CO₂/ SO₂</td>
<td>6% / 1%</td>
<td>15.6°C minimum (60.0°F)</td>
<td>30 minutes</td>
</tr>
</tbody>
</table>

- **SO₂/ CO₂ TREATMENT** (duration 30 minutes) –
  - 10 pulp temperatures will be taken prior to fumigation from different pallets.
  - Minimum allowed pulp temp is 15.6°C (60.0°F)
  - Ambient air temperature of the chamber shall be recorded on fumigation treatment log (°C/°F).
  - Maximum chamber load: 30% of volume.
  - Treatment log should be complete & each pallet should have a tag with: “Treated with SO₂/ CO₂, Treatment Number______, & Treatment Date_______” written on it.
  - Treatment must be recorded on PC.

COLD TREATMENTS: Required for treatment against Spotted Winged Drosophila. Cold treatment can be done prior to shipping or in-transit. A minimum of 3 pulp probes are to be used for cold treatments. The table information applies to pre-shipment.

<table>
<thead>
<tr>
<th>Treatment</th>
<th>Temperature Range</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD</td>
<td>31.1°F to 32°F (pulp temp)</td>
<td>Minimum 6 continuous days</td>
</tr>
</tbody>
</table>

Pre-shipment

- Rooms must maintain the temperature throughout the duration of the treatment. Temperature are never to exceed 32°F, but can be lower than 31.1°F
- Probes used must measure, monitor, and record temperatures on an hourly basis up to 1 decimal point.
- Pre-cooling is required and should be started immediately after SO₂/CO₂ fumigation is completed
- A cold treatment can only start once all 3 probes fruit pulp temperature has reached 31.1°F or lower. 3 fruit pulp probes are required. They will be positioned appropriately to account for temperature variation throughout treatment lot. Additional probes may be used but are subjected to same treatment requirements. All probes will be monitored including additional probes. If any probe FAIL (including additional probes), DAWR will consider the positioning of the 3 main probes when determining the status of the lot treated. This will be dealt with on a case by case basis.

See Next Page
GRAPES TO AUSTRALIA

CONTINUED

07/18/2017

- Any probe reading above 32.0 °F during any period of the pre-shipment cold treatment will result in a treatment failure.
- APHIS or County Officials will oversee the calibration of the probes
- APHIS or County Officials will oversee the loading of the shipping containers or cold rooms
- COLD ROOMS: Diagram of probe positioning in the cold rooms must be on file at facility available for review by any authorized officials for a minimum of one year.
- Diagram of probe positioning in the shipping containers must be on file at facility available for review for a minimum of one year.

In Transit

* The shipment must be 12 continuous days at a minimum pulp temp. of 33.7 °F and not to exceed a pulp temp. of 34.6°F
* Pulp temps are to be recorded on an hourly basis, with a minimum of 3 pulp probes.
* Additional probes can be used but will subject to the same treatment regulations.
* Any probe (including additional probes) that fails to record a temperature will result in the failing of the treatment.
* All probes must be calibrated by county official, calibration records should be kept by the treatment facility.

SEQUENCE OF EVENTS:

**SO2/CO2 fumigation**

↓

Pre-departure Cold-Treatment

County Inspection

DAFV OVI (Optional)

↓

In-transit cold treatment

If the grapes are not pre-inspected by DAWR, DAWR will inspect the shipment on arrival in Australia.

POST TREATMENT STORAGE: Lots are to be stored minimum 1 meter apart from other product at ambient temperatures, and 4 inches from other products in cold storage.

SECURITY - Packed product & packaging should be protected from pest contamination during all parts of the treatments, packing, storage, shipping, and distributions points.

REJECTIONS - Rejected boxes must be physically separated in storage by the shipper, from other grapes in this program (1 meter distance in ambient temperature conditions, or a minimum of 100 mm distance in cold storage conditions). Rejected lots must be clearly identified with a label indicating that the lot is rejected for export to Australia.

RECORDS - Shippers should have records (including NOI’s, etc.) which allow for pallets of grapes to be traced back through the packing house/cold storage to each supplying grower.

INSPECTION:

- County and DAWR will each conduct an Inspection of 600 bunches separately. DWCAR Inspection will be either in California or in Australia (non OPI).
- If quarantine weed seeds or trash are found in an inspection, the inspection will be “On Hold” until remedial action is determined.
- Remedial action can be removing affected lot and re-inspection under a new NOI, or reconditioning lot and re-inspection under the same NOI
- If live quarantine pest are found all lots under the NOI fail
- Viable egg sacs found during OPI inspection result in rejection of fumigation Lot inspected
  However if the inspection lot is of more than one fumigation lot, and the detection is from one specific fumigation lot, that lot can be removed and the remainder of the inspection lot can be re-presented for another DAWR inspection under a new NOI.

SEE NEXT PAGE
**PHYTOSANITARY CERTIFICATION:** All phytos must have an NOI attached. This copy should have the pallet card numbers used for the shipment clearly marked (*highlighter not recommended as it is difficult to photocopy or fax*). The ACO and shipper should also keep a copy of NOI. In-transit cold treatment must have the diagram of fruit pulp probe placement attached to the phyto along with the NOI.

