

Quarantine Requirements for Importation of Fresh Areca (Betel) Nuts from Thailand

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

Promulgated by COA on May 25, 2006 and amended on March 14, 2007 and February 1, 2008.

1. Fresh areca nuts from Thailand shall be produced in orchards that are registered by Department of Agriculture of Thailand (DOA hereinafter) and take pest control measures under instruction of DOA. DOA shall keep records of pest control measures or pest control calendar, along with the code, address and producer's name of the registered orchards.
2. Fresh areca nuts shall undergone fumigation treatments at the facilities approved by DOA and Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ hereinafter) following the standard below:

Chemical	Dosage	Fumigation time	Temperature
Methyl bromide	32 grams/m ³	4 hours	21°C or above
The volume of goods to be fumigated shall not exceed 80 percent of total capacity of the fumigation chamber			

3. Fumigation facilities shall fulfill the following requirements for approval:
 - 3.1 Facilities shall be registered and qualified by DOA.
 - 3.2 Facilities shall be fixed (non-movable) and equipped with the following apparatus:
 - 3.2.1 A safe chemical application system that is capable to deliver chemical into the chamber and control dosage from outside.
 - 3.2.2 Air circulation, intake and exhaust equipment.
 - 3.2.3 Leak-proof detecting holes located at upper, middle and bottom of opposite angle of the chamber for measuring chemical concentration from outside.
 - 3.2.4 Chamber temperature measuring device.
 - 3.2.5 Lock or seal to prevent door opening before the treatment is completed.
 - 3.3 Fumigation chambers shall be tested before treatment every year by DOA and BAPHIQ inspectors to meet the air-tight requirements. DOA shall provide calibrated methyl bromide concentration measuring instrument that has calibration record within one year for the test. The chamber shall be applied with Methyl Bromide at dosage of 32 g/m³, the average gas concentration in the upper, middle and lower parts of the chamber shall be maintained at no less than 70% of the applied dosage at 48 hours after application.
4. DOA shall provide a list of qualified fumigation facilities, including names, codes, treatment capacity, address and managers' names to BAPHIQ two months before operation every year, and invite BAPHIQ to dispatch inspectors to conduct air-tightness test.
5. Requirements for fumigation
 - 5.1 Fumigation shall be done in facilities approved by DOA and BAPHIQ.
 - 5.2 During fumigation, fresh areca nuts shall be packed in material allowing fumigant to fully penetrate to ensure effectiveness.

- 5.3 During fumigation, facilities shall be sealed and locked under supervision of DOA and BAPHIQ.
- 5.4 Fresh areca nuts shall be kept in the chamber for an hour after treatment is finished, with air circulation and exhaust turning on before the seal opened, followed by three hours of exposure in air using a fan or an air circulation device at place equipped with insect-proof apparatus or covered in insect-proof net, to clear fumigant residue.
6. Requirements for packing
 - 6.1 Fresh areca nuts shall transported in one of the following packing methods:
 - 6.1.1 Packed by closed packing
 - 6.1.2 Packed with sealed packing-carton. If the packing-carton has ventilation holes, the holes shall be covered with screen of no more than 1.6 mm fine meshes
 - 6.1.3 Packed on pallet or tray. The pallet or tray shall be entirely wrapped with screen of no more than 1.6 mm fine meshes or with other insect and mite proof packing materials.
 - 6.1.4 Transported by sealed container, doors of the container shall be sealed, the container and seal number shall be stated on the phytosanitary certificate issued by DOA.
 - 6.2 Packages as described in 6.1.2 and 6.1.3 shall be sealed with a plastic non-reusable seal bearing serial number, DOA shall provide BAPHIQ the sample of the seal in advance.
 - 6.3 The package of fresh areca nuts exporting to Taiwan shall bear the “To Taiwan” marking.
7. Requirements for export inspection
 - 7.1 DOA shall provide operation plan including treatment date and quantity of each fumigation facility one month before conducting fumigation treatment for fresh areca nuts exporting to Taiwan and invite BAPHIQ to dispatch inspector to conduct joint export inspection.
 - 7.2 Export inspection shall be conducted at location that equipped with insect-proof apparatus, sufficient lighting, instruments for examination and inspection bench.
 - 7.3 Among treated fresh areca nuts to be exported, two percent of total packages shall be randomly picked and all areca nuts in those packages shall be inspected.
 - 7.4 If any live guava fruit fly or papaya fruit fly was found during export inspection, the lot of fresh areca nuts is prohibited exporting to Taiwan, and re-inspection is not allowed. The facility where the lot was treated shall be suspended from treatment operation, DOA shall investigate the cause of detection. The facility shall only resume its operation after the investigation finished and improvement measures were taken. DOA shall notify BAPHIQ the aforementioned cause, investigation findings and improvement measures.
 - 7.5 The phytosanitary certificate issued by DOA shall co-signed by BAPHIQ inspector and contain following statements:
 - 7.5.1 Name or code of fumigation facility, the chemical used and its concentration, time of beginning and end of fumigation, temperature, date and seal number.
 - 7.5.2 The fresh areca nuts are inspected and found free from Guava Fruit Fly (*Bactrocera*

correcta), Papaya Fruit Fly (*Bactrocera papayae*) and other quarantine pests designated by BAPHIQ.

