



Florida Department of Agriculture and Consumer Services
Division of Plant Industry

WILTON SIMPSON
COMMISSIONER

INTRASTATE PACKINGHOUSE COMPLIANCE AGREEMENT

Section 581.031(26), F.S. / Rule 5B-63.001, F.A.C.

3027 Lake Alfred Road, Winter Haven, FL 33881

1. OWNER / BUSINESS NAME & MAILING ADDRESS:		2. PROPERTY LOCATION / IDENTIFICATION:
1.1 C/A#	(ISSUE DATE)	2.1 COUNTY:
1.2 CONTACT:	(NAME) (TITLE)	2.2 T-R-S
1.3 PHONES:	(OFFICE) (CELL)	2.3 TRAINING: (DECONTAMINATION CERTIFICATE NUMBER)
3. REGULATED ARTICLE(S): Citrus fruit with or without leaves and stems.		
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: Section 581, F.S. and Rule Chapter 5B-63, F.A.C.		

In addition to the regulations contained in Section 581, F.S. and Rule Chapter 5B-63, F.A.C., 7 CFR 301.75, 7 CFR 301.76, Federal Order DA-2016-55 and Federal Order DA-2012-09, I/we agree to abide by the following stipulations:

All commercial facilities that pack fresh citrus not originating from a Citrus Black Spot (CBS) quarantine area in Florida for intrastate shipment, including gift fruit shippers and re-packers, are required to sign a Citrus Health Response Program (CHRP), Intrastate Packinghouse Compliance Agreement, FDACS-08089, 07/22, and be renewed yearly prior to the start of packinghouse operations. Owner or agent is the responsible party in this agreement, also referred to herein as the “packer.”

1. Citrus packing and or repacking facilities must provide authorized Florida Department of Agriculture and Consumer Service/Division of Plant Industry (FDACS/DPI) Citrus Health Response Program (CHRP) personnel access to the property and all areas associated with the treatment and packing of fruit during all hours of operation, including but not limited to parking area, receiving area, packing line or any other fruit handling and storage areas.
2. Citrus packing and or repacking facilities must maintain and provide FDACS/DPI CHRP personnel access to all paperwork and records pertaining to the origin and distribution of fruit upon request, including but not limited to: trip tickets, run sheets, Limited Permit for Harvesting Citrus Fruit with Leaves & Stems Attached, FDACS-08087, 04/22 (when required) and shipping documentation. Documentation must be maintained for the current season.
3. Packer is responsible for training its graders and field personnel each year in progressive fruit grading techniques for the detection of citrus diseases. All field personnel who come in contact with citrus groves and plant debris must be trained annually in decontamination procedures. Packer is responsible for appointing a designated trainer for this task or have employees trained by University of Florida’s Institute of Food and Agricultural Sciences (UF-IFAS). Training in decontamination procedures that is administered by UF-IFAS is required in order to become and/or remain certified as a designated trainer.

Training records and qualified trainer cards must be available for verification by FDACS/DPI inspectors and affected growers.

