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
(First promulgated by the Bureau of Commodity Inspection and Quarantine, MOEA on August 9, 1974)

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.

1. Quarantine treatments for fresh fruits

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

<table>
<thead>
<tr>
<th>Treatment</th>
<th>Exposure (Hours)</th>
<th>Refrigeration Temperature (°F)</th>
<th>Duration (Days)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cold Treatment</td>
<td>32</td>
<td>12 and over</td>
<td></td>
</tr>
<tr>
<td></td>
<td>35</td>
<td>14 and over</td>
<td></td>
</tr>
<tr>
<td></td>
<td>38</td>
<td>18 and over</td>
<td></td>
</tr>
<tr>
<td>2. Fumigation followed by</td>
<td>32</td>
<td>4 and over</td>
<td></td>
</tr>
<tr>
<td>refrigeration: Methyl</td>
<td>33-37</td>
<td>11 and over</td>
<td></td>
</tr>
<tr>
<td>Bromide 32g/m³ at 21 (69.8°)</td>
<td>38-47</td>
<td>4 and over</td>
<td></td>
</tr>
<tr>
<td>or above and the chamber load</td>
<td>38-40</td>
<td>6 and over</td>
<td></td>
</tr>
<tr>
<td>not to exceed 80% of the total</td>
<td>41-47</td>
<td>10 and over</td>
<td></td>
</tr>
<tr>
<td>volume</td>
<td>48-56</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

   1.2 The refrigeration duration of cold treatment is counted when the central pulp of fruits hits the designated temperature, and the exposure duration is counted when the methyl bromide (MBr) has gasified completely.

2. Approval of facilities for pre-cooling, refrigeration and fumigation:

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

   2.2 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).
2.3 Fumigation chambers shall be tested before treatment by the BAPHIQ to meet the gas-tight requirements. The chamber shall be applied with Methyl Bromide at dosage of 10g/m³, and 48 hours after application, 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.

3. Requirements for quarantine treatment facilities

3.1 Pre-cooling
The temperature during the loading of pre-cooled fruits into the vessel compartments or containers shall be maintained at 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.

3.2 Cold treatment

3.2.1 Fruits shipped via marine transportation shall be treated with cold treatment in ship compartments or reefer containers until consignments are inspected by the BAPHIQ quarantine inspectors at port of entry, unless a particular approval is granted by the BAPHIQ when the refrigeration duration has met the requirement.

3.2.2 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.

3.3 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 screen of no more than 1.6 mm fine meshes, or the packages shall be transported by closed vehicle to prevent incursion of pests.

3.4 Requirements during transportation

3.4.1 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.”

3.4.2 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.

3.4.3 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.

4. Measures to be taken by the exporting country

4.1 Each package shall be marked with the words “To Taiwan, Republic of China”.

4.2 Each package shall be sealed or tagged by the plant quarantine authority of the exporting country.

4.3 A phytosanitary certificate issued by the plant quarantine authority of the exporting country shall state that the fruits, before being treated with cold temperature, have been thoroughly inspected and found free of the Mediterranean fruit fly and other plant pests designated by Taiwan, R.O.C.

4.4 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.

5. Requirements for import inspection

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

5.2 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.

5.3 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.

5.4 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.

6. 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.
Quarantine Requirements for The Importation of Apples from Countries or Districts Where The Codling Moth 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
(First promulgated by MOEA on May 6, 1995)

The importation of fresh fruits from countries or districts where the codling moth is known to occur shall meet the provisions of “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.” For the importation of apples, provisions in either section A or B shall be followed. These provisions may be subject to amendment when necessary.

Section A: Implementations of Field Inspections

1. Requirements for supplying orchards

   1.1 Supplying orchards shall be in control of pests under the supervision of the pest control authorities of the exporting country.

   1.2 Codling moth sex pheromone traps approved by the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of the Republic of China (R.O.C.) must be installed in the fields of supplying orchards before apples reach their full bloom stage. One trap per hectare is required if the orchard is or less than 8 hectares. An additional trap is required for every 2 additional hectares if an orchard exceeds 8 hectares. Traps must be checked at least once every two weeks to detect the presence of codling moth. If it is detected that the population density of codling moths reaches 3 or more moths per trap per week, effective control shall be taken immediately. Pheromone lure must be renewed constantly. Complete records of monitoring and control must be kept for inspection. If no sex pheromone trap is placed in the orchards, effective pest control measures shall be continuously taken to prevent the infestation of codling moth. Complete records of pest control must be kept for inspection.

