1. Applicable Plant
Fresh table grape (*Vitis vinifera*) commercially produced in Australia for export to Korea

2. Means of Conveyance
Air cargo or ship cargo

3. Registration of Vineyards, Packinghouses and Cold Treatment Facilities
3.1. Vineyards (hereinafter referred to as “export vineyards”), packinghouses (hereinafter referred to as “export packing houses”) and cold treatment facilities producing fresh table grapes for export to Korea shall register with the NPPO of Australia (hereinafter referred to as “Department of Agriculture”). Department of Agriculture shall ensure the phytosanitary conditions of registered export vineyards, export packing houses and cold treatment facilities, and ensure the traceability of export consignments.
3.2. Department of Agriculture shall inform the NPPO of Korea (hereinafter referred to as “QIA”) of the list of registered export vineyards, export packing houses and cold treatment facilities before commencement of exportation each year.
3.3. Department of Agriculture shall supervise the registered export vineyards' implementation of integrated pest management.

4. Maintaining low prevalence or freedom of Korea’s quarantine pests in export vineyards
4.1 Department of Agriculture shall ensure that low prevalence or freedom of *Greeneria uvicola* and *Epiphyas postvittana* are maintained in the export vineyards. Department of Agriculture shall provide QIA with records of pest monitoring and chemical sprays upon request. Registered growers will conduct appropriate monitoring of Korea's concerned pests during the growing period and implement control measures upon pest occurrence. Registered growers shall keep records of pest monitoring and chemical sprays and Department of Agriculture shall audit these records. Registered export vineyards shall carry out thorough phytosanitary measures including pruning, removing remaining fruits, weed control, trimming dead branches and so on.
4.2 Low prevalence of *Epiphyas postvittana* shall be maintained through monitoring during each growing period (from sprouting to harvest) and surveillance system (visual and trap survey once in two weeks). Biological or chemical controls shall be triggered when it is more than the below-mentioned threshold.

<table>
<thead>
<tr>
<th>Growth stage</th>
<th>Monitoring regime</th>
<th>Threshold</th>
<th>Response action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-flowering</td>
<td>Visual inspection of 100 shoots</td>
<td>10 or more caterpillars per 100 shoots or bunches</td>
<td>Application of selective or broad-spectrum insecticides</td>
</tr>
<tr>
<td>Flowering to veraison</td>
<td>Visual inspection of 100 shoots or 100 bunches</td>
<td>5 or more caterpillars per 100 shoots or bunches</td>
<td>Application of selective or broad-spectrum insecticides</td>
</tr>
<tr>
<td>Veraison to harvest</td>
<td>Visual inspection of 100 shoots or 100 bunches</td>
<td>1 or more caterpillars per 100 shoots or bunches</td>
<td>Application of broad-spectrum insecticides or <em>Bacillus thuringiensis</em></td>
</tr>
<tr>
<td></td>
<td>At least one trapping device placed in each block of each registered vineyard</td>
<td>5 or more adults per trapping device per inspection cycle</td>
<td>Application of broad-spectrum insecticides or <em>Bacillus thuringiensis</em></td>
</tr>
</tbody>
</table>

5. **Export packing house (including storage), sealing and labeling of package**

5.1 Export packing house

Department of Agriculture shall check sanitary conditions of the export vineyards and packing houses before commencement of export every year, and oversee and supervise to ensure the following requirements are fulfilled during the process of fruit sorting in export vineyards and packinghouses:

- Field packing : Export vineyards shall manage to keep the sanitary conditions clean. When the process of fruit sorting and grading takes place in export vineyards, fruits shall be culled and sorted to remove pests, damaged or injured fruits, and contaminants such as leaves, twigs, soils etc. When fruits are transported to the pre-cooling facilities, they shall be safeguarded to prevent contamination of pests during the transportation.