- 7.6 Fresh areca nuts passed inspection and given phytosanitary certificate shall be exported within 14 days, if the duration expired, the lot shall be re-inspected and phytosanitary certificate shall be reissued.
- 7.7 DOA shall request the BAPHIQ inspector the day before overtime work, the time of overtime work is as followed:
 - 7.7.1 Overtime work time for weekdays from 5:30 PM and shall not pass 10:30 PM
 - 7.7.2 Overtime work time for weekends and holidays from 8:30 AM and shall not pass 10:30PM.
- 7.8 Overtime work exceeding the aforementioned time shall be conducted only under permission of the BAPHIQ inspector.
8. Requirements for export inspection
 - 8.1 Fresh areca nuts fail to comply with the packing requirements of Article 6 are not allowed entry and shall be reshipped or destroyed.
 - 8.2 If any live Guava Fruit Fly or Papaya Fruit Fly was found during import inspection, the lot was not allowed entry and shall be reshipped or destroyed, BAPHIQ shall notify DOA immediately to suspend the operation of the fumigation facility where the lot was treated. The facility should only restart operation after recognition of BAPHIQ that DOA has found the cause of contamination and effective improvement measures were taken.
 - 8.3 If any quarantine pest other than Guava Fruit Fly or Papaya Fruit Fly was found during import inspection, the lot was not allowed to undergo quarantine treatment again, and shall be reshipped or destroyed.
9. All necessary expenses for dispatching inspectors to conduct fumigation facility accreditation and joint inspection, such as transportation, per diem expenses, overtime charge, miscellaneous expenses, insurance and visa, shall be borne by Thailand.

泰國產檳榔鮮果實輸入檢疫條件

95年5月25日行政院農業委員會農防字第0951490280號公告

96年3月14日行政院農業委員會農防字第0961490097號修正

97年2月1日行政院農業委員會農防字第0971490057號修正

- 一、泰國檳榔鮮果實須產自配合泰國農業技術廳指導施行病蟲害防治措施，並經其認證登錄之供果園。泰國農業技術廳須將其認證登錄供果園之防治方法或防治曆、代號、地址及生產者姓名等資料造冊備查。
- 二、自泰國輸入檳榔鮮果實，輸出前應在泰國農業技術廳及我國行政院農業委員會動植物防疫檢疫局（以下簡稱防檢局）認可之燻蒸處理設施，以下表之燻蒸處理基準處理後，經檢疫合格，始可輸出：

燻蒸藥劑	燻蒸濃度	燻蒸時間	燻蒸溫度
溴化甲烷	三十二公克/立方公尺	四小時	二十一℃以上
燻蒸處理時貨品堆積量不得超過處理設施總容量之百分之八十。			

- 三、燻蒸處理設施之認可應符合下列條件：

(一) 應為泰國農業技術廳登記並審查合格之設施。

(二) 應為固定設施，並具備以下設備：

1. 可從燻蒸設施外投藥及控制劑量之安全投藥系統。
2. 燻蒸設施內氣體循環、抽風及排氣等設備。
3. 對角上、中、下三處可供自燻蒸設施外檢測燻蒸藥劑濃度之防漏檢測孔。
4. 測定燻蒸設施內溫度之裝置。
5. 加鎖（封）之設備。

(三) 燻蒸處理設施每年使用前，泰國農業技術廳應提供經校正合格，並保有一年內校正紀錄備查之溴化甲烷濃度測試儀器，且由泰國農業技術廳及防檢局檢疫人員會同進行氣密度測試。其氣密度測試應以每立方公尺使用溴化甲烷三十二公克，實施四十八小時空庫燻蒸後，燻蒸設施內上、中、下三處之溴化甲烷濃度經測定其平均值應在使用量之百分之七十以上。

- 四、泰國農業技術廳應於每年燻蒸處理設施使用前二個月，將審查合格之燻蒸處理設施名單，包括設施名稱、代號、處理容量、地址及負責人等資料提供防檢局，並邀請防檢局派員會同進行氣密度測試。

