



OFFICIAL ASSURANCE PROGRAMME

**FOR THE EXPORT OF
TABLE GRAPES (*Vitis vinifera* L.) FOR CONSUMPTION**

FROM PERU TO NEW ZEALAND

**BETWEEN
THE MINISTERIO DE AGRICULTURA, SERVICIO NACIONAL DE
SANIDAD AGRARIA DE PERU
AND
THE MINISTRY FOR PRIMARY INDUSTRIES
NEW ZEALAND**

Signed in Lima, on the 23rd day of October 2012

Jorge Barrenechea Cabrera
Director General de Sanidad Vegetal
for the Ministerio de Agricultura - Servicio
Nacional de Sanidad Agraria (SENASA)

PERU

Michael Webb
Deputy Head of Mission
New Zealand Embassy Santiago
for the Ministry for Primary Industries (MPI)

NEW ZEALAND

Growing and Protecting New Zealand

Standards Branch
Plants, Food and Environment Directorate
Pastoral House, 25 The Terrace, PO Box 2526
Wellington 6140, New Zealand
Telephone: 0800 00 83 33, Facsimile: +64-4-894 0300
www.mpi.govt.nz

1 INTRODUCTION

1.1 Purpose and Scope

The purpose of this Official Assurance Programme (OAP) is to ensure that harmful species of fruit flies and other regulated organisms do not enter and establish in New Zealand as a result of importation of table grapes from Peru. This OAP may be reviewed on request from either party.

The commodity description “table grapes” for human consumption is defined as commercially produced grapes (berries) with pedicel and peduncle, but without tendrils, stems, leaves, roots or any other plant part.

Table grape bunches (*Vitis vinifera* L.), hereinafter referred to as table grapes, being exported from Peru to New Zealand will comply with the relevant plant quarantine laws, import health standards (IHS's) and regulations of New Zealand. Consignments of table grapes will receive a phytosanitary certificate from SENASA only when they are considered to be free from regulated organisms to New Zealand (listed in Part E of the Import Health Standard for Table Grapes for Consumption from Peru).

The procedures detailed in this OAP apply to all consignments of fresh table grapes for human consumption exported to New Zealand from Peru.

2 PRODUCTION AND PACKING FRUIT FOR EXPORT TO NEW ZEALAND

2.1 Registration of export vineyards, packhouses and treatment facilities

2.1.1 Vineyards:

SENASA will register all vineyards producing table grapes for export to New Zealand prior to the commencement of the growing season. Copies of registration records will be made available for inspection by MPI on request. This registration by SENASA will be used for trace-back in the event of non-compliance. This register will include documentation covering:

- (i) location and property map identifying export blocks;
- (ii) vineyard manager contact details;
- (ii) unique identifier (vineyard and packhouse numbers) to be used on cartons and the phytosanitary certificate to enable trace-back to the vineyard.

2.1.2 Packhouses:

SENASA will register packhouses intending to prepare and pack table grapes for export to New Zealand prior to the commencement of export. Copies of registration records will be made available for inspection by MPI on request. This registration by SENASA will be used for trace-back in the event of non-compliance. This register will include documentation covering:

- (i) location and map of packhouse;
- (ii) owner/operator contact details.
- (iii) unique identifier (vineyard and packhouse numbers) to be used on cartons and the phytosanitary certificate to enable trace-back to the place of production.

2.1.3 Treatment facilities:

SENASA will register facilities intending to treat table grapes for export to New Zealand prior to the commencement of treatment. Copies of registration records will be made available to MPI on request. This registration by SENASA will be used for trace-back in the event of non-compliance. SENASA will maintain a register of treatment facilities approved for treatment of table grapes for

export to New Zealand. This register will include documentation covering:

- (i) location and construction plans of all facilities, including owner/operator contact details;
- (ii) dimensions of the facilities and the room capacity;
- (iii) the temperature and fumigant concentration range of the equipment, defrost cycle control and specifications of any integrated temperature recording equipment;
- (iv) a list of operators and type of treatment they are approved to carry out for export to New Zealand.

