



Florida Department of Agriculture and Consumer Services
Division of Plant Industry

HARVESTER/HAULER 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: (NAME) (TITLE)		2.2 T-R-S:	
1.3 PHONES: (OFFICE) (CELL)		2.3 OTHER ID: (VEHICLE TAG OR ID; SUBCONTRACTOR NAME)	
1.4 BUS.TYPE: (HARVESTER; HAULER; HANDLER; FACILITY)		2.4 TRAINING: (DECONTAMINATION CERTIFICATE NUMBER(S))	
3. REGULATED ARTICLE(S): Any article capable of transporting or harboring citrus black spot, citrus canker, citrus greening, or the Asian citrus psyllid.			
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: Section 581, F.S. and Rule Chapter 5B-63, F.A.C.			

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

I. GENERAL REQUIREMENTS FOR HARVESTING AND HAULING CITRUS

- Before handling citrus in Florida, all entities that harvest, haul or handle citrus fruit, eliminations, culls, citrus waste, wood or plant debris are required to sign a Florida Department of Agriculture and Consumer Services-Division of Plant Industry (FDACS-DPI) Citrus Health Response Program (CHRP) "HARVESTER/HAULER COMPLIANCE AGREEMENT." The owner or agent is the responsible party in this agreement, also referred to herein as the "harvester."
- All field personnel, fruit pickers and equipment operators must be trained annually in citrus black spot (CBS) and citrus canker decontamination, either by a company appointed certified trainer or by attending training sessions in sanitation and disease decontamination practices available through University of Florida-Institute of Food and Agricultural Sciences (UF-IFAS). Appointed trainers are required to attend the training sessions as well to become or remain certified. See *Information Resources (Schedule 10)* regarding office contact information for UF-IFAS. Training records and *Certified Trainer* cards or certificates must be available for verification by CHRP staff and affected growers. *Certified Trainer* cards are issued by FDACS/DPI for completion of the decontamination training provided by UF-IFAS.
- All personnel and equipment should be decontaminated **prior to departing** any citrus grove or grove multi-block statewide. Grove owners may require evidence that all personnel and equipment have been properly decontaminated **prior to entering** their groves. For this reason, harvesters, haulers and equipment operators are advised to communicate with growers and inspectors in advance of performing decontamination events, prior to arrival at the next grower's property. Grove equipment must arrive at grower's properties in clean condition and free of citrus fruit, leaves, limbs, soil and debris, and plant pests.

4. Approved citrus canker decontamination procedures for harvester personnel and equipment follow:
 - 4.1 Prior to departing a citrus grove or multi-block, 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 fruit, leaves, limbs, soil and debris and then **decontaminated** by an approved method in accordance with *Approved Decontamination Products & Methods (Schedule 11)*, Revised August 2021. All plant material and debris must be left on that property or be disposed of in compliance with this agreement.
 - 4.2 All harvesters, pickers, field personnel and equipment accessing or working on any grove property should 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.
 - 4.3 Semi-tractors and semi-trailers are exempt from being chemically decontaminated when departing a citrus production unit (or a grove block) only if no contact with a citrus tree has occurred.
 - 4.4 Citrus black spot decontamination procedures are covered under **Part II - Rules for Grove Operations in Citrus Black Spot Quarantines contained within this document.**
5. All citrus packing, processing, fruit testing, scale-house and re-grading facilities must maintain sanitation procedures that will serve to protect all citrus trees, nurseries and groves from contamination by untreated equipment, citrus fruit or plant material:
 - 5.1 All citrus fruit hauling or handling equipment (including trailers, trucks, harvesting boxes, bins and tarps) once unloaded, must be cleaned visibly free of all leaves, fruit and plant debris prior to departing the property.
 - 5.2 All citrus waste, culls, leaves and debris originating **from non-quarantine areas and accumulated from facility operations** may be heat treated in a feed mill, or must be cleaned out daily from the facility and placed in a covered dumpster on-site until disposed of in a CHRP approved disposal site per the stipulations outlined in the Limited Permit for Citrus Waste Disposal Site, FDACS-08126, Rev. 07/22, or an incinerator or a Class I Landfill.
 - 5.3 Each truckload of citrus waste or plant material must move covered by a tarp or other secured enclosure, and be accompanied by a properly completed Limited Permit, FDACS-08156, Rev. 04/22.
6. Harvester must ensure that the identity of harvested fruit is maintained at all times to permit trace back, if necessary. Each load of fruit must be identified by issuing a clearly written, serially numbered trip ticket containing the following information: Grove Name; Grove Owner/Grower; Multi-Block ID Number; Harvesting Company; Number of Boxes; Variety; Truck/Trailer Tag Number; Destination (receiving facility or Disposal Site ID); and Date of Harvest. Each load of citrus fruit must also bear the official *Grower/Caretaker Compliance Agreement* Number (C/A#) for the owner of each grove block or multi-block harvested.
7. For shipments of fresh citrus fruit destined for the European Union (EU), a properly completed trip ticket (see 6. above) must include the notation “CC” to indicate that the grower is following the recommended practices in the UF-IFAS Florida Citrus Production Guide to mitigate the incidence of Citrus Canker (CC) disease.
8. Fresh fruit destined for movement to interstate or to restricted export markets must be harvested from a grove block 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. Harvester must verify this information with the grower and packing house.
9. Harvester 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, as requested.
10. Harvester bears the responsibility to remain informed regarding any changes in the Citrus Health Response Program. Attachments, procedures, regulations and quarantine areas are subject to change. 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](#).
11. Failure to abide by any part of this agreement may result in penalties contained in Section 581.211 F.S.

