

Document C

GUIDELINES – TABLE GRAPES TO USA (NON PRE-CLEARANCE* OPTION)

OPTION 3: PHYTOSANITARY REQUIREMENTS AND WORKING PROCEDURES FOR EXPORT OF **NON PRE-CLEARED TABLE GRAPES** FROM RSA TO THE UNITED STATES OF AMERICA

Disclaimer: This document serves only as guideline. It is the responsibility of the user to consult the complete compliance regulation of the concerned country (protocol, import permit, directive etc.), for further clarification. Refer DALRRD website. <https://www.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Plant-Health/Exporting-from-SA/Special-export-protocols>

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Table: The **Non pre-clearance* option (3) for shipping table grapes to USA in comparison to other** options to the USA**

OPTION		DALRRD special market registration needed?	DALRRD inspecting orchards prior to harvesting (if prior request received, inspection fee paid for)?	PPECB quality inspection on packed grapes?	DALRRD PHYTO pre-clearance inspection on packed grapes needed?	Irradiation prior to cold treatment on RSA side?	Cold Treatment on vessel/in container needed?	MeBr fumigation needed on arrival in USA?
1	Organic Table Grapes (pre-clearance option). Refer document A*.	Yes	Yes	Yes	Yes	No	Yes	No
2	Conventional Table Grapes (pre-clearance option). Refer document B*.	Yes	Yes	Yes	Yes	No	Yes	No
3	Table Grapes (non pre-clearance option) Refer document C*.	No	No	Yes	No	No	Yes	Yes
4	Irradiation protocol. Refer document D*.	Yes	Yes	Yes	Yes	Yes	No	No

**Details of other shipping options to the USA are explained in separate Documents A, B and D.

1. **Table grapes shipped to the USA WITHOUT Pre-Clearance**

- 1.1 Grapes can be exported and be shipped directly to USA without pre-clearance inspections and the required documentation [PPQ 203 and SA official phytosanitary certificate] but are subject to mandatory in-transit cold treatment of minus 0.55° C for 22 consecutive days and mandatory fumigation with methyl bromide and inspection upon arrival at the U.S. Port of Entry.
- 1.2 Table grape consignment (shipments) **without** pre-clearance in RSA may be shipped directly to USA subject to the following pest risk management requirements:
 - 1.2.1 Mandatory cold treatment on route of each consignment.
 - 1.2.2 Inspection upon arrival by USDA NPPO to confirm successful completion of the cold treatment on route.
 - 1.2.3 Confirmation of absence of actionable snails and mealy bugs.
 - 1.2.4 If snails are found in the consignment, entry will be refused.
 - 1.2.5 If mealy bug is found, the consignment will be fumigated in accordance with treatment manual - treatment T 104 - a – 2.
 - 1.2.6 All other consignments will be fumigated in accordance with treatment manual – T 101 – 1 – 2.

2. **Products to be exported to the USA**

Table Grapes - *Vitis vinifera*. All table grape varieties are allowed.

3. **Table Grape Production Regions**

All table grape production regions allowed to export to the USA

4. **Critical Quarantine Pests**

Phlyctinus callosus – Banded fruit weevil
Cryptolarynx vitis – Vine snoutbeetle
Bactrocera dorsalis – Invasive fruit fly
Ceratitis capitata – Med fruit fly
Ceratitis rosa – Natal fruit fly
Thaumatotibia leucotreta – FCM
Epichoristodes acerbella – Pear leaf-roller

5. **Various hitch-hiking pests**

Macchiademus diplopterus – Grain chinch bug
Dysdercus spp – Cotton stainer
Gonocephalum simplex – Dusty surface beetle

Gryllus bimaculatus – Cricket
Theba pisana – Snail
Carbula litigatrix – Stink bug
Ceiracanthium spp. – Sack spiders

6. **Good Agricultural Practices (GAP's)**

All growers must comply with the Good Agricultural Practices (GAP) as established by DALRRD for the following pests:

- 6.1 False codling moth (*Thaumatotibia leucotreta*),
- 6.2 Fruit flies (*Ceratitis capitata*, *Ceratitis rosa*, *Bactrocera dorsalis*),
- 6.3 Banded fruit weevil (*Phlyctinus callosus*),
- 6.4 Pear leaf-roller (*Epichoristodes acerbella*),
- 6.5 Various hitchhiking pests (*Macchiademus diplopterus*, *Dysdercus spp.*, *Gonocephalum simplex*, *Gryllus bimaculatus*, *Theba pisana*, *Carbula litigatrix*, *Ceiracanthium spp.*)

7. **Marking requirements for cartons**

The following information must be on the business side of each and every carton:

- 7.1 For all information regarding marking requirements, please refer to the Agricultural Product Standards Act, 1990 (ACT No. 119 of 1990), Standards and requirements regarding control of the export of table grapes. (English and Afrikaans version)
<https://www.dalrrd.gov.za/Branches/Agricultural-Production-Health-Food-Safety/Food-Safety-Quality-Assurance/Export-Standards/Deciduous-Fruit/-Grapes>
- 7.2 Table Grapes must be packed in clean, new boxes **ONLY**. Boxes must be marked with correct and accurate information. **Re-use of boxes is prohibited.**
- 7.3 PUC, PHC, Block (vineyard/orchard) number on business side of carton.
- 7.4 No superimposing of any marking requirements – (No sticker on top of another sticker).
- 7.5 Not more than one orchard number is allowed per carton.

8. **Marking requirements for pallets**

- 8.1 ISPM 15 (wooden pallet base) – Mark must be legible and permanent.
- 8.2 Only DALRRD approved pallet manufacturers and treatment (MB/HT) service providers are allowed.
- 8.3 Non-compliance will be rejected at pack houses by PPECB.

9. Shipping requirements

9.1 Safeguards

- 9.1.1 Table grapes must be shipped in USDA-APHIS approved conventional vessels or integral containers.
- 9.1.2 All integral containers and conventional vessels must be clean, dry and taint free.

9.2 Sealing requirements

- 9.2.1 Conventional vessels (hatches and booby hatches) and Integral reefer containers will be sealed with braided wire with lead seals or pre-manufactured plastic seals. The seals used for vessels will be inscribed with the PPECB logo and for the containers inscribed with a serial number and PPECB logo. These seals may only be broken in the presence of a USDA-APHIS officer.

10. Cold Treatment Requirements

10.1 Compulsory 72hr pre-cooling at cold store facility.

Table grapes to be shipped must be pre-cooled for at least 72 hours, of which the last 24 hours the pulp temperatures must be minus 0.8 °C **or below** before commencement of loading. The pre-cooling period is not limited to 72 hours and any additional time beyond 72 hours is acceptable.

10.2 In- transit cold treatment

Table grapes will be cold treated at minus 0.55°C or below for 22 consecutive days. This is the treatment currently recognized for *Thaumatotibia leucotreta* (FCM) on treatment T107-e.

- 10.3** Mandatory fumigation with methyl bromide (MeBr) and inspection upon arrival at the U.S. Port of Entry. All other consignments will be fumigated in accordance with treatment manual – T 101 – 1-2.