

WORK PLAN FOR TAIWAN MANGO TREATMENT
AND PRECLEARANCE

1. PRODUCTS INCLUDED IN THE PROGRAM.

Fresh mango fruit.

2. ORGANIZATIONS PARTICIPATING IN THE PROGRAM.

2.1 The American Institute in Taiwan (AIT), and its designated representative, the United States Department of Agriculture, Animal and Plant Health Inspection Service (USDA-APHIS). The mango preclearance program, hereafter referred to as the Program, shall be directed and supervised by qualified AIT Consultants (APHIS personnel).

2.2 The Coordination Council for North American Affairs (CCNAA), and its designated representative, the Taiwan Provincial Fruit Marketing Cooperative (TPFMC), operating under the supervision of the Council of Agriculture, Food and Agriculture Department (COA-FAD, and the Ministry of Economic Affairs, Bureau of Commodity Inspection and Quarantine (MOEA-BCIQ). By virtue of the AIT/CCNAA agreement (hereafter referred to as the Agreement) treatment facilities must avail themselves of the joint program by channeling their participation through the COA.

2.3 The mango exporters, including the treatment facility and packing house, belonging to the Taiwan Provincial Fruit Marketing Cooperative (hereafter referred to as Exporters), will be individually approved for participation in the Program subject to the availability of AIT Consultants (APHIS personnel) and in compliance with the requirements in this Work Plan, and shall pay all expenses for the management and supervision of the Program, including overall direction of the village/county cooperatives.

3. PARTICIPANT RESPONSIBILITIES.

3.1 It is the responsibility of AIT Consultants (APHIS):

3.1.1 To provide management of the Program by the AIT Consultant (Northern Asia Area Office) in Tokyo, Japan, and supervision through the AIT Consultant (APHIS officer) in Taiwan as appropriate.

- 3.1.2 To provide and maintain a Work Plan for the Program.
- 3.1.3 Subject to the availability of personnel, to provide additional AIT Consultants (APHIS Officers) to assist in program activities, as dictated by the work load and supervisory needs.
- 3.1.4 To verify that the responsibilities of all the participants are properly carried out.
- 3.2 It is the responsibility of the COA-FAD and MOEA-BCIQ:
 - 3.2.1 To abide by the Agreement and its amendments.
 - 3.2.2 It is the responsibility of the Provincial Department of Agriculture and Forestry (PDAF) to verify that orchards which grow fruit for exportation and packing plants which handle such fruits are registered by PDAF, under the supervision of of COA and to inform the AIT consultant (APHIS) in Tokyo of the codes assigned to such orchards and packing houses.
 - 3.2.3 To verify that areas and orchards whose production has been registered for exportation by PDAF undergo plant health control measures in order to maintain low fruit fly infestation levels.
 - 3.2.4 To verify that registered packing plants which accept fruit for exportation from orchards not registered by PDAF automatically lose their registration, and to advise the AIT Consultants (USDA-APHIS-IS), that the service provided by the AIT Consultant (APHIS inspector) should be suspended.
 - 3.2.5 To withdraw the registration of any packing house identified as being the source of certified fruit found infested with live larvae. The authority to export fruit is to be suspended until an investigation is completed, corrective action has been taken, the packing house has been clear of any wrong doing, and AIT (APHIS-IS) and BCIQ are in agreement that the suspension should be lifted. If a second shipment is found infested from the same packing house, the authorization to export fruit will be canceled for the remainder of the shipping season.