   1.3 Within 500 meters of the supplying orchards, if there is any host plant of the codling moth including apples, pears, peaches, apricots, quinces, plums, cherries, walnuts, nectarines and pomegranates, which is poorly managed or without pesticide control against codling moth, sex pheromone traps must be set up as stated in paragraph 1.2. If it is detected that the population of codling moth reaches the aforementioned density level, effective control shall be taken. Pheromone lure must be renewed constantly. Complete records of monitoring and control must be kept for inspection. If no sex pheromone trap is placed in the orchards, effective pest control measures shall be continuously taken to prevent the infestation of codling moth. Complete records of the pest control must be kept for inspection.
1.4 Supplying orchards in compliance with the aforementioned requirements should be registered at the plant quarantine authority of the exporting country and given registration code. Lists of registration code number, along with the suppliers’ names and addresses must be provided to the plant quarantine inspectors of the BAPHIQ for verification.

2. Requirements for cold storage warehouses

2.1 Cold storage warehouses must be legitimate warehouses registered with the plant quarantine authorities of the exporting country.

2.2 All the fruits stored in the cold storage warehouse must come from the registered supplying orchards. If fresh fruits from non-approved orchards are to be stored in the same warehouse, complete separation from those fruits from supplying orchards is required.

2.3 Cold storage warehouses in compliance with the aforementioned conditions must be registered by the plant quarantine authority of the exporting country, and a list of the warehouses with registered codes must be provided to the BAPHIQ.

3. Requirements and procedures for field inspections

3.1 Prerequisite requirements
Two months prior to the harvest of the fruits, the plant quarantine authority of the exporting country must formally invite the BAPHIQ to send quarantine inspectors to perform field inspection at the production areas jointly with inspectors of the exporting country. All the necessary expenses for the quarantine inspectors of the BAPHIQ shall be borne by the exporting country. Along with the formal letter of invitation, the exporting country shall mail to the BAPHIQ the payment as well as the registered data including the supplying orchards, packinghouses, and cold storage warehouses. The BAPHIQ may dispatch quarantine inspectors to the exporting country to perform the inspections and verification of the orchard, packinghouses and cold storage warehouses.

3.2 Special requirements

3.2.1 Inspection of supplying orchard
Plant quarantine inspectors of the exporting country shall inspect supplying orchards every year to ensure that all aforementioned requirements are met. The BAPHIQ may send quarantine inspectors to conduct joint inspection.

3.2.2 Inspection of packing materials and packinghouses
Packing materials and packinghouses for fresh fruits from the exporting countries shall meet the following requirements:

3.2.2.1 The packinghouses must be legally registered with the exporting country.

3.2.2.2 Before the packing season, packinghouses shall be inspected by the inspectors of the exporting country to ensure that all requirements are met. The BAPHIQ may send quarantine inspectors to jointly perform the inspections.

3.2.2.3 Fresh fruits processed in the packinghouses shall come from supplying orchards and cold storage warehouses approved by the BAPHIQ.

3.2.2.4 Requirements for packing materials
If fruit packages have air holes, they shall be either covered with screen of no more than 1.6 mm fine meshes, or transported by closed vehicle to prevent incursion of pests.

3.2.2.5 Requirements for packinghouses

3.2.2.5.1 The packinghouses shall be equipped with insect-proof equipments. Windows or air holes must be covered with screen of no more than 1.6 mm fine meshes. Entrances or doors shall be equipped with air curtains, rubber curtains, or other insect-proof equipment.

3.2.2.5.2 Packinghouses must be equipped with sorting apparatus and sufficient lights for performing inspections.

3.2.2.5.3 Packinghouses shall have plant protection specialists to assist in quarantine inspection.

3.2.2.5.4 Packinghouses shall provide adequate apparatuses and equipments to facilitate inspectors to perform inspections, pest identification and other related work.

3.2.2.5.5 Before the packing season, appropriate pest control measures shall be taken to disinfest live plant pests inside the packinghouse. If necessary, sterilization shall be undertaken to ensure cleanliness in the packinghouse.

3.2.2.5.6 Fresh fruits shall be sorted at least twice before packing by technicians who have plant pest control training to
remove all the deformed or damaged fruits. Culled fruits shall be placed in containers and discarded or destroyed every day.

