



Citrus Orchard Foreman Occupational Learning

Work Scenario Guide

A6: Accreditation and Export Requirements

Qualification:	110667 – Occupational Certificate: Orchard and Vineyard Foreman
Work Scenario:	A6: Accreditation and Export Requirements
Learning Area:	A: Take part in the business management of the farming operation
Scenario Description:	To sell your fruit and make money, there are multiple accreditation systems and requirements to be able to export it. You need to ensure that you are compliant with these systems and requirements.

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Alignment Information

Qualification

The content of this learner guide is aligned to the following occupational qualification:

SAQA QUAL ID	Qualification Title			
110667	Occupational Certificate: Orchard and Vineyard Foreman			
Originator				
Development Quality Partner – AgriSETA				
Primary Or Delegated Quality Assurance Functionary			NQF Sub-Framework	
-			OQSF - Occupational Qualifications Sub-Framework	
QUALIFICATION TYPE		FIELD		SUBFIELD
Occupational Certificate		Field 01 - Agriculture and Nature Conservation		Primary Agriculture
Abet Band	Minimum Credits	Pre-2009 NQF Level	NQF Level	Qual Class
Undefined	147	Not Applicable	NQF Level 04	Regular-ELOAC

Modules

The content of this learner guide is aligned to the following modules of the occupational qualification above.

Module Code	Module Title	Level	Credits
Knowledge Modules			
611202-001-00-KM-01	Plant Structure and Physiology	4	5
611202-001-00-KM-02	Vineyard or Orchard Establishment	3	2
611202-001-00-KM-03	Vineyard or Orchard Manipulation Processes	3	8
611202-001-00-KM-04	Harvesting	3	4
611202-001-00-KM-05	Basic Principles of Plant Nutrition	4	4
611202-001-00-KM-06	Crop Protection	3	3
611202-001-00-KM-07	Assets in Horticultural Production	3	2
611202-001-00-KM-08	Farm Business Management and Farming Process Management	4	8
611202-001-00-KM-09	Human Resource Management and Processes	4	8
611202-001-00-KM-10	Overseeing Farming Resource Utilisation	4	8
Practical Skill Modules			
611202-001-00-PM-01	Organise, Allocate and Monitor Availability and Productive Use of Resources	4	5
611202-001-00-PM-2a	Set Team and Individual Performance Goals to Enhancing Team Performance	4	10
611202-001-00-PM-2b	Control Vineyard or Orchard Practices	4	10

611202-001-00-PM-03	Supply Accurate Daily Orchard or Vineyard and Production Information	4	10
Work Experience Modules			
611202-001-00-WM-01	Vineyard or Orchard Resource Optimisation	4	20
611202-001-00-WM-02	Skilled and Motivated Work Team Output	4	20
611202-001-00-WM-03	Daily Orchard or Vineyard and Production Information Availability	4	20

Learning Outcomes

The content of this learner guide is aligned to the following learning outcomes of the modules above.

Knowledge Topics	
Outcome Code	Module Title
KM-05-KT08	Plant protection application principles (IPM)
IAC0804	IPM reporting requirements and traceability is explained
KM-06-KT01	Principles of integrated pest and disease management
IAC0103	The need for safety and compliance with regulations is motivated
KM-08-KT02	Structure of the horticultural industry
IAC0205	Accreditation systems such as GLOBALG.A.P. (Good Agricultural Practice) are listed and the impact thereof on production processes and activities is described
IAC0206	Traceability is defined as a component of accreditation systems and the impact thereof on production practices is evaluated
Practical Skills	
PM-01-PS06	Determine the effect of the market requirements on production practices and planning
PA0606	Enforce compliance with safety, ethical trade principles and environmental laws

Chapter 1

Accreditation

learning outcomes

The content of this chapter is aimed at helping you to:

- Understand the various accreditation systems for citrus fruit.

