

ACUERDO BINACIONAL DE CUARENTENA

entre

**NUEVA ZELANDIA
MINISTERIO DE AGRICULTURA Y FORESTALES**

y el

**PERU
MINISTERIO DE AGRICULTURA
SERVICIO NACIONAL DE SANIDA AGRARIA**

sobre el

**INTRODUCCION DE PRODUCTOS AGRICOLAS
HOSPEDANTES DE MOSCAS DE LA FRUTA DE
IMPORTANCIA ECONOMICA (PLAGAS DEL
GRUPO DE RIESGO 3)**

a

NUEVA ZELANDIA

de

PERU

1. Propósito

El propósito de este Acuerdo oficial es cubrir los requerimientos de Nueva Zelandia para el control de especies de mosca de la fruta de importancia económica (por ejemplo aquellas especies de moscas de la fruta bajo la Categoría de Riesgo Cuarentenario del Grupo 3) que están asociadas con productos agrícolas hospedantes de moscas de la fruta a Nueva Zelandia.

Nota: Las medidas fitosanitarias para otras plagas cuarentenarias están comprendidas en estándares específicos para cada producto.

2. Tratamiento

Bajo este acuerdo todas las exportaciones de productos hospedantes de mosca de la fruta deberán ser tratadas¹ según los requisitos establecidos por el Riesgo Cuarentenario del Grupo 3 antes de ingresar a Nueva Zelandia. Para mayor detalle referirse a los Apéndices.

3. Declaración Adicional en el Certificado Fitosanitario

Bajo este acuerdo todas las exportaciones deberán de estar acompañadas de un Certificado Fitosanitario (completado en ingles), el que deberá de incluir la siguiente declaración adicional:

"The [state name of product] in this consignment have been treated in accordance with Appendix [state appendix number] of the bilateral quarantine arrangement between the New Zealand Ministry of Agriculture and Forestry and the Peru Ministerio de Agricultura Servicio Nacional de Sanidad Agraria, concerning the access of host material of fruit fly species of economic significance into New Zealand from Peru".

Nota: Declaraciones adicionales para otras plagas cuarentenarias estarán cubiertas por los estándares específicos de importación.

4. Inspección a la llegada a Nueva Zelandia

A la llegada a Nueva Zelandia, el Ministerio de Agricultura y Forestales de Nueva Zelandia examinará 600 unidades del producto con un nivel de aceptación de cero unidades infestadas (o el equivalente) del lote (homogéneo).

¹ Tratamiento significa la aplicación de cualquier acción "no física" (por ejemplo: area libre, planta no hospedante) o "física" (por ejemplo: tratamiento de desinfestación postcosecha) para el control de la mosca de la fruta de importancia económica.

5. Medidas a seguir en Nueva Zelandia ante la eventual detección de especies de mosca de la fruta comprendidas por un Apéndice de este acuerdo.

En caso de interceptarse una mosca de la fruta viva en cualquier estado de su desarrollo (en el ciclo de vida) en el puerto de entrada en un cargamento que ha sido tratado mediante una desinfestación post cosecha o un programa de control a nivel de campo, el cargamento o la mercancía será reembarcada o destruída y dara lugar a la prohibición de futuras importaciones del material hospedante bajo el Apéndice, hasta que "Chief Plants Officer" del Ministerio de Agricultura y Forestales de Nueva Zelandia acepte la acción correctiva tomada por el Servicio Nacional de Sanidad Agraria del Ministerio de Agricultura del Perú.

En caso de interceptarse una mosca de la fruta muerta o viva en cualquier estado de su desarrollo (en el ciclo de vida) en el puerto de entrada en un cargamento que proviene de un "área libre" o considerada "no hospedante" el cargamento o la mercancía será reembarcada o destruída y dara lugar a la prohibición de futuras importaciones del material hospedante bajo el Apéndice, hasta que "Chief Plants Officer" del Ministerio de Agricultura y Forestales de Nueva Zelandia acepte la acción correctiva tomada por el Servicio Nacional de Sanidad Agraria del Ministerio de Agricultura del Perú.