2.2 Vineyard pest control activities and integrated pest management (IPM) programme

All registered vineyards will produce table grapes for export to New Zealand using good agricultural practices. All vineyards will implement an IPM programme that includes pest and disease monitoring, chemical, biological and cultural control measures. Programmes will incorporate field sanitation and appropriate management of regulated organisms for New Zealand as listed in Part E of the Import Health Standard for Table Grapes for Consumption from Peru. SENASA will conduct a pre export audit of the programme and will audit one to two times during the export season.

All diseased and infected plants/plant parts must be removed and destroyed and all vineyards must include programmes for weed control and pruning. All registered vineyards must retain records of control measures and these will be presented to MPI upon request. Detailed spray diaries will be maintained by each vineyard, which includes name, active ingredient, date of application and application rate for all chemicals used during the production season.

The use of pesticides in vineyards must be according to integrated pest control programmes approved by SENASA. Chemical controls should be applied in a manner ensuring pesticide resistance does not develop. In addition, the use of pesticides should not limit the effectiveness of any biological control programme.

Fallen fruit, fruit showing signs of damaged or broken skin, pest infestations, or where the table grapes have come into contact with the ground are not eligible for export to New Zealand.

All procedures are included in the table grape export manual which growers and packhouses will be audited against by SENASA. Any grower contravening the regulations in the export manual will be suspended from the export programme to New Zealand. MPI will be informed of breaches of the export programme by SENASA.

2.3 Packhouse procedures

2.3.1 Tracking fruit for export to New Zealand

Table grapes from each registered vineyard will be clearly identified and be kept separated from fruit for domestic and other export markets if the process differs from that required for New Zealand. Packhouses will have procedures to identify individual vineyards to enable trace-back in case of non-compliance. Cartons and/or pallets will be marked with a unique vineyard and packhouse number or mark including the date of packing. The packhouses will have secure storage areas that prevent pest infestation after packing and phytosanitary certification.

2.3.2 Cleaning and Packing

All fruit will be visually examined in the packhouse for signs of damage to the skin or pest infestation and to remove any contamination. Any fruit showing signs of deformity, damaged or broken skin, infestation or infection, during grading and packing is ineligible for export to New Zealand. All leaves, diseased berries and pedicels and fruit spurs will be removed. Table grapes

from each registered vineyard will be clearly identified and be kept separated from fruit for domestic and other export markets if the packing process differs from that required for New Zealand.

During packing, staff and SENASA inspectors will ensure that no leaf litter, plant material including weed seeds or other contamination is present in packages containing table grapes for export to New Zealand. Only new, clean and inert or synthetic material is to be used for packing of table grapes from Peru. Security of the consignment is to be maintained to prevent the possibility of re-infestation.

3 SPECIFIC RISK MANAGEMENT MEASURES

- Table grapes are a host of regulated fruit flies and MPI has approved pest free area or a systems approach including cold disinfestation as efficacious phytosanitary measures for these regulated organisms.
- Table grapes are associated with the regulated organisms *Latrodectus geometricus* and *Latrodectus mactans* and MPI has approved a systems approach including visual inspection in the field and on the packing line by SENASA as an efficacious phytosanitary measure for these regulated organisms. On detection of these organisms, the consignment will be suspended and from that point forward all table grapes will be cleaned with forced air for that day and if any spiders are subsequently detected in table grapes, the system will be reassessed for additional treatment in consultation with MPI.
- Table grapes are a host for the regulated organisms, *Chrysomphalus dictyospermi*, *Ferrisia virgata* and *Pseudaulacaspis pentagona* and MPI has approved a systems approach as an efficacious phytosanitary measure for these regulated organisms.

Note: If cold treatment against the fruit fly species listed above is replaced by an equivalent measure, the current systems approach measure against *Chrysomphalus dictyospermi*, *Ferrisia virgata* and *Pseudaulacaspis pentagona* will need to be reassessed.