1. Accreditation Systems

As you know, our fruit has a high reputation around the world. Maintaining this reputation is very important, and to do this we need to produce food of a consistent quality, while meeting regulatory and market requirements. These requirements often take the form of accreditation systems, either local or international, which are a way of ensuring that our fruit is being produced in a certain way and to a certain standard.

Accreditation ensures that citrus farms meet the stringent quality and safety standards required by international markets. It provides assurance to buyers and consumers that the produce is of high quality, safe, and sustainably grown. Accreditation can also open up new market opportunities and improve the competitiveness of South African citrus in the global market.

2. Quality and Production Standards

Most of these systems have to do with fruit quality or particular production methods. Meeting these quality standards is very important to successfully export your citrus fruit. As you probably know, citrus fruit is graded and classified into different categories to ensure only the best quality fruit is exported. The accreditation systems tie into this grading process, as well as pest and disease management, agrochemical usage, and a variety of other production practices.

Many of these accreditation systems require inspections and tests of your fruit to ensure compliance with quality standards. These inspections can range from visual inspections to judge size and colour to chemical analysis tests for pesticide residues to ensure they are within acceptable limits.

3. Documentation

All of these systems rely on some level on proper documentation. Keeping clear, detailed, consistent records are the best way to prove that you are still accredited and to stay on good terms with the accreditation bodies. Further, many exporters or buyers will require detailed documentation on practices such as agrochemical usage or pest populations, so you will need these thorough records to do business with them.

Examples of the kind of documents you may need include production records. These documents can prove, for example, that your fruit is free from pests and diseases and complies with the importing country's health regulations regarding pesticide usage.

Some markets have extra requirements as far as some pest insects are concerned and require extra inspections. These are known as phytosanitary markets. Phytosanitary certification is required for these markets, and this certifies that the product being exported is free from particular diseases or pests.

4. DALRRD

In South Africa, the Department of Agriculture, Land Reform and Rural Development (DALRRD) sets national standards for agricultural exports including citrus. DALRRD was formed by a merger between the former Department of Agriculture, Forestry and Fisheries (DAFF) and the Department of Rural Development and Land Reform (DRDLR).

DALRRD is headed by a minister like other government departments. DALRRD is responsible for legislating and regulating agriculture, food safety, food security, and land reform, among other duties.

5. GLOBALG.A.P.

GLOBALG.A.P. is a global organisation aimed at ensuring safe, sustainable agriculture by creating a set of standards for good agricultural practices. One of these models is the Produce Handling Assurance (or PHA) standard, which applies specifically to cooling, packing, re-packing, handling, and storage facilities. GLOBALG.A.P. also offers add-on certifications, such as GRASP, which is the GLOBALG.A.P. Risk Assessment on Social Practice. These add-ons are sometimes required by clients such as supermarket groups.

GLOBALG.A.P. began in 1997 as EUREPGAP, an initiative started by retailers belonging to the Euro-Retailer Produce Working Group. British retailers working together with supermarkets in continental Europe become aware of consumers' growing concerns regarding product safety, environmental impact and the health, safety and welfare of workers and animals so they resolved to put consistent standards and procedures in place and develop an independent certification system for Good Agricultural Practice.

The EUREPGAP standards helped producers comply with Europe-wide accepted criteria for food safety, sustainable production methods, worker and animal welfare, and responsible use of water, compound feed and plant propagation materials, while harmonized certification also meant savings for producers, as they would no longer need to undergo several audits against different criteria every year.

Over the next ten years the process spread throughout the continent and beyond. Driven by the impacts of globalization, a growing number of producers and retailers around the globe joined in, gaining the European organization global significance. To reflect both its global reach and its goal of becoming the leading international G.A.P. standard, EUREPGAP changed its name to GLOBALG.A.P. in 2007.

Today, GLOBALG.A.P. is the world's leading farm assurance program, translating consumer requirements into Good Agricultural Practice in more than 135 countries. GlobalG.A.P. certification is particularly important and ensures that agricultural products are produced sustainably and safely, adhering to international standards for environmental protection, worker health and safety, and animal welfare.

