



2020 CFIA Guidelines for Registered Packing Facilities for Fresh BC Cherry Exports to Thailand, People's Republic of China, Japan and European Union

GENERAL PROGRAM REQUIREMENTS FOR EXPORTS TO THAILAND, PEOPLE'S REPUBLIC OF CHINA, JAPAN AND EUROPEAN UNION

In order to participate and be approved by the Canadian Food Inspection Agency (CFIA) for fresh BC cherry exports to Thailand, People's Republic of China (PRC), Japan and European Union (EU), the following general requirements must be met by all registered packing facilities. Registered packing facilities must have all required records, mentioned below, available for review by the CFIA. All records must be kept until the end of the next export season. Registered facilities must accommodate CFIA audits before, during or after the export season. Failure to meet any of the requirements will result in suspension or removal of the packing facility from any or all export programs:

- Source fresh BC cherries from CFIA registered growers/orchards.
- Maintain an up to date list of CFIA registered growers/orchards (Record required).
- Maintain packing facility sanitation records (Record required).
- Remove and dispose of all cull cherries daily, away from the packing facility or orchard vicinity (Record required).
- Maintain traceability records for all fresh BC cherries sourced from each registered grower/orchard: date and number of incoming orchard bins, variety, date and number of cartons packed, date and number of boxes exported.
- Verify that all incoming orchard bins are correctly labelled with CFIA Registration Numbers.
- Maintain a well-documented Standard Operating Procedure that describes in detail all processes related to grading, handling and packing of cherry fruit (Record required).
- Train packing facility personnel to detect insect damage during the sorting and grading process and to remove any fruit which is scarred, discolored, deformed, over-ripe or otherwise of poor quality.
- Maintain training records for all facility personnel (Record required).
- Use new, clean packing material. Porous bags (maximum diameter pores 1.6 mm) must be used to line each carton.
- Mark boxes with the (i) Name of the packing facility as written on the application, (ii) Location of the packing facility (city), and (iii) CFIA Registration Number.
- Stamp/label the correct CFIA Registration Number on every box. This number is a 10 digit, uninterrupted number that includes the following information: "Day-of-Year" (Appendix 4), representing the Date of Packing (3 numbers), Packing Facility (2 numbers), Grower Number (3 numbers), Orchard Number (2 numbers) - 0000000000.
- Ensure packed product is placed immediately under cold storage.



- Move packed product within the packing facility under conditions that safeguard pest introduction, that is, within an insect-proof building **(For exports to PRC and Japan)**.
- Ensure a dedicated CFIA inspection area is set inside or outside of the packing facility. The inspection area must be away from direct sun, and traffic, with a good working table and a light source.
- Ensure dedicated and trained staff are available to assist CFIA inspectors at the time of export inspection and certification.
- Collect samples and complete self-sampling sheets for CFIA inspection as per Appendix 2 (except for Japan – see below).
- Ensure brown sugar test is carried out in the presence of a CFIA inspector.
- Ensure a CFIA Phytosanitary Certificate is issued by the CFIA prior to export.
- Inspect loading containers and trucks prior to loading packed product for export (**Record required**).
- Ensure each consignment is prepared for shipping in a manner that discourages tampering and maintains consignment integrity.

ADDITIONAL EXPORT PROGRAM REQUIREMENTS TO THAILAND

- For “Loose boxes”: Every box must be marked: “For Export to Thailand”.
- For pallets: Place a label with the following: “For Export to Thailand” on each side of the pallet.

ADDITIONAL EXPORT PROGRAM REQUIREMENTS TO PRC

- Maintain a valid GAP certificate from the start to the end of the export season.
- Ensure all packed cherry fruit are sorted and free of twigs/leaves, soil and all surface defects that may represent signs and symptoms of pests.
- Carry out a visual inspection of at least 1% of the packed product by designated/trained employees and maintain documented results (**Record required** - e.g. Quality Control records).
- Place a label with the following: “For Export to the People’s Republic of China”, in Chinese Characters, on loose boxes or at least on one side of the pallets.

