



Florida Department of Agriculture and Consumer Services
Division of Plant Industry

NICOLE "NIKKI" FRIED
COMMISSIONER

HARVESTER / HAULER 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 OTHER ID: (VEHICLE TAG OR ID; SUBCONTRACTOR NAME)	
1.4 BUS. TYPE: (HARVESTER; HAULER; HANDLER; FACILITY)		2.4 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 HARVESTING AND HAULING CITRUS

1. Before handling citrus in Florida, all entities that harvest, haul or handle citrus fruit, eliminations, culls, citrus waste, wood or plant debris are required to sign a Florida Department of Agriculture and Consumer Services (FDACS) Division of Plant Industry (DPI) Citrus Health Response Program (CHRP) "HARVESTER / HAULER COMPLIANCE AGREEMENT." Owner or agent is the responsible party in this agreement, also referred to herein as the "harvester."
2. Harvester is responsible for training its employees each year in approved methods of decontamination. All field personnel, fruit pickers and equipment operators must be trained annually in citrus black spot and citrus canker decontamination by a company-designated certified trainer. Each trainer must attend training sessions available through University of Florida's Institute of Food and Agricultural Sciences (UF-IFAS) in sanitation and disease decontamination practices in order to become or remain certified. (See Schedule 10, or call the Helpline at 800-282-5153 for further information.) Training records and certified trainer cards or certificates must be available for field verification by CHRP inspectors and affected growers.
3. Decontamination is required for all personnel and equipment **prior to departing** any citrus grove or grove block statewide. Grove owners may require evidence that all personnel and equipment have been properly decontaminated **prior to entering** their groves. For this reason, harvesters, haulers and equipment operators are advised to communicate with growers and inspectors in advance of performing decontamination events, prior to arrival at the next grower's property. Grove equipment must arrive at grower's properties in clean condition and free of citrus fruit, leaves, limbs, soil and debris, and plant pests.
4. Approved citrus black spot and citrus canker decontamination procedures for harvester personnel and equipment follow:
 - 4.1. Prior to departing a grove, all personnel must **inspect** vehicles and equipment for citrus plant material, and **clean** all vehicles, equipment, ladders, tubs, picking sacks and personal clothing and hand tools free of citrus fruit, leaves, limbs, soil and debris. All plant material and debris must be left on that property or be disposed of in accordance with this agreement.
 - 4.2. Personnel and equipment must then **be decontaminated** in a manner as prescribed in *Approved Decontamination Products & Methods* (Schedule 11) prior to departing a citrus grove or an approved receiving facility or disposal site.
 - 4.3. All harvesters, pickers, field personnel and equipment accessing or working on any grove property are required to have adequate decontamination equipment and sufficient quantities of approved decontaminant solutions at acceptable use dilutions readily available, and located on site at all times while equipment or workers are present on the grove property.

5. All citrus packing, 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:

5.1. Any citrus 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 leaves, fruit and plant debris.

5.2. 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.

5.3. 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 on-site until disposed of in a CHRP approved *Citrus Waste Disposal Site* (FDACS-08126), or an incinerator or a Class I Landfill.

5.4. Each truckload of citrus waste or plant material must move covered by a tarpaulin (tarp) or other secured enclosure, and be accompanied by a *Limited Permit* (FDACS-08156), with all blanks filled in, such as: Date; Consignor, Origin, Quarantine status; Shipping point; Destination; Vehicle tag number; Article and amount; and authorized signatures.

6. Harvester must ensure that the identity of harvested fruit is maintained at all times to permit trace back, if necessary. Each load of fruit must be identified by issuing a clearly written, serially numbered trip ticket containing the following information: Grove name, Block or Sub-block of origin, Land owner or agent, Lessee, Harvester; Number of boxes, Variety of fruit; Vehicle Tag number; Destination facility or disposal site; and Date of Harvest. Each load of citrus fruit must also bear the official *Grower/ Caretaker Compliance Agreement* Number, "C/A Number," for the owner of each grove block or sub-block harvested.

7. A *Citrus Fruit Harvesting Permit* (FDACS-08123) is required prior to harvest for any grower who plans to ship fresh fruit to the European Union (EU) from a grove under quarantine for citrus canker (CC), or both CBS and CC. If the grove block or sub-block has been inspected and issued a *Citrus Fruit Harvesting Permit*, the permit number must also be written on the trip ticket.

8. Fresh fruit destined for movement to interstate or to restricted export markets must be harvested from a grove block or sub-block which meets all domestic or export market phytosanitary protocols in addition to federal requirements as contained in 7CFR 301.75, 7CFR 301.76 and DA-2012-09. Harvester must verify this information with the grower and packing house.

9. Harvester must provide authorized FDACS/ Division of Plant Industry and USDA/ Animal and Plant Health Inspection Service (APHIS) personnel access to the property and to documents showing the origin of fruit, as requested.

10. Harvester 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. Owner or agent is responsible for retrieving quarantine maps, revisions, attachments and updates from local CHRP offices (see Schedule 10) and official Internet postings: <http://www.freshfromflorida.com/Divisions-Offices/Plant-Industry/Agriculture-Industry/Citrus-Health-Response-Program>.