Note: Only table grapes produced in accordance with the OAP and IHS and certified on a phytosanitary certificate may be imported into New Zealand from Peru.

3.1 Risk management of fruit flies

3.1.1 Pest free area

This section describes the agreed methods and procedures by which SENASA will provide an additional declaration that designated production areas where table grapes are grown are free from fruit flies in accordance with ISPM 26 (Establishment of pest free areas for fruit flies) (information provided to MPI by SENASA 2010).

SENASA has designed a strategy for the control and eradication of fruit flies in the coastal regions of Peru: Tacna, Moquegua, Arequipa, Ica, Lima, Lambayeque, Piura and other regions.

The objective is to establish and maintain Free Areas of fruit fly and to reduce economic losses caused in fruit and vegetable crops destined for the domestic and international markets, which must follow the guidelines established in the International Standards for Phytosanitary Measures (ISPM).

3.1.1.1 Implementation of the monitoring system for fruit flies

SENASA is responsible for the official Fruit Fly Surveillance Network, which comprises the installation of Jackson traps with sexual attractant Trimedlure and Biolure traps with a hydrolyzed protein as attractant; as well as a sampling network to determine fruit infestation.

The sampling of fruits, densities, type of traps and type of sampling to be implemented depend on the technical phase and the target species of fruit fly.

The activities and their intensity depend on the phase of project in each area, including:

- Inspection of traps.
- Intensive sampling of host fruit
- Intensive communication campaign
- Destruction of fallen and infested fruits.
- Application of toxic baits (Spinosad – GF 120).
- Chemical control only in the focus of fruit flies occurrence.
- Releasing of sterile flies *

* This activity may be performed for the Maintenance of Pest Free Areas (Tacna and Moquegua) and in the areas under the Eradication Phase with FTD levels lower than 0.01 (Example: Olmos and Santa Rosa Irrigation).

Tacna and Moquegua Regions have been declared by Peru as Pest Free Areas of Fruit Flies *Ceratitis capitata* and *Anastrepha* spp. In Arequipa, Ica, Lambayeque and Lima phytosanitary actions are being performed in order to obtain fruit flies free areas. Ica, Arequipa and Olmos (Lambayeque) are eradicated areas of fruit fly.

The eradication and monitoring of fruit flies and the results of official monitoring of the main sites of production and plant health inspections carried out on export shipments of these fruits by SENASA have been satisfactory (2008-2010). As such SENASA concludes that export shipments present no risk from any species of fruit flies.

3.1.1.2 Certification of places of production and packhouses:

a. Places of production and packhouses:

SENASA keeps a record of the production sites which are certified to export fresh table grapes. The requirements for certification of farms to participate in the export programme are as follows:

- Be within the SENASA surveillance system for fruit flies and have low population levels of fruit flies.
- Perform integrated management tasks for fruit flies according to the provisions of SENASA.
- Be registered with SENASA as a producer of table grapes.
- The producers and packing plants certified are coded, so that any non-compliance can be investigated retrospectively.

b. The field monitoring system

Trapping system for fruit fly:

The monitoring system at the field level for fruit flies will remain in place during the entire crop cycle. The traps used are the acrylic plastic McPhail type dome or similar, baited with protein (water + borax) and Jackson traps baited with the pheromone Trimedlure normally used by SENASA SIIMF. The inspection of the traps is made every 7 days recorded by SENASA for the Plant Authority of the importing country as required for auditable purposes.

Sampling system - fruit production sites: Sampling of registered fruit production sites must be made according to procedures established by SENASA, including sampling soil and plant production

areas, monitoring fruit samples with symptoms attributable to fruit flies. The detection of *Ceratitis capitata* larvae in fruits involves the suspension of the certified vineyard, it will be placed under phytosanitary measures and the vineyard will be evaluated again and if passed may be included in the Export Program again.

All sampling fruit will be recorded on a chart at the vineyard fruit reception and cutting control point.

c. Detections and interceptions of fruit flies in traps.