- 五、燻蒸處理應符合下列規定：

(一) 應在泰國農業技術廳及防檢局審查認可之燻蒸處理設施內進行處理。

(二) 檳榔鮮果實進行燻蒸處理時，其包裝方式須足以讓燻蒸藥劑充分滲入，以確保燻蒸效果。

(三) 燻蒸處理進行時，其設施必須加封上鎖，並應在泰國農業技術廳及防檢局檢疫人員監督下實施。

(四) 燻蒸完成後之鮮果實須於設施內循環排氣一小時以上，始得開封搬離燻蒸設施，且應在具防蟲設施之場所或具防蟲網之密閉包裝內，以風扇或能使空氣對流之裝

置於常溫下進行三小時以上之曝氣。

六、檳榔鮮果實之包裝應符合下列規定：

(一) 檳榔鮮果實應採取下列任一之密閉包裝方式裝運：

1. 完全密封包裝。
2. 以密合之包裝箱包裝，如包裝箱有通氣孔，應在通氣孔上加設網孔小於一點六公釐之防蟲紗網。
3. 以棧板整盤打包裝運，且以網孔小於一點六公釐之防蟲紗網或以能完全防止害蟲侵入之材料將貨品六面密閉包裹。
4. 以密閉式貨櫃裝運，櫃門應予鉛封，並於泰國農業技術廳簽發之植物檢疫證明書上註明貨櫃號碼及封條號碼。

(二) 採前款第二目、第三目方式包裝之包裝箱封口處應以具流水編號且無法重複使用之塑膠封條封妥，泰國農業技術廳應事先提供防檢局該封條之樣式。

(三) 輸臺之檳榔鮮果實包裝容器應標有「To Taiwan」字樣。

七、輸出檢疫應符合下列事項：

(一) 每年辦理輸臺檳榔鮮果實燻蒸處理作業一個月前，泰國農業技術廳應提出各燻蒸處理設施輸臺檳榔之工作計畫書，包括處理日期及數量，邀請防檢局派員會同辦理輸出檢疫作業。

(二) 輸出檢疫作業應在具有防蟲設施，並備有充足照明設備、檢視儀器及檢查檯之場所進行。

(三) 經檢疫處理之檳榔鮮果實輸出時，應就每一批貨品隨機取樣百分之二之包裝箱進行全數檳榔鮮果實之檢查。

(四) 輸出檢疫時發現活番石榴果實蠅或木瓜果實蠅者，該批檳榔鮮果實不得輸往臺灣，亦不得重新申請檢查。處理該批檳榔鮮果實之燻蒸處理設施應暫停輸臺檳榔鮮果實之處理作業，泰國農業技術廳並應進行發現活果實蠅之原因調查；在調查結果及改善措施完成之後，該燻蒸處理設施始得重新開始處理輸臺之檳榔鮮果實。泰國農業技術廳應將上述發生、調查及改善情形通知防檢局。

(五) 泰國農業技術廳簽發之植物檢疫證明書上應註明下列事項並由防檢局檢疫人員副署：

1. 燻蒸處理設施名稱或代號、使用藥劑種類、濃度、燻蒸起迄時間、燻蒸溫度、處理日期及封條之號碼等。

2. 經檢疫未發現番石榴果實蠅、木瓜果實蠅及其他防檢局指定之檢疫有害生物。

(六) 經檢疫合格並簽發植物檢疫證明書之檳榔鮮果實，如未在十四日內出口，須在出貨前重新檢查，並重新簽發輸出植物檢疫證明書。

(七) 如須辦理加班作業，泰國農業技術廳應於前一日向防檢局駐場檢疫人員提出加班作業申請，加班作業時間如下：

1. 平常日加班時間自下午五時三十分起，不得超過晚上十時三十分。

2. 例假日加班時間自上午八時三十分起，不得超過晚上十時三十分。

(八) 檢疫作業時間如超過前述加班時間，須經防檢局駐場檢疫人員同意後始得辦理。

八、輸入檢疫應符合下列事項：

- (一) 輸入檳榔鮮果實之包裝不符合第六點規定者不得輸入，應予退運或銷燬。
- (二) 輸入檢疫時如發現活番石榴果實蠅或木瓜果實蠅，除評定該批檳榔鮮果實檢疫不合格，應予退運或銷燬外，防檢局並應立即通知泰國農業技術廳停止該批檳榔之燻蒸處理設施之作業，俟泰國農業技術廳將發現活果實蠅之原因查明並採取有效之改善措施，經防檢局認可後，該燻蒸處理設施始得恢復輸臺燻蒸處理作業。
- (三) 輸入檢疫時如發現番石榴果實蠅及木瓜果實蠅以外之活檢疫有害生物者，不得採行檢疫處理，應予退運或銷燬。

九、防檢局依據本檢疫條件派員赴泰國查證燻蒸處理設施及會同檢疫所需費用，如交通費、生活費、加班費、雜費、保險費及簽證費等，應由泰國負擔。