

WORK PLAN ON EXPORT OF TABLE GRAPES (*Vitis vinifera*) FROM PERU TO JAPAN

(MAFF and SENASA Peru accepted; December 5th, 2022)

1. OBJECT

The object of this work plan is to establish requirements for exporting the fresh fruits of Table Grapes (*Vitis vinifera*) produced in Peru and destined to Japan (hereinafter referred to as “fresh fruits”).

2. TARGETS

① Fresh fruits

The definition of fresh fruits in this work plan does Not includes those of grapes other than *Vitis vinifera*, and those of the hybrid grapes of *V. vinifera* and *V. spp.*

② Quarantine Pests

A) Mediterranean fruit fly (*Ceratitidis capitata*) and South American fruit fly (*Anastrepha fraterculus*) (hereinafter referred to as “fruit flies” or “fruit fly”).

B) Other quarantine pests regulated by Ministry of Agriculture, Forestry and Fisheries of Japan (hereinafter referred to as “MAFF”).

3. MEANS OF EXPORTATION

Fresh fruits should be exported by ship cargo.

4. PARTIES INVOLVED

① National Service of Agrarian Health (hereinafter referred to as “SENASA Peru”).

② MAFF.

③ Growers of fresh fruits, facility operators/staff, exporters, etc. (hereinafter collectively referred to as “The other stakeholders”).

5. OBLIGATIONS AND ROLES OF PARTIES INVOLVED

① SENASA Peru and MAFF

To keep operative this work plan to export fresh fruits.

② SENASA Peru

A) To coordinate, execute and supervise activities indicated in this work plan.

B) To guarantee that SENASA Peru inspectors, who engage in the exporting program, are properly trained.

C) To check the calibration of the temperature sensors.

D) To verify that the cold treatment has been conducted properly.

E) To conduct export inspection, check the label and provide seal.

F) To issue a phytosanitary certificate for each export consignment of fresh fruits.

G) To retain relevant records.

H) To report to MAFF without delay and discuss the measure when a serious problem is recognized.

I) To arrange the on-site verification by MAFF inspector.

③ MAFF

A) To verify that disinfestation and export inspection have been carried out properly by SENASA Peru.

B) To carry out the inspection of consignment at the port of entry.

- C) To immediately notify SENASA Peru of any non-compliance issue of consignment certified by SENASA Peru and to communicate the measure taken for each case with SENASA Peru.
- D) To make on-site verification in Peru.
- ④ The other stakeholders
 - A) To meet conditions stipulated in this work plan.
 - B) To provide required support to SENASA Peru.

6. DISINFESTATION

6.1. Facility

Fresh fruits should be disinfested in cold treatment containers equipped with devices to monitor the core temperature of fresh fruits.

6.2. Temperature and duration of cold treatment

Fresh fruits should be disinfested at the temperature and for consecutive days specified in the following Table (hereinafter referred to as “designated temperature” and “designated days”) to kill fruit flies.

Table: Cold treatment requirement for fresh fruits

Plants	Fresh fruits core temperature (Celsius)	Duration of treatment (Consecutive days)
Table grapes (<i>Vitis vinifera</i>)	1.0 °C or below	16 days
	2.0 °C or below	18 days
	3.0 °C or below	20 days

6.3. Designation of containers

Cold treatment containers should be inspected by SENASA Peru, in principle, every year prior to use. SENASA Peru should verify that they satisfy all the requirements shown below and designate them.

- ① They should be sealed type containers, and free from cracks and damages.
- ② Fresh fruits core temperature should be maintained at the designated temperature or below for designated days.
- ③ They should be equipped with an automatic temperature recording device which can monitor fresh fruits core temperature at 3 or more places from outside of them.
- ④ The automatic temperature recording device should be capable of recording the temperature in a unit of 0.1°C every 4 hours and maintaining an accuracy within the range of $\pm 0.1^\circ\text{C}$ at least for a month after calibration.

6.4. List of designated containers

SENASA Peru should submit a list of the designated containers to MAFF every year before the commencement of initial disinfestation of the year. The list should include the following information: Code or mark and number of the container, designated date, name of the owner, volume of the container.

