



CITRUS FALSE CODLING MOTH SYSTEMS APPROACH (CITRUS FCMSA), FRUIT FLY MANAGEMENT SYSTEM (CITRUS FF-MS) AND CBS PROCEDURES FOR EXPORT OF FRESH CITRUS FRUIT PRODUCED IN SOUTH AFRICA TO THE EUROPEAN UNION

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The False Codling Moth Systems Approach and the Fruit Fly Systems Approach for the export of citrus from South Africa to the European Union (EU) have been implemented since 2018 and 2019, respectively. The EU has not introduced any amendments to the Regulations for False Codling Moth since 2022, nor have there been any changes to the Regulations for fruit flies since 2019. Consequently, both systems as they were for 2024, remain unchanged and DALRRD has officially released the accompanying documents applicable to the 2025 export season.

The procedure to ensure compliance with the export requirements for fresh citrus fruit from areas where citrus black spot (CBS) is present in South Africa to the EU was implemented in 2024. The EU has not made any amendments to the CBS regulations. DALRRD has officially released the attached procedural document, along with the associated documents applicable to the 2025 export season.

There is only one change to the CBS measures for the 2025 season. The following provision was added to the 2025 version: NPPOZA to issue phytosanitary certificates for floating consignments, including those consignments that contain fruit from an orchard where a CBS rejection or interception occurred after the fruit was loaded into a container/vessel.

Changes have also been made to the following document associated with the CBS procedure:

Annexure C: Procedure for the 1% Fruit Inspection along the Line in the packhouse:

- Request for inspection must be provided to PPECB, at least **15 hours before line inspection**.
- Bookings must be made **via email with the form provided by PPECB**.



**CITRUS FALSE CODLING MOTH
SYSTEMS APPROACH (CITRUS
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PROSEDURES VIR UITVOER VAN
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Die *False Codling Moth Systems Approach* en die *Fruit Fly Management System* vir die uitvoer van sitrus vanaf Suid-Afrika na die Europese Unie (EU), is onderskeidelik sedert 2018 en 2019 geïmplementeer. Die EU het sedert 2022 geen wysigings aan die Regulasies vir valskodlingmot ingebring nie, en daar was ook geen veranderinge aan die Regulasies vir vrugtevlieë sedert 2019 nie. Gevolglik bly beide stelsels soos dit vir 2024 was onveranderd, en DALRRD het amptelik die gepaardgaande dokumente van toepassing op die 2025-uitvoerseiens vrygestel.

Die prosedure om te verseker dat voldoen word aan die uitvoervereistes vir vars sitrusvrugte na die EU vanaf gebiede waar sitruswartvlek (CBS) in Suid-Afrika voorkom, is in 2024 geïmplementeer. Die EU het geen wysigings aan die CBS-Regulasies aangebring nie. DALRRD het die aangehegte dokument amptelik vrygestel, saam met die gepaardgaande dokumente, wat op die 2025-uitvoerseiens van toepassing is.

Daar is net een verandering aan die maatreëls vir die 2025-seienson. Die volgende is tot die 2025-weergawe bygevoeg: NPPOZA om fitosanitêre sertifikate vir “floating” besendings uit te reik, insluitend daardie besendings wat vrugte van 'n boord bevat waar 'n CBS-afkeuring of onderskepping plaasgevind het nadat die vrugte in 'n houer/skip gelaai is.

Veranderinge is ook aan die volgende dokument wat met die CBS-prosedure verband hou, aangebring:

Bylae C: Prosedure vir die 1%-vrug-inspeksie op die lyn in die pakhuis:

- Versoek vir 'n inspeksie moet ten minste **15 uur** vóór die lyn-inspeksie aan PPECB gerig word.
- Besprekings moet **per e-pos gemaak word met die vorm wat deur PPECB verskaf word.**



FALSE CODLING MOTH SYSTEMS APPROACH (CITRUS FCMSA) FOR THE EXPORT OF FRESH CITRUS FRUIT THAT IS PRODUCED IN SOUTH AFRICA AND EXPORTED TO THE EU

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1. Introduction and Summary

The Citrus FCM Systems Approach (Citrus FCMSA) has been developed in accordance with relevant guidelines provided by the International Plant Protection Convention (<https://www.ippc.int/en/core-activities/standards-setting/ispms/>) and its International Standards for Phytosanitary Measures (ISPMs), in particular ISPM 14. The Citrus FCMSA combines multiple measures that cumulatively provide phytosanitary protection required to be able to certify qualifying export consignments as compliant with trading partner phytosanitary import requirements.

The Citrus FCMSA has been developed to ensure compliance with relevant phytosanitary import regulations, equivalent to that obtained through the application of a post-harvest disinfestation treatment.

In the case of citrus fruit exports to the EU, the compliance requirement of relevance to the Citrus FCMSA is contained in Annex VII to Implementing Regulation (EU) 2019/2072 and Commission Implementing Regulation (EU) 2022/959). Lemons (*Citrus limon*) and Key limes (*Citrus aurantifolia*) are excluded from these EU requirements due to their recognised FCM non-host status.

The Citrus FCMSA provides for risk management of FCM at several stages, namely production, harvesting, handling, packing, inspection, certification, pre-cooling and in-transit transport during export of citrus fruit through the application of variable levels of control or intervention, with the objective of achieving compliance with the relevant import requirements. The Citrus FCMSA is applied pre- and post-harvest on an orchard and a consignment basis. The Citrus FCMSA includes the following components:

- Registration of eligible orchards
- Orchard monitoring – traps and fruit infestation, with associated thresholds for the latter indicating if additional pre-harvest control measures are required and subsequent handling options within the Citrus FCMSA
- Orchard sanitation
- Use of only registered pre-harvest control measures
- In-orchard fruit culling at harvest
- Post-harvest fruit inspections – for FCM infestation on delivery at packhouse, determining which subsequent shipping options can be selected
- Packhouse grading out of potentially infested fruit
- Phytosanitary inspections of fruit packed for export – by Perishable Products Export Control Board (PPECB)
- A limited set of post-harvest shipping options for application to individual export consignments as determined by the level of compliance
- Department of Agriculture, Land Reform and Rural Development (DALRRD) phytosanitary certification of compliant consignments

The pre-packing measures and the packhouse measures, including sampling and inspection results, in combination determine available shipping condition options (A, B & C) for each consignment.

The EU FCM regulation includes the following mandatory shipping regime codes as part of the systems approach for oranges:

- i) A set-point of 2.0°C or below for 20 days or longer, after precooling to a pulp temperature equivalent to the set-point temperature,
- ii) A pulp temperature of 0.0°C or below for 16 days or longer.

2. Eligibility and registration

2.1 Citrus fruit from all production regions is potentially eligible.

2.2 In the case of citrus fruit exports to the EU, lemons (*Citrus limon*) and Key limes (*Citrus aurantifolia*) are excluded from the Citrus FCMSA requirement due to their recognised FCM non-host status. Bearss (Persian, Tahiti) limes (*Citrus latifolia*) are currently not exempt from the Citrus FCMSA requirement.

2.3 Export of citrus fruit with reliance on the Citrus FCMSA as assurance of compliance with FCM phytosanitary import regulations requires each participating orchard to be registered with DALRRD, using the PhytClean system.

2.4 A requirement for orchard registration is that each producer gives the following undertakings: 1) to comply with the Citrus FCMSA protocol and provide accurate data (this includes ensuring the accuracy of any data provided by a third party on behalf of the grower, especially data for fruit infestation monitoring); 2) to implement Good Agricultural Practice (GAP) procedures for FCM management; 3) to conduct pheromone trap monitoring as specified in the Citrus FCMSA; 4) to perform orchard sanitation as specified in the Citrus FCMSA; 5) to conduct preharvest fruit infestation monitoring as prescribed in the Citrus FCMSA.

2.5 Packhouses, exporters, loading facilities and freight forwarders handling fruit for export under the Citrus FCMSA must be registered with DALRRD, via the PhytClean system. Packhouse registration applications will need to be verified by DALRRD.

2.5.1 A requirement for packhouse registration is that each packhouse gives the following undertakings: 1) to comply with the Citrus FCMSA protocol and provide accurate data; 2) to provide compulsory training to personnel responsible for packhouse delivery inspections and grading; 3) to ensure that Packhouse Delivery Inspections (PDI) results and PPECB detections of FCM infestation are communicated to the producer.

2.5.2 A requirement for exporter registration is that each exporter gives the following undertakings: 1) to ensure that temperature monitoring equipment, as stipulated by the Citrus FCMSA, is available for installation during loading; 2) to ensure that the shipping temperatures are reported as stipulated by the Citrus FCMSA; 3) to ensure that consignments are under cooling as stipulated by the Citrus FCMSA; 4) to ensure that only approved packaging as specified in Annexure 5, 6 and 7 are used for the export of fruit under the Citrus FCMSA.

2.5.3 A requirement for loading facility registration is that each loading facility gives the following undertakings: 1) to comply with the Citrus FCMSA; 2) to report any detected Citrus FCMSA non-compliance to PPECB; 3) to digitally monitor pallet movement.

2.5.4 A requirement for cold store registration as per the PPECB Act 9 of 1983 is that each

cold store gives the following undertaking: 1) to handle fruit at temperatures as specified by the Citrus FCMSA.

- 2.6** Fruit from an orchard will not be inspected by PPECB for export under the Citrus FCMSA when PhytClean indicates the orchard status is “Not Permitted” or “On Hold” or “De-registered”.

3. Requirements to qualify for Options A, B or C

Only cold sensitive citrus types, listed on PhytClean (and in Annexure 3 below), qualify for Option B. Oranges only qualify for Option C, but unlike other Option C citrus, oranges must also comply with certain preharvest practices (3.1.4 and 3.1.5 Fruit infestation monitoring) as listed below.

