

PHYTOSANITARY REQUIREMENTS FOR THE IMPORTATION OF FRESH TABLE GRAPES FROM THE REPUBLIC OF SOUTH AFRICA

A. REGISTRATION OF PRODUCTION UNITS AND PACKINGHOUSES

- a. Production units and packhouses must be registered to obtain a DALRRD allocated production unit code (PUC) or packhouse code (PHC).
- b. Registration of production units and packing houses must be done prior to the commencement of export.
- c. The list of registered production units, packing houses, and accredited exporters must be provided to BPI-NPQSD one month before the commencement of export.

B. MANAGEMENT OF PRODUCTION UNITS

- a. Growers of registered production units must implement Good Agricultural Practices (GAP) which must include orchard sanitation, use of Integrated Pest Management (IPM) or adequate control measures to ensure that the Philippines' identified quarantine pests of fresh table grapes are eliminated during the production period.
- b. DALRRD must verify the implementation of the required management practices.
- c. Management programs undertaken throughout the table grapes growing season must be provided to BPI-NPQSD upon request.
- d. Growers must ensure that adequate records of spray programs are kept and that these are made available to BPI-NPQSD upon request.

C. MONITORING FOR FRUIT FLIES (*Ceratitis capitata* and *Ceratitis rosa*) AND FALSE CODLING MOTH *Thaumatotibia leucotreta*)

- a. Registered production units must implement regular trap monitoring for fruit flies (*Ceratitis capitata*, *C. rosa*) and false codling moth (*Thaumatotibia leucotreta*) and must keep records of its monitoring which should be made available upon request by DALRRD and BPI.
- b. In vineyards where fruit flies and false codling moth catches exceed the threshold level and pest control measures were not implemented in accordance with the table grapes production guidelines, the DALRRD will not approve the vineyard to export fresh table grapes to the Republic of the Philippines for the remainder of the export season.
- c. Detection of fruit flies and false codling moth by the DALRRD during pre-export quarantine inspection shall result in the rejection of the consignment and fruit in the consignment will not be allowed to be exported to the Philippines.
- d. DALRRD inspectors must check the presence of false codling moth at the export orchards or packing houses and must keep records of fresh fruit inspection which should be made available upon request by BPI.

D. MONITORING FOR SCALE INSECTS

- a. The growers must check for the presence of scale insects in registered orchards.
- b. In case of infestation, growers must implement phytosanitary measures to control scale insects.

E. MANAGEMENT AT THE PACKING HOUSES

- a. Packing houses must be kept clean and free from pests, plant parts and other debris.
- b. Packing houses must implement Good Manufacturing Practices (GMP) to ensure quarantine pests of concern and other contaminants are mitigated during the processing period.
- c. Fresh table grapes shall be free from quarantine pests.
- d. Sorting of fresh table grapes must follow the commercial packing process in order to eliminate pests and contaminants attached on fruit surfaces.
- e. Fresh table grapes must be sorted, graded and inspected by trained packhouse personnel before being packed into boxes/cartons.
- f. Fresh table grapes for export to the Philippines must be separated from fresh table grapes for export to other destinations and fruits from non-registered production units.
- g. Packed fruits must be transferred immediately in approved cold storage facilities and stored properly to avoid re-infestation.

F. PACKING AND LABELING

- a. Fresh table grapes must be packed in new cartons/boxes.
- b. Boxes must be free from foreign materials such as soil, sand and contaminating plant materials such as leaves, stem, plant debris and other potential carriers of quarantine pests.
- c. All boxes should be properly labeled with packing house identity, source of the commodity (orchards and production units). The label is to be placed on conspicuous area of the box.
- d. All wood packaging materials used must comply with ISPM 15.
- e. Fresh table grapes shall comply with the required CODEX or Republic of South Africa (RSA) Standard for Maximum Residue Levels (MRLs)

G. TRACEBACK MECHANISM

- a. Each individual carton/box packed for export shall be properly labeled with farm and pack house identity (PUC, PHC), registered name and address of exporter/ individual grower's number and production date for traceability purposes. These details must be placed on conspicuous area of the box.

H. EXPORT INSPECTION

- a. Pre-export quarantine inspection shall be conducted by DALRRD authorized officer to ensure freedom from the Philippines' quarantine pests of concern.
- b. Two percent (2 %) of the total number of cartons/boxes packed will be randomly sampled and inspected for quarantine pests of concern to the Philippines.

- c. In case of interception of these species during the export inspection, DALRRD will cause the rejection of the consignment and ensure that the fruits will not be allowed to be exported to the Philippines.
- d. The concerned orchards where pest infestation has been recorded will be suspended to export to the Philippines for the remainder of the export season.