6. Uso de los Apéndices

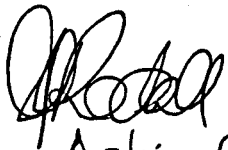
El detalle de cada tratamiento y de la mercancía hospedante de mosca de la fruta están documentados en el Apéndice de este Acuerdo.

7. Auditoría por el Ministerio de Agricultura y Forestales de Nueva Zelandia

El Ministerio de Agricultura y Forestales de Nueva Zelandia se reserva el derecho de auditar todos los aspectos comprendidos en cualquiera de los Apéndices involucrados en el acuerdo. Las Auditorías se conducirán siguiendo los estándares ISO para los Sistemas de Auditoría.

8. Inicio, Revisión y Término del acuerdo.

Este Acuerdo entrará en vigencia a la firma del mismo. El Acuerdo, y sus Apéndices podrán ser revisados en cualquier momento a solicitud escrita ya sea del "Chief Plants Officer" del Ministerio de Agricultura y Forestales de Nueva Zelandia o del Jefe del Servicio Nacional de Sanidad Agraria del Ministerio de Agricultura del Perú. Su vigencia se mantendrá hasta que algunas de las partes, mencionadas anteriormente, manifiesten en forma escrita su intención de poner fin al mismo.



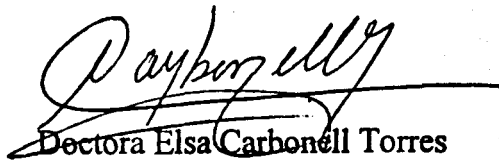
Acting Chief Plants Officer

Br

R. J. Ivess
Chief Plants Officer
Ministerio de Agricultura y Forestales

NUEVA ZELANDIA

Fecha: 6/11/98.



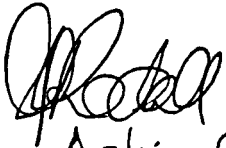
Doctora Elsa Carbonell Torres

Jefe
Servicio Nacional de Sanidad Agraria,
Ministerio de Agricultura
PERU

Fecha: 6/11/98

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R. J. Ivess
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Fecha: 6/11/98.



Doctora Elsa Carbonell Torres

Jefe
Servicio Nacional de Sanidad Agraria,
Ministerio de Agricultura
PERU

Fecha: 6/11/98

WORK PROGRAMME COVERING

THE EXPORTATION OF

APPROVED COMMODITIES USING

A HOT WATER DIP TREATMENT

from

PERU

to

NEW ZEALAND

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1 BACKGROUND

The New Zealand Ministry of Agriculture and Forestry (MAF) policy covering the importation of host material of fruit flies (risk group 3 quarantine pests) from Peru requires that as a condition of access, there be a pre-export treatment undertaken in Peru that is effective against those risk group 3 species of fruit flies present in Peru.

The hot water dip treatment described in this document will be carried out under the official control of the Peru national plant protection organisation in accordance with Appendix 3 of the *Bilateral quarantine arrangement between the New Zealand Ministry of Agriculture and Forestry and the Peru Ministerio de Agricultura Servicio Nacional de Sanidad Agraria concerning the access of host material of fruit fly species of economic significance (Quarantine: risk group 3 pests) into New Zealand from Peru.*

The system developed to meet the bilateral quarantine arrangement (BQA) aspect of the New Zealand import health standard (IHS) is documented and presented as "*The Work Programme covering the Exportation of Approved Commodities Using a Hot Water Dip Treatment*" (henceforth known as the programme).

2 REFERENCES

- NZ MAF / Peru MAG/SENASA Bilateral Quarantine Arrangement (BQA).
- New Zealand Ministry of Agriculture and Forestry: Import health standard, Commodity sub-class: fresh fruit/vegetables for mangoes.
- MAF (formerly NASS) Standard 158.03.03: *Specification for Fruit Fly Heat Treatment Monitoring.*

3 DEFINITIONS

For the purposes of the programme, the following definitions apply.