- 3.2.6 To verify that each carton of fruit bears a label with the name of the exporter and that the exporter first registers that label with BCIQ.
 - 3.2.7 The pallets for air shipment must be completely enclosed by a screen with 32 or more mesh. The screen on the pallet should be sealed by AIT(APHIS)/BCIQ.
 - 3.2.8 To verify that all the conveyances have first been cleaned prior to the loading of certified mangoes.
 - 3.2.9 To inform their personnel that sealed containers or pallets transporting certified fruits should not be opened at the airport or seaport, and that the PPQ Form 203 should be accepted as the proof of treatment.
- 3.3 It is the responsibility of the Exporters:
- 3.3.1 To abide by all requirements in the Work Plan and applicable regulations.
 - 3.3.2 To provide necessary funds for AIT Consultant's (APHIS Officer) supplies and equipment necessary for conducting and supervising the treatment and preclearance program.
 - 3.3.3 To submit to the AIT Consultant (APHIS Area Office) in Tokyo, the engineering construction plans of the facilities through COA.
 - 3.3.4 If necessary, prior to transferring certified mangoes from a conveyance involved in an accident or having mechanical problems to another conveyance, the exporter must contact the AIT Consultant (APHIS) and request the presence of an inspector at the site and that a new AIT (USDA-APHIS-PPQ) certification be issued.
 - 3.3.5 To ensure that their enclosed packing facilities be completely free from live insects at all times.
 - 3.3.6 To ensure that reject fruits outside of the packing facilities be removed daily.

4. APHIS REGULATIONS AND POLICIES GOVERNING THE ENTRY OF MANGOES INTO THE UNITED STATES.

Mangoes are regulated under the Fruits and Vegetables Quarantine, 7 CFR 319.56. APHIS policies related to preclearance programs also apply.

As a condition of entry into the United States, mangoes are required to be subjected to a vapor heat treatment as specified in the USDA-APHIS Plant Protection and Quarantine (PPQ) Treatment Manual, which has been incorporated by reference into APHIS regulations in 7 CFR 300.1.

Treatment and associated safeguarding activities are conducted in Taiwan under policies and conditions of the treatment and preclearance program. APHIS policy for a preclearance program requires the existence of a funding agreement to pay all AIT (APHIS) costs associated with the program. This includes inspections, treatments, and associated safeguard actions to satisfy entry requirements. All activities will be carried out at the point of origin under the supervision of AIT Consultants (APHIS Officers).

Mangoes may also be subject to inspection and other actions at the port of arrival in the U.S., and may be subject to reinspection at destination at the option of APHIS under regulations of 7 CFR 319.56-6.

5. SUMMARY OF OPERATIONAL PROCEDURES.

5.1 Scheduled hours of work (Tour of Duty).

AIT Consultants (APHIS) will be assigned to work Monday through Friday from 8:30 a.m. to 5:30 p.m., with one hour for lunch. Work performed outside of these hours will be considered overtime work. If the Consultant works during the 1 hour lunch period, he will be paid 1 hour overtime.

Unscheduled hours of work.

Assignment of work outside of the scheduled tour of duty will be made by the AIT Consultant (APHIS). Work performed in continuation of the regular 8 hour tour of duty will be limited to 4 hours so as not to exceed a 12 hour work day. The maximum number of hours worked per week per Consultant may not exceed 84.

If the Consultant works during the 1 hour lunch period, the work performed in continuation of the regular 8 hour tour of duty will be limited to 5 hours so as not to exceed a 13 hour work day. The maximum number of hours per week per Officer may not exceed 91.

6. VAPOR HEAT TREATMENT PLANT REQUIREMENTS.

6.1 A vapor heat treatment plant must have adequate vapor heating capacity, insulation, and thermostatic control to hold the temperature at or above temperatures prescribed in the treatment schedule for the given duration of time for the commodity. Proper design of components is necessary, including high-capacity vapor heating equipment, and a circulation system that will assure uniform temperatures throughout the commodity being treated. An accurate recording device is required to record chamber temperatures and time for each treatment simultaneously on the same chart.

6.2 Approval of engineering construction plans.

Plans and specifications showing dimensions, vapor circulation, and other details of the heating and temperature recording system must be sent for approval first through COA to the AIT Consultant (APHIS Area office) in Tokyo, Japan.