ADDITIONAL EXPORT PROGRAM REQUIREMENTS TO JAPAN

- Maintain correct information about each registered grower/orchard supplying fresh BC cherries for export to Japan, which include the following (**Record required**):
 - CFIA production orchard registration number
 - Grower name
 - Location of the orchard
 - Number of producing acres
 - Variety(ies)
 - Anticipated harvest dates
 - Date codling moth traps were placed in the orchard



- Inspect 300 cherries per lot when the fruit arrives at the facility, before sorting. Record results of the inspections and ensure records are available for review by CFIA upon request (**Record required**). If any insect pests are detected, submit suspects to the CFIA for identification.
- Ensure all entryways are covered with plastic strips or air curtains, and all windows are closed or screened when packing at night, to protect the harvested produce from contamination by codling moth and other pests.
- Segregate cherry fruit that is eligible for export to Japan from other cherry fruit received by the facility.
- If there are multiple packing lines in use at the facility, segregate the packing line for cherries to Japan from the other packing lines by curtains or other materials.
- Collect fruit sample during the packing process, prior to the final carton weight adjustment, for CFIA inspection, as per Appendix 3.
- Set a random sample of 1% of the consignment for CFIA visual inspection, with a minimum of 2 boxes per lot.
- Follow the packaging, wrapping, sealing and labelling requirements according to Japan's specification and as described in Appendix 1.
- Seal each pallet or carton with a tape marked "CFIA INSPECTED" or "CFIA Inspected" after CFIA inspection and certification.
- Label each pallet or carton with "FOR JAPAN" or "For Japan" clearly marked on at least one side of the pallet or carton.
- Store/hold shipments certified for Japan in a clearly marked area that is separate from other cherries.



APPENDIX 1

Guidelines for packaging, wrapping and sealing cherries for Japan *(January 2020)*

This document includes examples of packaging, wrapping and sealing methods that Japanese officials have identified as being acceptable. All shipments of cherries must be wrapped and sealed exactly according to these specifications.

Please ensure that everyone handling cherry consignments at the packing facility and between the packing facility and the port of destination understand Japan's strict requirements for wrapping and sealing. Any shipments that do not meet MAFF's specifications when they arrive in Japan will be rejected.

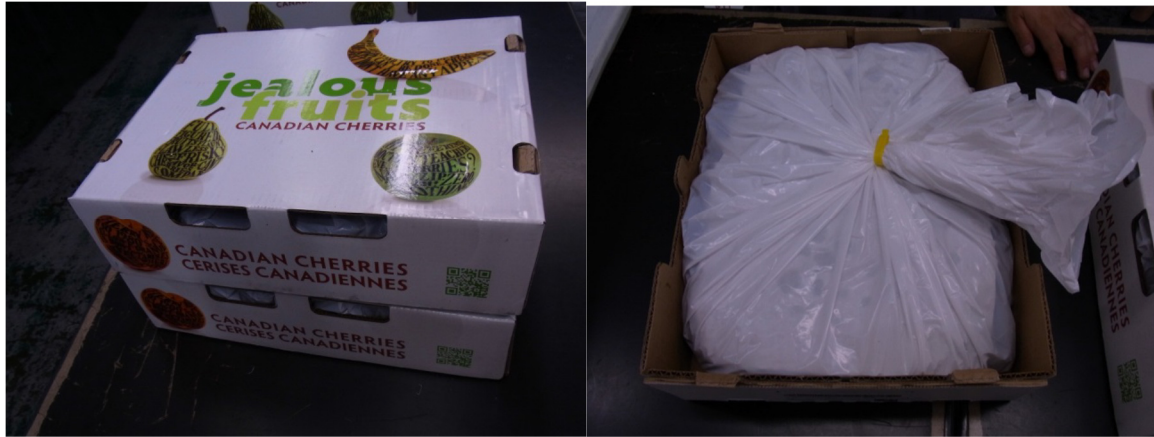
The wrapping and sealing cherry consignments destined for Japan is the responsibility of the registered packing house and does not need to be done under CFIA supervision. The registered packing facility is responsible for supplying all the materials required to wrap and seal consignments of cherries destined for Japan, including the packing tape and/or labels that are pre-printed "INSPECTED - For Japan".