Certification

The testing or calibration of equipment to ensure effective treatment delivery and compliance with relevant standards (e.g. *NZ MAF Standard 158.03.03: Specification for Fruit Fly Heat Treatment Monitoring.*)

Re-certification

The certification of equipment used in the previous export season, or equipment for which the certification period has expired.

Preliminary operation test

A test, on the hot water dip treatment unit, undertaken by the operator of the plant to support certification/re-certification.

Operation test

The test undertaken by MAG/SENASA for the purposes of certification/re-certification. For the initial certification, two successful tests are required for each tank.

Calibration test

A test, using parallel probing equipment and data acquisition devices, undertaken on the operation of the plant every two months by a MAG/SENASA inspector. The calibration test consists of testing two or more commercial treatments runs.

Correction factor

[further information to be provided by Dr Carbonell].

4 ORGANISATIONS PARTICIPATING IN THE PROGRAMME

The organisations participating in the programme are:

(i) New Zealand

Ministry of Agriculture and Forestry

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Ministry of Agriculture and Forestry
P O Box 2526
Wellington
NEW ZEALAND

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Fax: (64-4) 474 4240
E-mail: Ivessr@maf.govt.nz

(ii) Peru

**Ministerio de Agricultura
SENASA**

Contact:

**Jefe Nacional
Servicio Nacional de Sanidad Agraria
Ministerio de Agricultura
PSJE. Francisco de Zela S/N
Piso 10
Lima 11
PERU**

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Fax: (51 1) 433 7802
E-mail: ecarbonell@senasa.minag.gob.pe**

5 PRODUCTS INCLUDED IN THE PROGRAMME

The hot water dip treatment programme covers the following products:

- **Mangoes (*Mangifera indica*), weighing not greater than 650 g.**

6 TREATMENT SPECIFICATIONS

The treatment specifications are as outlined in Appendix 3 to the BQA, i.e. the approved commodities will be submersed in water at a temperature $\geq 46.1^{\circ}\text{C}$, as follows:

Mango weight	Ambient fruit temperature	Submersion time
< 425 grams	21.1°C or above	75 minutes
425 - 650 grams	21.1°C or above	90 minutes

(ii) Peru

Ministerio de Agricultura
SENASA

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Mango weight	Ambient fruit temperature	Submersion time
< 425 grams	21.1°C or above	75 minutes
425 - 650 grams	21.1°C or above	90 minutes

(iv) Inspection of produce on arrival in New Zealand

On arrival in New Zealand, NZ MAF will undertake an inspection audit of the programme which will involve the examination of 600 units of produce with an acceptance level of zero units infested with regulated pests (or equivalent) from the (homogeneous) lot.

8.2 Peru Ministerio de Agricultura Servicio Nacional de Sanidad Agraria

The responsibilities of MAG/SENASA will include:

(i) Responsibility for the design and implementation of the programme

MAG/SENASA will be responsible for the implementation of this programme. Should New Zealand MAF audits detect a systems failure, the accountability for such will reside with the Jefe Nacional, MAG/SENASA.

(ii) Communication of the programme requirements to other participants

MAG/SENASA will ensure that all participants (i.e. producers, treatment operators and exporters) in the programme are aware of the requirements of the programme and their particular responsibilities.

(iii) Export certification of mangoes in accordance with New Zealand requirements

MAG/SENASA will only certify those approved commodities for export that have complied with the requirements of the New Zealand MAF IHS for those approved commodities imported from Peru using hot water dip as a treatment.

(iv) Post certification security

MAG/SENASA will ensure that systems are implemented to ensure the ongoing integrity of each consignment after treatment and phytosanitary certification has been issued.

