

## Chipping Potato Protocol

### A. Standard for export

Standard Established by MAFF Minister Regarding the Potatoes Shipped from U.S.  
Without Going Through Other Areas.

#### APHIS

##### 1. Plants and Areas

Fresh potatoes produced in the areas designated by U.S. plant protection authority as the areas where cyst nematode does not occur hereinafter referred to as approved supplying states. It is limited to the circumstance where they have regulate strictly for introduction of host plants of cyst nematode from cyst nematode occurrence areas in the US and the countries with cyst nematode occurrence.

##### 2. Means of conveyance

- (1) They shall be imported by closed containers as sea cargo.
- (2) Containers in 2(1) shall be transported to processing facilities immediately after imports.

##### 3. Inspection in Production Areas and Certification

(1) They shall be attached by a plant quarantine certificate issued by U.S. plant protection authority describing that they were inspected by U.S. plant protection authority, and as a result, it is confirmed that there is believed to be no attachment of quarantine pests and soil.

(2) There shall be following additional declaration (s) in the plant quarantine certificate in 3(1).

- a. "Chipping potatoes intended for heat processing in Japan".

and

"It is not infested by cyst nematode."

- b. Packing and place of loading

(1) When potatoes which were inspected as in 3(1) are loaded into closed containers, they shall be packed in bags or totes woven by plastic fiber.

(2) Packing and loading are conducted in the approved supplying state.

#### 4. Seal and Marking

(1) Packages (totes) in 4 shall be marked that they completed export plant quarantine and destined for Japan. Packages will be labeled with a sticker which reads "PPQ-APHIS-USDA, Certified export chipping potato for Japan".

(2) The closed sea containers which contain packages in (4) shall be sealed at the packing facility. The seal number will be documented on the phytosanitary certificate.

### MAFF

#### 1. Confirmation by Plant Protection Officer

(1) Japan Plant protection officer shall confirm surveillance for cyst nematode, regulations for introduction of cyst nematode, and inspection in 3(1) were accurately conducted.

(2) Japan Plant protection officer shall confirm that the heat processing facility meets the conditions.

(3) Japan Plant Protection officer shall confirm the plan for chipping potatoes in the heat processing facility in 7.

#### 2. Heat Processing Facility

(1) It shall have a facility where they can bring in closed containers in 2(1) directly.

(2) It shall be equipped so that they can conduct heat processing in 8 accurately.

(3) It shall be equipped so that potatoes and waste from heat processing will not leak to outside.

(4) It shall have a person in charge to manage heat processing.

#### 3. Heat Processing in a Heat Processing Facility

(1) Potatoes shall be sliced and dipped in oil for 2 minutes or longer at 130 degree C.

(2) Waste from heat processing, and equipment used during packing in 4 and heat processing shall be incinerated or treated in the equal manner.

## B. Detailed regulations

Plant Quarantine Enforcement Detailed Regulations for US Grown Potatoes (02/07/07)  
Regarding the item 46 of the annexed table No. 2 to the Plant Quarantine Law  
Enforcement Regulations (MAFF Ministerial Ordinance No. 73 of 1950, hereinafter  
referred to as "Regulations") for conducting plant quarantine of US grown potatoes, it is  
prescribed in MAFF Notification No. 114 of February 1, 2006, (hereinafter referred to as  
"Notification"), and provided in these detailed regulations.

### 1. Area

The designated production areas in Notification 1 are the following areas. Production  
fields and packing facilities of chipping potatoes for Japan shall be designated by US  
plant protection authority. Each time when designated or cancelled, it shall be notified to  
plant protection office by the attached forms 1 and 2.

States of Arizona, Wisconsin, Oregon, California, Colorado, Texas, New Mexico, North  
Dakota, Florida, Michigan, Minnesota, Maine, Washington, Nevada and Montana.