3.2.2.5.7 Packinghouses meeting the aforementioned requirements shall be registered by the plant quarantine authority of the exporting country. The exporting country shall provide the list of packinghouses and their registered codes to the BAPHIQ.

3.2.2.5.8 Measures shall be taken to prevent re-infestation of pests when packed fruits are shipped from the packinghouses to aircrafts, vessels or containers.

4. Export inspection procedure

4.1 Prerequisite requirements
Two months prior to the export of fruits to Taiwan, the plant quarantine authority of the exporting country shall formally invite the BAPHIQ to send quarantine inspectors to jointly perform export inspections with inspectors of the exporting country, and the BAPHIQ may dispatch quarantine inspectors to perform the inspections. All necessary expenses for the BAPHIQ sampled shall be borne by the exporting country. The fees shall be received by the BAPHIQ two months before the export.

4.2 Special requirements
The packed fruits must be inspected. At least 2 of the packed cartons in a given lot must be sampled. A minimum of 50 fruits from each of those cartons must be inspected, and at least one fruit from each sampled carton must be cut open for inspection. Inspection frequency may be increased if necessary.

4.3 If any living codling moth or other quarantine pests are found during inspection, the fruits shall be rejected and shall not be requested for re-inspection. If any living codling moth is found during inspection, the supplying orchards and packinghouses shall be suspended from exporting until the plant quarantine authority of the exporting country clarifies the cause of the situation and approval for export is granted by the BAPHIQ.

4.4 The fruits which pass quarantine inspection shall be accompanied with phytosanitary certificate issued by the plant quarantine authority of the exporting country, with additional declaration stating that the fruits have been inspected and found free of codling moth and other plant pests designated by Taiwan, R.O.C., as well as an official quarantine stamp, the inspection date and the code numbers of packinghouses, and supplying orchards.

4.5 The packages and containers shall be clearly marked with the words “To
Taiwan, R.O.C.”, the official quarantine stamp, the inspection date, and the code numbers of packinghouses and supplying orchards.

4.6 Fresh fruit consignments shall not transit through other countries or districts where the codling moth or other designated quarantine pests are known to occur. If the consignments are in need of transit through these areas, they have to follow the “Quarantine Requirements for Transshipment of Plants or Plant Products through Countries or Districts Where The Quarantine Pests are Known to Occur.”

4.7 During shipping and upon arrival, the lock of the ship’s compartment or seal of the container shall not be unlocked or broken before the BAPHIQ quarantine inspectors are on site.

5. Import inspection

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

5.2 Procedures, methods, and sampling for import inspection shall follow the “Enforcement Rules on The Plant Protection and Quarantine Act” and other quarantine regulations.

5.3 If the consignment is not accompanied with the phytosanitary certificate issued by the exporting country, or it fails to comply with the quarantine requirements, the consignment shall be denied entry.

5.4 If any living codling moth is found during inspection, the consignment shall be destroyed or reshipped back to its origin. The BAPHIQ will notify the plant quarantine authority of the exporting country immediately to suspend further export. Export will be resumed only after the cause of infestation is clarified and reported to the BAPHIQ, and approval is granted by the BAPHIQ. However, exports from the supplying orchard concerned will be suspended for a year while the permission for the packinghouse to handle the consignment will be revoked.

5.5 If any other plant pest of quarantine significance occurs in the exporting country, and it poses risks to the production safety of Taiwan’s agricultural, the importation will be suspended by the BAPHIQ at any time.

Section B: Requirements for Fumigation Treatment

1. Requirements for fumigation chambers

1.1 Fumigation chambers shall be legitimate chambers and registered with the
1.2 Requirements for the installation of fumigation chambers

1.2.1 External structure

1.2.1.1 The chamber (including floor) shall be gas-tight and have the function of preventing leakage of fumigant.

1.2.1.2 The chamber shall have doors, ventilation holes and exhaust devices.

1.2.1.3 The chamber shall be equipped with instrument that can measure gas concentration and temperature.

1.2.2 Internal structure

1.2.2.1 All the walls inside the chamber shall be coated with paint not absorbing the fumigant.

1.2.2.2 The chamber shall be equipped with an air circulation system to accelerate circulation of fumigant.

1.2.2.3 The chamber shall be equipped with ventilation and exhaust system to efficiently exhaust gas after fumigation.

1.2.2.4 The chamber must be installed with a temperature control devise.

1.2.3 Other facilities and requirements

1.2.3.1 The gas-tightness in the chamber shall be that the concentration of methyl bromide shall be maintained at 70% or higher after it is applied at 10g/cubic meter for 48 hours.