3.1 Option A or B

- 3.1.1 Registration of orchard,
- 3.1.2 Pheromone trap monitoring and
- 3.1.3 Orchard sanitation (as part of GAP), plus
- 3.1.4 Fruit infestation monitoring (for at least 12 wk. before start of harvest) to determine need for additional control measures,
- 3.1.5 Fruit infestation monitoring (for 4 wk. before start of harvest) and
- 3.1.6 Packhouse delivery inspection to determine export option.
- 3.1.7 PPECB inspection (2% sample by pallet)
- 3.1.8 Ship in accordance with specific PPECB shipping regime codes.

3.2 Option C

- 3.2.1 Registration of orchard
- 3.2.2 Pheromone trap monitoring and
- 3.2.3 Orchard sanitation (as part of GAP)
- 3.2.4 Packhouse delivery inspection
- 3.2.5 PPECB inspection (2% sample by pallet)
- 3.2.6 Ship in accordance with specific PPECB shipping regime codes

4. Details of FCM Risk Management Actions

4.1 Monitoring of pheromone traps (Options A, B & C)

- 4.1.1 Pheromone monitoring traps shall be used for registered Citrus FCMSA orchards.
- 4.1.2 Only registered (in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, Act no. 36 of 1947 as amended) monitoring systems are permissible.
- 4.1.3 Trapping shall be initiated early enough to ensure that the traps are in position to record the first major moth flight peak, which normally occurs in late November or early December, depending on region and climate. If trapping does not commence by 15 December (latest), the orchard will not qualify for registration verification and the fruit will not be eligible for export under the Citrus FCMSA.
- 4.1.4 Pheromone monitoring traps should be placed at a density of no more than one trap per 4 ha. One trap can represent more than one orchard if the total area of the orchards is not more than 4 ha and the orchards are adjacent to one another. Individual orchards more than 4 ha require no more than one trap.
- 4.1.5 No level of FCM catches will result in disqualification of orchards, but the monitoring data must be used for management purposes, such as seasonal comparisons, treatment prioritisation of orchards and timing of treatment application.

4.1.6 Pheromone trap monitoring results do not need to be uploaded onto PhytClean, but the data must be recorded and records must be safeguarded for inspection / auditing if required.

4.2 Pre-harvest control measures

4.2.1 Orchard sanitation (Options A, B & C)

4.2.1.1 Orchard sanitation is an important component of GAP for FCM management.

4.2.1.2 Orchard sanitation entails the collection and removal of dropped fruit and hanging fruit, which show signs of damage or infestation.

4.2.1.3 A record of the end of fruit drop date must be maintained per orchard and orchard sanitation must be initiated no later than 2 weeks after the end of natural physiological November fruit drop which normally ends mid-November to mid-December.

4.2.1.4 Sanitation must be conducted at least weekly and continue until after harvesting has been completed, and within 14 days thereafter the orchard must be cleared of the current season's fruit (both fruit on the tree and fallen fruit).

4.2.1.5 Removed fruit must be destroyed outside the orchard.

4.2.1.6 Sanitation fruit must be destroyed on the same day that they are collected, and immediately after they have been counted and a sample drawn for preharvest infestation monitoring, as described in (5) below.

4.2.1.7 Commencing 15 January, a 4 weekly declaration must be made on PhytClean to confirm that the requisite sanitation practices have been maintained and will continue to be maintained for each Citrus FCMSA orchard. Declarations will be on a PUC level for all Citrus FCMSA orchards registered under the PUC.

4.2.1.8 Orchard sanitation must be recorded and records must be safeguarded for inspection / auditing.

4.2.2 Registered control measures (Options A, B & C)

Control measures must be used in accordance with product Registration (in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act no. 36 of 1947 as amended).

5. Pre-harvest (in orchard, 12 weeks prior to start of harvest) fruit infestation monitoring to determine the need for additional pre-harvest control measures (Options A, B & oranges)

5.1 Fruit infestation must be monitored in each registered Citrus FCMSA orchard to be eligible for Options A & B, and for all oranges.

5.2 Monitoring must be undertaken for a minimum of 12 weeks prior to start of harvest, unless the orchard is harvested sooner than 12 weeks after 15 January, as monitoring need not be initiated earlier than 15 January.

5.3 As actual start of harvesting may sometimes occur earlier than predicted, it is advisable to initiate monitoring 16 weeks before the projected harvest date, and only the period of 12 weeks up to actual start of harvest will apply in calculating eligibility for Options A & B.

- 5.4 Orchard monitoring entails destructive inspection of a sample of fruit from the sanitised fruit from each orchard every two weeks, as described in detail in Annexure 1.
- 5.5 Monitoring should preferably be conducted on the same day every second week, but since this is not always feasible, the interval between any two monitoring days may not be more than 18 days and for a 12-week monitoring period no less than 6 monitoring records are required. The results must be uploaded onto PhytClean.
- 5.6 A fruit is considered infested if any FCM larva is found in the fruit, or it is reliably evident that the fruit was infested but the larva has recently exited the fruit.
- 5.7 If recorded infestation is more than an average of 0.1 infested fruit per tree per week in the period 12 to 4 weeks prior to commencement of harvest, then a registered control measure, listed on PhytClean as a suitable corrective treatment, must be applied within 2 weeks after this intervention threshold has been surpassed. However, it is advisable to apply the control measure immediately on the threshold being surpassed, particularly as one gets closer to harvest.
- 5.8 If the control measure is applied in response to detected fruit infestation, then only products that are considered suitable as registered corrective treatments will satisfy this Citrus FCMSA requirement. These products are listed on PhytClean. PhytClean must be consulted before product selection, and the treatment data must be uploaded onto PhytClean.
- 5.9 This intervention requirement will only apply again 5 weeks after the registered control measure was applied, thus providing sufficient time for the efficacy of the control measure to be detected through a recorded reduction in FCM infestation.
- 5.10 Selection of samples and destructive inspection of samples (12 and 4 weeks prior to harvest) must be conducted by trained personnel. Training records and proof of competency evaluation must be safeguarded for inspection / auditing.

6. Fruit infestation monitoring (4 weeks prior to start of harvest) to determine option for handling during shipping (Options A, B & oranges)

- 6.1 If recorded infestation (from the process in 5.4 above) is more than an average of 0.1 infested fruit per tree per week in the four weeks preceding the start of harvesting, then fruit from that orchard shall only be potentially eligible for export under Option C (all oranges qualify for Option C only).
- 6.2 Delaying the start of harvesting might enable compliance with the threshold and a resumption of the opportunity to export under Options A and B.
- 6.3 Data must be recorded, the records must be safeguarded for inspection / auditing and the results must be uploaded onto PhytClean.

7. Post-harvest fruit grading and inspection

7.1 In-orchard fruit culling (Options A, B & C)

Fruit showing signs of potential FCM infestation should be removed during the picking process within the orchard as far as it is feasible to do so, prior to delivery of the fruit to the packhouse. Culled fruit must be excluded from packing for export under the Citrus FCMSA.

7.2 Packhouse delivery inspection (Options A, B & C)

- 7.2.1 The Packhouse manager must undertake to comply with the Citrus FCMSA and to report as required.
- 7.2.2 Packhouse delivery inspection must be conducted by trained personnel. Training records and proof of competency evaluation must be safeguarded for inspection/auditing.
- 7.2.3 On delivery of citrus fruit from an orchard to the packhouse, for packing under the Citrus FCMSA, a sample of fruit per orchard must be removed and inspected for FCM infestation (one sample per orchard per season, unless harvesting continues beyond 4 weeks in which case 7.2.8 applies). The sample size for Option A and C fruit is 800. Depending on the desired shipping condition, the sample size for Option B fruit is 800, 1000, 1900 or 2800. The fruit sample must be selected randomly without selecting for fruit that looks more or less likely to be infested.
- 7.2.4 This inspection must be conducted according to the prescribed procedure (Annexure 2). All fruit with any suspicious marks that could possibly be indicative of FCM penetration and all fruit with injuries (however small) that could have facilitated easier penetration of FCM, must be further inspected destructively (i.e. fruit must be cut, according to the procedure in Annexure 2). This includes all Navel oranges with any sign of a split navel-end, however small the split, and other citrus types showing fruit splitting. Fruit with no observable external blemishes, that might be associated with FCM infestation, require no further inspection.
- 7.2.5 A fruit must be recorded as infested, if a live or dead FCM larva is found in the fruit.
- 7.2.6 **Option A:** To use Option A, there may not be more than 2 infested fruits detected in the sample of 800 fruit. If 3 to 5 infested fruits are detected in the sample, the fruit from the orchard defaults to export under Option C for the season. If more than 5 infested fruits are detected in the sample (that is it exceeds the requirement for Option C, see 7.2.7), fruit from the orchard is not suitable for export under the Citrus FCMSA for the season (the orchard status on PhytClean will become “Not Permitted”).
- 7.2.7 **Option B:** To use Option B, there may not be more than 1 infested fruit detected in the sample of 800, 1000, 1900 or 2800 fruit. If 2 or more infested fruit are detected in the sample, the fruit from the orchard defaults to export under Option A for the season, if the detected infestation does not exceed the requirements for Option A. If the detected infestation exceeds the requirement for Option A, the fruit from the orchard defaults to Option C for the season. If more than 5 infested fruits are detected in the sample (that is it exceeds the requirement for Option C, see 7.2.7), fruit from the orchard is not suitable for export under the Citrus FCMSA for the season (the orchard status on PhytClean will become “Not Permitted”).
- 7.2.8 **Option C:** All oranges may only use Option C. To use Option C, there may not be more than 5 infested fruits detected in the sample of 800 fruit. If 6 or more infested fruit are detected in the sample, the fruit from the orchard cannot be exported under the Citrus FCMSA (the orchard status on PhytClean will become “Not Permitted”).
- 7.2.9 Packhouse delivery inspection must be repeated for any orchard where harvesting continues for more than 4 weeks after the first packhouse delivery inspection. If this results in a reduction of the available Citrus FCMSA Options for fruit from that orchard, the grower and packhouse are required to ensure that all parties along the supply chain are informed and the orchard status will be flagged accordingly on PhytClean.

The status of an orchard cannot improve from C to A, or C to B, or A to B as a result of the 4 weeks repeat inspection.