6.3 Actions required to request certification of a treatment plant.

After construction and installation of the vapor heat treatment equipment is completed, non-treatment areas (screened holding room, office, etc.) should be checked to see if they meet standards required in the Work Plan.

6.4 Facility requirements (non-treatment areas).

The following are required to ensure effective and safe conduct of treatment operations and related activities. They must be in place before treatments can be conducted.

6.4.1 Office Space.

Controlled or secured space for the AIT Consultant (treatment specialist) to perform required work. Included must be an adequate comfort station (rest room facility).

6.4.2 Safety and health requirements.

- Fire extinguisher.
- First aid kit.
- Hard hats to be worn by persons frequenting the treatment loading zones.
- Approved safety ladders or walkways (catwalks, etc.) for use in observing treatment operations.
- Electricity throughout the vapor heat treatment facility must meet safety code requirements.
- Steam and hot water pipes will be insulated or otherwise protected.
- Sufficient lighting will be provided in work areas. The admission of children or unauthorized persons into the treatment and packing areas will be prohibited.

6.4.3 Screened holding room.

Each treatment facility must have an enclosed area (space, room, etc.) separated from the treatment area and secured with screens, air blowers, etc., or a combination of methods to adequately safeguard from reinfestation by native fruit flies in the area.

Facilities must have a double door system at the entrance to the packing area, and also at the fruit loading area. These areas must be safeguarded by a person assigned by the facility manager.

6.4.4 Areas immediately adjacent to the treatment facility.

The areas must be free of debris, decaying fruit, and fruit residues which attract native fruit flies to the facility. Bins of rejected fruit must be removed, emptied, and cleaned daily.

6.4.5 The screened holding room must be free of any live insects prior to and during the packing activities.

6.4.6 Any holes or damage to the screens must be repaired immediately.

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7. VAPOR HEAT TREATMENT PLANT CERTIFICATION TESTS.

7.1 Introduction.

It is the responsibility of the AIT Consultant assigned to approve equipment to determine whether a mango export facility is certifiable under requirements of the Program. Formal testing and other determinations as to whether the facility is certifiable, are only initiated after receipt of a written request for certification, as specified in Section 7.

7.2 Definitions.

7.2.1 CERTIFICATION: To certify newly constructed facilities. This also refers to those facilities whose certification have been previously denied.

7.2.2 RECERTIFICATION: To certify facilities which were in operation the previous season or whose certification has been withdrawn.

7.2.3 PRELIMINARY PERFORMANCE TEST: A test conducted by the facility operator and the results sent to the AIT Consultant (APHIS Area Office) with the request for certification or recertification. (The same mangoes may be reused after the fruit is cooled).

7.2.4 PERFORMANCE TEST: A test conducted by the AIT Consultant (APHIS) for the purpose of certification or recertification. (New mangoes are required for each test.)

7.3 Certification Guide.

This guide (sections 7.1 - 7.8) should be duplicated and provided to the facility operator for information to assist them in complying with requirements during facility development. It should also be used for actual certification determinations and as a record of the certification.

7.4 Elements required in writing from treatment plants requesting AIT (APHIS) certification.

- Certification requested (give date).
- Name/address/phone for facility.

- Name/address/phone for facility manager.
- Name/address/phone for day-to-day facility supervisor if different from facility manager.
- Name/address/phone for vapor heat treatment construction engineer.
- Written assurance that the facility manager accepts responsibilities for facility operation in compliance with the Work Plan.
- Response to specific operational and safety and health requirements or problems which have previously been described in writing by the AIT Consultant (APHIS).
- Letter from BCIQ agreeing to the participation of subject facility in the program under terms of the Agreement.
- Evidence that the vapor heat treatment plant requirements have been met, i.e., (a) Required equipment is on-site and operational; and (b) Data from two tests indicating satisfactory performance.

7.5 Action by the AIT Consultant (APHIS Northern Area Director) in response to receipt of a letter requesting certification.