In traps: The presence of fruit flies in traps will lead to assessments of the areas and their impact; they will be placed under phytosanitary measures until the situation is remedied and will not be allowed to export harvested fruit.

d. Harvest and transport to the packinghouse

Any transporting of fruit harvested from a certified orchard to the packinghouse for export purposes must be done cleanly and the packing plant will have an area or room to adequately safeguard the fruit. These activities will be supervised by SENASA in the packhouse. Certified fruit must not be mixed with fruit from farms that are not certified.

SENASA will ensure that the place of production, transportation, storage and maintenance of the fruit meets the conditions to mitigate risks of contamination.

e. Characteristics of packhouse:

The packhouse must have adequate infrastructure, including the following:

- Status of appropriate shelter in the packhouse, in the area devoted to processing and packaging of certified fruit.
- A cargo area with solid structure attached to the rest of the packhouse, which isolates the external environment of the receiving operation of the fruit from the place of production, post-packing despatch, inspection and certification.
- Within the infrastructure to have a specific area for inspection and certification of export fruit, actions will be carried out by SENASA inspectors.
- Clearly identify the process of packing fruit from approved production areas with posters.

f. Phytosanitary certification of consignments of fresh fruit.

- The inspection of fresh table grapes is conducted by SENASA inspectors at the packhouse registered and certified by the Service.
- The detection of a fruit fly larva in fruit in the packinghouse involves the suspension of that consignment from the export shipment and re-evaluation of the phytosanitary status of the production place.
- Any other quarantine organism that can be detected during phytosanitary inspection prior to shipment will result in the rejection of the respective shipment until the problem is overcome. SENASA will take corrective actions.
- Phytosanitary inspections will also include pallets and containers.
- The packhouse will provide a location for the fruit sampling, must have at least one 10x magnifier with light located on the counter.

g. Programme used by producer

Conduct systematic sampling:

This is a weekly (every 7 days) evaluation mechanism that searches for infected fruits in each vineyard and verifies the traps of the fruit fly monitoring system. Collection and evaluation

M. W.

system of the fruit, this is the most valuable tool for verifying the presence or absence of this pest in each vineyard and then corrective measures can be taken.

To perform systematic sampling in the vineyards, 100% of the fruits that are on the vine will be assessed, as follows:

- Trained staff collect fruit with visible fruit fly damage.
- In the case of determining an infested area, continue taking all fruit with possible damage, in order to prevent the larva continuing its cycle in the field.
- Finally, properly bury all fruits collected.

Pick up and burial of the fruit:

This is a measure to remove the infested fruit to break the cycle of the pest in the vineyard. In the vineyards, all fruits discarded for various reasons will be buried by deep holes (according to the amount of fruit collected, place a thin layer of lime deposited after the fruit) and covered with a layer of soil (approximately 40 - 50 cm from top) to prevent the adult flies escaping to the surface. Grapes will be eliminated in the following cases:

- Pick up and disposal of all the fruit that could not be sold in domestic market within 4 working days.
- Pick up and disposal of remaining fruits, which were in different batches after completing the harvest of fruit for domestic market (for a maximum of 6 working days from the date of entry into the field). In the case of the remaining balance this must be completely picked up in the field within a maximum of 10 days of finished the harvest to market.
- Pick up and disposal of the remnants generated by harvest. This work will be done every three weeks throughout the summer, according to the presence of remnants generated in each field, determined by each vineyard manager
- Pick up and disposal of fruits generated in the vineyards after thinning,
- Pick the fruit collected during systematic sampling conducted in each orchard

Seizure and inspection of fruit at vineyard checkpoints

- Implement the procedure of seizure and inspection of fruit at each checkpoint in the vineyard
- Prevent re-infestation of fruit flies in the vineyard. Forfeiture actions at the entry of the vineyards are enforced to prevent the entry of host fruit (suspect) that contain any stage of fruit flies. This prevents reinfestation of the vineyards. The production site has the responsibility for this action.