II. HANDLING FRUIT & DEBRIS FROM CITRUS BLACK SPOT QUARANTINES

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

1. All citrus fruit harvested must move intrastate either directly to a **processor** operating under a state compliance agreement for processing into a product other than fresh fruit, or to a **packinghouse** operating under a federal compliance agreement.
2. **Citrus fruit or citrus plant material originating from a quarantine area must be hauled directly to the CHRP approved receiving facility/ location** and may not be stored or held overnight outside the quarantine area unless within the confines of the approved facility. In the event of mechanical failure, call and notify the local CHRP field office right away. In the event of mechanical failure, call and notify the local CHRP field office immediately. Every effort should be made to move the fruit on to its destination immediately. **Avoid parking CBS quarantine fruit or plant material near a non-quarantine grove or nursery.** Penalties may be assessed for non-compliance.
3. Each load of **quarantine fruit** must be identified by issuing a clearly written, serially numbered trip ticket containing the following information: Grove Name; Multi-Block ID #; Grove Owner; Harvesting Company; Number of Boxes; Variety; Truck/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, preferably near the bottom. If using a computer-generated trip ticket, grower/harvester must make sure that all of 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.
4. A Citrus Fruit Harvesting Limited Permit, FDACS-08123, Rev. 04/22 is required prior to harvest for any grower who plans to ship fresh fruit **to the EU** from any county that has a CBS quarantine area. In addition to having **“TARP-Q”** written on the trip tickets for this fruit, each load must also have **“CC”** written on the ticket, to indicate that the grower is following the recommended practices to mitigate the incidence of citrus canker disease as outlined in UF/IFAS' *Florida Citrus Production Guide*, **as well as the harvesting permit number (HP#).**
5. When hauling citrus fruit, eliminations, culls or citrus plant material from groves or receiving facilities, vehicles used to transport citrus fruit or plant material originating from **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 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. Prior to departing the grove or multi-block, all personnel and equipment entering a grove in a quarantine area for any purpose, including harvesting and hauling, 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 be decontaminated by an approved method in accordance with *Schedule 11*.
 - 6.1 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 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.
 - 6.2 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.

6.3 Citrus plant material and debris from any samples should be handled, treated and disposed of as described in Paragraphs II: 7 & 8 below, and must not be allowed to contaminate non-quarantine trees, groves or nurseries.

7. Harvester must notify the local CHRP office and the grove owner or agent upon initial movement into a quarantine grove. It is also the harvester’s responsibility to notify the local CHRP office and grove owner at least 3 hours in advance of decontamination events leading to the removal of harvesting crews and equipment from any quarantine grove. In addition, it is recommended that the harvester notify the owner of the next grove to be harvested. CHRP regulatory inspectors will witness decontamination events and issue limited permits, as resources allow.
8. Each load of citrus fruit, eliminations, culls or citrus waste and plant material originating **from a CBS quarantined area** must move and arrive enclosed or under tarp in transit, to the receiving facility or disposal site with a trip ticket marked with “**TARP-Q**,” or with a Limited Permit, FDACS-08156, Rev. 04/22. All fruit, citrus plant material and debris in all cargo areas of all trucks, trailers, field boxes or bins must be completely unloaded; and vehicle and equipment must be cleaned, and then decontaminated prior to departing the facility or disposal site using one of the following sanitizer materials:
 - 8.1. 200 ppm solution of sodium hypochlorite with pH of 6.0 to 7.5%; or
 - 8.2. 0.2% solution of quaternary ammonium chloride (QAC) cleaner/ disinfectant compound; or
 - 8.3. Peroxyacetic acid-based sanitizer at labeled rates (85 ppm PAA; indoor use only).
9. All citrus waste, culls, leaves and debris originating **from CBS quarantine areas and accumulated from facility operations** may be heat treated in a feed mill (as in II.7.1), or must be cleaned out daily from the facility and placed in a covered dumpster on-site until disposed of by one of the following methods, subject to monitoring by a CHRP inspector:
 - 9.1. Heat treated to a minimum of 180°F for at least one hour; or
 - 9.2. Incinerated; or
 - 9.3. 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.

5. AUTHORIZED SIGNATURE:	6. PRINTED NAME & TITLE:	7. DATE SIGNED:
The affixing of the signatures below will validate this agreement, which shall remain in effect until canceled or renewed, but may be revised as necessary or revoked for noncompliance. All previous editions of citrus harvester, handler or hauler compliance agreements are rendered obsolete by this document.		8. REFERENCE NO.: CA-HARV_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		