- **In the treatment section for CO\textsubscript{2}/SO\textsubscript{2} Fumigation:** The following must be on the phyto
  - “SO\textsubscript{2}/CO\textsubscript{2} Fumigation completed”
  - Name of treatment facility
  - Date and dosage of treatment
  - Duration of fumigation
  - Ambient air temperature during fumigation (\textdegree C)
  - Grape pulp temperature during fumigation (\textdegree C)

- **In the treatment section for Cold Treatment:** The following must be on the phyto
  - **PRE-SHIPMENT**
    - “Pre-shipment cold treatment completed”
    - Name of treatment facility
    - Date of the treatment completed
    - Grape pulp temperature during cold treatment (\textdegree C)
    - Duration of cold treatment
  - **IN-TRANSIT**
    - “Fruit is subject to in-transit cold treatment”
    - Initial calibration for all probes as well as a diagram showing probe positioning within the container must be attached to the phyto

- **Distinguishing Marks section** –
  - NOI Number
  - Shipping container number(s) and seal number(s) are mandatory and should be included on the phyto if the details are known at the time PC is being prepared. If the seal and container number(s) are not known at the time the PC is being prepared, the seal and container number(s) can be included on the shipping documents which should reference the PC number. *(Container and seal number(s) MUST BE ON ONE OF THE TWO)*

**AD required:**
“The grapes in this consignment have been produced in California in accordance with the conditions governing the entry of fresh table grapes from California to Australia.” “The fruit in this consignment was sourced and packed in Kern County which is an area free of all economically significant fruit flies.”

- **AND-** *(ONLY add this AD if fruit had an off-shore pre-shipment DAWR inspection before departure):*
  “Department of Agriculture and Water Resources Offshore Pre-shipment Inspection undertaken in California in accordance with the Work Plan for the Offshore Pre-shipment Inspection of table grapes to Australia.”

**IMPORTANT:** County inspection and any issues pertaining to must be resolved before the Australian OPI inspection can begin.

**SUBSIDIARY INFO** – Temperatures on the phyto should be in °C. Phyto Inspections must take place within 28 days of shipping.
Onions must originate in select counties of California, Idaho, and Oregon. Onions are prohibited from other states, EXCEPT from the following CA counties: Alameda, Amador, Butte, Calaveras, Colusa, Contra Costa, del Norte, El Dorado, Glenn, Humboldt, Imperial, Kern, Lake, Lassen, Los Angeles (Antelope Valley ONLY), Madera, Marin, Merced, Mendocino, Modoc, Napa, Nevada, Orange, Placer, Plumas, Riverside, Sacramento, San Benito, San Diego, San Bernardino, San Francisco, San Luis Obispo, San Mateo, Santa Barbara, Santa Clara, Santa Cruz, Shasta, Sierra, Siskiyou, Solano, Sonoma, Sutter, Tehama, Tulare, Tuolumne, Ventura, & Yuba. Phone the main office for information about the select counties in ID and OR.

**VEGETABLES – BULBS**
Import permit and Federal or State Phytosanitary Certificate Required. The onions must be free from UROCYSTIS CEPULAE (Onion smut). Note: If an import permit is not presented caution exporter that all phyto requirements may not be met and the shipment may be delayed or refused entry.

**AD Required:**
“The (insert common name of product: onions, shallots, etc.) were grown in (**county and state**) where onion smut (UROCYSTIS CEPULAE) is not known to occur.”

**Onions originating from Antelope Valley MUST have “Antelope Valley, Los Angeles County, California” written in the AD listed above as well as in block 13 (Place of Origin) on all phytos issued. All phytos must clearly indicate origin of the onions.

**FRESH BULBS FOR PROCESSING**
Import permit and Federal phytosanitary certificate required. Must be free from UROCYSTIS CEPULAE and soil based on a 600 onion sample inspection by an ACO. Note: If an import permit is not presented caution exporter that all phyto requirements may not be met and the shipment may be delayed or refused entry. The onions must be imported in fully sealed dry boxes or reefer shipping containers, as full container loads (FCL).

**AD Required:**
“A representative sample of 600 onions was inspected and found free from symptoms of onion smut (UROCYSTIS CEPULAE Frost) and the consignment is practically free from soil.”

**SUBSIDIARY INFO** - Phyto inspections must take place within 28 days of shipping.
COUNTRY – AUSTRALIA

APPROVED NAME – Australia

COMMODITY – Roses

BOTANICAL NAME – *Rosa hybrida*

PRODUCT FORM - Nursery Stock, Plants and Plant Parts

PHYTO FORM – Fed

IMPORT PERMIT – Yes

RESTRICTIONS - Prohibited- Plants/parts

Restricted - cut flowers

SUMMARY INFO -

**PLANTS AND PLANT PARTS (EXCEPT CUT FLOWERS & BRANCHES)** – (All members of the Rose Family including Pomoideae subfamily, Pomeae tribe, but excluding *Prunus spp.*)

Import permit and Federal or State Phytosanitary Certificate Required. **DO NOT CERTIFY UNLESS AN IMPORT PERMIT IS PRESENTED.** Shipments are prohibited from all countries where *Erwinia amylovora* (Fire Blight) is known to occur. Please note that Fire Blight IS known to occur in the U.S.

- Must be free from soil, disease symptoms and other extraneous contamination.
- Must be packed in new containers.
- Material must be labeled with scientific names

**NOTE TO EXPORTERS:** Most commodities require treatment on arrival and post entry quarantine. These requirements will be specified on the IP.

Clay, Compost, Sand, Soil with plants, Soil, and Straw are Prohibited entry into Australia.

**CUT FLOWERS & BRANCHES** –

Federal Phytosanitary Certificate required. Since stems must be rendered nonviable by an approved devitilization treatment, and there are no approved treatments in the U.S., devitalization must be done in Australia on arrival.

SUBSIDIARY INFO -

Phyto inspections must take place within 28 days of shipping.