



Florida Department of Agriculture and Consumer Services  
Division of Plant Industry

**GROWER / CARETAKER COMPLIANCE AGREEMENT**

ADAM H. PUTNAM  
COMMISSIONER

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 CARETAKER: (NAME, IF EMPLOYED BY OWNER)	
1.4 BUS. TYPE: (GROWER; AGENT; CARETAKER; SPECIALTY SERVICE)		2.4 TRAINING: (DECONTAMINATION CERTIFICATE NUMBER(S))	
3. REGULATED ARTICLE(S): <b>Any article capable of transporting or harboring Citrus Black Spot, Citrus Canker, Citrus Greening, or the Asian Citrus Psyllid</b>			
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: <b>Section 581, F.S. and Rule Chapter 5B-63, F.A.C.</b>			

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 GROVE OPERATIONS**

- All citrus growers (grove owners, agents or lessees) and caretakers (grove contractors, including but not limited to management, planting, fertilizing, cultivating, irrigating, spraying, mowing, pruning, hedging, topping, and tree removal companies) who own, plant, maintain or service commercial citrus groves, or citrus plantings consisting of forty or more trees, are required to sign a Florida Department of Agriculture and Consumer Services' Citrus Health Response Program (CHRP), "GROWER / CARETAKER COMPLIANCE AGREEMENT."
- Growers are expected to implement self-survey, psyllid control and decontamination programs, and should also consider and adopt the latest recommendations for pest and disease control available from University of Florida's Institute of Food and Agricultural Sciences (UF-IFAS). Any incidence of exotic citrus pests must be reported promptly to Florida Department of Agriculture and Consumer Services (FDACS) Division of Plant Industry (DPI) inspection staff.
- Training in recognition and control of both exotic and serious endemic citrus pests, and in approved methods of decontamination will be conducted upon request by UF-IFAS. Certified Trainer cards are issued by FDACS/ DPI for successful completion of decontamination training, and delivered by UF-IFAS. For information, please see Schedule 10.
- All persons who enter a grove are responsible to decontaminate as described in this agreement. The Grower is responsible for the decontamination of all personnel and equipment under direct supervision of the grower. Citrus caretakers, contractors, harvesters, haulers, handlers and equipment operators must also be in compliance with the Citrus Health Response Program (CHRP), hold separate CHRP Compliance Agreements, and be responsible for decontaminating their own personnel and equipment prior to entering and **upon each departure** of all citrus growers' properties.