11. Failure to abide by any part of this agreement may result in penalties contained in Section 581.211 F.S.

II. **HANDLING FRUIT & DEBRIS FROM CITRUS BLACK SPOT QUARANTINES** In addition to the GENERAL REQUIREMENTS, the following conditions apply:

1. All citrus fruit harvested must move intrastate either directly to a **processor** operating under a state compliance agreement for processing into a product other than fresh fruit, or to a **packinghouse** operating under a federal compliance agreement.
2. Citrus fruit or citrus plant material originating from a quarantine area must be hauled **directly** to the CHRP approved receiving facility/ location and may not be stored or held overnight outside the quarantine area unless within the confines of the approved facility. In the event of mechanical failure, call and notify the local CHRP field office right away. Every effort should be made to move the fruit on to its destination immediately. Avoid parking citrus black spot (CBS) **quarantine fruit** or plant material near a non-quarantine grove or nursery. Penalties may be assessed for non-compliance.
3. Each load of **quarantine fruit** must be identified by issuing a clearly written, serially numbered trip ticket containing the following information: Grove name, Block or Sub-block of origin, Land owner or agent, Lessee, Harvester; Number of boxes, Variety of fruit; Vehicle Tag number; Grower C/A Number; Destination (receiving facility or disposal site); Date of Harvest; and Harvesting Permit Number if issued; "**TARP-Q**" must be written clearly on ticket, preferably near the bottom.
4. When hauling citrus fruit, eliminations, culls or citrus plant material from groves or receiving facilities, vehicles used to transport citrus fruit or plant material originating from citrus black spot quarantined areas must meet the following criteria:

- 4.1. Trucks or trailers with solid wall sides and rear, or those with sides and rear constructed of mesh or expanded metal of ¾ x 1-11/16 inches or less, need only be covered on the open top of the cargo area, provided that any hinged doors and tailgates have clearances of ½ inch or less.
 - 4.2. If the side and rear wall construction has openings greater than ¾ x 1-11/16 inches, the cargo area must be covered to the bed of the vehicle. All modifications to reduce the size of openings (using metal or fabric of a smaller mesh, for example) must be accomplished from inside the cargo area.
 - 4.3. Conveyances of fruit in pallet boxes or field bins must be covered with no gaps greater than ½ inch exposing the fruit. A tarpaulin (tarp) would normally cover all the open tops of bins and extend below the top of the bottom row of bins, but if the pallet boxes or bins can be stacked in a way that limits all side and rear openings to ½ inch or less, only the open tops of the exposed bins need to be covered by a tarp.
 - 4.4. Tarpaulins used as covers for fruit or debris may be of any fabric with a weave of less than ½ inch. Tarps must be in good condition and be securely fastened with a maximum of ½ inch openings exposing the fruit in order to prevent the loss of fruit, leaves or plant debris in transit.
5. Harvester must **notify** the local CHRP office and the grove owner or agent upon initial movement into a quarantine grove. It is also the harvester's responsibility to **notify** the local CHRP office and grove owner at least 3 hours in advance of decontamination events leading to the removal of harvesting crews and equipment from any quarantine grove. In addition, it is recommended that the harvester notify the owner of the next grove to be harvested. CHRP regulatory inspectors will witness decontamination events and issue limited permits, as resources allow.
 6. Each load of citrus fruit, eliminations, culls or citrus waste and plant material originating from a citrus black spot **quarantined area** must move and arrive enclosed or under tarp in transit to the receiving facility or disposal site with a trip ticket marked with "TARP-Q," or an FDACS Limited Permit. All fruit, citrus plant material and debris in all cargo areas of all trucks, trailers, field boxes or bins must be completely unloaded; and vehicle and equipment must be cleaned, and then decontaminated prior to departing the facility or disposal site using one of the following sanitizer materials:
 - 6.1. 200 ppm solution of sodium hypochlorite with pH of 6.0 to 7.5; or
 - 6.2. 0.2% solution of quaternary ammonium chloride (QAC) cleaner/ disinfectant compound; or
 - 6.3. Peroxyacetic acid-based sanitizer at labeled rates (85 ppm PAA; indoor use only).
 7. All citrus waste, culls, leaves and debris originating from citrus black spot quarantine areas and accumulated from facility operations may be heat treated in a feed mill (as in II.7.1), or must be cleaned out daily from the facility and placed in a covered dumpster on-site until disposed of by one of the following methods, subject to monitoring by a CHRP inspector:
 - 7.1. Heat treated to a minimum of 180°F for at least one hour; or
 - 7.2. Incinerated; or
 - 7.3. Buried at a landfill or other FDACS or APHIS approved disposal site and covered with dirt at the end of each day that dumping occurs.

[Schedules 10 & 11 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 citrus harvester, handler or hauler compliance agreements are rendered obsolete by this document.		8. REFERENCE NO. CA-HARV_DR2016F
[Redacted Signature Area]		9. DATE OF AGREEMENT
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>		