



Florida Department of Agriculture and Consumer Services
Division of Plant Industry

GROWER/CARETAKER COMPLIANCE AGREEMENT

NICOLE "NIKKI" FRIED
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:		2.2 LAT/LONG:	
1.3 PHONES:		2.3 BLOCKS: (ATTACH LIST IF MORE SPACE IS NEEDED)	
1.4 BUS.TYPE:		2.4 CARETAKER:	
3. REGULATED ARTICLE(S): Any article capable of transporting or harboring citrus black spot, citrus canker, citrus greening, or the Asian citrus psyllid.			
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: Section 581, F.S. and Rule Chapter 5B-63, F.A.C.			

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

I. GENERAL REQUIREMENTS FOR GROVE OPERATIONS

1. All citrus growers (grove owners, agents or lessees) and caretakers who own, plant, maintain or service commercial citrus groves, or citrus plantings consisting of forty or more trees are required to sign a Grower/Caretaker Compliance Agreement, FDACS 08316, Rev. 07/22.
2. Growers are asked 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 incident of exotic citrus pests must be reported promptly to Florida Department of Agriculture and Consumer Services/Division of Plant Industry (FDACS/DPI) Citrus Health Response Program (CHRP) inspection staff.
3. Growers planning to ship fresh citrus fruit to the European Union (EU) must comply with the following provisions to meet 2017 amendments to EU Annexes of Council Directive 2000/29/EC on plant protective measures. These amendments affect growers planning to ship fruit from areas of Florida **outside of counties quarantined for citrus black spot (CBS), under statewide citrus canker quarantine:** (Refer to UF-IFAS *Florida Citrus Production Guide* for recommended cultural practices and guidance in pest and disease management.)
 - 3.1 Cultural Practices – Citrus growers and caretakers must implement cultural practices to minimize the incident and spread of citrus canker disease in each production unit and buffer area under the caretaker's supervision. (e.g., the planting and maintenance of wind breaks, such as eucalyptus trees).
 - 3.2 Please note that production unit freedom (from citrus canker) is no longer required.
 - 3.3 Appropriate Treatment - Copper (for example) should be applied to a grove to prevent disease damage to fruit,

leaves and stems caused by citrus canker, along with maintaining an appropriate pest management program as recommended by UF-IFAS' *Florida Citrus Production Guide*.

- 3.4 The Packinghouse must also treat the fruit with sodium o-phenylphenate (SOPP) or equivalent.
 - 3.5 Fruits harvested from multi-block(s) must be found free of citrus canker symptoms during an official packinghouse inspection of a representative sample defined in accordance with international standards.
 - 3.6 All packed citrus fruit must be traceable back to the multi-block (production unit) as provided on the Federal Phytosanitary Certificate and trip tickets must include the *Grower/Caretaker Compliance Agreement Number* (C/A#).
 - 3.7 CHRP regulatory staff will conduct random inspections to determine grower compliance with appropriate cultural practices, treatments and decontamination.
 - 3.8 In addition to the Multi-Block Number (required trace-back location), trip tickets for **fresh** fruit destined for the EU must include the notation, "CC," to indicate that the grower is following the recommended practices in UF-IFAS' *Florida Citrus Production Guide* to mitigate the incidence of "Citrus Canker" disease. See Section I, paragraph 12 below for the complete list of required information.
4. Growers planning to ship fresh citrus fruit to the EU must also comply with the following provisions to meet 2017 amendments to EU Annexes **with respect to CBS in areas outside the EU-observed county-wide quarantines in Florida**:
 - 4.1 Inspection of the fruit is required in the packinghouse with no symptoms of CBS observed.
 - 4.2 Proof of area freedom from CBS is **required**, and must be validated by Citrus Black Spot Survey, Multi-Pest-Survey, both Grove and Residential, statewide.
 5. Training in recognition and control of both exotic and serious endemic citrus pests, and in approved methods of decontamination, will be provided upon request by UF-IFAS. *Certified Trainer* cards are issued by FDACS/DPI for successful completion of decontamination training and delivered by UF-IFAS.
 6. All persons who enter a grove should decontaminate as described in this agreement. Growers are 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 CHRP, hold separate CHRP compliance agreements, and be responsible for decontaminating their own personnel and equipment prior to **departure** of all citrus growers' properties.
 7. Approved citrus canker decontamination procedures for all personnel and equipment follow:
 - 7.1 Prior to departing a citrus grove or multi-block, receiving facility or disposal site, all personnel must inspect vehicles and equipment for citrus plant material. All vehicles, equipment, tools, portable hauling containers (harvesting boxes, baskets, bins, or tubs), clothing and personnel must be **cleaned** free of citrus fruit, leaves, limbs, soil and debris and **decontaminated** by an approved method in accordance with *Approved Decontamination Products & Methods (Schedule 11)*. All plant material and debris must be left on that property or be disposed of on a CHRP approved disposal site that will not pose a risk to citrus groves, trees or nurseries.
 - 7.2 Caretakers, harvesters and field personnel working on any grove property should always have adequate decontamination equipment and sufficient quantities of approved decontaminant solutions at acceptable use dilutions readily available and located on site while equipment or workers are present on the grove property.
 - 7.3 Citrus black spot decontamination procedures are covered under **Part II - Rules for Grove Operations in Citrus Black Spot Quarantines**, contained within this document.
 8. 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.
 9. Prior to departing a citrus grove or multi-block in a non-quarantine area, all hedging, topping, and tree removal/land clearing equipment must be **cleaned** free of fruit, leaves, limbs, soil and debris (which must be left on the property of origin), and then **decontaminated** by an approved method in accordance with *Schedule 11*.
 10. 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/DPI.

