

April 2, 2019 Renewed

Permit No. QC 1381

SPECIAL PERMIT FOR THE MOVEMENT OF CITRUS LEAVES FROM THE ASIAN CITRUS PSYLLID REGULATED AREAS

Under authority of Title 3, California Code of Regulations (CCR), Section 3154 (Secretary May Issue Special Permits), permission is granted to:

Ricardo Sandoval, Agriculture Laboratory Manager Fruit Growers Laboratory 853 Corporation Street Santa Paula, CA 93060

to receive citrus leaves which would otherwise be prohibited and were grown within the area regulated under the requirements of CCR Section 3435, Asian Citrus Psyllid Interior Quarantine (ACP), under the following conditions:

- 1. This permit authorizes the collection and receipt of citrus leaf samples from ACP Quarantine Zones 1-7, but does not authorize the receipt of Citrus leaf material from the Huanglongbing Quarantine (HLB) Area. The current boundaries of the HLB Quarantine Area can be found at https://www.cdfa.ca.gov/plant/hlb/regulation.html
- 2. Fruit Growers Laboratory (FGL) shall inform all field collectors that citrus leaf samples collected in the field in a quarantined area and shipped to a facility located outside the quarantine area shall be processed in accordance with the procedures established by this permit.
- 3. Citrus tissue samples shall be examined in the field and all insects removed.
- 4. Initially, samples will be processed only at approved locations.
- 5. The following are approved FGL locations to process initial samples:

Santa Paula Facility	Visalia Facility	San Luis Obispo Facility
853 Corporation Street	3415 W. Goshen Ave.	3442 Empresa Drive, Suite D
Santa Paula, CA 93060	Visalia, CA 93291	San Luis Obispo, CA 93401

- 6. Samples will be removed from bag and immediately placed in a bucket of tap water containing 3 ounces of Essentria All Purpose insecticide. This product is FIFRA exempt from EPA and CDPR registration and is for laboratory use.
- 7. The leaves shall then be mixed in the water containing the Essentria insecticide and thoroughly washed to remove and kill any insects.
- 8. The water shall be inspected for insects. If insects are found in the water, the water shall be immediately strained, and the insects removed. The insects shall be double bagged and placed in a freezer for 72 hours to be disposed of by autoclaving.



- 9. The samples will then be rinsed four times in separate buckets before placing them in the oven. The four rinses are as follows; rinse in tap water containing 10 drops of dishwashing detergent, second rinse in tap water only, third rinse in de-ionized water, the fourth rinse will also be in de-ionized water. Each of the buckets will be inspected for the presence of insects. If insects are present they will be removed, double bagged, sealed and placed in a freezer for 72 hours before autoclaving.
- 10. The samples will be immediately placed in a 70-80 degree C oven located in the same windowless room for a minimum of 12 hours. The samples will then be repackaged in a sealed container and sent to the FGL Santa Paula Laboratory for fine grinding and analysis.
- 11. Samples shall be kept in closed bags in a windowless closed room until ready for processing.
- 12. Twelve yellow sticky cards shall be placed in the windowless room prior to and during processing. The yellow sticky cards will be inspected daily for the presence of ACP insects. If insects are found to be present the cards will be double bagged and placed in a freezer for 72 hours to be disposed of by autoclaving.
- 13. The samples shall be rinsed four times in separate buckets before placing them in the oven. The four rinses are as follows; rinse in tap water containing 10 drops of dishwashing detergent, second rinse in tap water only, third rinse in de-ionized water, the fourth rinse shall also be in de-ionized water. Each of the buckets shall be inspected for the presence of insects. If insects are present, they will be removed double bagged, sealed and placed in a freezer for 72 hours to be disposed of by autoclaving.
- 14. The citrus leaf samples shall be immediately placed in a 70-80 degree Centigrade oven located in the same windowless room for a minimum of 12 hours. The samples can then be processed on site or repackaged in a sealed container and sent to any FGL for fine grinding and analysis.
- 15. FGL shall keep records of all samples received for processing and make it available during normal business hours for inspection by ACP Project staff.

Violation of any of the conditions of this permit shall be sufficient cause for its immediate revocation.

Unless otherwise revoked, this permit is valid through April 30, 2020.

Dean Kelch, Ph.D.

Environmental Program Manager I

Permits & Regulations

Plant Health and Pest Prevention Services

cc: Josh Kress

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Ventura County

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