7.2.10 Results from all inspections must be recorded, uploaded onto PhytClean and the records must be safeguarded for inspection / auditing.

7.3 Packhouse grading (Options A, B & C)

7.3.1 Citrus fruit must be thoroughly graded on the packing line to remove fruit with blemishes that may be associated with FCM infestation. All Navel oranges with any signs of navel-end splitting, however small the split, including other citrus types showing fruit splitting must be graded out.

7.3.2 Packhouse graders must be trained to identify fruit with signs of FCM infestation and the number of graders and conditions in the packhouse (e.g. lighting) must be suitable to optimise effectiveness of removing FCM infested fruit during grading. Training records and proof of competency evaluation must be safeguarded for inspection / auditing.

7.4 Perishable Products Export Control Board (PPECB) inspection (A, B & C)

7.4.1 In the packhouse, after packing, PPECB shall inspect a 2% sample of citrus fruit per pallet packed for export under the Citrus FCMSA.

7.4.2 PPECB shall reject any pallets of citrus fruit for export under the Citrus FCMSA if any fruit infested with live FCM is detected during such inspection and the pallet of fruit may not be repacked for or sent to EU.

7.4.3 PPECB rejection of a pallet of fruit from Citrus FCMSA orchard will not disqualify further fruit from that orchard being exported under the Citrus FCMSA, provided such fruit is compliant with the criteria applicable to Options A, B or C.

7.4.4 PPECB shall observe the PDI and grading procedures at each packhouse within the first 4 weeks of packing in each season, report the findings to the packhouse manager and keep a record of the findings.

8. Shipping conditions

8.1 The Citrus FCMSA prescribes shipping conditions available for each consignment of Citrus FCMSA qualifying export fruit, according to the phytosanitary status (Options A, B or C) of the orchards from which the fruit were harvested and inspected.

8.2 The shipping condition options available for Citrus FCMSA export consignments are specified in prescribed Citrus FCMSA shipping regime codes (Annexures 3, 5, 6 and 7)

8.3 The eligible shipping condition options for each consignment must be verified using PhytClean versus the loadout instruction from the cold store operator, at the point of loading of the container or SRV, as a precondition for potential phytosanitary certification. If incorrect shipping conditions are selected, PPECB will reject the consignment.

8.4 Correct carton option must be selected as per the prescribed Citrus FCMSA shipping regime codes (Annexures 3, 5, 6 and 7), non-compliance will result in a PPECB rejection.

8.5 All containers must be fitted with a void plug (Annexures 5 and 6). Non-compliance will

result in a PPECB rejection.

- 8.6 Approved cellular air temperature monitoring and logging device (portable logger) must be installed in all containers (Annexures 5 and 6). Non-compliance will result in a PPECB rejection.

9. Phytosanitary certification

For export consignments of citrus fruit from orchards registered under the Citrus FCMSA, subject to compliance with the criteria set in the Citrus FCMSA, a phytosanitary certificate may be issued for export as being compliant with the relevant import requirements, subject to shipping in accordance with Options A, B or C. If fruit qualifying for different shipping Options are combined, the shipping Option shall default to the shipping Option most reliant on the shipping component of the system (refer to Annexure 3; B+A=A, B+C=C, B+A+C=C, A+C=C).

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ANNEXURE 1

Procedure for preharvest infestation monitoring

- Preharvest infestation monitoring must be conducted once every two weeks.
- All sanitation fruit collected from an orchard should be pooled on each occasion.
- The total number of fruit collected per orchard must be counted/calculated and recorded. (Techniques to make the task easier can be developed e.g. counting the fruit in one bag/crate from an orchard and multiplying this by the number of crates/bags collected from the orchard; or weighing a small sample of known number of fruit to determine weight of a fruit, weighing all the fruit collected from the orchard, and dividing this by the weight of a fruit, to obtain the total number of fruit).
- The date of the previous sanitation procedure must be recorded, even if no sample was taken for inspection from this previous sanitation.
- A 100-fruit sample of this sanitation fruit must be randomly taken for analysis, regardless of orchard size. If fewer than 100 fruit were collected from the orchard, then all fruit collected must be sampled.
- The process of random sampling involves a) showing no bias for or against any fruit, based on their appearance, and b) selecting the fruit sample from fruit collected from different sections within the orchard.
- All fruit must be dissected and number of fruits infested (larva still present or exited) must be recorded.
- This must be done on the same day that sanitation is conducted and sanitation fruit must be removed and destroyed immediately after they have been counted and the sample for inspection has been drawn.
- The following information must be entered into PhytClean on each sampling occasion:
 - Date of previous sanitation event (even if a sample was not taken to monitor FCM infestation)
 - Total number of fruits collected per orchard.
 - Total number of fruits in sample that were infested with FCM (larva present or exited).

In addition to the mandatory monitoring described above, monitoring can be supplemented by the 5 data tree monitoring system described in CRI Production Guidelines, but the results (must not be uploaded onto PhytClean (i.e. results from the 5 data tree monitoring will be for own use).

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ANNEXURE 2

Procedure for fruit inspection on delivery to the packhouse:

- a) with the aid of a magnification device (e.g. head loop), with a minimum of 2.5X magnification, thoroughly inspect each fruit for any marks which might indicate a point of FCM penetration or an injury from any other cause that could have facilitated easier FCM penetration, including a split navel-end;
- b) all fruit found with any such suspicious marks must be destructively inspected as described below;
- c) cut the rind away under the mark in thin slivers which will allow observation of even the shallowest penetration of a very small larva;
- d) continue cutting into the flesh of the fruit either until infestation or the lack of it is confirmed;
- e) this procedure must be followed for all such marks observed on the rind of the fruit;
- f) thereafter, the fruit must additionally be cut into quarters and carefully inspected for any signs of infestation;
- g) if any such signs are observed, then further cutting and inspection should be conducted in the relevant quarter of fruit.

ANNEXURE 3

Shipping condition options (shipping regime codes) available for export of citrus fruit under the Citrus FCMSA. Refer also to Annexures 5, 6 and 7.

Container shipments:

Option A. For citrus fruit with a phytosanitary certificate for export under Option A, the fruit shall be shipped in accordance with one of the following (conditions described under Option C may also be used for fruit qualifying for Option A):

EC2. Temperature set point of 2.0°C, after cooling to pulp temperature of 5.0°C or lower.

EC1. Temperature set point of 1.0°C, after cooling to pulp temperature of 4.0°C or lower.

EW0. Temperature set point of 0.0°C, and pulp temperature must be 25°C or lower prior to loading.

EW01. Temperature set point of minus 1.0°C, and pulp temperature must be 25°C or lower prior to loading.

Option B. For citrus fruit with a phytosanitary certificate for export under Option B (only listed cold sensitive citrus types, including Marsh Grapefruit, Rose Grapefruit, Jackson Grapefruit, Satsuma mandarin, Pummelo, Bearss (Persian, Tahiti) lime *Citrus latifolia* and organically produced citrus (excluding oranges)), the fruit shall be shipped in accordance with one of the following (conditions described under Options A and C may also be used for fruit qualifying for Option B):

EC3. Temperature set point of 3.0°C, after cooling to pulp temperature of 5.0°C or lower.

EC35. Temperature set point of 3.5°C, after cooling to pulp temperature of 5.5°C or lower.

EC4. Temperature set point of 4.0°C, after cooling to pulp temperature of 6.0°C or lower. Available for shipments from Durban, Port Elizabeth and Cape Town ports depending on packhouse delivery inspection results.

Option C. For citrus fruit with a phytosanitary certificate for export under Option C the fruit shall be shipped in accordance with one of the following (conditions described under Options A and B may not be used for fruit qualifying for Option C):

All citrus except oranges:

EC0. Temperature set point of 0.0°C, after cooling to pulp temperature of 1.0°C or lower.

ECW0. Temperature set point of 0.0°C, after cooling to pulp temperature of 10°C or lower.

EC01. Temperature set point of minus 1.0°C, after cooling to pulp temperature of 0.0°C or lower.

ECW01. Temperature set point of minus 1.0°C, after cooling to pulp temperature of 10°C or lower.

All citrus types including oranges:

EOY2. Temperature set point of 2.0°C for a minimum time in the container of 20 days, after cooling to pulp temperature of 2.0°C or lower.

EOY1. Temperature set point of 1.0°C for a minimum time in the container of 20 days, after cooling to pulp temperature of 1.0°C or lower.

EOY0. Temperature set point of 0.0°C for a minimum time in the container of 20 days, after cooling to pulp temperature of 0.0°C or lower.

EOY01. Temperature set point of minus 1.0°C for a minimum time in the container of 20 days, after cooling to pulp temperature of minus 1.0°C or lower.

SC1. Temperature set point of minus 1.5°C and pulp temperature of 0.0°C or lower, for a minimum time in the container of 16 days, after precooling to pulp temperature of minus 0.5°C or lower.

If fruit qualifying for different shipping Options are combined, the shipping Option shall default to the Option providing the most security (B+A=A, B+C=C, B+A+C=C, A+C=C).

The temperature set point shall be verified at point of loading and shall be maintained for the duration of the voyage, unless the voyage duration is such that it exceeds 30 days from gate-in, or hatch closure, in which case step up to 4.0°C (no higher) can be affected thereafter and maintained for the remainder of the voyage. For the SC1 code, this step up to 4°C (no higher) can be affected after 20 days.

Specialised Refrigerated Vessels (SRV)

All citrus except oranges:

EOVX2. Precool to 3.0°C or lower, ship at set point of 2.0°C for a minimum treatment duration of 25 days.

EOVX1. Precool to 2.0°C or lower, ship at set point of 1.0°C for a minimum treatment duration of 25 days.

EOVX0. Precool to 1.0°C or lower, ship at set point 0.0°C for a minimum treatment duration of 25 days.

EOVX01. Precool to 0.0°C or lower, ship at set point minus 1.0°C for a minimum treatment duration of 25 days.

All citrus including oranges:

EOVY2. Precool to 2.0°C or lower, ship at set point 2.0°C for a minimum treatment duration of 20 days.