3.1.2 A systems approach including cold disinfestation for fruit flies

This section describes the phytosanitary measure for the export of table grapes from Peru to New Zealand for fruit flies using a systems approach including post harvest cold disinfestation treatment. The following cold disinfestation treatment is used in addition to the requirements set out in sections 2 and 3.1.1.1 and 3.1.1.2 to form a systems approach for fruit flies

Cold disinfestation treatment

Exporters may nominate one of the in-transit cold disinfestation treatment schedules in Table 1 as follows: The pulp temperature of the fruit to be held continuously at one of the following temperature/time combinations during transit to New Zealand:

Table 1: Cold treatment for the disinfestation of fruit fly including *C. capitata* and *A. fraterculus*

Fruit pulp temperature °C	Exposure period (consecutive days)
---------------------------	------------------------------------

$\leq 1.11^{\circ}\text{C}$	15
$\leq 1.67^{\circ}\text{C}$	17

Temperatures will be maintained at or below the stated values in Table 1 throughout the treatment period. Where temperatures rise above the stated values the treatment will be deemed to have failed.

Specifications for recording and sensing devices

Temperature probes and temperature recorders must be capable of meeting the requirements below.

- **Temperature recorders**

The temperature recorders must be:

- able to accommodate the required number of sensors;
- capable of recording and storing data for the period of the treatment;
- capable of storing information following the treatment until the information can be examined by the appropriate authority;
- capable of recording readings by the sensors at least hourly to the same degree of accuracy as is required of the sensors;
- capable of producing, or can download the information to produce, printouts which identify each sensor, time and temperature, as well as the identification of the facility/container where the treatment was undertaken;
- traceable to an approved treatment operator (where the treatment is carried out pre-shipment).

- **Calibration of temperature sensors**

The calibration of sensors will be conducted using a slurry of crushed ice and distilled water that is at 0°C (32°F), or by an equivalent agreed method. The reference thermometer used for calibration of the probes will be certified by SENASA. Sensors will be calibrated using two consecutive readings of the stabilized temperature on the calibration report. The difference between the two readings should not exceed 0.1°C . Any sensor which reads outside of the range of $\pm 0.3^{\circ}\text{C}$ from 0°C must be replaced by a sensor that meets this criterion.

Following the disinfestation treatment the sensors will again be checked to ensure that they meet this requirement. Where the disinfestation treatment is carried out in-transit this check may be carried out by MPI.

A calibration record will be prepared for each treatment batch, and signed and stamped by SENASA. The original calibration record/s will be attached to the phytosanitary certificate accompanying the consignment. See Appendix 1 of this document for an example of a calibration record.

- **Loading of containers**

Containers will be inspected before loading to ensure freedom from pests and any vents are covered to preclude the entry of pests. Loading will take place under conditions that prevents infestation by pests and under the supervision of an officer authorised by SENASA.

- **Sealing of containers**

A numbered tamper proof seal will be placed on the door of the loaded container by an officer authorised by SENASA. The seal number will be noted on the phytosanitary certificate.

- **Container type**

Self-refrigerated (integral) shipping containers will be used for in-transit cold disinfestation. Containers used by exporters will be of a suitable type and with refrigerator equipment capable of achieving and maintaining the required temperatures.

M.W.

- **Placement of temperature sensors**

Containers will be packed in a manner which ensures that there is even airflow under and around all pallets and any loose stacked cartons.

Records of fruit pulp temperature are required from at least three locations. Sensors will be placed in fruits as follows:

- i) Two fruit pulp temperature sensors (one on each end) will be placed approximately 1.5 metres from the end of the load for 12 metre containers and approximately 1 metre from the end of the load for 6 metre containers. One of the fruit pulp temperature sensors will be placed in a centre carton and the other in a carton at a side wall, both at one-half the height of the stack.
- ii) The remaining fruit pulp temperature sensor must be located in the top of a carton in the centre of the stack.
- iii) It is important that the tip of the fruit pulp temperature sensors are not allowed to extend outside the fruit.

Placement of sensors will be under the direction and supervision of an officer authorised by SENASA.