A. Cherries destined for Japan must be packaged in a manner that protects the cherries from possible contamination by quarantine pests.

Cherries must be packed in closed bags that do not have venting holes. The bags may be made of plastic or a material that is permeable to moisture but impermeable to pests, for example BreatheWay®. The cherries may be placed loosely in the bags or packed in clamshells that are then placed in the bags. The openings of the bags should then be clipped or securely closed by folding over and tucking.

Each carton must be clearly labelled with a 10 digit code. The first 3 digits must indicate the Julian date when the fruit was packed, the next 2 digits must be the registered packing facility number and the last 5 digits must be the registered orchard number.

Below are photos showing one example of acceptable packaging for cherries destined to Japan.



B. Consignments of cherries that are destined for Japan must also be “sealed” to prevent tampering after CFIA inspection and during shipping according to one of these options:

Option 1 (sealing individual cartons)

Each carton must have a lid. Each individual carton should then be sealed individually with packing tape that is printed “INSPECTED” and labelled “FOR JAPAN”. Below is a photo showing cherry cartons that have been sealed individually with tape. “FOR JAPAN” is printed on each carton.



If each of the cartons on a pallet is individually sealed with “INSPECTED - For Japan” tape, then the pallet does not need to be sealed. However if the seal on any carton is found to be broken/tampered with when the consignment is inspected at the port of entry in Japan, that carton will be rejected.

Option 2 (sealing the pallet)

If the cartons on the pallet are not individually sealed, as described in option 1, then the entire pallet must be sealed. The objective of sealing the pallet is to secure all the cartons on the pallet so that cartons cannot be removed or replaced without breaking the seal. Guidelines for packing, strapping and sealing pallets of cherries are described below.

Cartons on the pallet may be without lids except the top layer of cartons which **must** have lids. Alternatively, a large cardboard cover with an overhang that extends to the bottom of the top layer of cartons can be placed over the top layer of cartons. If lids or a cardboard cover are not used on the top layer of cartons, a plastic pallet cover bag must be placed over the entire pallet and must extend to the bottom of the bottom layer of cartons. The plastic pallet cover bag must be free of holes.

The cartons on the pallet should then be secured using 4 vertical corner boards, 4 horizontal corner boards and pallet strapping. A minimum of 1 horizontal pallet strap and 2 vertical pallet straps are required. The 2 vertical pallet straps must run perpendicular to each other through the pallet and around the stack of cartons.

The pallet must be sealed by placing “INSPECTED - For Japan” labels on top of the pallet strapping on all 4 sides of the pallet. The labels must be placed over top of the intersection of the horizontal and vertical pallet strapping. There must be a minimum of one label (seal) on each side of the pallet.

The pallet should then be wrapped in either netting or shrink wrap.

If the seal on the pallet is found to be tampered with (e.g. if even one of the labels is ripped or one of the pallet straps is broken) when the consignment is inspected at the port of entry in Japan, the entire shipment may be rejected.

Below is a photo showing a pallet of cherries that has been sealed using corner boards, pallet strapping and labels, according to Japan’s specifications.





Alternative options (proposals)

Alternative wrapping and sealing proposals must be sent to the CFIA in writing (cfia.horticulture.acia@canada.ca) so they may be evaluated by Japan well in advance of shipping. Proposals will need to include both a written description and photos of the wrapping and sealing method.



APPENDIX 2

Brown Sugar Test: Sampling Table and Method For Exports to Thailand, PRC and EU

Number of Units (cartons) in the Lot	Minimum Number of Units (cartons) Sampled
1 - 50	2
51 – 100	3
101 – 200	4
201 – 350	6
351 - 500	8
501 - 750	10
751 - 1,200	12
1,201 - 2,000	15
2,001 - 3,500	20
3,501 - 5,000	25
5,001 - 10,000	32
10,001 - 20,000	40
20,001 - 40,000	50
40,001 and up	60



APPENDIX 2 (Ctd.)

