



CALIFORNIA DEPARTMENT OF
FOOD & AGRICULTURE

Karen Ross, Secretary

DATE: April 4, 2013
TO: All County Agricultural Commissioners
SUBJECT: **PHYTOSANITARY ADVISORY NO. 09-2013**
Light Brown Apple Moth: Exemption of Commercially-Produced Cherries and Strawberries

On April 2, 2013, the United States Department of Agriculture (USDA) Animal Plant Health Inspection Service (APHIS) announced the following additions to the Light Brown Apple Moth (LBAM) list of exempted hosts:

- Cherry (*Prunus avium*)
- Conventionally-produced strawberry (*Fragaria x lananassa*), non-organic

When commercially produced, the commodities listed above are exempt from the requirements of [CCR 3434](#) (intrastate movement) and the [Federal Domestic Quarantine Order- Light Brown Apple Moth, July 25, 2011](#) (interstate movement). Exemptions are based on pest biology and mitigations provided by standard industry practices of production (including harvesting and packaging).

Attached is the list of all exempted commercially-produced commodities. APHIS is maintaining this list at the following website: http://www.aphis.usda.gov/plant_health/plant_pest_info/lba_moth/index.shtml.

The Plant Quarantine Manual, State Interior Quarantine 3434, Appendix D (<http://pi.cdffa.ca.gov/pqm/manual/pdf/419.pdf>) will be updated to include each additional exemption of commercially-produced commodities.

For questions regarding this advisory, please contact Melinda Mochel at Melinda.Mochel@cdffa.ca.gov or by phone at (916) 654-0312.



FOR INFORMATION AND ACTION
DA-2013-12
April 02, 2013

SUBJECT: APHIS Adds New Commodities to the Exempted Host List for Light Brown Apple Moth (*Epiphyas postvittana*)

TO: STATE AND TERRITORY AGRICULTURAL REGULATORY OFFICIALS

The Animal and Plant Health Inspection Service (APHIS) is adding cherry (*Prunus avium*) and conventionally produced strawberry (*Fragaria x ananassa*) to the Light Brown Apple Moth (LBAM) exempted host list.

The commodities on the exempted host list, when commercially produced, are exempt from the LBAM interstate movement provisions. The exemption is based on pest biology and mitigations provided through industry standards of production, harvesting, and packaging practices for each of the exempted commodities.

For future additions to the LBAM exempted host list, APHIS will update its Website (listed below) with the date and description of the new commodity and will notify state regulatory authorities of the change. The Exempted Host List is available on the LBAM website at: http://www.aphis.usda.gov/plant_health/plant_pest_info/lba_moth/index.shtml

For further information about the LBAM program, you may contact Andrea Simao, LBAM National Policy Manager, at (301) 851-2067.

/s/ Osama El-Lissy for

Rebecca A. Bech
Deputy Administrator
Plant Protection and Quarantine

Appendix 1

Light Brown Apple Moth (LBAM) Host List Exempted from Federal Quarantine Order August 2007 (Revised March 2013)

The host commodities, listed below, are exempt from the conditions required in the LBAM Federal Domestic Quarantine Order for interstate movement of regulated articles. The exemption is applicable only to commercially-produced commodities based on the pest mitigations provided through industry standards of production, harvesting, and packaging practices for each of the exempted commodities. Commodities that are not produced using these industry practices remain subject to the program requirements for interstate movement. New commodities added to the list are in **bold** font.

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Brassica</i> spp.	Broccoli Brussel sprouts Cauliflower Cabbage Kale Bok choy Kohlrabi	Integrated Pest Management (IPM) practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests, also target LBAM. In addition, harvesting and packaging practices provide the safeguard necessary to eliminate the risk of harboring LBAM. As each of the listed <i>Brassica</i> spp. commodities is handpicked, the outer leaves are removed, and inspected for quality, as well as ensuring freedom from pests and diseases before packing and storage. Blemished commodities do not leave the production area and are either disked into the ground or consumed locally.
<i>Brassica</i> spp.	Mustard Collards	In addition to the above practices, mustard leaves and collards are carefully washed and inspected again prior to packing and storage.
<i>Petroselinum crispum</i>	Parsley	IPM practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests, also target LBAM. Harvest practices focus heavily on visual inspection of leaves in the field before packing and any blemished product does not leave the production site. Leaves are washed and inspected again before packing.
<i>Apium</i> spp.	Celery	Same as parsley