If one or more elements as required are missing or not satisfactory, the Exporter will be notified in writing. Response will identify specific deficiencies and indicate that AIT may entertain another request for certification subject to receipt of a letter from the Exporter documenting that discrepancies have been corrected.

When elements listed above (section 7.4) are included and satisfactory, proceed with scheduling the certification test.

7.6 Conduct of certification tests on a vapor heat treatment plant.

Final approval of a vapor heat treatment plant will be based on satisfactory performance of two performance tests using maximum fruit loads, with temperature monitoring as described below. If any facility operates more than one chamber, regardless of whether other components of the system are common, two tests must be performed for each chamber.

7.6.1 Records needed by the AIT Consultant (APHIS) to conduct plant certification tests.

- Copy of Work Plan.

- Copy of plans and specifications showing dimensions, vapor circulation, and other details of the heating and temperature records systems which was previously submitted in accordance with Section 6.2, and copies of any relevant correspondence.

7.6.2 Equipment needed by the facility before plant certification tests can be conducted.

Certified calibrated thermometer [temperature range from 110-120°F (43.33-48.89°C) .

- Electrotherm type digital thermometer with 10 portable sensors.
- Automatic strip chart or similar alternative recording system with emergency power source to record temperature and duration of each vapor heat treatment.

Required standards:

- Five temperature sensors (minimum) per chamber, as specified in the PPQ Treatment Manual. Each sensor print must be easily identified. Temperature for each sensor must be recorded once every two minutes
- Scale deflection on the chart of not less than 0.10 inch for each °F (or 5 mm. for each °C) .
- Accuracy of the total temperature recording system within plus or minus 0.5°F (0. 3°C) of actual temperatures as measured with a certified calibrated thermometer.
- All heating controls must be automatic and run continuously throughout the treatment process, without manual adjustment.
- An audible alarm or highly visible light will be installed to indicate systems failure or improper operation.

7.7 Criteria for determining whether standards for plant certification test are met.

- 7.7.1 The temperature and humidity in the vapor heat chamber: to use differential pressure type vapor heat treatment machine to treat with saturated vapor under the setting in the chamber of 47.5°C; if the

temperature in the chamber is steady and relative humidity fails to reach over 98%, use the wet ball temperature over 47.3°C to make the setting temperature of the chamber rise.

- 7.7.2 The pattern of the rise of the temperature in the chamber: In order to attain the uniformity of the temperature of fruit from the beginning of the treatment under 30°C for approximately 30 minutes; then from 30°C to 41°C for about 33 minutes; and then increase the temperature to attain uniformity over the fruit from 41°C quickly to the final 47.5°C.
 - 7.7.3 Duration of treatment: Treatment time of 30 minutes when the innermost pulp temperature has reached 46.5°C (in the range of 46.4°C \pm 0.4°C)
 - 7.7.4 Method for cooling fruit after treatment: shower the tested fruit with running cold water to make the fruit temperature drop quickly to room temperature.
- 7.8 Certification (approval) of a treatment facility.
- 7.8.1 Vapor heat treatment chambers can be given temporary certification when two consecutive treatment certification tests indicate that treatment standards are met. The AIT Consultant (APHIS approving officer) will forward the treatment data sheets, charts, and related information to the APHIS-PPQ Hoboken Methods Development Center for final approval and issuance of PPQ Form 482, Certificate of Approval.
 - 7.8.2 If the vapor heat treatment standards are not met, the AIT Consultants (APHIS approving officer) will provide an explanation stating that the records were not acceptable and recommend corrective action to the facility operator.
 - 7.8.3 Treatment facility approval for operating under the Program will be granted only when all requirements (treatment and non-treatment) of the Work Plan are met.

8. CONDUCT OF VAPOR HEAT TREATMENTS.

- 8.1 All treatments require the supervision by the AIT Consultant (APHIS Officer). If the treatment plant has a current valid approval, but is not conducting acceptable treatment, it is the responsibility of the operator to initiate corrective action.