9 COMPONENTS OF THE MAG/SENASA PROGRAMME

9.1 Producers

All orchards from which fruit is sourced for export to New Zealand will be registered with MAG/SENASA. Only fruit produced on registered orchards will be eligible for export to New Zealand.

Producers are accountable for the implementation of a pest control programme that will ensure a low prevalence of fruit flies. MAG/SENASA may at their discretion remove from the programme any producer/orchard that they consider may jeopardise the programme.

All producers will grant access to MAG/SENASA personal to their properties and production records at any time.

9.2 Pack houses (treatment plants)

All treatment plants will be registered by MAG/SENASA. The list of registered treatment plants will be made available to NZ MAF on request.

Registered treatment plants may only accept fruit for treatment (and packing) for export from producers who are registered with MAG/SENASA in accordance with section 9.1 above.

Treatment plant staff will inspect fruit prior to treatment for the presence of fruit flies. The detection of eggs/larvae will result in the removal of that line of fruit from treatment. The offending grower line will be traced back to the orchard and investigated accordingly.

Treatment operators must be able to separate rejected fruit from accepted fruit in such a manner as to ensure there is no possibility of cross contamination/infestation.

Treatment operators must maintain records of all produce received for export to New Zealand including those rejected for treatment. Such records must be available for audit by MAG/SENASA or NZ MAF at any time.

Treatment operators must maintain records (including thermographs) of all treatment batches. Such records must be available for audit by MAG/SENASA or NZ MAF at any time.

Note: Failure to comply with any of the above will result in the removal of registration and the right to participate in the New Zealand export programme.

9.3 Exporters

All exporters will be registered with MAG/SENASA.

Exporters may only accept fruit for export from treatment plants (and producers) who are registered with MAG/SENASA.

Exporters will maintain records of all treated produce received for export to New Zealand. Such records must be available for audit by MAG/SENASA or NZ MAF at any time.

All treated produce under the exporter's control will be maintained in an insect proof environment (e.g. insect proof packaging, sealed containers) from the time of treatment through to arrival in New Zealand.

Note: Failure to comply with any of the above will result in the removal of registration and the right to participate in the New Zealand export programme.

9.4 MAG/SENASA

MAG/SENASA will:

- **Approve the engineering and construction plans for each treatment plant and treatment unit.**
- **Supervise each treatment plant during the entire export period (i.e for that plant) for mangoes to New Zealand (supervising personnel must be designated and trained by MAG/SENASA).**
- **Only issue phytosanitary certificates for produce that has been treated in accordance with requirements of this programme.**
- **Ensure post treatment security is maintained.**
- **Maintain records (e.g. copies of treatment records and export phytosanitary certificates) of all consignments for a period of not less than two years for New Zealand MAF audit purposes.**
- **Ensure that all packages are identified and traceable to the treatment plant and unique treatment batch identification code (this is for New Zealand's documentation audit).**

Note: Failure to comply with any of the above may result in the suspension of this export programme.

10 TREATMENT REQUIREMENTS

10.1 Requirements for the hot water treatment plant

10.1.1 General

NZ MAF is prepared to accept a similar treatment system as that agreed between MAG/SENASA and the USDA. Hence, wherever possible the same/similar wording is adopted to that in the MAG/SENASA/USDA programme.

Registered hot water treatment facilities and treatment units must have adequate heating capacity, insulation and thermostatic control and post treatment security systems to meet the requirements specified in *NZ MAF Standard 158.03.03: Specification for Fruit Fly Heat Treatment Monitoring* and the requirements specified in Appendix 3 of the New Zealand:Peru BQA. An adequate design of the components is necessary, which includes high capacity water heating equipment and a circulation system that ensures uniform temperatures throughout the entire lot being treated.

10.1.2 Approval of the engineering and construction plans

The blueprints and specifications showing the dimensions, water circulation, water heating units and the temperature and time register system must be approved by MAG/SENASA in accordance with the aforementioned NZ MAF standard.