11. Growers 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.
 12. Growers must ensure that harvesters are accurately maintaining the identity of harvested fruit at all times in order to facilitate 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; Multi-Block ID Number; Harvesting Company; Number of Boxes; Variety; Trailer Tag Number; Destination (receiving facility or Disposal Site ID); and Date of Harvest. Each load of fruit must also bear the official C/A# for the owner of each multi-block harvested. If a Citrus Fruit Harvesting Limited Permit, FDACS-08123, Rev. 04/22 has been issued for the multi-block, the "HP #," must also be written on the trip ticket.
 13. Fresh fruit destined for movement to interstate or to restricted export markets must be harvested from a grove or multi-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. Growers must confirm this information with the fresh fruit packinghouse. If growers need to obtain a harvesting permit, they must contact the local CHRP office at least two weeks in advance of harvest.
 14. 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. All updated information can be obtained by contacting a local CHRP field office (See *Schedule 10, Information Resources*) and online at: [Citrus Health Response Program Internet Site](#)
 15. 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. Florida growers planning to ship fresh citrus fruit to the EU must comply with the following provisions to meet 2017 amendments to EU Annexes of Council Directive 2000/29/EC on protective measures with respect to CBS in areas within the EU-observed county-wide CBS Quarantines. Refer to UF-IFAS *Florida Citrus Production Guide* for recommended cultural practices and instructions in pest and disease management.
 - 1.1 Cultural Practices – Citrus growers and caretakers must implement cultural practices as recommended by UF-IFAS to minimize the incidence and spread of CBS in each production unit (with no buffer area required). As an example, leaves may be raked from under trees, or be treated in place with an approved material. It is also recommended that dead wood be removed from the trees, and any diseased and declining trees be removed from the groves.
 - 1.2 Appropriate Treatment – Fungicides, such as copper, strobilurins or other labeled fungicide should be applied to the trees at intervals as recommended by UF-IFAS to help prevent the damage and spread of CBS. Leaf litter should also be controlled by various methods and treatments as recommended by UF-IFAS.
 - 1.3 Growers seeking a Citrus Fruit Harvesting Limited Permit, FDACS-08123, Rev. 04/22, to ship fresh fruit to the EU or to other restricted markets must request and fill out the Citrus Health Response Program Application, FDACS-08415, Rev. 07/22, and send to the local CHRP field office in order to receive a field inspection of the proposed multi-block(s) for symptoms of CBS and citrus canker diseases.
 - 1.4 Upon receipt of a grower's Citrus Health Response Program Application for Participation, the CHRP field office will schedule a field inspection of the multi-block(s) requested. The fruit will be field-inspected in the production unit by multi-block(s), with no buffer required, and if no symptoms of CBS or citrus canker are observed on the fruit, the grower will be issued a Citrus Fruit Harvesting Limited Permit, FDACS-08123, Rev. 04/22.
 - 1.5 Fruit harvested for fresh fruit shipment must be packed in an APHIS compliant packing house, and be washed, brushed, surface disinfested with sodium o-phenyl phenate or equivalent, and be treated at labeled rates with imazalil and/or thiabendazole at the time of packing, and be waxed.
 - 1.6 Fruits harvested from multi-block(s) must be found free of CBS & citrus canker symptoms during an official packinghouse inspection of a representative sample defined in accordance with international standards.
 - 1.7 All packed citrus fruit must be traceable back to the multi-block (production unit) of origin as provided on the Federal Phytosanitary Certificate; and trip tickets must include the C/A#.