It is a violation of the Program requirements for inadequately treated fruit to be submitted for further processing for export. Treatment plant operators are responsible for ensuring that improperly treated fruit will be immediately removed from the designated, screened, secured pack area, and that untreated fruit does not enter this area.

8.2 Requirements for a certifiable treatment.

- 8.2.1 Treatment must be in a vapor heat treatment plant maintaining current valid approval, and in good operating order so as to be capable of providing an acceptable treatment.
- 8.2.2 At least once each treatment day, the calibration of the temperature recorder must be checked by both the operator and the AIT Consultant by comparison with calibrated certified thermometer readings taken adjacent to fixed temperature probes.

In all instances the recorder system must be accurate to within plus or minus 0.5°F (0.3°C) of the actual temperature observed. Adjustment requirements must be posted and dated at the facility for each treatment day.

- 8.2.3 The minimum number of temperature recording elements are five fixed temperature probes. The operator will also utilize additional temporary probes as required by the AIT Consultant to monitor temperatures in other parts of the chamber (such as in suspected cool spots within the fruit load). Accurate time and temperature records will be maintained for any required additional probes.

8.2.4 Plant operators or managers must record the following information on each treatment chart.

- Date, time, and treatment.
- Treatment chamber number (if more than one per facility).
- Treatment number (facility should sequentially number its treatments).
- Corrective factor indicates temperatures - up to 0.5°F (0.3°C) - which must be either added to or subtracted from recorded temperatures to adjust record to actual temperatures.
- Total treatment time (hours/minutes).
- Time from start of treatment for temperature to reach 46.5°C.
- Attach to printout the temperature records (temperature and time) for any supplemental temperature probes required by the AIT Consultant.
- Indicate if treatment is approved or disapproved.
- Signature of operator and initials of the AIT Consultant.

8.2.5 The time and temperature requirements for a certifiable treatment are provided in the APHIS regulation. The following procedures will be used by operators to determine if treatment standards are met.

- Examine treatment record upon completion of treatment.
- Adjust temperature records according to calibration needs of the equipment as determined by daily temperature checks.
- Check if actual temperatures during treatment dropped below 47.2°C. Reject treatment if any measurements are below.

8.2.6 AIT Consultants will review all aspects of performance of each treatment (Section 8.2) and determine that performance of standards are completely met before approving a treatment.

8.2.7 Maintain a logbook of all treatments, records of breakdown and repairs, and changes or modifications.

9. POST-TREATMENT REQUIREMENTS

- 9.1 Approved treated fruit must be moved immediately from the treatment chamber to the screened holding room.
- 9.2 Each carton of approved, treated fruit will be wrapped with tape, and BCIQ will affix a BCIQ sticker label over the tape.
- 9.3 Treated fruit will be safeguarded in a screened holding room until loaded for shipment. Mixing of treated fruit with untreated or improperly treated fruit is prohibited.
- 9.4 Fruit not loaded and sealed in containers inside the safeguard room will be palletized and completely enclosed with screen of 32 mesh size.
- 9.5 The screened holding room must be secured at all times to prevent fruit fly infestation and contamination of treated fruit with untreated fruit. An APHIS controlled seal is required to prevent the unauthorized entry during all periods when an AIT Consultant is not present.
- 9.6 Treated fruit will be moved from treatment facility to point of export only in clean containers or trucks.
- 9.7 Untreated fruit may not be moved from the facility in the same conveyance with treated fruit.
- 9.8 Treated fruit shipments will be certified for export at the point of departure when the AIT Consultant (APHIS) verifies that all treatment requirements and post treatment security requirements have been met and maintained. The PPQ Form 203, Foreign Site Certificate of Inspection and/or Treatment, will be completed and signed by the AIT Consultant (APHIS). The original will accompany the shipment to the United States port-of-entry.
- 9.9 Treatment records (treatment data sheets, electronic recorded printouts, and other records) will be filed with the appropriate PPQ Form 203 which covers the fruit for which the treatments were applied.
- 9.10 If the USDA-APHIS seal is broken or the screen damaged while the container or pallet is en route to the United States, the entry status of the shipment will be determined by the port-of-entry PPQ Officer.