- Shed packing : The managers of export packing houses shall conduct final fruit checking for primary sorted and pre-cooled fruits, and store the packing boxes after sealing. Minimum safety measures such as closing the entrance shall be taken at the final fruit checking sites to prevent outside pests.
The registered growers and managers of export packing houses shall receive training about Korea’s concerned pests and implement training for fruit sorting personnel and packers. The registered growers and managers shall observe the following requirements during the process of fruit sorting in export vineyards and packing houses:

- Maintaining cleanliness such as regularly disinfecting packing houses and storage facilities each year.
- Ensuring that fruits for export to Korea are not sorted, or mixed, or loaded together with fruits for domestic markets or for export to other markets, or any other fruits.
- Taking appropriate measures to prevent recontamination or reinfection from pests during the storage and conveyance (including when loading consignments into containers).

5.2 Packing and labeling

Department of Agriculture shall ensure that the following information is marked on each pallet for export to Korea.
- The names or registration numbers of export vineyards and packinghouses, and “For Korea” shall be marked.

6. Cold treatment facilities and methods

Fresh table grapes for export to Korea must undergo cold treatment on-shore or in-transit under the joint supervision of plant quarantine inspectors from Korea and Australia (hereinafter referred to as “inspectors of both countries”) in accordance with the conditions in the table below.

The condition of cold treatment for fruit flies of fresh table grapes from Australia

<table>
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<tr>
<th>Temperature</th>
<th>Minimum exposure period</th>
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<td>3 °C or lower</td>
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The detailed process shall comply with "the detailed guidelines on cold treatment for fresh table grapes from Australia" in Annex 2.

The cold treatment facilities must take the appropriate measures (such as automatic doors, rubber curtains or air curtains at the entrance of cold treatment facilities; installation of insect-proof materials in all openings such as windows; container loading in closed place) to
prevent recontamination or reinfection of pests in the cold treatment facilities (including when loading consignments into containers).

However, fresh table grapes from Tasmania and Riverland pest free areas shall comply with the relevant code of practice for the management of fruit fly and shall not be subject to cold treatment.

7. Export inspection and certification

7.1 Inspectors of both countries shall conduct joint export inspection and, in particular, visual target inspection against *Greeneria uvicola* and *Epiphyas postvittana*.

Department of Agriculture plant quarantine inspectors issue Phytosanitary Certificates on consignments that are not infected by Korea’s quarantine pests (see Annex 1) and meet requirements agreed by both countries.

- “This consignment was inspected and found free from *Greeneria uvicola* and *Epiphyas postvittana*” shall be included in additional declaration of a Phytosanitary Certificate.

- Names or Registration numbers of export vineyards and packinghouses shall be included in the Phytosanitary Certificate.

- In case of in-transit cold treatment, 2% of the total number of packing cartons in each export consignment shall be sampled randomly for inspection.

  . In the case of consignments consisting of fresh fruits from more than two export vineyards, samples shall be collected evenly from each export vineyard for inspection.

  . If *Greeneria uvicola* and *Epiphyas postvittana* are found, the consignment shall be rejected for the relevant export vineyard and export of fresh table grapes from the relevant export vineyard shall be suspended for that season,

  . If other quarantine pests are found, the consignment shall be rejected, or the consignment can be accepted after taking measures to disinfect or remove the pests.

- In the case of on-shore cold treatment, 2% of the total number of packing cartons in each cold treatment facility shall be sampled randomly for inspection.

  . In the case of consignments consisting of fresh fruits from more than two export vineyards, samples shall be collected evenly from each export vineyard for inspection.

  . The verification of cold treatment and the inspection of the lot shall be carried out on the whole volume that has been treated at one time in one cold treatment facility. If a live fruit fly is found, the whole volume treated at one time in the relevant cold
treatment facility shall be rejected and the export of the fresh table grapes from Australia to Korea shall be provisionally suspended until Department of Agriculture identifies the reasons and takes the remedial measures.

7.2 In order to distinguish the consignments that have been approved by the export inspection from unapproved consignments, each pallet or packing carton shall be identified and sealed using the approved methods (including tape, sticker or label) by Department of Agriculture.
- In case of a ship cargo, the Department of Agriculture plant quarantine inspector shall, after loading the consignment into a container, seal the container and provide the container number and seal number on a Phytosanitary Certificate.

7.3 Export inspection shall be conducted at the safe quarantine places approved by Department of Agriculture where there are no concern over recontamination or reinfection from pests.

