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Treatment schedule	Pressure	Temperature ( °F)	Dosage rate	Exposure period (hours)
T301–d–1–2 .....	NAP .....	50 or above .....	36 grams/1000 ft <sup>3</sup> .....	72
T311 .....	NAP .....	50 or above .....	60 grams/1000 ft <sup>3</sup> .....	168

<sup>1</sup> Normal atmospheric pressure.

§ 305.8 Sulfuryl fluoride treatment schedules.

Treatment schedule	Pressure	Temperature ( °F)	Dosage rate (lb/1000 cubic feet)	Exposure period (hours)
T310–d .....	NAP <sup>1</sup> .....	70 or above .....	2	24
		50–69 .....	2.5	24
		40–49 .....	3	24
DT404–b–2 .....	NAP .....	70 or above .....	4	16
		60–69 .....	4	24
		50–59 .....	5	24
		40–49 .....	6.5	24
			5	32
T404–c–2 .....	NAP .....	70 or above .....	1	16
		60–69 .....	1.5	24
		50–59 .....	2.5	24

<sup>1</sup> Normal atmospheric pressure.

§ 305.9 Aerosol spray for aircraft treatment schedule.

(a) *Military aircraft.* Aerosol disinfection of U.S. military aircraft must conform to requirements in the latest edition of “Quarantine Regulations of the Armed Forces” (Army Reg. 40–12; SECNAVINST 6210.2A; AFR 161–4).

(b) *Aerosol schedule.*

Treatment schedule	Aerosol	Rate
T409–b .....	d-phenothrin (10%)	8g/1,000 ft <sup>3</sup> .

[70 FR 33269, June 7, 2005, as amended at 73 FR 30274, May 27, 2008]

§ 305.10 Treatment schedules for combination treatments.

(a) *Fumigation followed by cold treatment.* (1) Treatment requirements for chemical treatments in §305.5 and for cold treatment in §305.15 must be followed.

(2) Normal atmospheric pressure must be used for the methyl bromide portion of the treatment.

(3) In the following table, CT represents cold treatment, and MB represents methyl bromide fumigation:

Treatment schedule	Type of treatment	Temperature ( °F)	Dosage rate (lb/1000 ft <sup>3</sup> )	Exposure period
T108–a–1 <sup>1</sup> .....	MB .....	70 or above .....	2	2 hours.
		CT .....		4 days.
				11 days.
T108–a–2 <sup>2</sup> .....	MB .....	70 or above .....	2	2.5 hours.
		CT .....		4 days.
				6 days.
				10 days.
				3 hours.
T108–a–3 <sup>3</sup> .....	MB .....	70 or above .....	2	3 hours.
		CT .....		3 days.
				6 days.
T108–b .....	MB .....	50 or above .....	1.5	2 hours.
		CT .....		2 hours.
				21 days.
MB&CTMedfly .....	MB .....	70 or above .....	2	2 hours.
		CT .....		4 days.
				11 days.

Treatment schedule	Type of treatment	Temperature ( °F)	Dosage rate (lb/1000 ft <sup>3</sup> )	Exposure period
MB&CTOFF <sup>4</sup>	MB	70 or above	2	2.5 hours.
	CT	34-40		4 days.
		41-47		6 days.
		48-56		10 days.
	MB	70 or above	2	3 hours.
	CT	43-47		3 days.
		48-56		6 days.
	MB	70 or above	2	2 hours.
	CT	33-37		4 days.
		38-47		11 days.
	MB	70 or above	2	2.5 hours.
	CT	34-40		4 days.
		41-47		6 days.
		48-56		10 days.
	MB	70 or above	2	3 hours.
	CT	43-47		3 days.
		48-56		6 days.

<sup>1</sup> For Hawaiian-grown avocados only, a single transient heat spike of no greater than 39.6 °F (4.2 °C) and no longer than 2 hours, during or after 6 days of cold treatment, does not affect the efficacy of the treatment.  
<sup>2</sup> See footnote 1.  
<sup>3</sup> See footnote 1.  
<sup>4</sup> Following fumigation, the fruit must be aerated 2 hours before refrigeration (but refrigeration must begin no more than 24 hours after fumigation is completed).

(b) *Cold treatment followed by fumigation.* (1) Treatment requirements for chemical treatments in §305.5 and for cold treatment in §305.15 must be followed.

(2) Use normal atmospheric pressure for the methyl bromide portion of the treatment.

