

**EXHIBIT: SOS – PH  
PACKINGHOUSE / PROCESSOR**

**PROVISIONS FOR THE INTRASTATE AND INTERSTATE MOVEMENT OF CITRUS FRUIT GROWN  
IN A SWEET ORANGE SCAB (SOS) QUARANTINE AREA**

☐ Located inside of an SOS quarantine      ☐ Located outside of an SOS quarantine

**Establishment agrees to the following:**

**1. Establishments Under Compliance**

Establishment shall ensure all SOS-regulated fruit is received only from growers or packers/processors operating under compliance with the SOS Quarantine Program and transported by transporters/haulers under compliance with the program.

Establishments operating under compliance can be verified online at:

[www.cdffa.ca.gov/citrus/pests\\_diseases/sos/regulation.html](http://www.cdffa.ca.gov/citrus/pests_diseases/sos/regulation.html)

**2. Shipping SOS-Regulated Fruit**

- a. All SOS regulated fruit must be packed and processed following standard procedures (refer to Number 4 of this exhibit).
- b. Packed regulated fruit meeting all requirements is eligible for shipment to any location intrastate.
- c. Packed regulated fruit meeting all requirements is eligible for shipment interstate to any state under an SOS Program issued Certificate (PPQ Form 540) or phytosanitary certificate. The Certificate must accompany each shipment and must be affixed to the container or box of packed regulated fruit.

**3. Establishment Located Outside of an SOS Quarantine Area**

- a. SOS-regulated fruit received for packing/processing from a quarantine area must be fully safeguarded the entire time while in transit, beginning before the vehicle departs from the loading site and until it reaches final destination for offloading.
- b. Establishment shall maintain the identity of each load of regulated fruit with an individually numbered load ticket, created by the grower, containing the following information:
  - i. Name of Grove, grower, or lessee, and harvester.
  - ii. Origin block in the grove and license tag number
  - iii. Number of boxes contained in the load (if not bulk)
  - iv. Destination Packer/Processor
  - v. Date of harvest
  - vi. The word "TARP" written clearly, preferably at the bottom.

**4. Standard Packing and Processing Procedures**

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

- b. Establishment shall ensure that all SOS regulated fruit is surface disinfested prior to packing. Surface disinfestation may be accomplished using any of the treatment methods approved by the United States Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS) as described below and per label requirements (USDA APHIS PPQ. *Treatments - D301 - Schedules for Domestic Movement of Regulated Articles*. Sections D301.75-11 [a-1], [a-2], and [a-3]).
  - i. Surface Disinfestation Treatment 1  
Thoroughly wet the fruit for at least two minutes with a solution containing 200 parts per million (ppm) sodium hypochlorite. Maintain the solution at a pH of 5.5 to 7.0.
  - ii. Surface Disinfestation Treatment 2  
Thoroughly wet the fruit with a solution containing sodium o-phenyl phenate at a concentration of 1.86 to 2.0 percent of the total solution. If the solution has sufficient soap or detergent to cause a visible foaming action, wet for 45 seconds. If the solution does not contain sufficient soap to cause a visible foaming action, wet for one minute.
  - iii. Surface Disinfestation Treatment 3  
Thoroughly wet the fruit with a solution of 85 ppm peroxyacetic acid (PAA) for at least one minute.
- c. Establishment shall treat all SOS regulated fruit with any United States Environmental Protection Agency (EPA)-approved post-harvest fungicide labeled for use in citrus per label requirements.
- d. Establishment may forgo the fruit waxing and fungicide treatments by following the below steps:
  - i. Establishment contacts the SOS Program at least 72 hours in advance of packing/processing to schedule a visual inspection, and
  - ii. The regulated fruit is visually inspected by SOS Program officials and found asymptomatic prior to the fruit leaving the Establishment.

## 5. Green Waste

- a. Citrus fruit culls, peels, leaves, stems, and other plant debris are considered green waste and must be handled and disposed of as follows:
  - i. Continuously collected and safeguarded on site.
  - ii. Transported, completely safeguarded in transit, to an approved receiver for disposal or destruction. Approved green waste destruction methods include:
    1. Heat treatment to at least 180 degrees Fahrenheit for at least one hour;
    2. Incineration;
    3. Buried at a landfill or other disposal site approved by APHIS or the State and covered with dirt at the end of every day that dumping occurs;
    4. Fed to livestock, or
    5. SOS Program approved disposal method specified in the Special Instructions of this exhibit.

- b. Establishment shall disinfect field boxes and bins prior to the bin leaving the premises using one of the following methods:
- i. A 200-ppm solution of sodium hypochlorite with a pH of 5.5 to 7.0.
  - ii. A solution containing sodium o-phenyl phenate at a concentration of 1.86 to 2.0 percent of the total solution.
  - iii. A solution containing 85 ppm peroxyacetic acid (indoor use only).

**6. Inspections**

The Establishment shall allow SOS Program officials to inspect the growing premises and market location to ensure compliance with this agreement and to survey for SOS.

**7. Records**

The Establishment shall maintain proof of ownership for any citrus fruit purchased or obtained from a grower or packer for a minimum of three years. The proof of ownership shall have the grower or packer's name and address and shall accompany the fruit to the market. Establishment shall make such documents available to SOS Program officials immediately upon request.

**8. Training**

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

**9. Information Posting**

Establishment shall display informative posters and associated SOS information in a conspicuous location if supplied by the SOS Program.

**10. Violation**

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

**SPECIAL INSTRUCTIONS:**

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\_\_\_\_\_  
*Printed name (Owner/Manager)*

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*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.*