On completion of treatments, printouts of all temperature sensors will be made available to the MPI inspector at the port of arrival prior to the container being opened for inspection. If the data indicate that the temperatures stated in Table 1 have not been maintained for the duration of the treatment, the treatment will be deemed to have failed. For a failed treatment, MPI will direct the consignment for appropriate action (See section 5).

- **Opening of sealed containers**

At the port of arrival in New Zealand, only a MPI inspector may remove the seal. Consignments for which seals of the shipping containers are damaged or missing will be held pending clarification and determination by MPI in consultation with SENASA.

3.2 Risk management of regulated hitchhiker organisms including spiders

A systems approach including visual inspection in the field and on the packhouse line by SENASA is required to mitigate the risks posed by regulated hitchhiker organisms including spiders associated with the export of fresh table grape consignments from Peru to acceptable levels and comprises;

- A:
- i at harvest visual inspection of grape bunches;
 - ii in line inspection of table grapes and export packaging materials by SENASA
 - iii product security

or on interception of regulated spiders the OAP will be reviewed and may include measures such as;

- B:
- i at harvest visual inspection of grape bunches
 - ii post harvest fumigation with a mixture of sulphur dioxide and carbon dioxide (SO₂/CO₂) and inspection of export packaging materials;
 - iii product security.

3.2.1 At harvest and packhouse line visual inspection

Trained industry staff will inspect 100% table grape bunches for live life stages of regulated hitchhiker organisms including spiders (eggs, juveniles and adults) at time of harvest. SENASA inspectors and packhouse staff will visually inspect 100% of table grapes and grape export packaging (e.g. cartons or boxes, any plastic or paper used to line export cartons or boxes and any

other associated materials) prior to table grapes being placed into the packaging.

On detection of regulated hitchhiker organisms including spiders associated with either harvested grape bunches or export packaging the SENASA action shall be that the consignment will be suspended and from that point forward 100% of the table grape bunches table grapes will be cleaned with forced air for that day and if any spiders are subsequently detected in table grapes, the system will be reassessed for additional treatment in consultation with MPI

3.3 Risk management of *Chrysomphalus dictyospermi*, *Ferrisia virgata* and *Pseudaulacaspis pentagona*

C. dictyospermi, *F. virgata* and *P. pentagona* are high risk regulated organisms for New Zealand and require specific phytosanitary mitigation measures. MPI recognises the use of a systems approach as an efficacious phytosanitary measure.

3.3.1 A systems approach

The following measures are used in addition to the requirements set out in section 2 to form a systems approach;

Vineyard pest monitoring

Vineyards should be monitored by officers authorised by SENASA for the presence of *C. dictyospermi*, *F. virgata* and *P. pentagona* in all registered vineyards from the start of fruit formation. The results of the monitoring and pest management will be made available to MPI on request. Where these regulated organisms are found appropriate management actions will be conducted to mitigate the risk of these regulated organisms being present on the export fruit.

Inspection

All export consignments will be inspected in the field at harvest and at the packhouses during grading by technical staff for *C. dictyospermi*, *F. virgata* and *P. pentagona*, using appropriate optical enhancement. The technical staff should be trained to identify any life stages of *C. dictyospermi*, *F. virgata* and *P. pentagona*. If *C. dictyospermi*, *F. virgata* or *P. pentagona* are found during this inspection, the consignment will be rejected for export to New Zealand. Fruit that has been inspected and found to be free of regulated organisms to New Zealand will be stored under conditions that prevent the reinfestation or contamination of the fruit.

4 PHYTOSANITARY INSPECTION AND CERTIFICATION BY SENASA

SENASA inspectors will sample and visually inspect all consignments including packaging material for pests and diseases prior to phytosanitary certification. Where a regulated organism is detected, appropriate pest mitigation (pre-export treatment) action agreed between SENASA and MPI will be conducted, or the fruit will not be exported to New Zealand. SENASA will determine the sample size as specified in Table 2 below for each vineyard lot. For table grapes, MPI defines a unit as a bunch.