10. RECERTIFICATION.

10.1 Vapor heat treatment facilities will be recertified and approved annually by the AIT Consultant (APHIS Officer) at the beginning of the packing season with at least one preliminary performance test (the requirement for a preliminary performance test at the beginning of each export season can be waived if the plant is already in use prior to the treating and shipping of mangoes to the U.S.). Facility operators are required to request annual recertification approval. Recertification may be required at any time when the treatment performance does not meet required treatment standards.

10.2 Calibration checks, consisting of a plant performance test on a minimum of one treatment, will be carried out every two months by the AIT Consultant (APHIS). Furthermore, operators will be encouraged to conduct monthly calibration checks on their own.

11. POINT OF ORIGIN MONITORING - PRECLEARED MANGOES.

The following actions will be undertaken the first year of the Program at the point of origin (pack house) to verify the integrity of the treatments.

11.1 Define lots - each lot listed on a PPQ Form 203 will be considered one lot.

11.2 Determine sample interval - divide the number of pallets, airline skids, or containers (air or maritime) into 30. If the result is a fraction raise it to the nearest if whole number.

11.3 Select the sample - select the number of boxes determined above from various positions in or on each container. Select one fruit from each of the 30 or more boxes. Pick the fruit most likely to be infested with fruit flies (look for ripeness, blemishes, and soft spots).

11.4 Inspect the sample - cut and examine each of the 30 or more fruit. The target organisms are fruit fly larvae (Tephritidae).

11.5 Actions:

Reject the shipment if live fruit fly larvae are found. Review the documentation to determine if there was a cool spot in the treatment interval. The AIT Consultant (APHIS Officer) on Taiwan will notify the AIT Consultant (Area Director) in Tokyo, and COA representatives; and take action in accordance with the Work Plan requirements (see section 13 below).

12. PORT OF ENTRY MONITORING - PRECLEARED MANGOES.

The following actions may be carried out by PPQ Officers at ports-of-entry in the U.S.

12.1 Verify paperwork check to see that the PPQ Form 203 is properly completed, that the description of the shipment (numbers/name, etc.) agree with the Air Way Bill, Bill of Lading, Invoice, etc., and that the shipment is as described in the above shipping documents. Check for proper labeling on cartons indicating USDA-approved vapor heat treatment.

12.2 Define lots - each lot listed on a PPQ Form 203 will be considered one lot.

12.3 Determine sample interval - divide the number of pallets, airline skids, or containers (air or maritime) into 30. If the result is a fraction raise it to the nearest whole number.

12.4 Select the sample - select the number of boxes determined above from various positions in or on each container.

Select one fruit from each of the 30 or more boxes. Pick the fruit most likely to be infested with fruit flies (look for ripeness, blemishes, and soft spots).

Examples:

Air shipment 6 LD3 containers. Select one fruit from each of 30 boxes in the container.

Maritime shipment: two containers.

12.5 Inspect the sample - cut and examine each of the 30 or more fruit. The target organisms are fruit fly larvae (Tephritidae).

12.6 Actions:

Reject the shipment if live fruit fly larvae are found. Immediately notify PPQ-OS Port Operations-Inspection & Compliance Unit, tel. (301) 436-8295, who will in turn immediately notify the IS-OS Preclearance Staff Officer, of the incident, and provide pertinent information about the specific shipment(s). The IS Preclearance Staff Officer will promptly notify the AIT Consultant (Area Director, IS-APHIS) in Tokyo by SprintMail or telefax, and provide applicable data about the

shipment concerned. The AIT Consultant (Area Director) will notify the COA representatives and take action in accordance with work plan requirements (see Sect 13). At all times attempt to hold live larvae by taping the fruit back together and safeguard by placing in a closed receptacle. Call the PPQ Biological Assessment and Taxonomic Support staff, tel. (1-301)436-8896 as soon as possible for further instructions on how to package the specimens and where to send the material. If a dead larva is found in a shipment, the Officer in Charge at the PPQ port-of-entry will release the shipment and notify the AIT Consultant (Area Director) by SprintMail (IS.JAPAN) or telefax [011(81-3)3224-5291], providing the appropriate details about the exact shipment(s). The AIT Consultant will promptly notify the COA representatives.