I. TREATMENT

- a. Fresh table grape shall be subjected to an in-transit cold treatment which satisfies either one of the following regimes/schedules:
 - i. 1.2°C for 19 days or more which requires pre-cooling at $\leq (+)0.6$ °C, or below, prior to loading

OR

 - ii. - 0.1 °C for at least 16 days which requires pre-cooling at \leq minus 0.5 °C, or below prior to loading
- b. Containers used for the in-transit cold treatment are of suitable type and have refrigerated equipment capable of achieving and holding the required temperatures.
- c. Recorder must be capable of the following:
 - i. Recording and storing data for the treatment period.
 - ii. Recording all temperature sensors at least every hour to the same degree of accuracy as is required of the sensors.
 - iii. Producing printout which identify each sensor, time and the temperature, identification number of the recorder and the container.
- e. Calibration of temperature sensors
 - i. Temperature sensors must be calibrated against a standard thermometer approved by the Perishable Product Export Control Board (PPECB) (assignee of the DALRRD) officer.
 - ii. The record of the calibration of temperature sensors for each container must be signed and stamped by a PPECB officer. The original must be attached to the phytosanitary certificate which accompanies the consignment.
- f. Placement of temperature sensors inside the container
 - i. PPECB officers must supervise the placement of sensors inside the container.
 - ii. At least three temperature sensors shall be used to monitor the innermost fruit pulp temperature in a container and two temperature sensors shall be used to monitor air temperature inside the container
 - iii. The three fruit temperature sensors must be inserted into the center of the test fruits which should be the biggest fruit in the lot.

Consignments shall be rejected if the tips of the sensors extend beyond the fruit and fruits opened due to sensor insertion.

- iv. The fruit temperature sensors must be placed at the front, middle and end of the container at the second level from the top of each pallet or stack.
 - v. Printout of the in-transit cold treatment must be made available to BPI-NPQSD inspector at the port of arrival.
- g. Loaded containers must be sealed by PPECB officer and the seal number must be indicated in the accompanying Phytosanitary Certificate.

J. PHYTOSANITARY CERTIFICATION

- a. A phytosanitary certificate issued by NPPOZA (DALRRD) must accompany every consignment of fresh table grapes from South Africa and must bear the following additional declaration:

“Fresh table grapes are exported in compliance with the conditions stated in the Bilateral Agreement between DALRRD and BPI. These have been inspected by DALRRD and are found to be free from quarantine pests of concern to the Philippines.” “ Fresh table grapes have been cold treated at 1.2 C for a period of at least 19 days.

OR

“Fresh table grapes are exported in compliance with the conditions stated in the Bilateral Agreement between DALRRD and BPI. These have been inspected by DALRRD and are found to be free from quarantine pests of concern to the Philippines.” “ Fresh table grapes have been cold treated at -0.1^o C for a period of at least 16 days.

PPECB has supervised the calibration and the placement of fruit sensors into the fruit within the container/s in accordance with the requirements of the Bilateral Agreement and that cold disinfestation treatment has been initiated.”

- b. Both the seal and container numbers must be recorded on the phytosanitary certificate.

K. IMPORT INSPECTION

- a. Upon arrival of consignment at the port of entry, the BPI Plant Quarantine Officer (PQO) shall verify the following:
 - i. Authenticity of the SPS Import Clearance and Phytosanitary Certificate
 - ii. Temperature records of the in-transit cold treatment and the record of calibration of the temperature sensors
 - iii. The seal number and the container number must be the same as those indicated in the Phytosanitary Certificate
 - iv. The packed cartons or pallets are sealed appropriately

- v. Markings or labels on the cartons include the required information
- b. For containers that have been confirmed as cold treated and have complied with Philippines' requirements , the fruits can then be inspected for quarantine pests. If Philippines' requirements have not been satisfied, necessary action will be taken.
- c. A sample size of 2 % of the compliant consignment shall be inspected by BPI-PQO for quarantine pests at the port of entry. The inspection shall include the packaging material used for fresh table grapes shipments.
- d. If pests are observed during the visual inspection, samples shall be obtained and brought to the laboratory for further analysis. Consignment shall not be released while the test is being done.
- e. In case live quarantine pests such as *Ceratitis capitata*, *Ceratits rosa*, *Thaumatotibia leucotreta* and scale insects are intercepted during the import inspection, the consignment shall be destroyed or returned to origin and importation of fresh table grapes will be suspended pending the result of DALRRD investigation. Resumption of the export program may take place upon successful implementation of identified corrective actions.
- f. Consignments found to be infested /infected by other identified quarantine pests shall be treated, if possible, re- exported at the importer's expense or destroyed in accordance with the Philippines' PD 1433. The BPI shall notify DALRRD of the noncompliance and, depending on the circumstances, may temporarily suspend importation from the concerned production unit. The DALRRD shall immediately investigate the cause of the incidence and propose corrective actions. Suspension of production units shall be lifted when the cause of non-compliance has been clarified and corrective actions have been implemented to the satisfaction of BPI-NPQSD.
- g. In the event that an uncategorized/unknown pest is detected on fresh table grapes , assessment will be required by BPI-NQSD to determine its quarantine status and the appropriate phytosanitary measures. Detection of any pests of quarantine concern not identified in this PRA may result in remedial action, as appropriate