EOVY1. Precool to 1.0°C or lower, ship at set point 1.0°C for a minimum treatment duration of 20 days.

EOVY0. Precool to 0.0°C or lower, ship at set point 0.0°C for a minimum treatment duration of 20 days.

SC1. Precool to minus 0.5°C or lower, ship at set point minus 1.5°C and pulp temperature of 0.0°C or lower for a minimum treatment duration of 16 days.

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ANNEXURE 4

SUMMARY: CITRUS FCM SYSTEMS APPROACH (Citrus FCMSA) FOR FRESH CITRUS EXPORTS FROM SOUTH AFRICA

The system encompasses orchard registration, a range of control requirements, monitoring procedures and compliance thresholds. The Citrus FCMSA provides an endpoint categorisation of phytosanitary status for individual orchards, pallets of packed fruit and consignments of fruit for export. Handling conditions during shipping are prescribed according to the phytosanitary status (Options A, B or C) of the fruit in the shipment.

Table 4.1 REQUIREMENTS (COMPULSORY) TO QUALIFY FOR OPTIONS A, B & C

ACTION	REQUIRED FOR OPTION?	
	C	A & B
Registration of orchard	Yes	Yes
Trap monitoring	Yes	Yes
Orchard sanitation	Yes	Yes
Fruit infestation monitoring to determine need for control measure (last 12 weeks before start of harvest)	No (Yes for oranges)	Yes & apply treatment if threshold surpassed
Fruit infestation monitoring to determine export option (last 4 weeks before start of harvest)	No (Yes for oranges)	Yes & must not exceed threshold
Packhouse delivery inspection	Yes & must not exceed threshold	Yes & must not exceed threshold
PPECB 2% inspection sample per pallet, no live FCM detected in pallet	Yes	Yes

Only listed cold sensitive citrus types qualify for Option B

Table 4.2 DESCRIPTION OF ACTIONS (COMPULSORY AND RECOMMENDED)

ACTION (required for Option A, B & C)	DETAILS
Registration (A, B, C)	Each orchard must register with DALRRD. Registration includes requisite undertaking to comply with Citrus FCMSA and provide accurate data as required by Citrus FCMSA.
Trap monitoring (A, B, C)	Pheromone trapping required from specified date.
Orchard sanitation (A, B, C)	Orchard sanitation required weekly from specified date.
Fruit infestation monitoring (A, B, oranges)	Destructive inspection of a sample of fruit from the sanitised fruit from each orchard each week. Compulsory to start 12 weeks prior to harvest (16 weeks recommended).
Control measures (A, B, C)	Use only registered control measures.
In-orchard culling (A, B, C)	Fruit showing signs of FCM infestation to be culled during harvesting.
Packhouse delivery inspection – grapefruit, Pummelo, Bearss (Persian, Tahiti) limes and soft citrus (A, B, C); oranges (C)	Sample of 800 fruit (Option A and C), or 800, 1000, 1900 or 2800 fruit (Option B) per orchard, to be inspected for FCM infestation. Visual inspection & all fruit with suspicious marks to be cut.
Packhouse grading (A, B, C)	Grade thoroughly on the packing line.
PPECB inspection (A, B, C)	2% sample.
Shipping regime code options (A, B, C)	The shipping regime code options that each consignment qualifies for shall be verified at the point of loading using PhytClean.
Phytosanitary certification (A, B, C)	A phytosanitary certificate for export as a pest-free consignment may be issued according to Citrus FCMSA compliance.

Table 4.3 THRESHOLDS APPLYING TO OPTIONS A, B & C

MEASUREMENT	THRESHOLD	CONSEQUENCE OF EXCEEDING THRESHOLD
Pheromone trap catches (A, B & C)	None	None
Fruit infestation (A, B & oranges)	During the 12wk pre-harvest period an average of >0.1 infested fruit/tree/week (live, dead or exited larva)	Apply a registered control measure, as listed on PhytClean.
	An average of >0.1 infested fruit/tree/week in last 4 weeks before start of harvest (live, dead or exited larva).	Orchard defaults to Option C.
Packhouse delivery inspection	Category A: More than 2 infested fruit in sample (live or dead larva)	Orchard defaults to Option C
	Category B: More than 1 infested fruit in sample (live or dead larva)	Orchard defaults to Option A (if compliant with A) or C
	Category C: More than 5 infested fruit in sample (live or dead larva)	Orchard defaults to "Not Permitted" and cannot be exported under Citrus FCMSA
PPECB 2% Sample	One or more infested fruit	Pallet cannot be exported under Citrus FCMSA (Options A, B & C).

ANNEXURE 5

INTEGRAL CONTAINER PROTOCOL FOR ALL CITRUS FRUIT EXCEPT ORANGES

The protocol prescribes requirements and procedures for shipping all citrus fruit, excluding oranges.

Table 5.1. Container shipping regime codes

Option	Shipping regime code	Load-out temperature (°C)	Set point (°C)	Ports to which applicable: Durban (D), Port Elizabeth (PE), Cape Town (CT)	Packhouse delivery sample size and qualification threshold	Packaging allowed
A	EC2	≤5.0	2	D, PE, CT	800 fruits. Infested fruit ≤ 2.	Only A15C-S2
	EC1	≤4.0	1	D, PE, CT		Open tops, bulk bins, crates & A15C-S2
	EW0	≤25	0	D, PE, CT		
	EW01	≤25	minus 1.0	D, PE, CT		
B	EC3	≤5.0	3	D, PE, CT	800 fruits. Infested fruit ≤ 1.	Open tops, bulk bins, crates & A15C-S2
	EC35	≤5.5	3.5	D, PE, CT	1000 fruit. Infested fruit ≤ 1.	
	EC4	≤6.0	4	D	1000 fruit. Infested fruit ≤ 1.	
				PE	1900 fruit. Infested fruit ≤ 1.	
CT	2800 fruit. Infested fruit ≤ 1.					
C (all citrus except oranges)	EC0	≤1.0	0	D, PE, CT	800 fruits. Infested fruit ≤ 5.	Open tops, bulk bins, crates & A15C-S2
	ECW0	≤10	0	D, PE, CT		
	EC01	≤0.0	minus 1.0	D, PE, CT		
	ECW01	≤10	minus 1.0	D, PE, CT		

Packaging

The following cartons/packaging types are allowed:

- Telescopic cartons: only the A15C-S2 Supervent carton are allowed.
- Only the A15C-S2 carton may be used under the shipping regime code EC2.
- No fruit wrapping is allowed, except alternating rows on the top layer for display purposes.
- Open display and IFCO plastic crates are allowed. However, if internal packaging (trays) is used, the trays must be ventilated and exported under the following A-codes: EW0, EW01 or C-codes: EC0, ECW0, EC01 and ECW01.
- Bulk bins must be ventilated on the sides and bottom.

Loading Points and Loading Practices

- All containers must be fitted with void plugs, failure to do so will result in PPECB not authorizing the container for export.
- The T-floor cover is also accepted and recommended as an airflow improvement device.
- A 21-pallet loading configuration is allowed when using chimney-type void plugs.

Cold stores

- a. Cold stores handling citrus fruit exported under the Citrus FCMSA must maintain a set point (air temperature) of 2.0°C or lower, failure to do so will result in PPECB not authorizing the loading to continue.
- b. Cold store facilities must have the functionality of digital measuring and recording the delivery air (DAT) and return air temperature (RAT) in rooms where FCMSA fruit are stored. *No handwritten temperature records are accepted.*
- c. Digital traceability (date and hourly resolution) of pallet movement in the cold room must be recorded and made available on request.

Temperature monitoring

- a. Containers shall be fitted with a cellular air temperature monitoring and logging device (portable logger) that complies with the PPECB Q184 "PPECB Approved List of Instruments"
- b. PPECB to record the serial ID of the portable logger.
- c. Placement of the portable logger during loading must be in the required position and confirmed by PPECB, failure to do so will result in PPECB not authorizing the container for export.

ANNEXURE 6

INTEGRAL CONTAINER PROTOCOL FOR ALL CITRUS FRUIT INCLUDING ORANGES

Background

The protocol prescribes requirements and procedures for shipping all citrus fruit, including oranges.

Table 6.1. Container shipping regime codes.

Option	Shipping regime code	Cold Room Load-out temperature (°C)	Set point (°C)	Treatment days	Packaging allowed
A, B & C	EOY2	≤ 2.0	2.0	20	Only A15C-S2
	EOY1	≤ 1.0	1.0	20	Open tops, bulk bins, crates & A15C-S2
	EOY0	≤ 0.0	0.0	20	Open tops, bulk bins, crates & A15C-S2
	EOY01	≤ minus 1.0	minus 1.0	20	Open tops, bulk bins, crates & A15C-S2
	SC1*	≤ minus 0.5	minus 1.5	16	Open tops, bulk bins, crates & A15C-S2

*Handling and temperature monitoring requirements apply according to PPECB protocol for the cold treatment regime code option (SC1).

Packaging

The following cartons/packaging types are allowed:

- Telescopic cartons: only the A15C-S2 Supervent carton are allowed.
- Only the A15C-S2 carton may be used under the shipping regime code EOY2.
- No fruit wrapping is allowed, except alternating rows on the top layer for display purposes.
- Open display and IFCO plastic crates are allowed. However, if internal packaging (trays) is used, the trays must be ventilated.
- Bulk bins must be ventilated on the sides and bottom.

Loading Points and Loading Practices

- All containers must be fitted with void plugs. Failure to do so will result in PPECB not authorizing the container for export.
- The T-floor cover is also accepted and recommended as an airflow improvement device.
- A 21-pallet loading configuration is allowed when using chimney-type void plugs.

Cold stores

- a. Cold stores handling citrus fruit exported under the Citrus FCMSA must maintain a set point (air temperature) of 2.0°C or lower, failure to do so will result in PPECB not authorizing the loading to continue.
- b. Cold store must have the functionality of digital measuring and recording of delivery air (DAT) and return air (RAT) temperatures in rooms where Citrus FCMSA fruit are stored. *No handwritten temperature records are accepted.*
- c. Digital traceability (date and hourly resolution) of pallet movement in the cold room/loading facility must be recorded and made available on request.