6.5. Pre-cooling

Fresh fruits should be subject to pre-cooling. At least one fresh fruit core temperature of every palletized bundle of cartons should be verified to be below the designated temperature, and disinfestation should be commenced after the verification is completed.

6.6. Commencement of disinfestation

Packed fresh fruits should be loaded into containers under official supervision of SENASA Peru.

SENASA Peru should verify the followings just before the commencement of disinfestation.

- ① The cold treatment containers were designated by SENASA Peru.
- ② The accuracy of readings of temperature sensors was verified by calibration with ice water as follows.
 - A) Locate the temperature sensors in a container containing a homogeneous mixture of crushed ice and water.
 - B) Perform three consecutive readings of temperature sensors at intervals of at least 1 minute after readings are stabilized. Each reading should be entered in the format of sensor calibration according to Annex 01.
 - C) The temperature sensors which indicate temperature outside the range from -0.3°C to $+0.3^{\circ}\text{C}$ should be replaced. Similarly, the temperature sensors which have a difference of more than 0.1°C in the three consecutive readings should be replaced.
 - D) The readings of the temperature sensors are calibrated to 0°C . SENASA Peru inspector then proceeds to fill in and sign Annex 01.
- ③ The temperature sensor should be inserted into the center of a fresh fruit.
- ④ The fresh fruits core temperature should reach the designated temperature or below:
 - ⑤ Each sensor should be placed, in principle, in a carton whose place is described as follows (illustrated in the appendix).
 - Sensor 01: a carton at the top of the load, facing the middle space between the two rows of pallets, and closest to the cooling unit.
 - Sensor 02: a carton between the top and bottom of the load, facing the middle space between the two rows of pallets, and approximately 1.5 meters (40 feet container) or 1 meter (20 feet container) from the door.
 - Sensor 03: a carton between the top and bottom of the load, facing the left wall of the container, and approximately 1.5 meters (40 feet container) or 1 meter (20 feet container) from the door.
 - ⑥ The pallets should be at the same height to ensure proper airflow.

6.7. Sealing of container

SENASA Peru should seal the door of cold treatment container.

The seal should be an official seal of SENASA Peru which has been notified to MAFF in advance. This seal is placed after verifying that readings of the temperature sensors are the designated temperature or below.

6.8. Completion of disinfestation

SENASA Peru will verify the finishing of the cold treatment before the

issuance of the phytosanitary certificate and will send the temperature and date of the cold treatment (Annex 02) to MAFF through Peruvian Embassy. The temperature of the cold treatment will be obtained by SENASA Peru in accordance with an agreement signed by SENASA Peru and each shipping company.

7. Export inspection

7.1. Objective and Method

SENASA Peru should inspect fresh fruits equivalent to 2% and more of the volume of the consignment prior to the commencement of cold treatment to verify that no fresh fruits and no package is suspected to be contaminated with any quarantine pest, especially fruit flies. When any live quarantine pests regulated by MAFF including fruit flies are found in this inspection, the consignment should not be exported to Japan.

In case where SENASA Peru receives a notification from MAFF regarding detection of a live fruit fly at its import inspection, further export inspection of fresh fruits will be suspended.

7.2. Issurance of Certificate

SENASA Peru should issue a Phytosanitary Certificate after completing export inspection and verifying that the consignment is properly disinfested by the way stipulated in 6 and the other requirements stipulated in this work plan are satisfied.

The following declarations (A, B) and required information should be written in the phytosanitary certificate.

- A) The disinfestation has precisely been carried out according to the work plan agreed upon by MAFF and SENASA Peru.
- B) The consignment is apparently free from *Ceratitis capitata* and *Anastrepha fraterculus*
- C) Scientific name and Variety name
- D) The treatment temperature and period.
- E) The date and time of disinfestation commencement and completion.
- F) Code or mark and number of sealing.
- G) Cold treatment container number.

7.3. Labeling

Each package or bundle of packages that have passed the export inspection should bear labels with the following texts of readily visible size at a readily visible place such as a side face of a package.