8. Import inspection

8.1 Upon arrival of consignments at the port of arrival, QIA plant quarantine inspectors shall check the following and in case any problems listed below are identified, all or parts of the consignment shall be destroyed or returned.
- Accompanying of a Phytosanitary Certificate and appropriateness of the additional declaration of a Phytosanitary Certificate;
- Identification name (or registration number) of export vineyard; name (or registration number) of export packing houses; and the labeling of “For Korea” on the outside of each pallet;
- The appropriate identification and sealing of each packing carton or pallet, and sealing of containers (In particular, it shall be certified that the container seal number on a Phytosanitary Certificate issued by Department of Agriculture and the actual seal number of the container are identical);
- Whether the consignment has been treated properly according to the cold treatment standard.

8.2 The QIA plant quarantine inspectors shall conduct import inspection in accordance with provisions of Korea’s Plant Protection Acts and take the following measures:
- If a live fruit fly is found, export of fresh table grapes from Australia to Korea shall be provisionally suspended until Department of Agriculture identifies the reasons and takes the remedial measures.
- If live pests of *Greeneria uvicola* and *Epiphyas postvittana* are found, the relevant consignment is destroyed or returned, export of fresh table grapes from the relevant export vineyard shall be suspended for that season, and in case the pests are detected continuously, the phytosanitary requirements may be reviewed.
- If other live quarantine pests are detected during import inspection, the consignment shall be treated and if there are no available treatments, it will be destroyed or returned.
- In case a new pest that has not been evaluated is found or in case Korea’s quarantine pests in Annex 1 are detected continuously, increasing the risk of pest entry, necessary quarantine measures shall be determined through pest risk analysis and bilateral consultations.

8.3 Through the pre-clearance program, a QIA plant quarantine inspector shall conduct export inspection and supervise the process of cold treatment, together with Department of Agriculture plant quarantine inspector.
- All expenses involving pre-clearance inspection by QIA plant quarantine inspector shall be borne by Australia.

9. Others
These import requirements may be reviewed after the first three years of implementation through consultations between the QIA and Department of Agriculture.
LIST OF QUARANTINE PESTS ASSOCIATED WITH FRESH TABLE GRAPES FROM AUSTRALIA

Pathogens
Greeneria uvicola
Phaeomoniella chlamydospora
Capnodium elongatum

Insect pests
Ceratitis capitata
Bactrocera tryoni
Bactrocera neohumeralis
Epiphyas postvittana
Haplothrips victoriensis
Selenothrips rubrocintus,
Thrips imaginis
Pseudococcus affinis
Pseudococcus calceolariae
Pseudococcus longispinus
Brevipalpus phoenicis
Latroductus hasselti
DETAILED GUIDELINES ON COLD TREATMENT FOR FRESH TABLE GRAPES FROM AUSTRALIA

1. Cold treatment facilities
   ○ Cold treatment facilities (for on-shore cold treatment) or self-refrigerated shipping containers (for in-transit cold treatment) shall be equipped with refrigerator equipments that can attain and hold required temperature for a required period to apply cold treatment.

2. Temperature sensor and recording equipment
   ○ All sensors shall have accuracy of ±0.1 °C around 0 °C.
   ○ The recording equipment shall be an automatic temperature recorder allowing frequently checks of the temperature from outside. It shall be able to continuously record, save and print measurements of all temperature sensors during calibration and actually applying cold treatment, and to mark identification numbers of the recording equipment and cold treatment facility.
   ○ The recording equipment shall be able to measure and record the temperature of each temperature sensor at one hour interval and it shall be made impossible to change the measured value arbitrarily.

