

EXHIBIT: ACP CITRUS – PH CITRUS PACKER / CITRUS JUICER / CITRUS PROCESSOR

PROVISIONS FOR THE RECEIVING OF CITRUS OR OTHER ASIAN CITRUS PSYLLID HOST FRUIT ORIGINATING IN A BULK CITRUS REGIONAL QUARANTINE ZONE

Establishment agrees to the following:

1. Establishments Under Compliance

The Establishment shall ensure the fruit is shipped from a Grower/Grove Manager or Packer/Processor under compliance with the ACP Program and transported/hailed by Transporters/Haulers under compliance with the Program.

Establishments operating under compliance can be verified online at:

https://www.cdfa.ca.gov/plant/acp/reg_establishments.html

2. Industry Standard Packing House Procedures

All citrus fruit in bulk containers or bins and citrus fruit with stems and leaves attached must undergo standard industry packing house procedures which include, but are not limited to, washing with brushes, disinfestation, waxing, drying, culling, grading, and final packing.

3. Notification of Receipt of Shipment

Notify the local County Agricultural Commissioner upon receipt of each shipment originating from a different bulk citrus regional quarantine zone.

4. Shipments Received from Establishments Not Under Compliance

If a shipment arrives:

- From a Grower/Grove Manager, Packer/Juicer/Processor, or Transporter/Hauler not operating under compliance, or
- If the shipment arrives not fully enclosed or safeguarded in accordance with the terms listed in Compliance Agreement Exhibit “ACP Citrus-T”, or
- Without an “ACP-Free Declaration” form (if required)

All of the following must be implemented:

- a. DO NOT pack/process the shipment.
- b. Upon receipt of the shipment, immediately contact the local County Agricultural Commissioner.
- c. Immediately properly safeguard the shipment to avoid potential spread of ACP. Contact the local County Agricultural Commissioner for approved safeguarding methods.
- d. Segregate the shipment from all other shipments of received host fruit/material.
- e. Provide all shipping documents and certificates that accompanied the shipment to agricultural officials immediately upon request.

5. Cleaning Equipment

All equipment (including containers, barrels, bins, etc.) used for harvesting and transporting/hauling citrus or other ACP host fruit must be free of leaf and stem debris and cleaned as soon as possible.

6. Green Waste Disposal

All green waste, including leaf and stem debris, must be continuously collected, safeguarded, and disposed of in accordance with the Program, local County Agricultural Commissioner, under QC Master Permit 1289 or other Program approved manner.

7. Trapping and Inspection

The Establishment shall allow Program officials to inspect the premises to ensure compliance with this agreement, and place and service traps for the detection of ACP.

8. Records

The Establishment shall maintain records of all ACP host shipments, including green waste, for a minimum period of two years and make such records available to Program officials immediately upon request.

9. Training

Ensure all employees receive training to be compliant with all specifications of the compliance agreement and this exhibit.

10. Information Posting

The Establishment shall regularly verify current regional quarantine zones. The most up to date information may be viewed at: <https://www.cdfa.ca.gov/plant/acp/regulation.html>. The Establishment shall also display informative posters and associated ACP information in a conspicuous location if supplied by the Program.

11. Violation

Violation of any terms of the compliance agreement or this exhibit shall result in the suspension of the compliance agreement until an investigation is completed and for a minimum period of two weeks.

SPECIAL INSTRUCTIONS:

Printed name (Owner/Manager)

Signature of Establishment

Date

Failure to comply with any stipulation outlined above may result in civil penalties pursuant to California Food and Agricultural Code Section 5705 and/or revocation of this Agreement.