10.2 Certification of the hot water treatment unit

10.2.1 General

It is the responsibility of MAG/SENASA to certify the hot water treatment facilities and units. This is to be undertaken in accordance with the requirements specified in *NZ MAF Standard 158.03.03: Specification for Fruit Fly Heat Treatment Monitoring* and relevant sections of this programme.

10.2.2 Management of the hot water treatment plant certification test

The certification test for the hot water treatment unit will be based on the successful completion of two hot water treatments. The operation test will be done with maximum loads of fruit with temperature monitoring as described below (any plant with more than one tank must run two independent tests on each unit).

10.2.3 Records required by MAG/SENASA

The following records are required by MAG/SENASA in order to undertake the plant certification test.

- **copy of the unit's work plan**
- **copy of the plans and specifications giving the dimensions, water circulation, heating details and the temperature and time register system (as approved by MAG/SENASA).**

10.2.4 Equipment required for the certification test

- **Certified calibrated thermometer (temperature range between 43 and 49°C).**
- **Digital electro-therm thermometer model IT670A, with a probe for measuring the internal temperature of the fruit with at least 12 thermal conductors of 4m to monitor the temperature of the water and the fruit during the tests (there should be additional conductors available to replace defective ones), or equivalent.**
- **Scales (to weigh the fruits) with an operation range of 200-1000g with \pm 5% precision.**
- **An automatic data acquisition system to record the temperature and duration of each hot water immersion treatment run.**

Required norms

- **A minimum of two temperature sensors for each tank in the crate system and at least 10 sensors in the continuous system. The temperature of each sensor must be recorded at least every two minutes.**
- **The deflection scale of each graph must not be less than 5 mm for each degree C.**
- **The precision of the total temperature recording system must be 0.3°C of the actual temperatures measured with a certified calibrated thermometer.**
- **The thermostatic control (set point) must be set at a determined temperature and must not be changed after certification.**
- **All the heating controls must be automatic and function continually during the entire process (i.e. without manual adjustment)**

- **The crate systems must have a solenoid interrupter (a sensor or an automatic recording device to automatically activate the time and temperature record system when the crate is lowered into the tank, disconnecting automatically when taken out), or an automatic system that indicates when the treatment is interrupted.**
- **All the hot water systems must be designed to allow the installation of various portable sensors, distributed uniformly among the fruit, including the centre and perimeter of the tank. The sensors must be installed by SENASA personnel during the certification process.**
- **An audible alarm or visible light must be installed within the heating system to indicate system failure and/or when it is not functioning appropriately.**

10.2.5 Actions to be undertaken during the certification test

- **Export fruits - will be at the normal stage of harvest for export to New Zealand. There should be sufficient fruit to carry out two normal loads.**
- **Temperature of fruit - The ambient fruit pulp temperature of at least three fruit will be measured prior to each treatment. Fruit from the coolest portion of the load (e.g. shaded fruit if in the sun) will be selected. The temperature of the fruit pulp at 1 cm depth will be recorded. Only fruit with an ambient temperature of 21.1°C or above will be eligible for hot water dip treatments.**
- **Crate system - the fruit will be placed in containers before being placed in the treatment tanks. The portable water and pulp sensors will be placed in the load so that they are in the coldest part of the tank. The pulp sensors will be placed 1 cm below the surface of the fruit. The number of portable sensors in the water, for the certification of treatment plants with crates will normally be seven water sensors and three pulp sensors.**
- **Simulated commercial treatment - When the operator of the plant has indicated that he/she will initiate a simulated commercial treatment, the MAG/SENASA Inspector will evaluate the global treatment and record the time and temperature of the portable sensors. Special emphasis will be placed on the record of the water temperature during the first five minutes after the fruit is placed in the tank.**
- **Temperature readings during the treatment phases - During the first treatment phases, readings of the water sensors that have not reached 46.1°C must be taken. Once a sensor has reached 46.1°C, further readings need not be taken from that thermometer until all the thermometers have reached 46.1°C or more. Once all the thermometers have reached this temperature, the Inspector will restart the monitoring of the sensors during the entire treatment. Three records will be taken of the temperatures of the 3 sensors at intervals of**

10.3.7 Certification (approval) of a treatment plant

Hot water treatment tanks can be temporarily certified when two consecutive certification tests indicate that they comply with the treatment norms. The MAG/SENASA inspector who undertakes the certification tests will hold relevant records relating to the certification process for NZ MAF audit if requested.