Temperature monitoring

- a. Containers shall be fitted with a cellular air temperature monitoring and logging device (Portable logger) that complies with the PPECB Q184 "PPECB Approved List of Instruments".
- b. PPECB to record the serial ID of the portable logger.
- c. Placement of the portable logger during loading must be in the required position and confirmed by PPECB, failure to do so will result in PPECB not authorising the container for export.

ANNEXURE 7

SPECIALISED REFRIGERATED VESSEL (SRV) PROTOCOL

The protocol prescribes procedures and requirements for shipping all citrus fruit.

Table 7.1. SRV shipping regime codes.

Option	Shipping regime code	Cold room precooling pulp and load out temperature and [maximum cold room set point] (°C)	Vessel release pulp temperature (°C)	Maximum Vessel Set Point (°C)	Maximum permissible pulp temperature during voyage (°C)	Minimum treatment duration (days)*	Packaging Allowed
A, B & C (all citrus except oranges)	EOVX2	≤ 3.0 [2.0]	≤ 3.0	2.0	3.0	25	Open tops, bulk bins, crates & A15C-S2
	EOVX1	≤ 2.0 [1.0]	≤ 2.0	1.0	2.0	25	Open tops, bulk bins, crates & A15C-S2
	EOVX0	≤ 1.0 [0.0]	≤ 1.0	0.0	1.0	25	Open tops, bulk bins, crates & A15C-S2
	EOVX01	≤ 0.0 [minus 1.0]	≤ 0.0	minus 1.0	0.0	25	Open tops, bulk bins, crates & A15C-S2
A, B and C (all citrus)	EOVY2	≤ 2.0 [1.0]	≤ 2.0	2.0	2.0	20	Open tops, bulk bins, crates & A15C-S2
	EOVY1	≤ 1.0 [0.0]	≤ 1.0	1.0	1.0	20	Open tops, bulk bins, crates & A15C-S2
	EOVY0	≤ 0.0 [minus 1.0]	≤ 0.0	0.0	0.0	20	Open tops, bulk bins, crates & A15C-S2
	SC1*	≤ minus 0.5 [minus 1.5]	≤ 0.0	minus 1.5	0.0	16	Open tops, bulk bins, crates & A15C-S2

*Handling and temperature monitoring requirements apply according to PPECB protocol for the cold treatment regime code option (SC1).

Packaging requirement

The following cartons/packaging types are allowed:

- Telescopic cartons: only the A15C-S2 Supervent carton are allowed.
- No fruit wrapping is allowed, except alternating rows on the top layer for display purposes.
- Open display and IFCO plastic crates are allowed. However, if internal packaging (trays) is used, the trays must be ventilated.
- Bulk bins must be ventilated on the sides and bottom.

Shipments using the EO VX and EO VY codes

Only standard height pallets allowed.

- Pallets of fruit delivered at the cold store must be precooled to the *target temperature* or below (Table 1), before loading can commence (Digital records to be supplied to PPECB). Failure to do so will result in PPECB not authorizing the commencement of loading.
- PPECB will issue instructions to the Master of the Vessel when fruit can be discharged in the designated port in the EU.
- On completion of loading and before the Estimated Time of Departure (ETD), the final mates receipt per common or independent cooling deck/cooling compartment must be provided to PPECB.
- Prior to departure, the Master must supply PPECB with a full temperature set of readings (DAT, RAT, and pulp probes) for each deck/cooling compartment.
- Master of the Vessel is responsible for maintaining the required pulp temperature within the PPECB instruction letter for the duration of the voyage.

ANNEXURE 8

1. Interception of live FCM in the EU

- 1.1 On receipt of an official notification of an FCM interception, DALRRD will notify the producer and packhouse of the intercepted orchard. However, the implicated orchard may continue to export to the EU for the remainder of the season under the Options for which the fruit was eligible after PPECB inspection.
- 1.2 An investigation will be conducted and will include the orchard, Packhouse, PPECB inspection and the cold chain.
- 1.3 For remedial actions, see point 2 (Compliance Audit System).

2. Compliance Audit System

- 2.1 Citrus FCMSA compliance audits will be conducted on PUCs, PHCs, loading facilities and Exporters according to procedures as prescribed by DALRRD and will be conducted by a party as approved by DALRRD. Audits will be conducted when: 1) the Orchard, PHC, loading facility or Exporter is selected for audit according to risk profiling and 2) the entity is implicated in an EU FCM interception.
- 2.2 When compliance audits detect non-compliance, the corrective actions will be informed by the nature of audit findings, will be determine by DALRRD and can include but are not limited to the following.

2.3 Packhouse

The packhouse may be placed under curatorship until it has been demonstrated that the packhouse has successfully implemented prescribed corrective actions. The packhouse manager may be required to sign an undertaking to implement prescribed corrective actions within an agreed timeframe.

In the year following the PHC being implicated in an EU interception or a major non-compliance finding during audit, the packhouse will be subjected to on-site audit as a condition for DALRRD potentially approving (verifying) the PHC's registration application.

2.4 Production unit.

The PUC may be required to sign an undertaking to implement prescribed corrective actions within an agreed timeframe.

In the year following the orchard being implicated in an EU interception or a major non-compliance finding during audit, if the PUC's orchards are eligible for registration application, the PUC will be subjected to on-site audit as a condition for DALRRD potentially approving (verifying) the PUC's orchard registration applications.

3. De-registration procedure

- 3.1. The Producer may de-register the EU approved orchard on Phytclean during the export season.
- 3.2 De-registered orchard cannot be re-registered for the remainder of the export season.



**FRUIT FLY MANAGEMENT SYSTEM
for export of fresh Citrus fruit produced in South Africa
(Citrus FF-MS) JANUARY 2025**

A. Introduction and Summary

The Citrus Fruit Fly Management System (FF-MS) incorporates the Citrus Fruit Fly Systems Approach for Citrus besides (Other than) Lemons and Limes (Citrus FF-SAO) and the Citrus Fruit Fly Systems Approach for Lemons and Limes (Citrus FF-SAL). The Citrus FF-SAO and Citrus FF-SAL have been developed in accordance with relevant guidelines provided by the International Plant Protection Convention (<https://www.ippc.int/en/core-activities/standards-setting/ispm/>) and its International Standards for Phytosanitary Measures (ISPMs), in particular ISPM 14 and ISPM 35. The Citrus FF-SAO and FF-SAL each integrate at least two independent measures such that certified export consignments comply with trading partner phytosanitary import requirements.

In the case of Citrus fruit exports to the EU, the compliance requirement is contained in Point 61 (d) of Annex VII of the Commission Implementing Regulation 2019/2072 of 28 November 2019. The treatment data to be indicated on the phytosanitary certificates accompanying compliant consignments, will be as follows: "... the consignment complies with Annex vii, point 61 (d) of the Commission Implementing Regulation (EU) 2019/ 2072, and has been subjected to an effective systems approach (citrus fruit fly systems approach) to ensure freedom from *Tephritidae* (non-European) to which those fruits are known to be susceptible."

The Citrus FF-SAO provides for risk management of fruit fly (FF) through three independent measures, namely: i) FF Good Agricultural Practice (FF GAP), ii) phytosanitary inspections of fruit packed for export, conducted by the Perishable Products Export Control Board (PPECB) and iii) post-harvest shipping conditions.

The Citrus FF-SAL provides for risk management of FF through two independent measures, namely: i) the non-host status of commercial export grade Lemons and Limes for the relevant fruit fly species and ii) phytosanitary inspections of fruit packed for export by the Perishable Products Export Control Board (PPECB).

B. THE CITRUS FF-MS INCORPORATING THE CITRUS FF-SAO

1. Eligibility and registration for export of Citrus fruit other than Lemons and Limes to the EU

- 1.1 Citrus from all production regions is potentially eligible.
- 1.2 Each FF-MS participating orchard must be registered on the PhytClean data management system.
- 1.3 For each FF-MS registered orchard, the producer is required to: 1) comply with the Citrus FF-SAO protocol and provide accurate data; and 2) implement FF GAP procedures.
- 1.4 Packhouses, exporters, cold stores and freight forwarders handling fruit for export under the Citrus FF-MS must be registered annually with the Department of Agriculture, Land Reform & Rural Development (DALRRD), via the PhytClean system.
- 1.5 Fruit from an orchard will not be inspected by PPECB for export under the Citrus FF-MS when PhytClean indicates that the orchard status is “NP” (Not Permitted).

2. Measure #1: Fruit Fly Good Agricultural Practice (FF GAP) with packhouse delivery inspection as the FF GAP endpoint

2.1 Monitoring and pre-harvest control of FF

- 2.1.1 FF traps shall be used. As a guideline for recommended FF trapping systems, trapping layout, trap servicing and trap thresholds, refer to the current CRI Production Guidelines for the Control of FF in Citrus.
- 2.1.2 Only registered (in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, Act no. 36 of 1947 as amended) monitoring systems are permissible.
- 2.1.3 The trapping information as follows must be recorded and safeguarded for inspection/auditing: trap location, trap and attractant type, trap number, inspection dates and number of catches of target fruit fly species.
- 2.1.4 If trap thresholds are exceeded, control measures must be intensified.
- 2.1.5 Control measures must be used in accordance with product Registration (in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act no. 36 of 1947 as amended).
- 2.1.6 The treatment information must be recorded and safeguarded for inspection/auditing.

2.2 Orchard sanitation

- 2.2.1 Orchard sanitation is an important component of GAP for FF management.
- 2.2.2 Orchard sanitation entails the regular collection and proper disposal of damaged fruit, dropped fruit and fruit left over after harvest.
- 2.2.3 Orchard sanitation must be conducted weekly and continue until after harvesting has been completed, at which time the orchard should be cleared of the current season’s fruit (both fruit on the tree and fallen fruit).
- 2.2.4 Removed fruit must be destroyed.