6. BRC

The British Retail Consortium (or BRC) is a trade association for retail businesses in the United Kingdom. The British Retail Consortium was formed in January 1992 with the merger of the British Retailers' Association and the Retail Consortium; and in 1998 it produced the first edition of the BRC Food Technical Standard and Protocol for food suppliers.

This standard has been widely adopted, not just throughout the UK, but around the world. BRC went on to produce other global standards, which became a separate brand that were sold to the LGC Group in 2016. The BRC campaigns for the retail industry and is the authoritative voice of retail, recognised for its powerful campaigning and influence within government and as a provider of in-depth retail information.

BRC certification is now required by most leading food retailers. The standard that was developed by the BRC aims to assess the ability of food processing facilities, including packhouses, to comply with food safety standards and demonstrate due diligence. BRC audits focus on the processes and systems in the packhouses. The principal requirements of the BRC standard are the adaptation of HACCP, having a documented quality management system, and demonstrating control of factory environmental standards, products, processes, and personnel.

7. HACCP

HACCP is not a particular organisation, but is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards. This process encompasses raw material production, procurement, handling, manufacturing, distribution, and consumption of the finished food product.

HACCP stands for Hazard Analysis Critical Control Point, and the primary goal of HACCP is to prevent problems from occurring by proactively identifying and pre-empting possible hazards. HACCP is discussed in great detail in the food safety material of this course.

8. SIZA

SIZA stands for the Sustainability Initiative of South Africa. SIZA is a membership-based, free-standing, non-profit company, designed to assist growers with ethical labour compliance and environmental assurance while minimising costs. It was established by the fruit industry to provide a platform to ensure ethical and environmentally sustainable trade by monitoring care for the environment and compliance to labour legislation

SIZA is aligned to global best practices and aims to have a cost-effective approach for growers by supplying one standard and one audit no matter which market a producer exports to. SIZA provides a platform for agricultural stakeholders to ensure ethical and environmentally sustainable trade. This platform monitors care for the environment and compliance with labour legislation.

SIZA's aim is to encourage continuous improvement in practices over time in excess of the minimum legal requirements by engaging directly with their stakeholders throughout the value chain to manage risks and identify needs and issues. Interventions and support tools are created by measuring member compliance over time.

The objectives of SIZA are as follows:

- To implement a locally relevant and managed ethical trade and environmental programme, aligned to local and international standards in a professional manner
- To support ongoing improvement of labour conditions and environmental practices on farms, packhouses and processing plants
- To help manage commercial risks allied to ethical trade and environmental assurance matters
- To give buyers (and other stakeholders) confidence in the South African supply base
- To drive convergence with other programmes
- To avoid duplication and to assist growers with ethical labour and environmental practice compliance whilst minimising costs.
- To support ethical and environmental practices along the supply chain
- To create full visibility for retailers on their suppliers through the MySIZA Platform

SIZA has developed several resources linked to ethical and environmental compliance to support its members. All the completed resources are available in the Document Library

section of the website for members to use. SIZA aims to provide growers with the tools to be self-regulated.

The focus areas of the SIZA Programme are:

- Monitoring and verification of ethical compliance and environmental assurance best practices for agricultural businesses which takes place through an ethical and environmental self-assessment and third-party social/ethical and environmental audits conducted by independent third-party audit firms.
- Capacity building programmes include 13 training programmes and a comprehensive toolkit to support suppliers and emerging growers with the implementation of ethical (social) standard and environmental assurance requirements through promoting awareness and understanding of the Social/Ethical and Environmental Standard as well as building practical and social skills to enhance productivity and continuous well-being on farms.
- SIZA CARES (Creating Awareness and Resilience in Environmental Sustainability) programme forms part of SIZA's drive towards continuous improvement and to manage environmental risks within the agricultural sector. With the vision of enabling South African agriculture to be a global leader in sustainability and environmental stewardship, agriculture requires the efficient management of soil, water, materials, waste, and energy, while simultaneously taking care of the environment. The SIZA CARES programme therefore assists businesses to establish comprehensive management systems, manage environmental risks and to improve on key performance indicators across the four cornerstones of the environment.
- Audit oversight programmes include a range of tools beyond the audit that if used in combination rather than isolation, will provide more extensive cover and management of risk between audits making the programme more robust. For example, the programme will involve various verification activities, such as site visits and desktop assessments, which take place between audit periods.
- Digital Record-keeping through key performance indicators (KPIs) will help producers to monitor the performance of their business practices, such as water-use efficiency, energy efficiency, carbon emissions, and waste production. As recordkeeping and target-setting form the foundation of continuous improvement, the implementation of the SIZA KPI-functionality will enable producers, packhouses, and processing facilities to assess whether they are on track to meet their goals and to put practice into perspective, as standardised methods and calculations are used to track progress over time.
- Remedial and Best Practice programmes forms part of the SIZA programme because they will ensure that a balanced view can be presented about the ethical and environmental practices on farms and in packhouses and processing facilities in South Africa.
- Market engagement, effective communication and meaningful stakeholder engagement are critical components to promote environmental assurance, ethical trade, and improved working conditions in the supply chain to maintain market access and to reach new markets.

9. The IPPC

The International Plant Protection Convention (IPPC) is a 1951 multilateral treaty overseen by the United Nations Food and Agriculture Organization that aims to secure coordinated, effective action to prevent and to control the introduction and spread of pests of plants and plant products.

South Africa is a signatory member of the International Plant Protection Convention, and one of their requirements is that contracting parties must adhere to importing countries'

phytosanitary requirements, and that any consignments of citrus fruit to be exported must be certified free of quarantine pest and diseases.

On 16 October 1945, 42 countries assembled in Quebec, Canada, to create the Food and Agriculture Organization of the United Nations (FAO). Their goal was to free humanity from hunger and malnutrition, and to effectively manage the global food system.

In 1952, the FAO convened an authority tasked to generate and control international measures to ensure phytosanitary measures were sincere and harmonised. This came to be known as the International Plant Protection Convention.

The IPPC resides in Rome, staffed by subject experts from across the world and their main task is advocacy. The IPPC develops ISPMs (International Standards for Phytosanitary Measures) as the need arises to prevent the transmission of diseases and pests through the export of agricultural products.

As of November 2018, there are 42 ISPMs, each dealing with a specific aspect of the pest risk management program. The ISPMs are updated as needed to respond to emerging or changing threats to food safety.

10. NPPOs

While ISPMs are definitive guidelines, each sovereign state may choose to introduce stricter measures as they see fit to manage their own environments. As of November 2018, there are 183 countries contracted to the IPPC as members through their own NPPOs (National Plant Protection Organisations). The NPPO of South Africa is DALRRD.

NPPOs around the world are charged with the implementation of the applicable ISPMs on behalf of the IPPC. The NPPO in the specific country endorses the phytosanitary declaration from the origin country to the destination country, certifying that the consignment described in the certificate is free from the managed pests and pathogens stipulated by the import country. Each NPPO is the respondent in a country-to-country issue on pest risk mitigation.

11. Agricultural Products Standards Act

Lastly in this chapter we take a closer look at the document that is published yearly by Department of Agriculture. The document is formally known as the Agricultural Products Standards ACT, 1990 (Act No. 119 of 1990) Standards and Requirements regarding the control of the Export of Citrus Fruit.

This document guides us in preparing our fruit for the export markets and stipulates all the standards and requirements that we must adhere to in order to be able to export our fruit. As quality management personnel this is the document that we use to guide us. The document is revised yearly in consultation with the overseas markets, local agents and industry role players. When using this document always ensure that you have the latest issue available.