5. Approved citrus black spot and citrus canker decontamination procedures for all personnel and equipment follow:
  - 5.1. Prior to departing any citrus grove or grove block, disposal site or receiving facility, all personnel must **inspect** vehicles and equipment for citrus plant material, and **clean** all vehicles, equipment, ladders, tubs, picking sacks and personal clothing free of citrus fruit, leaves, limbs, soil and debris. All plant material and debris must be left on that property or be disposed of on a CHRP approved site that will not pose a risk to citrus groves, trees or nurseries.
  - 5.2. Personnel and equipment must **be decontaminated** in a manner as prescribed in *Approved Decontamination Products & Methods* (Schedule 11) prior to departing a citrus grove, an approved receiving facility or disposal site.
  - 5.3. Caretakers, harvesters and field personnel 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.
6. Growers may require evidence that all personnel and equipment have been properly decontaminated **prior to entering** their groves. For this reason, caretakers, harvesters 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. Equipment must always arrive at growers' properties clean and free of citrus fruit, leaves, limbs, soil and debris, and plant pests.
7. Prior to departing a citrus grove in a non-quarantine area, hedging, topping, and tree removal/ land clearing equipment must be cleaned free of fruit, leaves, limbs, soil and debris (which should be left on the property of origin), and then be **pressure washed** with water, and decontaminated by use of an approved product and method (per Schedule 11).
8. All citrus trees planted in new or established groves and all budwood used for top-working must be obtained from a citrus nursery registered with FDACS/ Division of Plant Industry (DPI).
9. Grower must provide authorized FDACS/ DPI and USDA/ Animal and Plant Health Inspection Service (APHIS) personnel access to the property and to documents showing the origin of fruit or trees as requested.
10. Grower must confirm that harvester is accurately maintaining the identity of harvested fruit at all times in order to permit trace back, if necessary. Each load of fruit must be identified by issuing a clearly written, serially numbered trip ticket with the following information: Grove name, Block or sub-block of Origin, Land owner or agent, Lessee, Harvester; Number of boxes, Variety; Tag number; Destination (receiving facility or Disposal Site ID); Date of Harvest. Each load of 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. If a *Citrus Fruit Harvesting Permit* (FDACS-08123) has been issued for the grove block or sub-block, the "HP Number," must also be written on the trip ticket.
11. Fresh fruit destined for movement to interstate or to restricted export markets must be harvested from a grove 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. Grower must confirm this information with the fresh fruit packinghouse. Grower must contact the local CHRP office at least two weeks in advance of harvest if a harvesting permit will be needed.
12. A Citrus Fruit Harvesting Permit is required prior to harvest for any grower who plans to ship fresh fruit to the European Union (EU) from a grove under citrus canker quarantine. All groves in each county with a Citrus Black Spot (CBS) quarantine area must also be inspected for symptoms of CBS in accordance with EU import requirements, as of July 1, 2013. In each county with a citrus black spot quarantine, the Harvesting Permit will serve as a single instrument in documenting a grove and its buffer zones as being visually free of both citrus canker and CBS diseases. In addition to field inspection of each grove, block or sub-block and buffer zones, the EU requires that fruit harvested from each grove, block or sub-block must be inspected in the packinghouse and found free of both citrus canker and CBS diseases.
13. Growers and Caretakers bear the responsibility to remain informed regarding changes in the Citrus Health Response Program. Attachments, procedures, regulations and quarantine areas are subject to change. Quarantine maps, revisions, attachments and updates must be retrieved from local CHRP offices (Schedule 10) and official Internet postings: <http://www.freshfromflorida.com/Divisions-Offices/Plant-Industry/Agriculture-Industry/Citrus-Health-Response-Program>
14. Failure to abide by any part of this agreement may result in penalties contained in Section 581.211 F.S.

## II. RULES FOR GROVE OPERATIONS IN 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 valid state compliance agreement for processing into a product other than fresh fruit, or to a fresh fruit **packinghouse** operating under a valid 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 CBS quarantine citrus fruit or plant material near a non-quarantine grove or nursery. Penalties may be assessed for non-compliance.
3. Each load of fruit must be identified by issuing a clearly written, serially numbered trip ticket with the following information: Grove name, Block or sub-block of Origin, Land owner or agent, Lessee, Harvester; Number of boxes, Variety; Tag number; Grower C/A Number; Destination (receiving facility or Disposal Site ID); Date of Harvest; and Harvesting Permit Number if issued; “**TARP-Q**” must be written clearly on the ticket, preferably near the bottom.
4. When hauling citrus fruit, eliminations, culls, citrus waste or plant material from groves or receiving facilities, vehicles used to transport citrus fruit or plant material originating from Citrus Black Spot (CBS) 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  $\frac{3}{4}$  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  $\frac{1}{2}$  inch or less.
  - 4.2. If the side and rear wall construction has openings greater than  $\frac{3}{4}$  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  $\frac{1}{2}$  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  $\frac{1}{2}$  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  $\frac{1}{2}$  inch. Tarps must be in good condition and be securely fastened with a maximum of  $\frac{1}{2}$  inch openings exposing the fruit in order to prevent the loss of fruit, leaves or plant debris in transit.
5. Caretakers and contractors should appoint a company trainer to instruct all of their field workers annually in citrus black spot and citrus canker decontamination. **Training** records of field foremen and crew members, or a qualified employee trainer card or certificate must be available for inspection by CHRP field staff and affected citrus growers. Certified Trainer cards are issued by DPI for completion of decontamination training, and delivered by UF-IFAS.
6. Grower must **notify** the local CHRP office upon initial movement of harvester, hedger, topper or tree removal equipment into a quarantine grove. Prior to completion of work, equipment owner, operator and crew leader must **notify** the local CHRP office **and** the grower at least 3 hours in advance of decontamination events leading to the removal of any equipment or crews from the quarantine grove. In addition, it is recommended that the equipment owner or operator notify the owner / agent of the next grove property prior to conducting decontamination activities. CHRP inspectors will witness decontamination events and issue limited permits as resources allow.
7. Hedgers, toppers and tree removal/ land clearing equipment must be cleaned and decontaminated prior to removal from a quarantine grove. This equipment may be moved from the property only under the following conditions:
  - 7.1. Equipment must be cleaned free of fruit, leaves, limbs, soil and debris, and then be pressure washed or steam cleaned with adequate pressure to remove all citrus tissue and tree sap from all contact surfaces.
  - 7.2. If steam is applied at a minimum temperature of 160 degrees F at the point of contact to all surfaces of the equipment in the presence of a CHRP inspector (if available), no further decontamination is required.
  - 7.3. Before moving the hedging, topping, or tree removal equipment from the property, equipment must be decontaminated in the presence of a CHRP inspector, if available, by an approved method (per Schedule 11).