2.2.5 Orchard sanitation must be recorded and records must be safeguarded for inspection/auditing.

2.3 In-orchard fruit culling

Fruit showing signs of potential FF infestation should be removed during the picking process within the orchard as far as it is feasible to do so, prior to delivery of the fruit to the packhouse. Culled fruit must be excluded from packing for export under the Citrus FF-MS.

2.4 Packhouse delivery inspection

2.4.1 On delivery of fruit to the packhouse, for packing under the Citrus FF-MS, a sample of fruit per orchard as prescribed by the Citrus False Codling Moth Systems Approach (Citrus FCMSA) must be inspected for FF infestation.

2.4.2 A fruit must be recorded as infested, if FF eggs or live FF larvae are found in the fruit.

2.4.3 If more than 1 infested fruit is detected in the sample, the orchard status on PhytClean will become "NP" (Not Permitted).

2.4.4 Since effective corrective treatment can be applied and monitored in the orchard, the packhouse delivery inspection process can be repeated 7 or more days after the previous inspection.

2.4.5 Fruit from the orchard shall not be packed for export under the Citrus FF-MS as long as the orchard status remains NP.

2.4.6 Results from all inspections must be recorded, reported on the official data management system (PhytClean) and the records must be safeguarded for inspection / auditing.

3. Measure #2: Packhouse grading and Perishable Products Export Control Board (PPECB) inspection

3.1 Packhouse grading

3.1.1 Citrus fruit must be thoroughly graded on the packing line to remove fruit with blemishes that may be associated with FF infestation.

3.1.2 Packhouse graders must be trained to identify fruit with signs of FF infestation and the number of graders and conditions in the packhouse (eg. lighting) must be considered to optimize effectiveness of removing FF infested fruit during grading.

3.2 Perishable Products Export Control Board (PPECB) inspection

3.2.1 PPECB shall inspect a 2% sample of Citrus fruit per pallet packed for export under the Citrus FF-MS

3.2.2 PPECB shall reject any pallet of Citrus fruit for export under the Citrus FF-MS if any live FF is detected during such inspection and the pallet of fruit may not be repacked for export under the Citrus FF-MS.

4. Measure #3: Shipping conditions

The shipping conditions as determined by the Citrus FCMSA will apply to each consignment of Citrus FF-MS qualifying export fruit.

5. Phytosanitary certification

For export consignments of Citrus fruit under the Citrus FF-MS, subject to compliance with the criteria set in the Citrus FF-MS, a phytosanitary certificate may be issued for export as being compliant with the relevant import requirements.

C. THE CITRUS FF-MS INCORPORATING THE CITRUS FF-SAL

1. Eligibility and registration for export of Lemon and Lime Citrus fruit to the EU

1.1 Lemons and Limes from all production regions are potentially eligible.

1.2 Export of Lemons and Limes with reliance on the Citrus FF-MS as assurance of compliance with FF phytosanitary import regulations, requires each participating orchard to be registered with DALRRD via the PhytClean System.

1.3 Packhouses, exporters, cold stores and freight forwarders handling Lemons and Limes for export under the Citrus FF-SAL must be registered with DALRRD, via the PhytClean system.

1.4 Fruit from an orchard will not be inspected by PPECB for export under the Citrus FF-MS when PhytClean indicates that the orchard status is “NP” (Not Permitted).

2. Measure #1: The Non-host status of commercial export grade Lemons and Limes

ISPM 37 defines a non-host as a plant species or cultivar that has not been found to be infested by the target fruit fly species or is not able to sustain its development to viable adults under natural conditions or under the semi-natural field conditions set out in this standard.

Commercial export grade Lemons as produced in South Africa have a non-host status for non-European Tephritidae species that may infest some other Citrus types in South Africa, as determined in a study conducted in accordance with IPPC guidelines contained in ISPM 37. Commercial export grade Limes as produced in South Africa are not known to be a natural host for the same fruit fly species in South Africa. Commercial export grade means the fruit is produced in orchards registered for export, produced in accordance with general good agricultural practice procedures which include: horticultural practices that achieve synchronised fruit set and fruit maturation; general orchard sanitation; harvest timing and packhouse fruit grading such that fruit is packed according to fruit maturity (colour) standards; and standard packhouse procedures to eliminate blemished and damaged fruit.

3. Measure #2: Perishable Products Export Control Board (PPECB) inspection

The FF-MS provides for verification of the ongoing commercial export grade and non-host status of Lemons and Limes produced in South Africa, for export under the FF-MS, by inclusion of the PPECB inspection procedure.

3.1 In the packhouse, after grading and packing, PPECB shall inspect a 2% sample of Lemons and Limes packed for export under the Citrus FF-MS

3.2 PPECB shall reject any pallet of Lemons or Limes for export under the Citrus FF-MS if any live FF is detected during such inspection, the pallet of fruit may not be repacked for export under the Citrus FF-MS, and an investigation shall be conducted to determine the circumstances that gave rise to the detection and identify

appropriate remedial action.

4. Phytosanitary certification

For export consignments of Lemons and Limes under the Citrus FF-MS, subject to compliance with the criteria set in the Citrus FF-MS, a phytosanitary certificate may be issued for export as being compliant with the relevant import requirements.

D. NON-COMPLIANCE WITH THE CITRUS FF-MS INCORPORATING THE CITRUS FF-SAO AND FF-SAL

1. At endpoint phytosanitary inspection in South Africa any pallet of Citrus fruit including Lemons and Limes shall be rejected for export to the EU if live FF larvae are detected.
2. On receipt of an official notification of a live FF interception in the EU, DALRRD will notify the producer and packhouse of the intercepted orchard. An investigation will be conducted and will include the orchard, Packhouse, PPECB inspection, and the cold chain.
3. When compliance audits detect non-compliance, the corrective actions will be informed by the nature of audit findings and will be determined by DALRRD.



**PROCEDURE TO ENSURE COMPLIANCE FOR EXPORT OF FRESH CITRUS FRUIT
TO THE EUROPEAN UNION FROM AREAS WHERE CITRUS BLACK SPOT (CBS) IS
PRESENT IN SOUTH AFRICA JANUARY 2025**

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1. Definitions

In these conditions any word or expression or acronym to which a meaning has been assigned in this procedure shall have that meaning, and unless the context indicates otherwise:

“Citrus black spot” means a fungal disease caused by *Phyllosticta citricarpa* (McAlpine) Van der Aa;

“Citrus fruit” means grapefruit, kumquats, lemons, limes, oranges and, pummelos (Shaddocks) as well as soft citrus (satsumas and mandarins);

“interception” means the detection of CBS symptomatic citrus fruit during official inspection on arrival in the EU.

“inspector” means the officer designated under section 2 of the Act.

“inspection” means official visual examination of plants, plant products or other regulated articles to determine if pests are present or to determine compliance with phytosanitary regulations.

“orchard” means a site or a piece of land where citrus fruit is produced which is registered with the DPH and distinguishable from the other sites or land pieces within the registered Production Unit.

“rejection” means the detection and disqualification of CBS symptomatic citrus fruit in South Africa during official inspections, in the field or the packhouse.

Acronyms:

CBS: Citrus Black Spot

DALRRD: Department of Agriculture, Land Reform and Rural Development

DIS: Directorate Inspection Services

DPH: Directorate Plant Health

FBO: Food Business Operator

NPPOZA: National Plant Protection Organization of South Africa

EU: European Union

PPECB: Perishable Products Export Control Board

PU: Production Unit

PUC: Production Unit Code

Act 119 of 1990: The Agricultural Product Standards Act, 1990 (Act 119 of 1990).

2. Scope

This procedure shall relate to citrus fruit from specified areas where citrus black spot is present in respect of which approval for the export thereof to the EU is required in terms of section 4 of the Agricultural Product Standards Act, 1990 (Act 119 of 1990).

PART A: RESPONSABILITIES

3. Producer

- a. Shall have a registered PU that is justified by defined geographical barriers as outlined by the FBO registration guidelines.
- b. Shall register orchards annually with the NPPOZA within prescribed date and time.
- c. Shall not rename rejected orchards.
- d. Shall comply with the application of CBS control measures which must be in accordance with the registration of the products used and shall keep retrievable records of all CBS pest risk management activities.
- e. Shall ensure that the fruit is protected from the risk of CBS infection from the onset of the fruit infection period until the end of the fruit susceptibility period.
- f. Shall ensure that orchards found not compliant with paragraphs (d) and (e) during verification will result in orchard/s not being registered for export to EU.
- g. Shall request inspections for orchards that will ripen naturally and orchards that will be degreened. Inspections for orchards that need to be degreened should be conducted when $\geq 30\%$ of the orchard is on color plate 1-6. After the month of May, inspections for orchards that need to be degreened will only be allowed when $\geq 50\%$ of the orchard is on color plates 1-6.
- h. Shall request the official orchard inspection by using the e-Inspect function. The request should be made no later than 3 weeks before the start of harvest to allow sufficient time for the inspection before the start of harvest of the concerned orchard/s.
- i. Shall only harvest citrus fruit from orchards that have been inspected and approved.
- j. Shall re-apply for inspection for lemon orchards after 90 days, since the inspection report shall be valid for only 90 days.
- k. Shall not supply/pack fruits from orchard where CBS symptomatic fruit is detected or mix fruit from rejected orchards with fruit from approved orchards.

- l. Shall apply a marking to orchards that are registered for export to the EU which should indicate an orchard number.
- m. Reserves the right to de-register the EU approved orchard during the export season. The de-registered orchard cannot be re-registered for the remainder of the export season. De-registration of the orchard cannot be done on or during any official inspection.

4. Packhouse

- a. Shall register annually to participate in the citrus export to the EU within prescribed date and time.
- b. Shall attend a compulsory annual pre-season workshop training on EU regulatory procedures conducted by the NPPOZA and PPECB.
- c. Shall ensure that the packhouse samplers undergo the relevant training.
- d. Shall have relevant orchard inspection reports/updated electronic status for every orchard by the time fruit is delivered at the packhouse before packing citrus fruit for the EU market.
- e. Shall ensure that orchard numbers are present on all cartons and should not be part of the date code.
- f. Shall not superimpose labels on cartons of consignments that are intended for export to the EU.