12. Supermarket Audits

In addition to large, global, or country-specific audits, it is becoming more and more common for certain supermarkets to demand their own audits or to require a packhouse to comply to multiple different audits. This is putting a lot of pressure and costs on packhouses because there is a lot of duplication in what they need to do and report. The CGA is working on minimising the duplication and packhouses must carefully consider the costs and returns of complying with supermarket demands.

13. Packhouse Accreditation Systems

Accreditation systems may seem to be just another compliance requirement, but it can and should be used as an opportunity to improve the operational standards of the packhouse by benchmarking it against others, with audits as an objective assessment of current practices. Much of what the audits require, such as good food safety practices, are already part of what the packhouses should be doing to supply a safe and high-quality product to their customers.

14. Occupational Health and Safety

Occupational health and safety are a key component of accreditation systems, in addition to being a regulatory requirement as all packhouses must comply with the Occupational Health and Safety Act. Farms and packhouses are highly industrialised environments, with equipment, machinery, vehicles, and agrochemicals that can cause injury to workers and visitors. Measures aimed at limiting the risk of injury must be in place and enforced, and notices must be put up to create awareness about possible hazards.

summary

Chapter 1 - Accreditation

- Accreditation ensures that citrus farms meet the stringent quality and safety standards required by international markets.
- Most accreditation systems have to do with fruit quality or particular production methods, and require inspections and tests.
- Keeping clear, detailed, consistent records are the best way to prove that you are still accredited.
- In South Africa, the Department of Agriculture, Land Reform and Rural Development (DALRRD) sets national standards for agricultural exports including citrus.
- GLOBALG.A.P. is a global organisation aimed at ensuring safe, sustainable agriculture by creating a set of standards for good agricultural practices.
- GLOBALG.A.P. is the world's leading farm assurance program, translating consumer requirements into Good Agricultural Practice in more than 135 countries.
- The British Retail Consortium (or BRC) is a trade association for retail businesses in the United Kingdom.
- BRC certification is now required by most leading food retailers.
- HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards.
- SIZA is a membership-based, free-standing, non-profit company, designed to assist growers with ethical labour compliance and environmental assurance while minimising costs.
- The IPPC is a multilateral treaty that aims to secure coordinated, effective action to prevent and to control the introduction and spread of pests of plants and plant products.
- The IPPC develops ISPMs (International Standards for Phytosanitary Measures) as the need arises to prevent the transmission of diseases and pests through the export of agricultural products.
- Countries are contracted to the IPPC as members through their own NPPOs (National Plant Protection Organisations). The NPPO of South Africa is DALRRD.

- It is becoming more common for certain supermarkets to demand their own audits or to require a packhouse to comply to multiple different audits.
- It is a regulatory requirement as all packhouses must comply with the Occupational Health and Safety Act.

assessment activities

- ✓ **Activity P1:** Complete this activity to test your knowledge of accreditation.

Chapter 2

The PPECB

learning outcomes

The content of this chapter is aimed at helping you to:

- Understand the function of the PPECB.

1. Introduction

The Perishable Products Export Control Board, or PPECB, is a public entity that is the mandated certification agency for perishable products intended for export. The PPECB delivers inspection and food safety services assigned to it by DALRRD.

The European Commission also recognises the South African inspections by the PPECB as equivalent to that of the European Union inspection bodies, which means that less frequent checks are performed at the port of import into the EU.

The PPECB provides two types of inspection services used by the citrus industry, namely quality inspection services at packhouses, and cold chain services. The first purpose of packhouse quality inspections is to ensure compliance with export standards, and the quality and shelf-life of the fruit. The second purpose is to verify compliance with phytosanitary requirements. Note that the PPECB will only inspect against the regulated export standard, and not against any specific standards set by a client or export agent.

This accreditation contributes to a cost saving for South African exporters, as products are not inspected again on arrival in the importing country. The PPECB operates nationwide with offices and inspection points all over the country.