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Lactuca sativa</i>	Head Lettuce	IPM practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests, also target LBAM. In addition, harvesting and packaging practices provide the safeguard necessary to eliminate the risk of harboring LBAM. Each head of lettuce is handpicked; the outer leaves are removed, and inspected for quality, as well as ensuring freedom from pests and diseases before packing and storage. Blemished lettuce heads do not leave the production site and are either disked into the ground or consumed locally.
<i>Lactuca sativa</i>	Leaf Lettuce	IPM practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests, also target LBAM. In addition, leaf lettuce is mechanically harvested, thoroughly washed, and then inspected before shipping from the regulated area.
<i>Spinacia oleracea</i>	Spinach	Same as leaf lettuce
<i>Asparagus officinalis</i>	Asparagus	Only the asparagus spears are harvested. After harvest they are washed, inspected and bundled before packing and shipping. Any blemished spears would be culled in the field.
<i>Cucurbita</i> spp.	Squash Pumpkin	Only the squash and pumpkin are harvested (no leaves) and the product is inspected thoroughly before shipping from the field.
<i>Capsicum</i> spp.	Peppers	Only the peppers are harvested (no leaves) and the product is inspected thoroughly before shipping from the field.
<i>Solanum lycopersicum</i>	Tomato	Only the tomatoes are harvested (no leaves) and the product is inspected thoroughly before shipping from the field.
<i>Daucus</i> spp.	Carrot (w/o tops)	This root crop is generally harvested mechanically with leaves removed in the field. Carrots are processed in packing plants where they are washed, brushed, inspected and packaged before shipping.

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Cynara scolymus</i>	Globe artichoke	Only artichoke thistle flower heads are harvested and are inspected twice before packing and shipping from the field to the cooler. They are inspected again at the cooler before final packing and shipping to market.
<i>Raphanus</i> spp.	Radish (w/o tops)	This root crop is generally harvested mechanically with leaves removed in the field. Radishes are processed through packing plants where they are washed, brushed, inspected and packaged before shipping.
<i>Solanum</i> spp.	Potato	This root crop is generally harvested mechanically with no leaves attached. Potatoes are processed in packing plants where they are washed, brushed, inspected and packaged before shipping.
<i>Beta</i> spp.	Beet	This root crop is generally harvested mechanically with leaves removed in the field. Beets are processed in packing plants where they are washed, brushed, inspected and packaged before shipping.
<i>Olea</i> spp.	Olive	The product is handpicked and placed in bins that are immediately taken to packing plants where the olives are placed in a brine solution for curing.
<i>Juglans</i> spp.	Walnuts	All commercial walnuts are mechanically harvested free of husks and leaves and are taken in bins to packing plants where they are inspected thoroughly before packing.
<i>Zea mays</i>	Sweet Corn	IPM practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests, also target LBAM In addition to this, processing and packaging practices involving the use of an ice water bath immediately followed by the commodity being packed in ice for shipment provides the safeguard necessary to eliminate the risk of harboring or reinfestation of LBAM.
<i>Opuntia</i> spp.	Tuna (fruit and pad)	This product is handpicked, allowing for in-field inspection. In addition to this, processing and packaging practices involving the use of hot water dip, spine removal, and post-harvest storage provides the safeguard necessary to eliminate the risk of harboring or reinfestation of LBAM.
Various species	Baled Hay	This product is generally harvested mechanically, dried, and compressed into bales.