Table 2: Sample Size Determination for each vineyard lot

Lot Size (Units)	Sample Size (Units)
Up to 1000	450
1,001-2,000	520
2,001-3,000	550
3,001-4,000	560
4,001-5,000	570
5001 or more	600

SENASA will maintain inspection records including:

- i. the inspection date;
- ii. the vineyard registration numbers;
- iii. packhouse number;
- iv. the size of each lot;
- v. the sample sizes taken;
- vi. organisms found and actions taken.

These records will be made available for inspection by MPI on request.

If organisms are found which are not specified in Part E of the Import Health Standard for Table Grapes for Consumption from Peru, SENASA will establish their regulatory status using MPI's Biosecurity Organisms Register for Imported Commodities:

<http://www.biosecurity.govt.nz/pests/registers/boric>.

If an organism found during export inspection by SENASA is not listed in this register, Peru's NPPO must contact MPI to establish the regulatory status of the organism.

SENASA will issue a phytosanitary certificate in accordance with ISPM 7 (Phytosanitary certification system) and ISPM 12 (Phytosanitary certificates). The phytosanitary certificate will have the additional declarations (including unique identifiers to identify vineyard and pack house numbers) as required in the Import Health Standard for Table Grapes for Consumption from Peru.

Export packaging material

Export packaging material comprises;

- any plastic bags within which individual grape bunches are contained within the export carton or box;
- any plastic or paper used to line export cartons or boxes;
- any pallets upon which the cartons or boxes are stacked; and
- any strapping or other materials associated with the export pallet.

All packaging (other than pallets) shall be new and unused.

Export packaging material shall be subject to such security measures necessary to prevent infestation with regulated hitchhiker organisms including spiders from time of manufacture until the time of export. All export packaging associated with a sample of table grapes taken for official inspection purposes shall be included in the inspection process.

5 INSPECTION ON-ARRIVAL IN NEW ZEALAND

MPI will inspect a sample taken from each lot on arrival in New Zealand to verify the effectiveness of the phytosanitary risk mitigation measures undertaken. The sampling procedure will be conducted in accordance with section 4.4 of the MPI standard for the Importation and Clearance of Fresh Fruit and Vegetables into New Zealand:

<http://www.biosecurity.govt.nz/files/ihs/152-02.pdf>.

If a treatment is deemed to have failed, or regulated organisms or weed seeds, extraneous plant material or trash are intercepted or detected with the commodity or associated packaging, one or more of the following actions will be undertaken as appropriate (depending on the organism identified):

- Re-sorting of the consignment

- Treatment for those organisms where an efficacious treatment is available
- Re-shipment of the consignment
- Destruction of the consignment
- The temporary suspension of the pathway on the detection of organisms (on arrival) for which specific pre-export phytosanitary measures are required.

NOTE: SENASA will be notified of non-compliances or emergency action taken for table grapes. Any suspension of the pathway will continue until the cause of the non-compliance has been identified and corrective actions have been implemented to the satisfaction of MPI.

6 AUDIT

SENASA officers will conduct a random audit of the production, packhouse and treatment systems detailed in this OAP at least annually during the growing and export season. Additional audits will be conducted where non-compliance with this OAP is detected.

MPI will normally conduct an audit of the components of this OAP within eighteen months of commencement of trade. Subsequent audits will be conducted on a regular basis or as required where non-compliance is found. All audits will be arranged in consultation with SENASA and will be in accordance with international guidelines and standards.

M.W.

7 APPENDIX 1

RECORD OF CALIBRATION OF FRUIT SENSORS

NAME OF VESSEL _____

CONTAINER NUMBER _____

PHYTOCERTIFICATE NUMBER _____

NO. OF CARTONS _____

CONTAINER SEAL NUMBER _____

RECORDING INSTRUMENT TYPE _____

SENSOR CALIBRATION (0°C)

SENSOR NUMBER	TEST		CORRECTION FACTOR
	1	2	
1			
2			
3			



SIGNATURE OF SENASA (PERU) OFFICER

SENASA (PERU) SEAL NUMBER