5. Inspection points, loading facilities, inland storage facilities, port storage facilities and cold stores

- a. Shall be registered annually to participate in exports within the prescribed date and time.
- b. Shall ensure that a representative of the facilities attends the compulsory annual pre-season workshop training on EU regulatory procedures that is offered by the NPPOZA and PPECB.
- c. Shall comply with requirements for phytosanitary inspections, as per the relevant checklist.
- d. Shall ensure that traceability of consignments is maintained from the packhouse.

6. Exporters

- a. Shall register annually to participate in the EU export program within the prescribed date and time.
- b. Shall attend a compulsory annual pre-season workshop training on EU regulatory procedures by the NPPOZA and PPECB.
- c. The NPPOZA shall issue phytosanitary certificates for floating consignments including those that are partly made up of fruit from an orchard that has been subject to a CBS rejection or interception that occurred after loading. The NPPOZA shall not issue Phytosanitary certificates for consignments at the port that are not yet stacked.
- d. Shall not load any consignments to the EU from orchards that are “on hold” (awaiting laboratory results for CBS).
- e. Shall immediately stop exporting to the EU from an orchard when fruit from that orchard is rejected for CBS.

7. Responsibilities of the NPPOZA and PPECB

7.1 Verification of phytosanitary pre-harvest treatments; the NPPOZA shall

- a. Conduct verification of treatment for the orchards that have applied to export to the EU.
- b. Conducts phytosanitary inspections on all approved orchards that are registered for export to the EU.
- c. Issue inspection reports (valid until 1 complete harvest of inspected fruit from the specific crop cycle). However, NPPOZA reserves the right to conduct re-inspections if deemed necessary.

7.2 Latency Expression test of Valencia

- a. Ensure that all Valencia orchards that are registered undergo compulsory CBS symptom expression treatment before export to the EU (Annexure A).

7.3 Packhouse inspections by PPECB

- a. Oversee the sampling of at least 200-400 fruits per lot of specified fruits; and the findings must be recorded.
- b. Inspect along the line between arrival and packing in the packing facilities, of at least 1 % of specified fruits; and the findings must be recorded.
- c. Inspect at least 2 % of specified fruits from every pallet using the latest updated version of the approved PUC and orchard list for the EU.
- d. Ensure that the detection of CBS symptomatic fruit during the above inspections constitutes a rejection.
- e. In the case of rejection, endorse the consignment note, the packhouse to co-sign and the rejection shall be reported immediately to DPH.
- f. Reject consignments whose marking requirements are not compliant.

7.4 Phytosanitary certification

- a. The NPPOZA shall issue phytosanitary certificates for fruit consignments exported to the EU that are compliant with the stipulated conditions.
- b. The NPPOZA reserves the right to recall phytosanitary certificates or refuse the issuance of phytosanitary certificates for non-compliant consignments.
- c. Only lemons, limes (*C. aurantifolia*) and kumquats shall be allowed transit through airfreight.

8. Disputes

- a. The producer/packhouse or exporter may dispute a CBS rejection and request an official laboratory test. In this case, the sample needs to be sealed by the PPECB or under the supervision of PPECB and the affected consignment/s of the orchard shall be put "on-hold" and not be exported to the EU pending the final results from the laboratory.
- b. However, where there are no disputes, the orchard shall be rejected, and the fruit sample shall not be kept. It is therefore the grower's responsibility to ensure

that a knowledgeable representative accompanies the DIS official during orchard inspections. In addition, disputes may not be lodged after the inspection report has been issued (since the sample is disposed of immediately after symptom verification by the grower/grower representative).

9. Lodging an appeal

- a. Any person may lodge an appeal against a decision or direction of the Executive Officer or assignee in terms of section 10 of the Act, to the Director-General.

PART B: DISQUALIFICATION OF ORCHARDS FROM EXPORT TO EU

10. Disqualification system for CBS rejections and interceptions of citrus fruit destined for export to EU:

10.1 CBS rejection/interception:

The detection of CBS symptomatic fruit either during official inspections in South Africa or upon arrival in the EU shall disqualify the implicated orchard from exporting to the EU for the remainder of the export season, as well as the next export season.

10.2 Inspection activities that may result in CBS rejection:

- a. Orchard inspections
- b. 200 to 400 fruits per lot inspection upon arrival at the packhouse
- c. 1% inspection along the line between arrival and packing at the packhouse.
- d. 2% post-packing inspection before departure from the packhouse
- e. Fruit age re-inspection
- f. Valencia symptom expression tests
- g. Regulatory Audits

PART C: CITRUS PRODUCTION AREAS WHERE CBS IS PRESENT

11. CBS Presence Areas

- a) Limpopo Province
- b) Mpumalanga Province
- c) KwaZulu Natal Province
- d) Northwest Province (except for magisterial districts of Christiana and Taung)
- e) Gauteng Province; and
- f) Eastern Cape Province

PART D: DOCUMENTS THAT ARE LINKED TO THIS PROCEDURE

Annexure A: Procedure for latency expression test for Valencia

Annexure B: Approved Laboratories

Annexure C: Procedure for 1% inspection along the line in the packhouse

Annexure D: Procedure for the inspection of fruit upon arrival at the packhouse

Annexure E: Work instruction for orchard inspection



ANNEXURE A: PROCEDURE FOR LATENCY EXPRESSION TEST FOR VALENCIA

1. OBJECTIVE

Latent symptom expression test is a mandatory requirement accordance with point 7 of Annex III within the Commission Implementing Regulation 2022/ 632. It is only applicable to all Valencia type orchards that are registered for export to the EU from the areas where CBS is present.

2. PROCEDURE AND RESPONSIBILITIES

2.1 DALRRD

- Supply seals and ensure traceability of each issued seal number.
- Determine the duration for CBS Symptom Expression Test process.
- Audit the information that is uploaded by the Producers on Phytclean.

2.2 Producer

- Must have their own Ethephon, Guazatine (or Propicure or Propirly), Imazalil and the sample bags.
- Must take the sample, dip fruits and update the Ethephon section on PhytClean.
- Where possible, Valencia type orchards from one PUC should all be treated with Ethephon in one day.
- Shall ensure that facilities that store incubated fruit comply and are registered on Phytclean.
- Shall ensure that fruit that was treated is disposed of and not consumed by the personnel.
- Start the testing from 01 April 2025 and all the Ethephon treated samples need to have been inspected by PPECB by 30 June 2025.

2.3 PPECB

- Inform producer of the central collection point for seals.
 - Conduct the CBS inspections of the samples 14 days after treatment (including weekends and public holidays).
 - After inspections, update the Ethephon section of the PhytClean tool and a copy of the generated document will be available as public record/evidence of the outcome.
- Finding of CBS symptomatic fruit during inspection shall be reported to DALRRD as a **rejection**.

3. SAMPLING AND TREATMENT

3.1 COLLECTING FRUIT SAMPLES BY PRODUCER

- Pick 150 fruits from every orchard (regardless of the size of the orchard).
- Half of the sample should be collected from row-end trees, evenly spread across both ends of the orchard.
- The remaining fruit sample should be collected from trees in poor condition, with no more than 5 fruit collected from any one such poor condition tree. If there are less than 10 trees in poor condition, the shortfall in the fruit sample should be made up by collecting fruit from trees evenly spaced in a diagonal transect across the orchard.
- The sample collected for this purpose should be targeted.
- Sample fruits should be picked as much as possible from sickly and stressed trees and the fruits should be collected as much as possible from the lower outside portion of the tree canopy, especially on the sunny (north-westerly) side of the tree.

3.2 PREPARATION OF DIPPING (TREATMENT) SOLUTION

- Dipping Solution = Ethephon + Imazalil + Guazatine (or Propicure or Propirly) + water
- For every 1-liter water = 8ml (Ethephon) + 0.7g (Imazalil) + 5ml (Guazatine or Propicure or Propirly)
e.g. 10 litres of water = 80ml + 7g + 50ml
- Dip to submerge each sample for 5 minutes in the solution
Each solution may be used for a maximum of 7 days or a maximum of 20 samples (whichever comes first)

3.3 INFORMATION UPDATE

- Go to www.phytclean.co.za (V1) or <https://app.phytclean.co.za/> (V2)
- Log into your PhytClean profile using your Username (email) and password
Go to Citrus
- Select Citrus CBS Management under Pest Management section. (It can take up to 10 seconds for something to show here as it's doing the calculations in the background)
- Using the filters generate a list of PUCs x orchards you want to update (Only PUCs and orchards that you are linked to will appear in the grid).
- Using the tick boxes to select the orchard you are wanting to update.
- Press Symptom Expression Test button at the top of the grid.
- A pop-up will appear and in there, Producers must capture the details for the start of the expression test (i.e. date, tag reference, etc.). Once the details are in then press SUBMIT. The database will be updated.

PhytClean support: support@ecert.co.za



ANNEXURE B: APPROVED LABORATORIES

1) DALRRD Diagnostic Laboratory - Stellenbosch

Directorate: Inspection Services,
Private Bag X5015,
Stellenbosch,
7599,
South Africa,
Tel: (021) 8091600

2) Citrus Research International

2 Baker Street
Mbombela
1201
Tel: +27 (0)13 759 8000

3) SciCorp Laboratories

CSIR, Bioscience Building 20,
Meiring Naude,
Brummeria,
0184
Tel: +27 (010) 900 4531





ANNEXURE C: PROCEDURE FOR THE 1% FRUIT INSPECTION ALONG THE LINE IN THE PACKHOUSE

1. Introduction

This procedure aims to ensure compliance with the requirements of Annex III, point 5 (b) of the Commission Implementing Regulation 2022/632.

2. Inspection intensity

- The PPECB inspector to spend a minimum of 5 minutes per hectare along the packhouse line/s between arrival and packing with the aim to see 1% of the fruit from an orchard.

3. Methodology

3.1 To increase the chances of finding Citrus Black Spot (CBS) during this inspection, the sample needs to be inspected prior to sorting.