- To state that the export inspection is completed: “INSPECTED”
- To state the destination: “EXPORT TO JAPAN”

8. Record Retention

SENASA Peru should retain the records relevant to this work plan until the end of the next export season.

9. On-site verification by MAFF inspector

9.1. Method

MAFF inspector should conduct on-site verification in Peru, in principle, at least once a year. Details are as follows.

- A) MAFF inspector verifies that export inspection has been properly conducted

- by SENASA Peru through the records kept at least once during the on-site verification, being accompanied by SENASA Peru inspectors as necessary.
- B) MAFF inspector verifies jointly with the SENASA Peru inspector at least once during the on-site verification that the commencement of disinfestation at the export port has been properly carried out.
 - C) MAFF inspector accompanies SENASA Peru inspectors on their investigation for the designation of cold treatment container at least once during the on-site verification, and verifies that the investigation is accurately carried out.

9.2. Invitation of MAFF inspector

SENASA Peru should invite MAFF inspector as follows:

- A) SENASA Peru should request MAFF to dispatch MAFF inspector by letter at least one month prior to the requested commencement date of on-site verification. Basically, this on-site verification is scheduled at the beginning of each export season.
- B) SENASA Peru should prepare a draft schedule for on-site verification by the MAFF inspector and submit it to MAFF.
- C) SENASA Peru and MAFF can have a consultation to determine the schedule for dispatch of the MAFF inspector.
- D) The cost of dispatching the MAFF inspector should be borne by the Peruvian side.

10. Inspection at Entry Point

10.1. Verification of Phytosanitary Certificate and Records

SENASA Peru should provide a MAFF inspector with the followings prior to import inspection by the MAFF inspector.

- A) Phytosanitary certificate signed by an inspector of SENASA Peru who has certified the completion of effectual disinfestation.
- B) Record of disinfestation temperature completed and verified by SENASA Peru. The record should cover all data obtained during the disinfestation.
- C) Calibration record of temperature sensors.

When either of A to C above is not properly carried out, the consignment should be returned at the responsibility of SENASA Peru.

10.2. Import inspection

- ① MAFF inspector should verify the followings in the import inspection of consignments concerned:
 - A) The calibration record of temperature sensors and the record of commencement of disinfestation are appropriate.
 - B) The fresh fruits core temperature has not exceeded the designated temperature for designated days during disinfestation.
 - C) The cold treatment container is listed in the list submitted to MAFF from SENASA Peru according to 6.4.
 - D) The sealing is unbroken and the phytosanitary certificate is attached to the consignment.
 - E) The labels are proper.
 - F) There is no infestation with live quarantine pests regulated by MAFF including fruit flies.

In case where it was found that the conditions in 10.2.①A or B has not been satisfied, MAFF notifies SENASA Peru, and the consignment should be re-shipped at the responsibility of SENASA Peru.

In case where it was found that the conditions in 10.2.① C, D, E or F has not been satisfied, the MAFF inspector can order the owner or supervisor of the consignment to destroy or re-ship the consignment.

- ② If any other non-compliance case of this work plan is found, the consignment will be destroyed or re-shipped.
- ③ Procedures and methods for import inspection should be carried out in accordance with the Plant Protection Law Enforcement Regulations and the Import Plant Quarantine Regulations of Japan other than provided in 10.2.① and ②.
- ④ In case any live fruit fly is detected, MAFF should, in addition to ordering the destruction or re-shipment of the consignment, immediately take the following actions.
 - A) To Suspend further import inspection of fresh fruits.
 - B) To Notify SENASA Peru that a live fruit fly has been detected and further import inspection of fresh fruits is suspended.
 - C) To Request SENASA Peru to investigate the cause of the case.
- ⑤ The suspension of import inspection should be continued until MAFF and SENASA Peru come to an agreement on the measures for preventing a recurrence of the case. To investigate and clarify the cause, the MAFF inspector can make on-site verification to Peru.

11. Review of Work Plan

SENASA Peru or MAFF may propose revision, etc., of this work plan by official letter if it is deemed necessary.