4. The Department requests the packinghouse to verify that each trip ticket arriving with fruit indicates the Origin of the Fruit, Date Harvested, Grove Owner's Name, Multi-block ID #, and the Compliance Agreement Number (C/A#). If trip tickets are not being filled out as requested, please attempt to resolve with the grower or fruit dealer. If this attempt fails, please notify your local CHRP field office by the next business day for assistance. See *Information Resources (Schedule 10)* for CHRP office information.
5. Fruit from a CBS quarantine area is prohibited for movement within the State of Florida unless it is tarped for shipment to a packinghouse and under an APHIS compliance agreement and has met conditions to be eligible for movement under an APHIS Federal Certificate.
6. All fruit hauling equipment (including trailers, trucks, harvesting boxes, baskets, bins, etc.), once unloaded, must be cleaned free of all fruit, leaves, limbs and debris and be decontaminated by an approved decontamination method according to *Approved Decontamination Products & Methods (Schedule 11)* prior to stacking or loading empty boxes or bins, parking unloaded equipment or dropping trailers in a dispatch area.
7. All packinghouse equipment that comes in contact with untreated citrus must be cleaned free of fruit and debris at the end of each day. Equipment located or operating from the fruit receiving/bin dumping area to the fruit treatment applicator must be decontaminated after removing debris.
8. Citrus culls, leaves, limbs, soil, and plant debris must be cleaned out daily from fruit testing sites and citrus packing facilities and be disposed of in a CHRP approved manner or CHRP permitted dumpsite. All dumpsites will be inspected by a CHRP regulatory inspector on a regular basis during packinghouse operations as resources permit. Permitted dumpsites are renewed annually.
9. Shipments of citrus waste to local Class I Landfills, incinerators or disposal sites which are approved by CHRP officials must be accompanied by either a Limited Permit, FDACS-08156, Rev. 04/22 or a copy of the shipment log page from the *Citrus Waste Shipment Log (Schedule 12)*. The log(s) must be available for verification by CHRP staff. Packinghouse must provide authorized FDACS/DPI personnel access to the property and to documents showing the origin of citrus fruit and destination of associated waste and debris.
10. All fruit shipping outside of the State of Florida must be packed by a packinghouse under an APHIS compliance agreement and must comply with requirements contained in the Fresh Citrus Fruit Shipment Procedures of the USDA, APHIS, PPQ Florida Citrus Health Response Program.
11. Fruit must be labeled on the manifest and any other required document(s) for shipping that it is "Not for Distribution Outside of Florida." A USDA stamp cannot be used on any packaging.
12. The fruit must be practically free of leaves and other regulated plant material. Stems less than 1-inch may be attached to fruit and cannot have attached leaves unless it meets the requirements as outlined on the Grower/Caretaker Compliance Agreement, FDACS-08316, Rev. 07/22, #10 in Section II.
13. The fruit must be washed, brushed, surface disinfected with one of the following treatment options, and waxed:
 - a. **Sodium Hypochlorite:** The regulated fruit must be thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite, with the solution maintained at a pH of 6.0 to 7.5, or
 - b. **Sodium O-Phenyl Phenate (SOPP):** The regulated fruit must be thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86% to 2.0% of the total solution, for 45 seconds if the solution has sufficient soap or detergent to cause a visible foaming action or for 1 minute if the solution does not contain sufficient soap to cause a visible foaming action, or
 - c. **Peroxyacetic Acid (PAA).** The fruit must be thoroughly wetted for at least 1 minute with a solution containing 85 parts per million peroxyacetic acid.

14. Fruit being packed with stems and leaves **must** meet the following criteria:
- Packinghouses/Packers must have a valid Intrastate Packinghouse Compliance Agreement, FDACS-08089, 07/22.
 - Growers and Packers must notify the local CHRP office three days prior to the commencement of harvesting and packing.
 - Growers and Packers must allow CHRP inspectors to observe all activities associated with the harvesting and packing of fruit including the inspection of the carton used for shipment.
 - Shipping manifest must include Name of the Packer, the Date, Multi-block ID#, Origin, Variety, Destination, Number of Boxes, and the Compliance Agreement Number (C/A#), see 14.a. above.
 - Each piece of fruit can have no more than two leaves.
 - Loose stems and leaves (no fruit attached) are prohibited from being in the carton.
 - Fruit must move in an enclosed refrigerated trailer.
 - Shipping manifest and cartons must be labeled “Not for Distribution Outside of Florida”
15. Packinghouses bear the responsibility to remain informed regarding any changes in the Citrus Health Response Program. Attachments, procedures, regulations and quarantine areas are subject to change. All updated information can be obtained by contacting a local CHRP field office (see *Schedule 10*) and online at: [Citrus Health Response Program Internet Site](#)

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 for twelve months from the date of agreement.		8. REFERENCE NO.: CA_PACKER_2022
		9. DATE OF AGREEMENT:
10. OFFICIAL NAME & TITLE:	11. OFFICIAL ADDRESS: Division of Plant Industry 3027 Lake Alfred Road Winter Haven, FL 33881-1438	
12. OFFICIAL SIGNATURE:		