If the treatment plant does not comply with the treatment norms during the certification tests, the MAG/SENASA inspector will not provide certification. The approval of the treatment plant will be granted only when all the requirements of this work programme have been satisfactorily completed.

A list of all approved facilities, approved operators and locations will be maintained by MAG/SENASA and will be made available for NZ MAF audit purposes.

11 PROCEDURES FOR HOT WATER TREATMENTS

11.1 Supervision by MAG/SENASA

All treatments will be supervised by a MAG/SENASA Inspector. If the treatment plant has a valid certificate, but is not carrying out acceptable treatments, the treatment operator and plant will be suspended immediately. The suspension will remain in place until appropriate audits have been carried out and corrective actions implemented to the satisfaction of a MAG/SENASA inspector.

11.2 Requirements to enable certification of a treatment

11.2.1 Certified plant

The treatment must be undertaken in a hot water plant that has a current certificate

11.2.2 Calibration of temperature records

The calibration of the temperature records will be verified at least once a day by the Operator and MAG/SENASA Inspector, comparing the certified calibrated thermometer readings with the permanent temperature sensors.

In all cases, the record system must have a precision of $\pm 0.3^{\circ}\text{C}$ than the actual temperature. All adjustments made each treatment day must be noted and dated.

11.2.3 Number of elements for recording the temperature

The minimum number of elements for recording the temperatures in any treatment is 2 fixed temperature sensors. The Operator must also use 2 additional temporary sensors, according to the requirements of the MAG/SENASA official to monitor the

temperature in other parts of the tank (such as the cold spots suspected in the load of fruit). Exact records must be kept of the duration and temperature in case additional sensors are needed.

11.2.4 Treatment records

The operators/managers of the plant must record the following information in each graph of the treatment:

- Date and time of treatment.
- Number of treatment tanks (if there are more than one per plant) used per treatment batch.
- The of treatment batch number or code (i.e. the plant must identify each treatment uniquely and sequentially).
- The correction factor (see definitions) should indicate the temperature up to 0.3°C. The correction factors must be collected or taken away from the recorded temperatures to adjust the records to the actual temperature.
- Total treatment time in minutes.
- Time (minutes) from the start of the treatment to the time when the temperature reached 46.1 °C.
- Total time (minutes/seconds) under 45.4°C.
- Time (minutes) between 45.4°- 46.1 °C.
- Time (minutes) at 46.1 °C or more.
- Attach the Temperature record list (temperature and duration) for the additional temperature sensors required by the SENASA Inspector.
- Indicate whether the treatment has been approved or failed.
- Signature of the operator and initials of the MAG/SENASA Inspector.

The figures will be taken from measurements or readings taken from the graphs. The readings obtained from any portable sensor will also be recorded and included.

11.2.5 Determination of compliance by the plant with treatment norms

The duration and temperature requirements for a treatment to be accepted are contained in section 5. The Operators must follow the following procedure to determine if the treatment batch complies with the treatment norms:

- Examine the treatment records on completion.
- Adjust the Temperature records in accordance with the needs of the calibration equipment as determined in the daily inspections of the temperature.
- Calculate the total duration of the treatment.
- Verify if the actual temperatures during the treatment have lowered to 46.1°C or less. Reject any treatment if any of the temperature have been 46.1°C or less.
- During the commercial treatment, the differential of the water temperature between the two sensors should not exceed 1°C

If MAG/SENASA is not present to monitor the water temperature in a power cut which stops the instruments that measure the temperature, then any interruption of more than 5 minutes will annul the treatment.