1.2.3.2 At least one copper pipe or plastic duct shall be installed to connect inside and outside of the chamber for applying gas fumigants.

1.2.3.3 First aid kit, antidotes, gas masks, and fire extinguishers shall be equipped and available on site.

1.2.3.4 The chamber shall be installed with humidity detectors and gas concentration detectors.

1.2.3.5 The chamber shall have adequate lighting.
1.2.3.6 The chamber shall be installed with gas leakage detectors.

1.2.3.7 At least one licensed and experienced technician in chemical application shall be posted.

1.3 Fumigation chambers meeting the aforementioned requirements shall be registered with the plant quarantine authority of the exporting country, which should provide the list of codes for the fumigation chambers to the BAPHIQ every year.

1.4 Every year prior to fumigation operation, the plant quarantine authority of the exporting country shall verify the fulfillment of gas-tight requirements for the fumigation chambers. The BAPHIQ may dispatch a quarantine inspector to jointly perform the verification. If a chamber fails to meet the requirements as aforementioned, its approval will be revoked.

1.5 Two months prior to the export season, the plant quarantine authority of the exporting country must formally invite the BAPHIQ to send quarantine inspectors to jointly perform the verification with inspectors of the exporting country. All the necessary expenses for the BAPHIQ inspectors shall be borne by the exporting country. The fees shall be received by the BAPHIQ two months before on-site verification.

2. Requirements for Fumigation Treatment

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Treatment Conditions</th>
<th>Methyl Bromide dosage (g/m³)</th>
<th>Duration (Hours)</th>
<th>Pressure</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>Above 22</td>
<td>32</td>
<td>2</td>
<td>Normal atmospheric pressure</td>
<td>If fumigation is applied after packing of fruits, the duration of fumigation shall be 2.5 hours.</td>
</tr>
<tr>
<td></td>
<td>17-21.5</td>
<td>40</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>12-16.5</td>
<td>48</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>6-11.5</td>
<td>64</td>
<td>2</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The fumigation treatment must be conducted in fumigation chambers approved by the BAPHIQ. During fumigation period, the plant quarantine authority of the exporting country shall assign quarantine inspectors to supervise and to record the entire process. The plant quarantine authority of the exporting country shall state the fumigation process in the additional declaration of the phytosanitary certificates.

3. Requirements for packing

3.1 Prerequisite requirements:
Two months prior to the harvest of fruits, the plant quarantine authority of the
exporting country must formally invite the BAPHIQ to send quarantine inspectors to conduct on site verification of the packinghouses jointly with inspectors of the exporting country. All the necessary expenses for the BAPHIQ inspectors shall be borne by the exporting country. Along with the formal letter of invitation, the exporting country shall mail the payment and the list of packinghouses to the BAPHIQ. The BAPHIQ may dispatch quarantine inspectors to the exporting country and perform the verification.

3.2 Special requirements

Packing materials and packinghouses for fresh fruits from the exporting countries shall meet the following requirements:

3.2.1 The packinghouses must be legally registered with the plant quarantine authority of the exporting country.

3.2.2 Packinghouse shall be verified annually for its fulfillment to the requirements. The quarantine inspectors of the exporting country shall conduct verification before packing season to ensure that all requirements are met. The BAPHIQ may send quarantine inspectors to jointly perform the verification.

3.2.3 Fresh fruits processed in the packinghouses shall come from the fumigation chambers approved by the BAPHIQ.

3.2.4 If fruit packages have air holes, they shall be either covered with screen of no more than 1.6mm fine meshes, or transported by closed vehicle to prevent incursion of pests.

3.2.5 Requirements for packinghouses

3.2.5.1 The packinghouses shall be equipped with insect-proof equipment. Windows and air holes must be covered with screen of no more than 1.6mm fine meshes. Entrances and doors shall be equipped with air curtains, rubber curtains, or other insect-proof equipment.

3.2.5.2 Packinghouses must be equipped with sorting apparatus and sufficient lights for performing inspections.

3.2.5.3 Packinghouses shall have plant protection specialists to assist in quarantine inspections.

3.2.5.4 Packinghouses shall provide adequate apparatuses and equipments to facilitate inspectors to perform inspections, pest identification and other related work.
3.2.5.5 Before the packing season, appropriate pest control measures shall be taken to disinfect live plant pests inside the packinghouse. If necessary, sterilization shall be undertaken to ensure cleanliness in the packinghouse.