- 1.8 CHRP personnel will conduct random inspections to determine grower compliance with appropriate cultural practices, treatments and decontamination.
 - 1.9 In addition to Grower Name and Address, Multi-Block ID Number (required trace-back location), Harvesting Company, Hauling Company, and Variety, trip tickets must include the following information near the bottom of the ticket: “**TARP-Q**” & “**CC**,” to indicate that the fruit is moving from a CBS quarantine area, under statewide citrus canker quarantine, **and the fruit is destined for the EU**, and the grower is following the recommended practices in the *UF-IFAS Florida Citrus Production Guide* for pest and disease management. If using a computer-generated trip ticket, the grower/harvester must make sure that all the above information is on the ticket and that it highlights whether the load is from a CBS quarantine area and the load is tarped.
 - 1.10 CHRP personnel will conduct random inspections to determine grower compliance with appropriate cultural practices, treatments and decontamination.
2. 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.
 3. 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.
 4. Each load of fruit not destined for the EU must be identified by issuing a clearly written, serially numbered trip ticket with the following information: Grove Name; Multi-Block ID Number; Harvesting Company; Number of Boxes; Variety; Trailer Tag number; C/A#; 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. If using a computer-generated trip ticket grower/harvester must make sure that all the above information is on the ticket and that it highlights whether the load is from a CBS quarantine area and the load is tarped.
 5. 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 CBS quarantined areas must meet the following criteria:
 - 5.1 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.
 - 5.2 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.
 - 5.3 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.
 - 5.4 Tarps 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.
 6. All field workers must be trained annually in CBS and citrus canker decontamination either by a company appointed certified trainer or by attending training sessions in sanitation and disease contamination practices available through the University of Florida-Institute of Food and Agricultural Sciences (UF-IFAS). Appointed trainers must also attend the training sessions to become or remain certified. See *Schedule 10* regarding UF-IFAS office contact information. Training records and *Certified Trainer* cards or certificates, must be available for verification by CHRP personnel and affected citrus growers. *Certified Trainer* cards are issued by FDACS/DPI for completion of the decontamination training provided by UF-IFAS.

7. Growers must notify the local FDACS CHRP office upon initial movement of harvesters, hedgers, toppers or tree removal/land clearing equipment into a quarantine grove. Prior to completion of work, equipment owners, operators and crew leaders must notify the local CHRP office and the growers **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 equipment owners or operators notify owners/agents of the next grove property prior to conducting decontamination activities. CHRP staff will witness decontamination events and issue limited permits as resources allow.
8. Hedgers, toppers and tree removal/land clearing equipment must be cleaned and decontaminated prior to removal from a **quarantined** grove. This equipment may be moved from the property only under the following conditions:
 - 8.1 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.
 - 8.2 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.
 - 8.3 Before moving hedgers, toppers, or tree removal/land clearing equipment from the property, equipment must be decontaminated in the presence of a CHRP inspector, if available, by an approved method (Schedule 11).
 - 8.4 Upon witnessing required decontamination, CHRP staff, if available, will issue a Limited Permit, FDACS-08156, Rev. 04/22.
9. 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.
10. Prior to departing the grove or multi-block 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 citrus fruit, leaves, limbs, soil and debris and decontaminated by an approved method in accordance with *Schedule 11*.
 - 10.1 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 tarp prior to departing the grove or multi-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.
 - 10.2 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 multi-block.
 - 10.3 Citrus plant material and debris from any samples should be handled, treated and disposed of as described in Section II, paragraphs 11 and 12 below, and must not be allowed to contaminate non-quarantine trees, groves or nurseries.
 - 10.4 For phytosanitary reasons, grower, caretaker and field personnel are advised to call the local CHRP field office to arrange for sampling of symptomatic material they may wish to submit for diagnosis. Please flag the trees, take GPS readings (if possible) and call your local CHRP field Office or the DPI Helpline (800-282-5153) right away.
11. 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, FDACS-08156, Rev. 04/22, or a completed 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:
 - 11.1 200 ppm solution of sodium hypochlorite with pH of 6.0 to 7.5%; or
 - 11.2 0.2% solution of quaternary ammonium chloride (QAC) cleaner/disinfectant compound; or
 - 11.3 Peroxyacetic acid-based sanitizer at labeled rates (85 ppm PAA; indoor use only).
12. 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:
 - 12.1 Heat treated to a minimum of 180°F for at least one hour; or
 - 12.2 Incinerated; or
 - 12.3 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.

III. RULES FOR GROVES MOVING FRUIT WITH LEAVES AND STEMS

In addition to the GENERAL REQUIREMENTS, the following conditions apply:

1. Only fruit originating from **OUTSIDE** the Citrus Black Spot Quarantine Area is eligible for **INTRASTATE** movement of fruit with leaves and stems attached.
2. Growers must submit a Citrus Health Response Program Application, FDACS-08415, Rev. 07/22, prior to the harvesting season.
3. Multi-blocks must have a Fresh Fruit Survey no more than thirty (30) days prior to harvest.
4. Multi-blocks that are eligible to move fruit with leaves and stems attached will be issued a Limited Permit for Harvesting Citrus Fruit with Leaves and Stems Attached, FDACS-08087, 04/22, which is valid for 120 days from the date of survey. If no harvesting activities have started and the permit expires then the multi-block will be required to have a new Fresh Fruit Survey conducted and a new harvesting permit issued prior to the start of harvesting activities.
5. Grower/Caretaker must notify the local CHRP office three days prior to the commencement of harvesting and packing.
6. Grower/Caretaker must allow CHRP inspectors to observe all activities associated with the harvesting of fruit including the inspection of the carton used for shipment.

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. REFERENCE NO.: CA-GROW_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		