11.2.6 Other requirements for the acceptance of the treatment

- Fruit must weigh between 426-650g for 90 minute treatments or 425g or less for 75 minute treatments.
- During the treatments, all fruit must be submerged at least 10 cm below the surface of the water.
- Water chilling, or other rapid cooling method may be used for treated fruit.
- Dirty water must not be used in the treatment of mangoes (as per the minimum standards of water purity).

11.2.7 Review by MAG/SENASA inspectors

The MAG/SENASA Inspectors will review all aspects of operation in each treatment and determine that the operational norms are complied with before accepting a treatment.

11.3 Maintenance of a register of rejected fruit

A register will be maintained of any treated batches rejected due to the detection of live fruit fly larvae or other system breakdown. All faults, system changes or repairs will also be documented.

12 REQUIREMENTS FOR POST-TREATMENT SECURITY

All treated fruit batches will be immediately moved to an approved insect proof storage area.

Each box of treated fruit will be stamped with the inscription "TREATED WITH HOT WATER BY MAG/SENASA PERU". The unique treatment batch code/number will also be stamped onto boxes exported to New Zealand (i.e. this provides traceback to the treatment batch). All stamps will be controlled by the MAG/SENASA inspector.

The treated fruit will be protected in the storage area until it loaded for shipment. Treated fruit must not be mixed with non or inadequately treated fruit.

Fruit that is not loaded and stamped in the storage room must be loaded and stamped completely within a net of 30 knots.

The storage area or room will be safeguarded at all times against the infestation of fruit flies or possible contamination of the treated fruit by non-treated fruit. A seal authorised by MAG/SENASA must be used to prevent unauthorised entry while the MAG/SENASA inspector is not present.

The treated fruit will be removed from the treatment plant to the export point only in clean containers which have been sealed to prevent possible tampering in transit. The empty containers or pallets will be inspected carefully, and treated as appropriate, to ensure the absence of any type of insect.

When the shipment reaches the entry point in New Zealand, the presence of exotic insects (not limited to the fruit fly) will be taken into consideration as a reason to reject the shipment.

Non-treated fruit will not be transported from the plant in the same container as the treated fruit.

Shipments of treated fruit will be certified for export at the exit port once the MAG/SENASA inspector has verified that all treatment requirements and post treatment safety requirements have been completed and maintained. The phytosanitary certification will then be issued and signed by the MAG/SENASA inspector with appropriate additional declarations specified in the commodity specific (e.g. mango) import health standard. The original phytosanitary certificate will accompany the shipment to the entry port in New Zealand along with the relevant treatment record(s).

Copies of treatment records (data sheets from treatment, list of electronic and other records), will be filed with the appropriate phytosanitary certificate issued for each consignment.

If the MAG/SENASA container seal is broken or the net is damaged while the container or pallet is on its way to New Zealand, the entry conditions of the shipment will be determined by the Regulatory Authority/NZ MAF inspector at the entry port.

13 RE-CERTIFICATION

The hot water treatment plants will be re-certified and approved annually by MAG/SENASA at the beginning of the packaging season, making at least one preliminary operational test and one operational test. Plant Operators are required to request approval for annual re-certification. Re-certification can be demanded at any moment when the functioning of the treatment does not comply with the required treatment norms.

Calibration checks, consisting of at least one operational test during treatment and then every two months by the MAG/SENASA Inspector. It is also advised the Operators make their own checks every month.

14 CLEARANCE OF TREATED FRUIT IN NEW ZEALAND

NZ MAF inspectors will perform the following activities:

- Verify shipping documentation applicable to the consignment.
- Check the phytosanitary certificate, and accompanying treatment record(s), to ensure that all NZ MAF requirements have been met.
- Verify that the cartons have been stamped correctly, indicating that they have been treated with hot water and that each carton has a unique treatment batch number that reconciles with the treatment certificate.
- Select the samples from each consignment and inspect for the presence of quarantine pests as per standard NZ MAF procedures.
- Actions undertaken for the release, treatment or otherwise of each consignment will be in accordance with the approved import health standard issued for the commodity concerned.