At these locations, the PPECB inspect more than 220 different types of products. These include inspections of citrus fruit. Every food business operator that produces products for export must provide PPECB with a room on the premises where inspections can take place. This room must be separate from production and packing areas and not shared with the other packhouse functions.

2. PPECB Facility Inspections

At the start of season, the PPECB conducts a facility inspection, during which they verify that the packhouse and production unit is registered with DALRRD, that valid food safety certificates are in place, that necessary registrations for special markets have been completed, that the packhouse facility is suitable for packing export citrus, and that it has the required equipment for inspection.

After registration, the DALRRD inspectors will conduct orchard inspections to ensure compliance according to each market's protocols and requirements. After this inspection and the DALRRD's approval, we can begin harvesting fruit.

At the packhouse, the PPECB conduct quality inspections and make sure the packaging complies with marking requirements. Once the consignment has been approved by PPECB at the packhouses and meets the marking and quality requirements, it is transported to the final point of discharge, the harbour.

These facility requirements include sufficient inspection space and equipment, reliable electricity supply and potable running water supply, sufficient light on the packhouse floor, lockable cupboards, safe storage space for flammable material such as packing material, and so on. Throughout the season, the packhouse must ensure that the PPECB inspection area and equipment are compliant with the requirements. A checklist, which also includes specific requirements for specific kinds of fruit, is used during this inspection.

3. PPECB Quality Inspections

Throughout the season every pallet of fruit that is packed in the packhouse must be inspected and passed for export by PPECB inspectors before it can be transported to the port. When the packhouse has a consignment ready for inspection, it sends a request to the local PPECB office. To ensure a quick response and avoid delays, the PPECB stations inspectors in all citrus-growing areas throughout the season, and even places inspectors permanently at large packhouses.

In preparation for inspection, the inspector is given the consignment note for the fruit to be inspected so that the correct standards can be applied. It is essential that the consignment note contains all the relevant, correct information, and is readily available to the inspector. If the fruit is destined for a special export market, this will also be indicated on the consignment note. Pallets destined for special and normal markets should be in separate consignments.

Special markets refer to export markets that have specific quality, marking and inspection requirements. These special requirements are based on bilateral agreements with these countries, and form part of the regulated export standards. The requirements for special markets change from time to time, and it is important that packhouse management and the quality assurance team are familiar with any special requirements for their target markets. Special market requirements can be found on the Department of Agriculture website.

At the inspection point, PPECB inspectors look at sample cartons from every pallet of export citrus. They open the cartons, remove the fruit, then count it to check that the correct amount of fruit is in the carton.

After this, they measure the fruit to confirm that the right size reference was used and use colour and blemish charts to determine whether the fruit was graded correctly. Next, internal quality tests are performed on a selected sample and checked against the minimum requirements. If the fruit passes all these inspections, the whole pallet is approved for export.

The products that are inspected for export are checked according to product standards, which are compulsory minimum quality standards. The purpose of these standards is to provide for a disciplined export and a minimum quality platform. These standards are updated annually with input from the DALRRD and the PPECB and international developments.

For citrus, the PPECB look at the internal quality of the citrus fruit, particularly the juice content, the brix, and the sugar to acid ratio of the fruit. The external quality of these products is covered by the colour and blemish charts that are used to determine the specific colour as per market segment, as well as the defects allowable for the blemishes on the outside surfaces of the fruit.

4. PPECB Phytosanitary Inspections

For phytosanitary markets, fruit inspections also include checking for the presence of specific pest insects and disease symptoms, as per the requirements of the specific market.

For most markets, a standard inspection procedure is employed. A sample of 2% of the cartons on a pallet or consignment is taken. The boxes are marked carefully to ensure that they can be returned to the correct place, so that traceability is maintained. The carton is opened, and the fruit is examined by the inspector. The number of fruit that are examined from each carton depends on the target market. Finding sheets are used to record evidence and the outcome of the fruit inspection.