3.2.6 Packinghouses meeting the aforementioned requirements shall be registered by the plant quarantine authority of the exporting country. The exporting country shall provide the list of packinghouses and their codes to the BAPHIQ.

3.2.7 Measures shall be taken to prevent re-infestation of pests when packed fruits are shipped from the packinghouses to aircrafts, vessels, or containers.

4. Requirements for transportation

4.1 Despite the location of the fumigation chambers either in ports or production areas, pest control measures shall be taken to prevent re-infestation of codling moths and other pests as the treated fruits are shipped from fumigation chambers to aircrafts, vessels, or containers.

4.2 Fresh fruit consignments shall not transit through other countries or districts where the codling moth or other designated quarantine pests are known to occur. If the consignments are in need of transit through these areas, they have to follow the “Quarantine Requirements for Transshipment of Plants or Plant Products through Countries or Districts Where The Quarantine Pests Are known to Occur.”

4.3 The treated fruits shall not be mixed with other untreated fresh fruits or articles in the same compartment of a ship or same container during shipping.

4.4 During shipping and upon arrival, the lock of the ship’s compartment or the seal of the container shall not be unlocked or broken before the BAPHIQ quarantine inspectors are on site.

5. Export Inspection Procedure

5.1 Prerequisite requirements
Two months prior to the export of fruits to Taiwan, the plant quarantine authority of the exporting country shall formally invite the BAPHIQ to send quarantine inspectors to jointly perform export inspections with inspectors of the exporting country, and the BAPHIQ may dispatch quarantine inspectors to perform the inspections. All necessary expenses for the BAPHIQ inspectors shall be borne by the exporting country. The fees shall be received by the BAPHIQ two months before exportation.
5.2 Special requirements
The packed fruits must be inspected. At least 2 of the packed cartons in a given lot must be sampled. A minimum of 50 fruits from each of those cartons must be inspected, and at least one fruit from each sampled carton must be cut open for inspection. Inspection frequency may be increased if necessary.

5.3 If any living codling moth or other quarantine pests are found during inspection, the fruits shall be rejected and shall not be requested for re-inspection. If any living codling moth is found during inspection, the fumigation chambers and packinghouses shall be suspended from exporting the fruits until the authority of the exporting country clarifies the cause of the situation, and approval for export is granted by the BAPHIQ.

5.4 The fruits which pass quarantine inspection shall be accompanied with phytosanitary certificate issued by the plant quarantine authority of the exporting country, with additional declaration stating that the fruits have been inspected and found free of codling moth and other plant pests designated by Taiwan R.O.C., as well as an official quarantine stamp, the inspection date, and the code numbers of fumigation chambers and packinghouses.

5.5 The packages and containers shall be clearly marked with the words “To Taiwan, R.O.C”, the official quarantine stamp, the inspection date, and the code numbers of fumigation chambers and packinghouses.

5.6 Fresh fruit consignments shall not transit through other countries or districts where the codling moth or other designated quarantine pests are known to occur. If the consignments are in need of transit through these areas, they have to follow the “Quarantine Requirements for Transshipment of Plants or Plant Products through Countries or Districts Where The Quarantine Pests are Known to Occur.”

5.7 During shipping and upon arrival, the lock of the ship’s compartment or the seal of the container shall not be unlocked or broken before the BAPHIQ quarantine inspectors are on site.

6. Import Inspection

6.1 The phytosanitary certificate with the additional declaration 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 “Enforcement Rules on The Plant Protection and Quarantine Act” and other quarantine regulations.
6.3 If the consignment is not accompanied with the phytosanitary certificate issued by the exporting country, or it fails to comply with the quarantine requirements, the consignment shall be denied entry.

6.4 If any living codling moth is found during inspection, the consignment shall be destroyed or reshipped back to its origin. The BAPHIQ will notify the plant quarantine authority of the exporting country immediately to suspend further export. Export will be resumed only after the cause of infestation is clarified and reported to the BAPHIQ, and approval is granted by the BAPHIQ. However, exports from the fumigation chambers concerned will be suspended for a year while the permission for the fumigation chamber, which carries out fumigation for the consignment will be revoked.

Fruits deteriorated after treatment specified in the quarantine requirements may not be permitted to be imported.