15 CORRECTIVE ACTION AND SANCTIONS

15.1 Inadequate treatment

When the treatment is inadequate in any form (with reference to the treatment specifications) and the fruit has not been rejected by the Exporter before being packaged, and the inadequately treated fruit has been packaged ready for export the following contingencies apply:

- **First incident: reject the fruit, send an alert letter to the Exporter notifying him/her of the violation and the consequences of future irregularities.**
- **Second incident in one year: reject the fruit, deny the pre-inspection services for a minimum of three months. Depending on the seriousness of the violation, the Regional Office in Lima may place more severe sanctions. To restart treatment, the Operator will need re-certification.**

Additional incidents in the space of one year: reject the fruit deny the pre-inspection services for a minimum of six months. Depending on the seriousness of the violation, MAG/SENASA may place more severe sanctions after consulting the Regional Ounce in Lima. To restart treatment, the Operator will need re-certification.

All incidents will be immediately notified to MAG/SENASA.

15.2 Substitution of fruit (placing non-treated fruit in the storage areas with treated fruit)

- **First incident, reject the fruit, close the package for 60 days. They will need re-certification to restart activities.**
- **Second incident in one year, reject the fruit, suspend operations for one year. They will need re-certification to restart activities.**

All incidents must be notified immediately.

15.3 Deficiencies in the storage area (broken net, etc.) that could permit the entry of native fruit flies

Deny the pre-inspection services until the deficiencies have been corrected.

15.4 Difficulty in keeping the seals intact in the storage area/e or vehicle/s while the SENASA Inspector is not present

Reject all fruit in the storage area/e or vehicle/s.

15.5 Detection of live larvae in a certified shipment of fruit

The authorisation to export the fruit will be suspended until an investigation is completed, corrective action has been taken, and it is determined that the treatment plant has not performed any irregularity and the Regulatory Authority NZ/MAF and the MAG/SENASA agree to cancel the suspension. If a second shipment from the same treatment plant is found to be infested, authorisation to export fruit will be cancelled for the rest of the season.

15.6 Live fruit fly in packing area

If live fruit fly/flyes are found in a packaging or storage area, all fruit from that area will be rejected. Treatments will be stopped until the source of infestation is determined and corrective action implemented.

15.7 Other irregularities

Any other action that does not comply with the Working Plan and other applicable requirements will be treated in a way congruent with the nature of the action, as determined by the Regional Office in Lima.

16 REVISION AND EVALUATION OF THE PROGRAMME

16.1 Annual revision of the operation

The operations and activities of the hot water treatment system will be revised and evaluated annually by NZ MAF. Subsequently, a revision will be made with MAG/SENASA and NZ MAF if appropriate.

16.2 Administrative and audit visits

NZ MAF will carry out periodic visits to examine the hot water dip treatment operations and consult with MAG/SENASA and industry officials if appropriate. During these visits, they will have meetings to discuss any problems, issues of common interest and any follow-up actions as required.

17 WORKING PLAN

The procedures established in this document are subject to change as the situation requires, however, these are valid indefinitely until such changes are made.

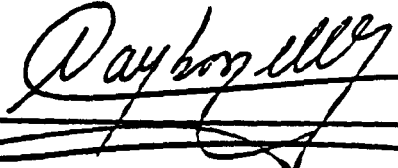
Revised: 6 November 1998

18 APPROVALS

 Acting Chief Plants Officer

R J Ivess
Chief Plants Officer
Ministry of Agriculture and Forestry
NEW ZEALAND

Date: 6/11/98



Dr Elsa Carbonell Torres
Chief of MAG/SENASA
Ministry of Agriculture
PERU

Date: 6/11/98