13. CORRECTIVE ACTION AND PENALTIES.

- 13.1 Treatment facility does not meet standards for plant certification: Do not certify, or if presently certified, immediately remove certification until deficiencies are corrected and the plant can be recertified.
- 13.2 Treatment is inadequate in any respect (with reference to treatment specifications), including treatment time and temperature requirements.

First incident: reject fruit; issue letter of warning to exporter advising of violation and consequences for further non-compliance.

Second occurrence within one year: reject fruit, deny preclearance services for a minimum of three months. Depending upon the seriousness of the violation, the AIT Consultant (APHIS Officer on Taiwan) may impose a more severe penalty after consultation with the Tokyo AIT Consultant (APHIS Northern Asia Area Director). Recertification of the facility is required before operations can be resumed.

Subsequent episodes within one year: reject fruit; deny preclearance services for a minimum of six months. Depending upon the seriousness of the violation, the AIT Consultant in Tokyo may impose a more severe penalty. Recertification of the plant is required before treatments can begin.

All incidents shall be promptly reported to BCIQ.

- 13.2 Substitution of fruit (placement of untreated fruit in screened rooms or with shipments of treated fruit).

First incident: reject fruit; close facility for 60 days. Recertification required to reopen.

Second occurrence within one year: reject fruit, operations suspended for a minimum of one year. Recertification of the plan is necessary before operations can be resumed.

- 13.4 Screened holding room deficiencies (torn screens, etc.) which could permit entry of native fruit flies: Deny preclearance services until flaws are corrected.

- 13.5 Failure to maintain intact seals on screened areas and conveyances during periods when AIT supervision is not present: Reject all fruit within screened areas or conveyances.

- 13.6 Detection of live larva(e) in certified fruit shipment: The authority to export fruit is to be suspended until an investigation is completed, corrective action has been taken, the treatment facility has been cleared of any wrong doing, and AIT (APHIS) and BCIQ are in agreement that the suspension should be lifted. If a second shipment is found infested from the same treatment facility, the authorization to export fruit will be canceled for

the remainder of the shipping season. Review will be directed and approved by the AIT Consultant in Tokyo in coordination with the Regional Director in Hyattsville and the Deputy Administrator, International Services. The BCIQ will be notified by the AIT Consultant in Tokyo.

13.7 If live fruit flies are found in the packing area or in the screened holding room, all fruit within that area must be rejected.

13.8 Other actions not in compliance with Work Plan or other applicable requirements will be dealt with in a manner consistent with the nature of the action, as determined by the AIT Consultant in Tokyo.

14. PROGRAM REVIEW AND EVALUATION.

14.1 Annual operations review: Mango vapor heat treatment activities and operations will be reviewed and evaluated annually by an AIT (APHIS) technical review team. Subsequently, a joint review will be conducted by APHIS, COA, BCIQ, exporters, and technical support personnel.

14.2 The AIT Consultant in Tokyo or other AIT consultants will make periodic visits to review mango treatment operations and consult with APHIS-IS, COA, BCIQ, and industry officials. During such visits, meetings may be held to discuss problems and issues of mutual concern.

15. WORK PLAN.

Procedures here in established are subject to revision as situations warrant; however, they will remain in effect indefinitely until revised.

16. APPROVALS.

For
The American Institute in Taiwan

For
The Coordination Council for
North American Affairs

Name [Signature]

Name [Signature]

Title [Signature]

Title Deputy Representative

Date [Signature]

Date April 28, 1993