ANNEX 01

COLD TREATMENT DOCUMENT CERTIFICATE OF LOADING AND CALIBRATION FOR COLD TREATMENT

COUNTRY OF ORIGIN _____
LOCATION OF LOADING _____
NAME OF CARRIER _____
CONTAINER NUMBER _____
COMMODITY _____ No OF CASES _____
TYPE OF AIR DELIVERY _____
TYPE OF LOADING PATTERN _____
RECORDING INSTRUMENT TYPE _____
SERIAL NUMBER _____
PRINT INTERVAL _____

SENSOR CALIBRATION (AT 32 F° , (0 °C))

SENSOR No	TEST			CORRECTION FACTOR	LOCATION
	1	2	3		

RECORDER START TIME _____
START LOADING END LOADING _____
CORE TEMPERATURE AT LOADING _____
CONTAINER SEAL NUMBER SENASA Peru No _____
DATE _____

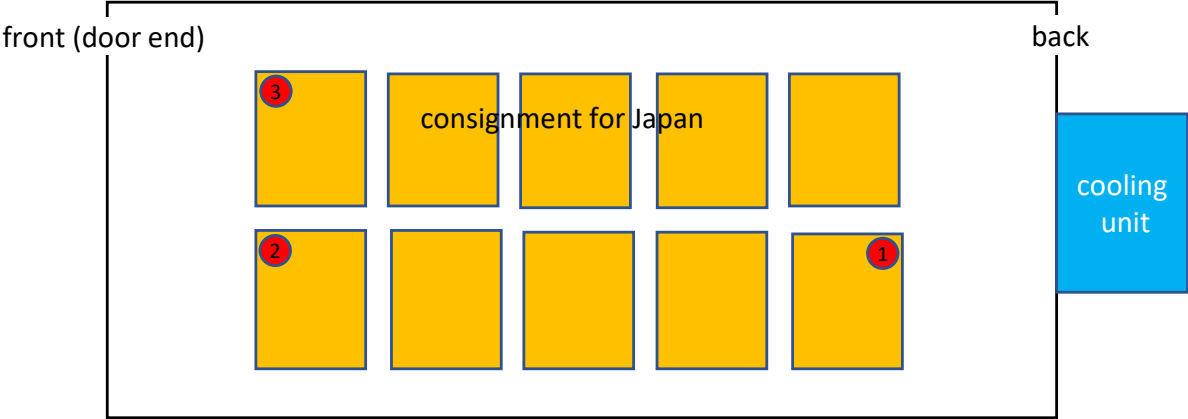
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SIGNATURE

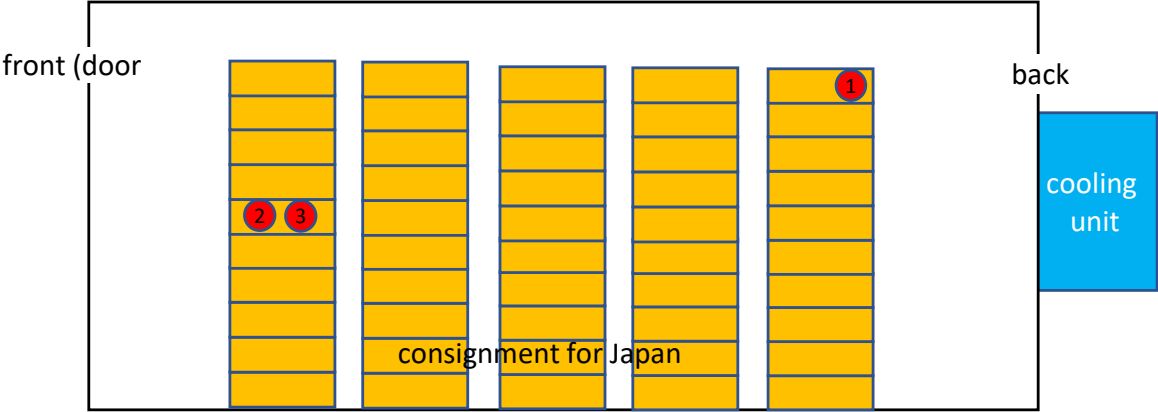
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Appendix

Example of the locations (●) of fruit core temperature sensors in cold treatment



Top view



Side view

1, 2, 3; sensor number in 6.6.