DALRRD will also send APIS inspectors to conduct phytosanitary inspections. APIS stands for Agricultural Products Inspection Services, and this is a directorate of DALRRD.

The first step in phytosanitary inspections is to ensure that the consignment correlates with the documents attached to it. If the documentation is in order, APIS inspectors will draw a random representative sample at the inspection point, then check for pests and diseases according to the import requirements of the importing country.

After the consignment has been approved, a phytosanitary certificate is issued, confirming the South African exporter has met the phytosanitary import requirements of the importing country, and this phytosanitary certificate must accompany the consignment.

5. PPECB Inspectors

If a PPECB inspector is certified as competent for a kind of fruit, such as citrus, it means that they have been trained on the export standard for that kind of fruit for each export market. They undergo intensive theoretical and practical training, after which they work under the supervision of a senior inspector until they are competent to work alone. Inspectors always carry the standards and requirements with them as a reference while doing inspections.

The inspector also verifies that all the cartons on the pallet comply with marking requirements, especially for special markets. For this reason, it is important to make sure that the inspector has access to all sides of every pallet. Note that labels must never be stuck over one another, as this is not allowed in many markets and can lead to rejection of the consignment.

If the inspectors find that the fruit in the consignment complies with the standard that is applied, the consignment note is stamped, and each pallet is marked as approved for export. If pallets are loaded into a container at the packhouse, and the PPECB inspector present is a competent cold chain inspector, that inspector will monitor the loading process, before sealing the container.

MRL samples are taken once at the start of packing for each production unit for each fruit type, after which samples are taken every three weeks. The PPECB inspector takes the samples for MRL testing during the inspection of the first consignment. The MRL analysis is conducted by a certified laboratory. The sample is tested for all actives on the MRL list applicable to the specific target market.

The results of the test are sent to the grower within four days, but the consignment from which the sample was taken can be despatched to the port in the meantime. In the case of a non-conformance, a follow-up sample is taken and analysed, and the frequency of sampling for that fruit type is increased.

The outcome of an inspection is valid for 28 days for oranges and grapefruit and for 21 days for soft citrus after the inspection is conducted. If the fruit is delayed in the port or cold store for longer than this, it must be re-inspected to verify that the fruit quality still complies with the export standards. For this purpose, the PPECB stations inspectors at the fresh fruit terminal at the port, where they also conduct phytosanitary inspections from time to time along with DALRRD inspectors.

PPECB inspectors have the best interests of the South African fresh produce industry at heart. Their purpose is not to play policeman, but rather to provide a service to growers and

packhouses and to support them in achieving the best possible returns from exporting fruit. They are always willing to help, to answer questions, and to assist with ensuring that standards are met.

summary

Chapter 2 – The PPECB

- The PPECB is a public entity that is the mandated certification agency for perishable products intended for export.
- The PPECB delivers inspection and food safety services assigned to it by DALRRD.
- The European Commission recognises PPECB inspections as equivalent to that of the European Union inspection bodies.
- The PPECB provides two types of inspection services used by the citrus industry, namely quality inspection services at packhouses, and cold chain services.
- Every food business operator that produces products for export must provide PPECB with a room on the premises where inspections can take place.
- At the start of season, the PPECB conducts a facility inspection
- Throughout the season every pallet of fruit that is packed in the packhouse must be inspected and passed for export by PPECB inspectors before it can be transported to the port.
- For phytosanitary markets, fruit inspections also include checking for the presence of specific pest insects and disease symptoms, as per the requirements of the specific market.
- The outcome of an inspection is valid for 28 days for oranges and grapefruit and for 21 days for soft citrus after the inspection is conducted.

assessment activities

- ✓ **Activity P2:** Complete this activity to test your knowledge of the PPECB.
- ✓ **Activity F1:** Complete this activity to test your knowledge of the entire module.