

Quarantine Requirements for the Importation of Fresh Fruits from Countries or Districts Where The Mediterranean Fruit Fly Is Known to Occur

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

Promulgated by COA on April 22, 1999 and amended on July 24, 2000, July 29, 2008, August 3, 2010 and May 23, 2014.

1. Importation of fresh fruits from countries or districts where the Mediterranean fruit fly is known to occur shall be regulated pursuant to the “Quarantine Requirements for The Importation of Plants or Plant Products into The Republic of China — B. Quarantine Requirements for Enterable Plants or Plant Products under Precautionary Requirements” and shall be in compliance with following requirements.

2. Quarantine treatments for fresh fruits

2.1 Fruits shall be treated by using one of the following schedules:

Treatment	Fumigation time (Hours)	Cold treatment	
		Temperature (°F)	Duration (Days)
1. Cold Treatment		32	12 and over
		35	14 and over
		38	18 and over
2. Fumigation followed by cold treatment: methyl bromide dosage 32g/m ³ at 21°C (69.8°F) or above, the chamber load not to exceed 80% of the total volume	2	33-37	4 and over
		38-47	11 and over
	2.5	38-40	4 and over
		41-47	6 and over
	3	48-56	10 and over
		43-47	3 and over
	48-56	6 and over	

2.2 The duration of cold treatment begins with the core temperature of fruits reached designated temperature, and the fumigation time starts when methyl bromide (MtBr) has gasified completely.

3. Approval of facilities for pre-cooling, cold treatment and fumigation:

3.1 All pre-cooling and refrigeration facilities for cold treatment shall be approved by the Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture, Executive Yuan, Republic of China (BAPHIQ hereinafter).

3.2 Refrigeration compartments or reefer containers shall be equipped with a continuously automatic temperature recorder with seals. The fluctuation of temperature shall be

within the range of ± 1 degree Fahrenheit (0.6 degree Centigrade).

- 3.3 Fumigation chambers shall be tested before treatment by the BAPHIQ to meet the air-tight requirements. The chamber shall be applied with Methyl Bromide at dosage of 10g/m^3 , the average gas concentration in the upper, middle and lower parts of the chamber shall be maintained at no less than 70% of the applied dosage at 48 hours after application.

4. Requirements for quarantine treatment

4.1 Pre-cooling

The temperature during the loading of pre-cooled fruits into the vessel compartments or containers shall not exceed the required temperature specified above. The pre-cooling condition shall be stated either in a phytosanitary certificate or in a pre-cooling certificate, issued by the plant quarantine authority of the exporting country.

4.2 Cold treatment

4.2.1 Fruits shipped by sea shall be treated with cold treatment in ship compartments or refrigerated containers until consignments are inspected by the BAPHIQ quarantine inspectors at the port of entry and comply with the following requirements, unless a particular approval is granted by the BAPHIQ when the refrigeration duration has met the requirement:

- (i) The temperature probes used in measuring fruit pulp temperature in refrigerated containers must be inserted in the fruit pulp core and secured. The cold treatment will commence when the fruit core temperature reaches the required treatment temperature.
- (ii) In case automatic temperature recorders are used in the refrigerated containers, at least three temperature recorders shall be placed in the middle row of the consignment, 50 cm to 100 cm from the container door, with one recorder in the middle at the top of the consignment, and one each on the left and right hand sides at the bottom of the consignment.
- (iii) In case the refrigerated containers are equipped with temperature probes and computerized temperature recording equipment, then three temperature probes shall be used. The temperature probes shall be placed in the middle row of the consignment, 50 cm to 100 cm from the container door, with one probe in the middle at the top of the consignment, and one each of the left and right hand sides at the bottom of the consignment. In case a container is not fully loaded, the temperature probes should be located in the middle of the stack that is closest to the container door, with one at the top and one each at the left and right hand sides at the bottom of the consignment.
- (iv) If the temperature is not recorded continually, then the fruit core temperature

shall be recorded at least once every hour.

4.2.2 Fruits shipped via air transportation shall be treated with quarantine treatment before shipment in the refrigeration and fumigation facilities set up at ports or inland places, which were approved by the BAPHIQ. If necessary, the BAPHIQ may dispatch quarantine inspectors to perform on-site inspection.

4.3 Packing material

If the packing cartons for the fruits, which are treated and inspected in the exporting country have air holes, either the air holes shall be covered with a screen of no more than 1.6 mm fine meshes, or the packages shall be transported by closed vehicle to prevent incursion of pests.

4.4 Requirements during transportation

4.4.1 If fresh fruits, either pre-treated or treated with cold temperature during transportation, are transshipped through the countries or districts where the Mediterranean fruit fly is known to occur, the consignments shall be in compliance with the “Quarantine Requirements for Transshipment of Plants or Plant Products through Countries or Districts Where The Quarantine Pests Are Known to Occur.”

4.4.2 Fruits which are disinfested or treated with cold temperature during transportation shall not mix with other fruits, vegetables or articles in the same compartment of the ship or container during transportation.

4.4.3 Upon arrival at the port of entry, the seal or lock of the ship’s compartment or container shall not be broken or unlocked before the BAPHIQ quarantine inspectors carry out inspection.

5. Measures to be taken by the exporting country

5.1 For fruits other than those undergone cold treatment during transportation, each package shall be marked with the words “To Taiwan, Republic of China” and sealed by the plant quarantine authority of the exporting country.

5.2 A phytosanitary certificate issued by the plant quarantine authority of the exporting country shall state that the fruits, before cold treatment, have been thoroughly inspected and found free of the Mediterranean fruit fly and other quarantine pests designated by Taiwan, and undergone treatment specified in Article 2.

5.3 The pre-cooling certificate, the cargo plan of carrying vessel or the container number, the seal number, the phytosanitary certificate, and the location of the automatic temperature recorder shall be submitted to the BAPHIQ at port of entry.

6. Requirements for import inspection

6.1 The additional declaration on phytosanitary certificate issued by the exporting country shall be in compliance with the aforementioned quarantine requirements.

6.2 Procedures, methods, and sampling for import inspection shall follow the “Plant

Protection and Quarantine Act” and its enforcement rules as well as other related regulations.

- 6.3 If the consignment is not accompanied with a phytosanitary certificate issued by the exporting country or fails to comply with the quarantine requirements, the consignment shall be detained, and regulatory action will be enforced after the cause of the situation is checked and confirmed.
 - 6.4 If any living Mediterranean fruit fly is found in the consignments during inspection, the regulatory action shall be taken after the cause is checked and confirmed.
7. Pineapples, coconuts, and immature bananas are excluded from this quarantine requirement. Fruits deteriorated after treatment specified in the quarantine requirements may not be permitted to be imported.