(3) In the following table, CT represents cold treatment, and MB represents methyl bromide fumigation:

Treatment schedule	Type of treatment	Temperature ( °F)	Dosage rate (lb/1000 ft <sup>3</sup> )	Exposure period
T109-a-1	CT	34 or below		40 days.
	MB	50 or above	3	2 hours.
T109-a-2	CT	34 or below		40 days.
	MB	59 or above	2 pounds 6 ounces	2 hours.
T109-d-1	CT	33 or below		21 days.
	MB	70 or above	2	2 hours.
		60-69	2.5.	
CT&MBOFF		40-59	3.	
	CT	33		21 days.
	MB	40-59	3	2 hours.
		60-69	2.5	2 hours.
		70-79	2	2 hours.

(c) *T203-p and T511-1, hot water and chemical dip for citrus (Rutaceae) seeds for citrus canker.* (1) If any mucilaginous material, such as pulp, is adhering to the seed, the seed must be washed to remove it.

(2) The seed must be immersed in water heated to 125 °F or above for 10 minutes.

(3) Then the seed must be immersed for at least 2 minutes in a solution containing 200 parts per million sodium hypochlorite at a pH of 6.0 to 7.5.

(4) Seed from regions where citrus canker occurs must be drained, dried,

and repacked near original moisture content.

(d) *T201-g-2 and T201-p-2, hand removal plus malathion-carbaryl chemical dip.* (1) Pests must be removed by hand from infested parts.

(2) The solutions must be prepared by adding 3 level tablespoons of 25 percent malathion wettable powder and 3 level tablespoons of 50 percent carbaryl wettable powder to each gallon of water. The addition of a sticker-spreader formulation may be required for hard to wet plants. Fresh chemicals must be used and the dip must be prepared for

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same day use. (For T201–p–2, when the actionable pests are scale insects or their immature crawlers and the label permits, the solution is prepared as indicated, except the 25 percent malathion wettable powder is increased to 4 level tablespoons.)

(3) The entire plant, including the roots, must be submerged in the chemical dip for 30 seconds.

[70 FR 33269, June 7, 2005, as amended at 73 FR 30274, May 27, 2008]

**§ 305.11 Miscellaneous chemical treatments.**

(a) *CC1 for citrus canker.* The fruit must be thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite.

(b) *CC2 for citrus canker.* The fruit must be thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86 to 2.0 percent of the total solution, for 45 seconds if the solution has sufficient soap or detergent to cause a visible foaming action or for 1 minute if the solution does not contain sufficient soap to cause a visible foaming action.

(c) *CC3 for citrus canker.* The fruit must be thoroughly wetted for at least 1 minute with a solution containing 85 parts per million peroxyacetic acid.

[70 FR 33269, June 7, 2005, as amended at 72 FR 65204, Nov. 19, 2007]

**§§ 305.12–305.14 [Reserved]**

**Subpart—Cold Treatments**

**§ 305.15 Treatment requirements.**

(a) *Approval of treatment facilities.* All facilities or locations used for refrigerating fruits or vegetables in accordance with § 305.16 must be approved by APHIS. Re-approval of the facility or carrier is required annually, or as often as APHIS directs, depending on treatments performed, commodities handled, and operations conducted at the facility. In order to be approved, facilities and carriers must:

(1) Be capable of keeping treated and untreated fruits, vegetables, or other articles separate so as to prevent reinfestation of articles and spread of pests;

(2) Have equipment that is adequate to effectively perform cold treatment.

(b) *Places of treatment; ports of entry.* Precooling and refrigeration may be performed prior to, or upon arrival of fruits and vegetables in the United States, provided treatments are performed in accordance with applicable requirements of this section. Fruits and vegetables that are not treated prior to arrival in the United States must be treated after arrival only in cold storage warehouses approved by the Administrator and located in the area north of 39° longitude and east of 104° latitude or at one of the following ports: The maritime ports of Wilmington, NC; Seattle, WA; Corpus Christi, TX; and Gulfport, MS; Seattle-Tacoma International Airport, Seattle, WA; and Hartsfield-Atlanta International Airport, Atlanta, GA.

(c) *Cold treatment enclosures.* All enclosures in which cold treatment is performed, including refrigerated containers, must:

(1) Be capable of maintaining the treatment temperature before the treatment begins and holding fruit at or below the treatment temperature during the treatment.

(2) Maintain fruit pulp temperatures according to treatment schedules with no more than a 0.39 °C (0.7 °F) variation in temperature.

(3) Be structurally sound and adequate to maintain required temperatures.

(d) *Treatment procedures.* (1) All material, labor, and equipment for cold treatment performed on vessels must be provided by the vessel or vessel agent. An official authorized by APHIS monitors, manages, and advises in order to ensure that the treatment procedures are followed.

(2) Refrigeration must be completed in the container, compartment, or room in which it is begun.

(3) Fruit that may be cold treated must be safeguarded to prevent cross-contamination or mixing with other infested fruit.

(4) Fruit intended for in-transit cold treatment must be precooled to the temperature at which the fruit will be treated prior to beginning treatment. The in-transit treatment enclosure may not be used for precooling unless