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Fragaria</i> spp.	Strawberry (dormant, frozen strawberry nursery stock)	The product is dormant, frozen strawberry nursery stock grown by State certified producers.
<i>Allium cepa</i>	Green Onion (with tops cut)	IPM practices implemented by producers, including the use of routine chemical applications that are designed to suppress Lepidoptera pests; also target LBAM. In addition, green onions are hand-picked; tops cut by hand, inspected, washed, and packed.
	Onion, dry	This product is harvested; tops removed; cured in the field prior to storage. Before packing, the onion is thoroughly inspected.
<i>Allium sativum</i>	Garlic	This product is harvested; tops removed; cured in the field prior to storage. Before packing, the garlic is thoroughly inspected.
<i>Citrullus lanatus</i> <i>Citrullus vulgaris</i>	Watermelon	This product is harvested without leaves; visually inspected prior to packing.
<i>Coriander sativum</i>	Cilantro	IPM practices implemented by producers, including the routine use of chemical applications that are designed to suppress Lepidoptera pests; also target LBAM; product is handpicked; inspected; hydro-cooled.
<i>Cucumis melo</i>	Melons	IPM practices implemented by producers, including routine use of chemical applications that are designed to suppress Lepidoptera pests; also target LBAM; product is handpicked; inspected prior to packing.
<i>Daucus carota</i>	Carrot	IPM practices implemented by producers, including routine use of chemical applications that are designed to suppress Lepidoptera pests; also target LBAM. Product is handpicked, inspected and washed prior to packing.
<i>Foeniculum vulgare</i>	Fennel	IPM practices implemented by producers, including routine use of chemical applications that are designed to suppress Lepidoptera pests; also target LBAM. Product is handpicked; inspected prior to packing.

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Gossypium hirsutum</i> <i>Gossypium barbadense</i>	Cotton	IPM practices implemented by producers include routine use of chemical applications that are effective on LBAM. Product is harvested mechanically; heated; ginned; and compressed into bales.
<i>Pistacia vera</i>	Pistachio	Commercial pistachios are mechanically harvested; dried; leaves removed; visual inspection during packing
<i>Prunus amygdalus</i> <i>Prunus dulcis</i>	Almond	Commercial almonds are mechanically harvested; dried; fumigated. Leaves and hulls are removed; visual inspection of nuts prior to packing.
<i>Punica granatum</i>	Pomegranate	This product is harvested without leaves; washed; brushed; waxed; inspected during packing
<i>Taraxacum officinale</i>	Dandelion green	IPM practices implemented by producers, including routine use of chemical applications that are designed to suppress Lepidoptera pests; also target LBAM. Product is handpicked; inspected prior to packing.
<i>Ziziphus jujube</i>	Jujube	Fruit is hand harvested without leaves; inspected prior to packing
Dried Fruit (such as raisins, dates, etc)	Various	Analysis of scientific literature showed that LBAM is not a storage pest.
<i>Actinidia spp.</i>	Kiwifruit	Pest management guidelines in California for kiwifruit include visual inspection at prebloom and bloom; chemical application if applicable Kiwifruit is hand harvested; leaves removed; thoroughly inspected prior to packing.
<i>Vaccinium spp.</i>	Blueberry	IPM practices implemented by producers including monitoring and surveillance greatly reduce LBAM if present; fruit is hand harvested; leaves removed; visually inspected prior to packing.
<i>Diospyros kaki</i>	Persimmon	Pest management in California for persimmon, including hand harvesting, leave removal, and visual inspection, minimize the likelihood of LBAM movement.
<i>Phaseolus vulgaris</i>	Green beans	IPM practices implemented by producers including chemical application greatly reduce LBAM if present in production areas. Beans are either machine or hand harvested; visually inspected prior to packing.

Host (Scientific Name)	Host (Common Name)	Justification for Exemption
<i>Rhaphanus sativus</i>	Daikon	<p>IPM practices implemented by producers including chemical application greatly reduce LBAM if present in production areas.</p> <p>Daikon, with or without tops, is hand-picked; washed; and visually inspected prior to packing.</p>
<i>Prunus avium</i>	Cherry	The combination of low field prevalence and packing procedures make it highly unlikely that a foundation LBAM population could be moved out of the quarantine area with cherry fruit after conventional production and harvesting.
<i>Fragaria x ananassa</i>	Strawberry (conventionally produced)	Based on evidence and our current understanding of LBAM biology, we have determined that it is appropriate to remove picked-and-packed fresh strawberry fruit produced using conventional (non-organic) field-production methodologies.