

CHAPTER 2

Recommended support procedures and handling protocols

6. INSPECTION

- Make arrangements with PPECB for regular inspections, to be able to get the fruit under forced air cooling as soon as possible.
- Offer the fruit for export inspection to PPECB on the day of packing. Fruit must be inspected according to the specific export company's standards, and these may not be lower than minimum standard. (See Dept. Agriculture's standards and guidelines).
- Approved fruit must be in a cool room for forced air-cooling within 1h after inspection. If the fruit was not stored in a high-humidity cool room, then the total time between harvest and the commencement of forced air-cooling may not exceed 6h.
- The responsibilities of PPECB and the exporter are compiled in the PPECB's 'Optimal handling procedures and temperature requirements for sea export of fruit'.

Briefly, the responsibilities of PPECB are as follows:

*Inspection of products on behalf of the Department of Agriculture
Inspection and certification of cold stores
Monitoring of product temperatures at different points
Specification and monitoring of shipping temperatures and tolerances
PPECB is area manager at the loading port and will keep daily record of each ship, and all procedures and temperatures
All in-transit cold sterilised shipping is the responsibility of PPECB
PPECB supplies technical advice
Statistics are available for the shipping of products
PPECB is not the only agent for shipping bookings.*

Briefly, the responsibilities of the exporter are as follows:

*Monitoring temperature at least twice daily in the cold room
Keeping record of temperatures and procedures in the harbour
The exporter must inform PPECB of cold sterilisations*