FOOD SAFETY REQUIREMENTS FOR THE IMPORTATION OF FRESH TABLE GRAPES FROM THE REPUBLIC OF SOUTH AFRICA

This food safety requirement for the importation of table grapes from South Africa is issued in addition to the Phytosanitary Requirements for importation in compliance with Republic Act No. 10611 also known as the 'Food Safety Act of 2013' and DA Department Circular No. 6, Series of 2020 'Rules and Regulations Governing the Importation and Exportation of Plant Food'.

A. PLANT FOOD HAZARDS OF CONCERN

- a. Pesticide residues
- b. Microbiological Contaminants: *Escherichia coli*, and *Salmonella spp.*

B. GENERAL REQUIREMENTS

- a. The export of fresh table grapes to the Philippines shall be guided by the Hazard Analysis Critical Control Point (HACCP) principles, and comply with the following Philippine National Standards or any equivalent food safety standard, principles, or practices in South Africa:
 1. PNS/BAFS 198:2017 Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables;
 2. PNS/BAFS 194:2017 General Standard for Contaminants and Toxins; and,
 3. PNS/BAFS 49:2017 Codes of Good Agricultural Practices (GAP) for Fruits and Vegetables.
 4. PNS/BAFS 372:2023 Primary and Postharvest Food and Feed — Product Standard — Microbiological Criteria
- b. The pesticide residues in table grapes shall conform to the PNS/BAFS 292:2020 Maximum Residue Limits on Selected Imported Crops: Grapes (for pesticide residues, heavy metals, and hygiene). In the absence of PNS standards for a particular active ingredient, the CODEX standards shall apply. In the absence of CODEX standards, regulatory standards used by South Africa may be adopted as provisional standards subject to evaluation by competent authorities.
- c. If the pesticide residues exceed the standard for fresh table grapes, the shipment shall be subjected to appropriate mode of disposition, and the sanctions and penalties under the DA Department Circular No. 6, Series of 2020 shall apply.
- d. The fresh table grapes shall be sourced from an exporter endorsed by the Department of Agriculture, Land Reform, and Rural Development (DALRRD) of South Africa and the importers in the Philippines are duly licensed by the DA- Bureau of Plant Industry (BPI). The DALRRD shall provide a list of recognized companies or exporters of table grapes to the BPI prior to the first shipment.

C. SPECIFIC REQUIREMENTS

a. Pesticides Residues

Prior to the first shipment, the exporter of table grapes shall submit a Pesticide Management Manual (*see attached document*) from the production to post-harvest stages, accompanied by a Certificate of Analysis from a laboratory accredited by the DALRRD indicating that the pesticide residues are compliant to the Philippines or Codex MRLs. In instances where these standards are not available, compliance with the Republic of South Africa (RSA) Standard for Maximum Residue Levels (MRLs) may be used provided that such standards are evaluated by competent authorities.

b. Microbiological Contaminants

1. All DALRRD-recognized companies or exporters of table grapes prior to shipment shall submit a Certificate of Analysis indicating an acceptable level for *E. coli*, and negative results for *Salmonella* spp. for three consecutive shipments. The indicated level and detection value are based on the Philippine national standard PNS/BAFS 372:2023 'Primary and Postharvest Food and Feed — Product Standard — Microbiological Criteria'. The analysis shall be conducted by food testing laboratories duly accredited by DALRRD.
2. DALRRD shall not allow the shipment of table grapes for export with positive results of *Salmonella*.
3. DALRRD shall implement mitigation measures upon detection of *E. coli* above acceptable levels.
4. Once all companies or exporters have complied with the specific requirements stated in Section C.b.1, the said requirement shall be lifted immediately.

D. BORDER SAMPLING AND ANALYSIS

- a. BPI-designated officers shall conduct sampling for the analysis of pesticide residues, *E. coli*, and *Salmonella* spp at the point of entry following the border risk categorization for food safety.
- b. Should there be any detection of pesticide residue or microbiological contaminants above the regulatory limits, the sanctions and penalties under Article VI of the DA Department Circular No. 6, Series of 2020, shall apply.