

SECTION 2
EXPORT INSPECTION PROCEDURES

2: EXPORT INSPECTION PROCEDURES

1. ARRANGING INSPECTION FOR COMMERCIAL EXPORTERS
(including exports by Post)

- 1.1 Exporter to advise QQMD of intention to export fresh produce.
- 1.2 Exporter to arrange with QQMD for a time and place for inspection.
- 1.3 Inspector to arrive at the inspection place at the appointed time to conduct inspection.

2. ARRANGING INSPECTION FOR NON-COMMERCIAL EXPORTERS

2.1 Goods with Air Passengers

[Fruit fly host materials will not be permitted to be exported with air passengers]

- 2.1.1 Unless goods are inspected earlier, the Exporter should arrive at the airport not less than one hour before the official departure time for the flight.
- 2.1.2 An Inspector is to be available at the Airport one hour before the posted arrival time of each flight for the purpose of conducting export inspections. (1/2 hour for Vava'u)
- 2.1.3 If there is sufficient time to conduct an inspection the Inspector shall inspect all produce presented for inspection.
- 2.1.4 Where insufficient time is available for inspection the Inspector must refuse to conduct the inspection, refuse to issue certification and refuse to allow the goods to be exported.

2.2 Goods Exported Between Relatives

- 2.2.1 Unless goods are inspected earlier, the Exporter should arrive at the inspection area (Queen Salote Wharf or Neiafu Wharf) not less than one day before the official arrival time for the intended export vessel. If the goods are subject to treatment such as fumigation before export exporters are to allow sufficient time for the treatment to take place before export.
- 2.2.2 Inspectors are to be available at the wharf office in Nuku'alofa and Neiafu for at least the three working days immediately prior to the arrival of each vessel for the purpose of carrying out export inspections and where necessary, treatments.
- 2.2.3 If there is sufficient time to conduct an inspection the Inspector shall inspect all produce presented for inspection.
- 2.2.4 Where insufficient time is available for inspection the Inspector must refuse to conduct the inspection, refuse to issue certification and refuse to allow the goods to be exported.

3. INSPECTION FACILITIES

3.1 General

- 3.1.1 Inspection should be carried out under optimum conditions.
- 3.1.2 Inspection should **not** be attempted under substandard conditions.
- 3.1.3 It is recommended that the list of facilities under 3.2. be available at all registered export packing establishments. [Some of the facilities listed may not be appropriate, or necessary, for inspection of the produce being prepared for export. In these cases the Inspector must exercise discretion and ensure that at least the minimum standard of facility is available at the time of inspection.]

3.2 Facilities and Equipment

The facilities and equipment which should ideally be available in an export packing shed or area and at airports and wharfs are:

- 3.2.1 A covered area capable of keeping rain off produce and packaging.
- 3.2.2 A sealed working area, preferably concrete. The floor must be kept clean during packing operations. The area surrounding the sealed area must be free from dust.
- 3.2.3 Good lighting, including supplementary lighting of high quality if night inspections are to be conducted. Mercury vapour, sodium or other metal halide lamps are to be preferred. Cool white fluorescent lights are to be preferred to normal metal filament bulbs. Fluorescent lights should be placed directly above the area in which detailed inspection of produce is carried out.
- 3.2.4 Good quality water must be available on site.

- 3.2.5 Electricity, [where it is necessary to use electrical equipment such as maggy lamps and scales.]
- 3.2.6 The area must have adequate ventilation to prevent overheating of produce.
- 3.2.7 Where required as a provision of a Work Plan the area must have insect proof produce storage facilities for storage of inspected produce. Where these facilities are required and are not available at the time of inspection for registration the Exporter must be able to satisfactorily demonstrate to an Inspector how he/she intends to meet this requirement at the time of packing. A temporary facility such as an insect proof shipping container may be approved for post-inspection or post-treatment storage.]
- 3.2.8 Where a treatment is required as a provision of a Work Plan or as part of the normal post harvest treatment of produce the Exporter must have in place a facility capable of being used for such treatment. Where treatment facilities are required and are not available at the time of inspection for registration the owner must be able to satisfactorily demonstrate to an Inspector how he/she intends to meet this requirement at the time of packing.