3.2 In order for the line inspection to be conducted effectively and timeously, the packhouse needs to communicate the packing plan on time to the PPECB. The packhouse must provide and ensure that the following is available to the PPECB:

- a) The packing plan for the following day (to allow PPECB to plan accordingly):
- The orchard numbers and number of orchards to be packed the following day.
 - The size in hectares of the orchards that will be packing the following day.
 - Provide records to the PPECB of the packhouse delivery inspections prior to conducting the line inspections.
 - All the above should be provided to PPECB, 15 hours before inspection.

 - Bookings must be made via email with the form provided by PPECB. The completed form and a copy of the PQI must be attached to the email for proper planning.

b) Appropriate working space along the line:

- Safe working space along the packhouse line.
- Sufficient lighting for CBS inspections.
- Secure structure to stand on during the line inspections.
- Access to any assistance required by the PPECB to conduct the line inspections.

The suitable position for the “line inspection” within the packhouse is after the dipping of fruit (into the bath) prior to the point of “pre-sorting” or “culling” which is the first point of removing any undesirable fruit (due to quality or phytosanitary) and leaves. If the inspection is conducted after this point, there is a possibility that fruit with the most visible CBS symptoms would have been removed from the line.

4 Record keeping

Detailed records for the inspection shall be kept by PPECB and the packhouse for all 1% inspection for auditing purposes.

It is the responsibility of the packhouse to ensure PPECB is informed 15 hours before packing of fruit from orchards approved for export to the EU. Fruit from orchards not presented/inspected will not be allowed to be exported to the EU.



ANNEXURE D: PROCEDURE FOR THE INSPECTION OF FRUIT UPON ARRIVAL AT THE PACKHOUSE

1. Introduction

This procedure aims to ensure compliance with the requirements of Annex III, point 5 (a) of the Commission Implementing Regulation 2022/632.

1. PROCEDURES AND RESPONSIBILITIES

1.1. PACKHOUSE

- Ensure that packhouse personnel are trained, and that the training records are maintained.
- The trained packhouse personnel shall sample 200 to 400 fruits per lot upon arrival of the fruit at the packhouse, prior to processing.
- The sample must be inspected by the trained packhouse personnel.
- Finding of CBS symptomatic fruit by packhouse personnel must be recorded as a rejection.
- The packhouse personnel to notify PPECB of any detections of CBS symptomatic fruit.
- The packhouse manager must provide the PPECB line inspector with the results of the pack house “on arrival inspections” prior to the commencement of the 1%-line inspections.
- The packhouse manager and PPECB must maintain all records for auditing purposes by DALRRD.

1.2. PPECB

- Train and assess the packhouse personnel on CBS identification and inspection procedures.
- Maintain records of trained packhouse personnel.
- Inspector shall co-sign the packhouse delivery inspection form after confirming that the pack house delivery inspection was completed.
- Shall oversee the “on arrival inspections” conducted by the pack house once a week.

1.3. DALRRD

- Shall conduct audit during the citrus export season.




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Procedure No: PH/12/W25/06

Version number and date:06/ December 2024

ANNEXURE E: WORK INSTRUCTION FOR ORCHARDS INSPECTION

DOCUMENT CONTROL

Approved & Endorsed by: Director: Inspection Services	Approved /Effective date <u>20 February 2025</u>	Signed Director: DIS 
Details of Change from Previous revision:		
Version_number	Effective date	Reason for change
PH/12/W25/00	06/03/2012	Superseded
PH/12/W25/01	04/04/2017	Superseded
PH/12/W25/02	05/10/2018	Superseded
PH/12/W25/03	18/01/2021	Superseded
PH/12/W25/04	28/02/2022	Suspended
PH/12/W25/05	30/03/2023	Information update
PH/12/W25/06	Date of approval	Information update
Distribution Applicable to all DIS Inspectors	Next review Date: Biennial	Responsible person Mr. G. Mediroe



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1. INTRODUCTION

The work instruction is intended to be used by the inspectors that have been appropriately authorised in terms of section 2 (2) (a) of the Agricultural Product Standards Act, 1990 (Act 119 of 1990).

2. REQUIREMENTS

- 2.1 Pen
- 2.2 Identification cards
- 2.3 Magnifying glass
- 2.4 Knife
- 2.5 Sample Bag and Sticker
- 2.6 Diagnostic forms
- 2.7 Registration database for EU PUCs/Orchards and status
- 2.8 Inspection Request
- 2.9 Personal portable computer (laptop/ tablet/ mobile phone) e-Inspect.
- 2.10 Internet Data
- 2.11 Vehicle
- 2.12 Personal Protective Equipment for orchard inspection (safety shoes, sun hat etc.)
- 2.13 Gloves
- 2.14 Colour Plate

3. METHODOLOGY

3.1 At the office

- 3.1.1 Ensure that the producer or their representative have submitted the application for orchard inspection no later than three weeks before the start of harvest, the inspection shall only be conducted two weeks or less before the start of harvest of the concerned orchard/s and that their account is up to date.
- 3.1.2 Ensure that the production unit and the orchard are registered and approved to export to the EU on PhytClean.
- 3.1.3 Confirm the date and time of inspection with the producer/ representative via email/ text and follow up telephonically.

3.2 At the Farm

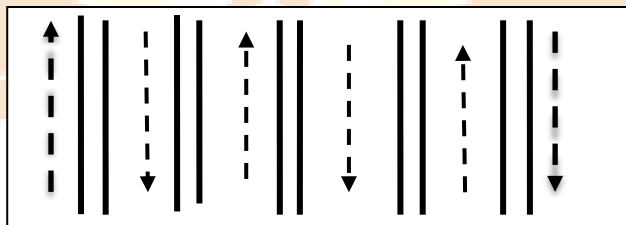
- 3.2.1 Producers must make sure that measures are in place to ensure that the farm is safe for you to enter (i.e., dogs, long grass etc.).
- 3.2.2 Upon arrival at the farm, introduce yourself to the representative and indicate the reason for your visit.
- 3.2.3 Request the map of the farm for ease of locating orchard positions.
- 3.2.4 Request that there should be a representative to accompany you to the orchards.
- 3.2.5 Ensure that the orchard to be inspected is clearly marked with boards that indicate at least the PUC and orchard number.
- 3.2.6 Fruits from orchards that will not be degreened need to ripen naturally.
- 3.2.7 Orchards of fruit that will be degreened need to comply with the following:
- Before the month of May: At least 30% of the fruit within the orchard must be on color plate 1-6.
 - After the month of May: at least 50% of the fruit within the orchard must be on color plate 1-6.

3.2.8 The entire orchard needs to be inspected and priority/ emphasis should be given but not limited to the following condition/ parts of an orchard:

- Trees that show symptoms of stress (sickly, chlorosis, dead branches etc.);
- The North Westerly side / sunny side of the trees;
- Trees that are located in the water-logged parts of the orchards;
- Trees that are located at the edges of the orchards; and
- The lower outside portion of the tree canopy.

3.2.9 Method to be used to conduct EU orchard inspections:

- Walking straight within the orchard rows (every single row).



3.2.10 Inspection should be conducted as follows: -

- Each row of the orchard needs to be inspected for CBS;
- The patterns should be walked within each row however, if fruit with CBS symptoms are identified outside the pattern, they should be attended to;
- CBS is the only pest of concern that the orchards shall be rejected for;
- Finding of CBS symptomatic fruit within the orchard shall result in the rejection of the EU registered orchard.
- The inspection time is 30 minutes per hectare.
- However, if CBS is found before the end of 30 minutes within a hectare, inspection shall stop; and
- The lemon orchards need to be inspected every 90 days after the first orchard inspection.

3.3 Decision making

3.3.1 If the official finds fruit/s with suspected CBS symptoms, the grower/representative should be consulted for confirmation: -

- If the grower/representative confirms the symptoms as CBS, a rejection shall be recorded immediately, and the orchard shall be excluded from export to the EU for the remainder of the export season as well as the next export season.
- The inspector must report a CBS rejection to the Regional EU Coordinator, National Coordinator's and DPH using approved reporting template.
- If the grower / representative disputes the CBS symptoms, then the sample shall be packed and sealed for laboratory analysis. The CBS samples must be marked with a unique reference number. The diagnostic form must be completed in full and sent to the accredited laboratories for confirmation of CBS (at client's own costs) and the orchard shall be put on hold from packing to the EU; and
- In addition, disputes may not be lodged after the inspection report has been issued (since the sample is disposed of immediately after symptom verification by the grower/grower representative).
- In the case of a dispute, when the lab results are negative, the orchard must be re-inspected immediately in cases where the whole orchard was not inspected before the suspected CBS symptomatic fruit was found.

3.4 Completion of inspection status on e-Inspect.

3.4.1 The orchard inspection status on e-Inspect shall be completed in full and it must reflect the inspection outcome.

The Inspection status may take 3 structures as follows:

- I. **Pass:** An inspection report (e-Inspect) must be completed for inspected orchards for the day that are free from CBS and the inspection status must be endorsed "Passed".
- II. **Reject:** An inspection report (e-Inspect) must be completed for inspected orchards for the day where CBS were found and confirmed by producer/representative and endorsed "Rejected".

Under rejection comment other reasons might be "CBS symptomatic fruit found or Orchard not ready for inspection or grass too long".

- III. **On Hold:** An inspection report (e-Inspect) together with diagnostic form must be completed for disputed orchard and endorse "On Hold". Under rejection comment state "CBS symptom pending laboratory results".

3.4.2 The official shall ensure that the grower / representative verify the inspection report.

3.5 Reporting

3.5.1 Update on inspection outcome on e-Inspect same day after orchard inspection.

- Go to <https://app.ecert.co.za/eInspect>; and
- Log in and record the results.

3.6 Charging

3.6.1 The inspection fee shall be charged at the rate of 30 minutes per ha and part thereof in accordance with the latest Departmental tariffs.

3.6.2 Travelling time shall be charged at the rate of 30 minutes or part thereof calculated from departure from the office to arrival at the inspection destination in accordance with the latest Departmental tariffs.