3. Calibration of temperature sensors
   ○ The temperature sensor shall be calibrated using the clean ice, clear water and insulated container.
   ○ Each temperature sensor shall be checked to see if it is properly connected and read by the recording equipment.
   ○ Ice shall be crushed or chipped and fully fill the container. Sufficient water shall be poured in and stirred for 2 minutes. (In general, the ice shall occupy approximately 85% of the total volume of the container and the rest shall be filled with the water.)
   ○ If the ice melts, the ice shall be added, and the ice water slurry shall be stirred well to maintain the temperature at 0 °C.
○ Calibration must be conducted based on the value measured three times consecutively at 1 to 5 minute intervals after stabilizing the measured value of each temperature sensor.
○ Temperature sensors should be kept away from the bottom or wall of a container with ice water.
○ Any sensor which has more than the tolerance range of ±0.3 ℃ must be replaced by one that meets this criterion.
○ The calibration of the temperature sensor shall be done immediately before each cold treatment by each cold treatment facility or container.

4. Placement of temperature sensors
○ Packed fresh fruits must be, under the supervision of Department of Agriculture plant quarantine inspectors, transported immediately to a cold treatment facility and loaded to ensure that there is even flow of air.
○ All fruits shall be pre-cooled before applying cold treatment, in order to make sure that the fruit core temperature of all fresh fruits can reach the required temperature or below.
○ Inspectors of both countries shall measure the fruit core temperature randomly at pre-cooling facilities. If the fruit temperature exceeds the required temperature for cold treatment, the relevant pallets shall continue pre-cooling.
○ The temperature sensor shall be installed under the supervision of inspectors of both countries, and in the cold treatment facility for on-shore cold treatment, at least 4 sensors are required for pulp temperature and at least 2 for air temperature. In containers, at least 3 sensors are required for required for pulp temperature and at least 2 for air temperature.
○ In cold treatment facility, at least 1 temperature sensor required for fruit pulp temperature shall be placed at the middle and upper top part of consignments loaded in the center; and at the middle and upper top part of consignments loaded near the outlet of cooling fan. In containers, at least 1 temperature sensor required for fruit pulp temperature shall be placed at the bottom layer of the first pallet from the inside, at the middle layer of the pallet located in the center and the upper layer of the last pallet.
○ One or more air temperature sensors shall be placed respectively at the inlet and outlet of cooling or air fan of a container.
○ The temperature sensor for measuring pulp temperature shall be inserted to ensure that the fruit core temperature can be measured (As required, connect several grapes in a row). In case the fruit sizes vary, the temperature sensor shall be inserted in a large size grapes.

5. Cold treatment and the result
○ Inspectors of both countries shall, after all the preparation for cold treatment is done, seal the cold treatment facility and begin treatment. In case of in-transit cold treatment, the seal of the container shall be maintained until a QIA plant quarantine inspector checks the seal at the port of arrival.
○ The starting date of cold treatment shall be applicable from the time when all pulp temperatures reach the required cold treatment temperature (Table 1) or below, and hold for the duration period of each relevant temperature. In case correct temperatures are not kept and exceed the tolerance range of ±0.3℃ during the treatment period, the cold treatment shall begin again when the sensor reaches the required temperature. (If repeated cold treatment fails again, the consignment shall be destroyed or returned.)

Table 1. The condition of cold treatment for fruit flies of fresh table grapes from Australia

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- In case of on-shore cold treatment, Department of Agriculture plant quarantine inspectors shall check the results when cold treatment is completed, and include in the treatment section of a Phytosanitary Certificate that “The consignment was continuously treated at ___°C or below for a duration of ___ days.”
- In case of in-transit cold treatment, Department of Agriculture plant quarantine inspectors include in the treatment section of a Phytosanitary Certificate that “The consignment will be continuously treated at ___°C or below for duration of ____________ days.” Cold treatment results shall be submitted to QIA plant quarantine inspectors at the arrival port.

6. Cold treatment certificate

- Inspectors of both countries shall issue a cold treatment certificate of the above-mentioned cold treatment on a form approved by Department of Agriculture of each cold treatment and attach the certificate on a Phytosanitary Certificate.
- The cold treatment certificate shall include the following information:

1. Details of export consignment: exporter name, phytosanitary number, container number, container seal number, recorder serial number, date calibrated;
2. Calibration results of each temperature sensor (2 calibration measurements for each temperature sensor, adjustments);
3. Fruit pulp temperatures at the time of sensor placement;
4. Time and date of placement of the container seal;
5. Issuing organization and authorizer (including signature).