*******NOTE 1*******

Chemicals and fertilisers are NOT to be stored in the packing area at any time during packing operations. If chemicals and fertilisers are stored in the packing shed at other times they must be removed before produce enters the shed for packing. The area in which the chemicals/fertilisers have been stored is to be thoroughly swept and washed down to remove all traces.

*******NOTE 2*******

All animals must be removed from the inspection and packing area and measures must be taken to ensure that animals do not enter the inspection, packing and storage areas during operations or when the facility is being used for the storage of export produce.

1 PREPARATION FOR EXPORT INSPECTION

- 4.1 Prior to arriving at the place of inspection the Inspector must ensure that he/she has the appropriate equipment and documentation for performing the inspection. (See the EQUIPMENT NEEDED box for a list of suitable equipment.)
- 4.2 All equipment must be in good working order. Knives must be sharp. Ensure that the maggy lamp is working and that you have an electric lead, if necessary.
- 4.3 If lighting in the inspection place is inadequate for satisfactory inspection the Inspector must arrange for it to be improved to an acceptable standard otherwise inspection is not to proceed.
- 4.4 Wherever necessary, Inspectors must ensure that Exporters are aware of the standard of inspection facilities which is required. If Inspectors require facilities such as electric power, a table or a place for hand washing these facilities are to be provided by the Exporter.

**EQUIPMENT
NEEDED**

Plastic bags
Knife
Hand lens
Manual
Fine brushes
Maggy lamp
Scales
Electric extension lead
Inspection table
Specimen bottles
Notebook and pen

5. PRE-INSPECTION PROCEDURES

5.1 Commercial Exporters

- 5.1.1 Determine the requirements of the importing country for the particular type of produce. Obtain this information from your senior officer. If information is not available ask the Exporter for a copy of the Import Permit. If available, the permit will state the conditions of import.
- 5.1.2 If the import conditions for the country/commodity cannot be determined the Inspector must inspect the commodity to ensure that it is free from pests, obvious signs of disease, weed seeds, soil and other contaminants.
- 5.1.3 If the conditions of import are available - determine whether it is possible to meet any special endorsement conditions. If special endorsement conditions cannot be met advise the exporter accordingly and **DO NOT** continue with the inspection.
- 5.1.4 If no special endorsements are required, or if it is possible to meet any special conditions the Inspector is to determine the inspection method to be used. For most commodities this will mean an inspection of a representative sample of the consignment. Refer to TABLE 1 to determine the size of the inspection sample.
- 5.1.5 Where the produce is being exported under the provisions of a Work Plan the Inspector must refer to the appropriate Work Plan to determine whether a special inspection procedure is to be applied.

TABLE 1 - Determining Sample Size for Export Inspection

PRODUCE/PRODUCT	SAMPLE SIZE	COMMENTS
BANANA (including plantain and hoba)	Ten per cent of cartons	Remove all fruit and inspect
BEANS, CAPSICUM,	<u>All</u> pieces submitted	Inspect all pieces.
COCONUT	Ten per cent of packages/bags/boxes	Remove all nuts, select sample and inspect
MEDICINAL PLANTS	<u>All</u> plant material submitted	Inspect all plant material
MISCELLANEOUS PLANT MATERIALS (inc. handicrafts, carvings etc.)	<u>All</u> items submitted	Inspect all items
TOMATO,	<u>All</u> fruits submitted	Inspect all fruit
ROOT CROPS	Ten per cent of packages/bags/boxes	Remove all root crops and inspect
SQUASH	Ten per cent of each lot	Inspect all fruit in the sample
VANILLA	Ten per cent of cartons	Remove all beans and inspect
ZUCCHINI	<u>All</u> fruits submitted	Inspect all fruit
VEGETABLES other than above)	<u>All</u> items submitted	Inspect all items

WATERMELON	<u>All</u> fruits submitted	Inspect each melon <u>before</u> dipping, packing and fumigation.
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5.2 Non-Commercial Exporters

5.2.1 All non-commercial consignments of plant products submitted for export at the Fua'amotu Airport, Tongatapu or the Lupepau'u Airport, Vava'u are to be inspected fully. Sampling is NOT to be applied due to the relatively small sizes of the consignments involved.