The brown sugar test is applied to 35 cherries from each 5 kg box, or 50 cherries from each 9 kg box, selected using the above table. Samples may be collected from the grading line or from packed cherries. When samples are collected from the grading line, an equivalent number of cherries are collected and used in the brown sugar test as would be sampled from individual boxes. **Sampling of cherries must be carried out in a manner whereby a representative sample is selected according to specific proportions and includes cherries of various sizes.**

- Samples must be clearly labelled with CFIA registration number, date, variety.
- Brown sugar and water are mixed at a rate of approximately 7 lb of sugar per 5 gallons of water (~ 3 kg of sugar per 20 litres of water).
- Adjust with sugar/water until a refractometer reading of +15 to +18 soluble solids is achieved.
- Place the cherry sample in a pail and crush the fruit so that it is split to the pit, but not macerated.
- Pour the brown sugar solution over the crushed cherries so that all fruit is covered. Gently stir. Let stand for a minimum of 10 minutes.
- The CFIA will inspect the solution for the presence of larvae after 10 minutes and will report the results as per standard export certification procedures.

A tolerance level for *Drosophila* spp. larvae has been established for all exports of fresh BC cherries to **PRC only**. Please refer to the table listed below. If *Drosophila* spp. larvae are detected during the brown sugar test, the following table will be used to determine if the shipment is within the established tolerance. If the *Drosophila* spp. larvae found are not within the tolerance listed, the shipment will fail the inspection and will not be certified for export to PRC.



APPENDIX 2 (Ctd.)

Drosophila spp. Tolerance Table for Export of BC Cherries to PRC

Lot size (total # boxes of cherries)	# of boxes to be sampled	5KG boxes / 35 cherries per box (total # of cherries in the sample)	Maximum # of <i>Drosophila</i> larvae per sample	9KG boxes / 50 cherries per box (total # of cherries in the sample)	Maximum # of <i>Drosophila</i> larvae per sample
1-50	2	70	2	100	3
51-100	3	105	3	150	4
101-200	4	140	4	200	5
201-350	6	210	5	300	8
351-500	8	280	7	400	10
501-750	10	350	9	500	12
751-1200	12	420	10	600	15
1201-2000	15	525	13	750	19
2001-3500	20	700	17	1000	25
3501-5000	25	875	22	1250	31
5001-10000	32	1120	28	1600	40
10001-20000	40	1400	35	2000	50
20001-40000	50	1750	43	2500	62
40001 or more	60	2100	52	3000	75



APPENDIX 3

Brown Sugar Test: Sampling Table and Method For Exports to Japan

Lot Size (kg)	Minimum Number of Cherries
3000 kg or less	300
Up to 4500 kg	400
Up to 6750 kg	500
Up to 10,800 kg	600
More than 10,800 kg	700



APPENDIX 4

2020 Day-of-Year Calendar

JUNE 2020

SUN	MON	TUE	WED	THU	FRI	SAT
	1 153	2 154	3 155	4 156	5 157	6 158
7 159	8 160	9 161	10 162	11 163	12 164	13 165
14 166	15 167	16 168	17 169	18 170	19 171	20 172
21 173	22 174	23 175	24 176	25 177	26 178	27 179
28 180	29 181	30 182				

JULY 2020

SUN	MON	TUE	WED	THU	FRI	SAT
			1 183	2 184	3 185	4 186
5 187	6 188	7 189	8 190	9 191	10 192	11 193
12 194	13 195	14 196	15 197	16 198	17 199	18 200
19 201	20 202	21 203	22 204	23 205	24 206	25 207
26 208	27 209	28 210	29 211	30 212	31 213	

AUGUST 2020

SUN	MON	TUE	WED	THU	FRI	SAT
						1 214
2 215	3 216	4 217	5 218	6 219	7 220	8 221
9 222	10 223	11 224	12 225	13 226	14 227	15 228
16 229	17 230	18 231	19 232	20 233	21 234	22 235
23 236	24 237	25 238	26 239	27 240	28 241	29 242
30 243	31 244					

SEPTEMBER 2020

SUN	MON	TUE	WED	THU	FRI	SAT
		1 245	2 246	3 247	4 248	5 249
6 250	7 251	8 252	9 253	10 254	11 255	12 256
13 257	14 258	15 259	16 260	17 261	18 262	19 263
20 264	21 265	22 266	23 267	24 268	25 269	26 270
27 271	28 272	29 273	30 274			