

Quarantine Requirements for the Importation of Fresh Grapes from Peru

98年3月3日行政院農業委員會農防字第0981490076號公告

99年8月3日行政院農業委員會農防字第0991490659號公告修正

100年3月31日行政院農業委員會農防字第1001490513號公告修正

101年1月16日行政院農業委員會農防字第1011490073號公告修正

109年2月25日行政院農業委員會農授防字第1091493041A號公告修正

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

1. The importation of fresh grapes from Peru shall meet the “Quarantine Requirements for the Importation of Plants or Plant Products into the Republic of China” and shall be in compliance with the following requirements.
2. Importation of fresh grapes from Peru must be treated by the in-transit cold disinfestation treatment (hereinafter referred to as cold treatment). Temperature and duration of cold treatment: temperature in central pulp shall be at 1.5°C (or below) for 19 days (or above). The treatment duration is deemed to start when the central pulp of the grape reaches the designated temperature.
3. Cold treatment:
 - 3.1 Pre-cooling treatment
 - 3.1.1 Prior to the in-transit cold treatment during sea transportation, fresh grapes must first undergo pre-cooling treatment. The pre-cooling temperature shall not be higher than the designated temperature for cold treatment.
 - 3.1.2 SENASA shall provide pre-cooling certificate, which shall clearly show the pre-cooling temperature before cold treatment. Alternatively, the pre-cooling temperature before cold treatment shall be stated on the phytosanitary certificate.
 - 3.2 Requirements for conducting cold treatment
 - 3.2.1 For refrigerated containers used for in-transit cold treatment, the temperature probes have to be calibrated by SENASA or an

authorized entity for each use. The temperature calibration records must have the stamp of SENASA and the signature of the inspector, or the temperature calibration records shall be stated on the phytosanitary certificates.

3.2.2 The temperature probes used to measure grape pulp temperature in refrigerated containers must be inserted and secured in the grape pulp.

3.2.3 If automatic temperature recorders are to be used in the refrigerated containers, then a minimum of three temperature recorders shall be placed in the middle row of the consignment, 50cm to 100cm from the container doors, with one recorder in the center at the top of the container, and one each on the left and right hand sides at the bottom of the container.

3.2.4 If the refrigerated containers are equipped with temperature probes and computerized temperature recording facilities, then three temperature probes shall be used. The probes shall be placed in the middle row of the consignment, 50cm to 100cm from the container doors, with one probe in the center at the top of the container, and one each of the left and right hand sides at the bottom of the container.

3.2.5 If temperature is not recorded in a continuous way, then the temperature in the refrigerated containers shall be recorded at least once per hour.

3.2.6 The duration of cold treatment shall be deemed to commence when the temperature in the center of the grape has reached the designated temperature.

3.3 Requirements for export Inspection

3.3.1 Export inspection must be conducted at premises equipped with pest-proof facilities.

3.3.2 At the time of export of fresh grapes, SENASA shall sample at least 2% of the packed cartons of every shipment on a random basis.

3.3.3 The phytosanitary certificate issued by SENASA shall state that fresh grapes have been inspected and found free from

quarantine pests designated by BAPHIQ prior to cold treatment.

3.3.4 The refrigerated containers must be sealed while the cold treatment commences, with the container numbers and container seal numbers clearly marked on the phytosanitary certificates issued by SENASA.

3.3.5 If fresh grapes which have passed inspection and been issued with a phytosanitary certificate are not exported within 14 days from the date of certification, they shall be reinspected and a new phytosanitary certificate shall be issued before export.

3.4 The refrigerated containers shall not be opened or moved upon arrival until they are inspected by BAPHIQ.

4. Requirements for Import Inspection

4.1 The temperature of the refrigerated container shall be inspected and verified in accordance with the following stipulations

4.1.1 The temperature records of refrigerated containers must be read on site during the inspection. If it is not possible to read the temperature records, the information of temperature records must be downloaded on site for reading at a later time. The temperature record sheets are still required to be printed out at a later time for filing with inspection record sheets.

4.1.2 If the duration of continuous cold treatment of fresh grapes fails to meet the requirement for treatment duration upon arrival in Taiwan, the treatment is allowed to be continued after arrival at the port until the designated requirements for treatment are met. Then the application for on-site inspection is acceptable. However, if the refrigerated containers have already been opened prior to the on-site inspection or have been found to fail to meet the requirements for cold treatment during BAPHIQ's on-site inspection, the cold treatment for the consignment shall not be continued. In addition, the particular consignment of fresh grapes will be denied entry.

4.1.3 The temperature record of the readings of all temperature recorders in the refrigerated containers must meet the requirements for treatment temperature. If the temperature

readings of any one of the temperature recorders fail to meet the requirements, the particular consignment of fresh grapes will be denied entry.

- 4.1.4 If two or more of three temperature recorders in the refrigerated containers become faulty or loose and fail to obtain the temperature readings, it would be determined that the particular consignment of fresh grape does not meet the requirement for treatment temperature and will be denied entry.
- 4.2 If the consignment of fresh grapes is not accompanied with the phytosanitary certificate issued by SENASA (including the pre-cooling certificate and temperature calibration records), or the content of the phytosanitary certificate does not meet the quarantine requirements, the correct certificate must be re-submitted, or the consignment shall be returned or destroyed.
- 4.3 If BAPHIQ finds any live fruit fly during import inspection, it shall determine that the consignment of fresh grapes has failed to meet quarantine requirements, while immediately informing SENASA to suspend the export of fresh grapes of Peru with that particular cold treatment schedule. Export of fresh grapes of Peru according to the particular cold treatment schedule shall not resume until SENASA has investigated and determined the cause for the presence of live fruit fly, has adopted effective remedial measures, and has obtained approval from BAPHIQ.
- 4.4 If BAPHIQ finds any live quarantine pests other than fruit fly during import inspection, the matter shall be dealt with in accordance with relevant quarantine regulations.