6. INSPECTION PROCEDURES - GENERAL

6.1 Choose the appropriate sample size from TABLE 1 and randomly select the sample for inspection. Ensure that the sample is truly representative of the lot being inspected.

6.2 All items in the sample must be removed from the packages/cartons/boxes/bags.

6.3 Inspect¹ 100 per cent of the sample.

- Look at each item from sample packages. This involves opening every package in the chosen sample and inspecting every item. e.g. If you are inspecting a truck load of 50 bags of taro - choose 5 bags (i.e.10% of 50 bags as per TABLE 1). Direct the Exporter to remove the bags from the truck and to take them to a suitable place for inspection. Remove the taros from the bags and inspect each individual piece.
- Place the commodity/produce on a table (preferable white) or a piece of white board or paper. Use a small paint brush and brush around crevices of fruits and vegetables. Visually examine the debris removed in this way. Use a magnifying glass, maggy lamp or hand lens to examine debris.
- Use a hand lens to examine suspect fruits or inspect under a maggy lamp.

<p>EQUIPMENT NEEDED</p> <p>Phytosanitary Certificates (Form 1) Plastic bags, labels, ties Knife Hand lens Manual Fine brushes Maggy lamp Inspection table Specimen bottles Notebook and pen "PASSED QUARANTINE" tape Weighing scales</p>

Look for:

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| . fruit fly strikes/stings. | . mites. | . frass. |
| . nematode galls or symptoms. | . thrips. | . soil. |
| . scale insects/mealy bugs. | . leaf miners. | . plant debris. |
| . ants, spiders, earwigs etc. | . disease symptoms. | |
| . fruit fly larvae and pupae. | . slugs and snails. | |

¹ Inspection does **not** mean simply opening packages or selecting a couple of pieces of items for examination.

Inspection includes the removal of all of the items in the sample from their packaging. Visually check the product and then check the inside of the box for insects, soil, straw, weed seeds or other contaminants.

- . caterpillars.
 - . beetles and other surface pests.
 - . other pests/contaminants as determined by protocols.
- 6.4 Where any pest, disease or contaminant is found in the sample the whole consignment is to be rejected*. The Inspector is to tell the Exporter why the consignment is being rejected and to detail any action which the Exporter may be able to take to make the shipment acceptable for export. [This may involve washing or otherwise treating/re-sorting the produce before re-presenting it for inspection.]
- * Where the consignment is the subject of a Work Plan different rejection criteria may apply. Refer to the appropriate Work Plan C in Appendix D for details.
- 6.5 Record details of all inspections in the QQMD Inspector's Recording Book. The Date, Grower's Name, Inspector's Name, No. of packages submitted for export inspection, No. of packages rejected and the reasons for rejection must be recorded.
- 6.6 **Only in cases of dispute** with Exporters will it be necessary to collect specimens of pests/diseases for identification. (Keep duplicates if possible).
- 6.7 On completion of satisfactory inspection the Inspector is to weigh or estimate the total weight of the produce to be exported and to list this amount on the Phytosanitary Certificate.
- 6.8 Where treatment is required as a condition of export the Inspector is to perform or supervise such treatment. The treatment may involve dipping in a chemical solution, fumigation or other treatment as required.
- 6.9 The Inspector is to advise the Exporter of any fees due, collect those fees and issue a receipt. The Inspector will then complete Form 9 (Phytosanitary Certificate) and hand the original (White) and the second copy (Green) to the Exporter. [In the case of squash exports to Japan the Phytosanitary Certificate must **ONLY** be signed by the Head, Quarantine and Quality Management Division.