- 7.4. Upon witnessing required decontamination, the CHRP official, if available, will issue a *Limited Permit* (DACS-08156) that identifies the equipment, date of movement, origin, destination, county, TRS, grove & owner names.
8. Caretakers, harvesters and field personnel 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.
9. All personnel and equipment entering a grove in a quarantine area for any purpose, including but not limited to pest and disease scouting, crop estimation, fruit procurement, or fruit sampling, leaf sampling or soil sampling for testing purposes, must be cleaned free of fruit, leaves, limbs, soil and debris and be decontaminated by an approved method in accordance with Schedule 11 prior to departing the grove or grove block. Specific disinfection precautions follow:
- 9.1. Fruit samples collected from properties in CBS quarantine areas must be free of leaves, stems and debris and be enclosed in a vehicle cargo area or in bins covered by a tarpaulin prior to departing the grove or block. All quarantine fruit samples must be unloaded at the testing facility. Emptied cargo spaces and any reusable bags, boxes or bins must be decontaminated prior to departing the testing facility, before entering another citrus grove.
- 9.2. Leaf and soil samples taken from quarantine areas must be placed into labeled bags or containers, closed securely and loaded into an enclosed or covered vehicle cargo area prior to departing the quarantine grove or block.
- 9.3. Citrus plant material and debris from any samples should be handled, treated and disposed of as described in Paragraphs II: 10 & 11 below, and must not be allowed to contaminate non-quarantine trees, groves or nurseries.
- 9.4. For phytosanitary reasons, grower, caretaker and field personnel are advised to call the local CHRP Office to arrange for sampling of symptomatic material they may wish to submit for diagnosis. Please flag the trees, take GPS readings (if convenient) and call your local CHRP Office or the DPI Helpline (800-282-5153) right away.
10. Each load of citrus fruit, eliminations, culls or citrus waste originating from a CBS quarantine area must move and arrive enclosed or under tarp at the receiving facility or disposal site with a Limited Permit, or a trip ticket marked with "TARP-Q." All citrus fruit, plant material and debris in the truck or trailer and boxes or bins must be completely unloaded, and vehicle and equipment must be cleaned, then disinfected prior to departing the facility or disposal site using one of the following sanitizers:
- 10.1. 200 ppm solution of sodium hypochlorite with pH of 6.0 to 7.5; or
- 10.2. 0.2% solution of quaternary ammonium chloride (QAC) cleaner/ disinfectant compound; or
- 10.3. Peroxyacetic acid-based sanitizer at labeled rates (85 ppm PAA; indoor use only).
11. Citrus waste in the form of culls, peel, pulp, leaves, limbs or plant debris originating from a CBS quarantined area must be handled or treated by one of the following methods subject to monitoring by an authorized CHRP inspector:
- 11.1. Heat treated to a minimum of 180°F for at least one hour; or
- 11.2. Incinerated; or
- 11.3. 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 grove, grower, caretaker or equipment compliance agreements are rendered obsolete by this document.		8. AGREEMENT NO. CA-GROW_DR15F
		9. DATE OF AGREEMENT 1-JUL-2015
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 		