### 2. Survey in designated production areas

The survey in designated production areas in Notification 1 shall be conducted as  
follows:

#### (1) Production fields

- a. The survey, such as conditions of occurrence of pests, etc., shall be  
conducted by US plant protection authority, staff of official organization of each  
state in the designated production area, consultants approved by such states, or  
producers.
- b. As a result of the survey in a, if abnormal thing is found, detailed survey, such  
as soil examination, etc., shall be conducted.
- c. The survey shall be conducted at least twice during production.
- d. In the survey in a., for the US plant protection authority to designate the  
production fields for chipping potatoes to Japan, it shall be confirmed by soil  
inspection before or during cultivation that there is no outbreak of golden  
nematode and white potato cyst nematode (hereinafter referred to as "cyst  
nematode").

#### (2) Seed potatoes

Regarding the potatoes to be planted in the production fields for chipping potatoes to Japan (hereinafter referred to as "seed potatoes"), they shall be produced in the designated production areas and shall be certified by US plant protection authority as free of cyst nematodes.

### (3) Potatoes

- a. It shall be examined by those authorized by USDA.
- b. The examination shall be conducted together with quality inspection and export inspection of potatoes.
- c. During the examination, part of potatoes shall be cut and inspected.

### 3. Keeping survey results in designated production areas and records of seed potatoes

The survey results in 2 (1) and (2) and the records of seed potatoes shall be obtained and kept by US plant protection authority.

### 4. Confirmation of regulations for introduction of host plants and survey in designated areas

The confirmation in Notification 6 (1) shall be conducted at least once during the potato exporting period in cooperation with US plant protection authority.

### 5. Inspection in production areas

(1) The inspection in Notification 3 (1) is to confirm the absence of quarantine pests, especially cyst nematode, for at least 1% of potatoes per export lot, mainly those injured, deformed, etc., by cutting as necessary.

(2) Inspection results in (1) shall be recorded and kept by US plant protection authority.

### 6. Marking

Marking in Notification 5 shall be in the following form and shall be big enough to be easily confirmed.

*PPQ-APHIS-USDA  
Certified export chipping potato  
For Japan*

### 7. Measures when cyst nematode is found

As a result of the survey in designated production areas in Notification 1 or the inspection in Notification 3 (1), if cyst nematode is found, US plant protection authority shall immediately notify Japanese plant protection authority and suspend issuance of plant quarantine certificate for shipments to Japan.

#### 8. Import period

Import period shall be from February 1 to June 30.

9. The confirmation of inspection in Notification 6 is to observe the inspection conducted by US plant protection authority during the export period of potatoes, and to confirm that there is no quarantine pests (especially cyst nematode) and soil.

#### 10. Import inspection and heat processing procedure

(1) Import inspection is to confirm the potatoes and the plant quarantine certificate which is attached to the potatoes at port of entry.

(2) If a plant quarantine certificate is not attached, there is a violation in packing measures when loaded in Notification 4, there is no seal and mark in Notification 5, and/or closed containers are broken or opened, the subject potatoes shall be returned.

(3) Import inspection procedures and method other than (1) and (2) shall be in accordance with import plant quarantine regulations (Maff Notification No. 206 dated July 8, 1950).

(4) If cyst nematode is found or soil is attached, the following measures shall be taken:

a. All lot including the subject potatoes shall be destroyed or returned.

b. The cause of attachment by cyst nematode or soil shall be investigated jointly with US plant protection authority, and the import inspection shall be suspended until the cause is clarified.

(5) Plant protection officer shall have an importer submit the import inspection application for plants and import prohibited items and the plan for heat processing potatoes in order to confirm Notification 6 (3) (Attached form 3. Hereinafter referred to "treatment plan").

(6) When the treatment plan is submitted, plant protection officer shall confirm that the contents are appropriate, and shall instruct correction as necessary.

(7) Plant protection officer shall instruct the importer to meet with the following in

order to confirm (6).

a. The transportation from the facility which is designated in accordance with "points for designating potato heat processing facilities (Notification from Director-General of Food Safety and Consumer Affairs Bureau dated 2/1/06, Ref. No. 17-10801, hereinafter referred to as "designation points")" (hereinafter referred to as "designated facility") shall be conducted in closed containers.

b. The heat processing shall be conducted by dipping sliced potatoes in cooking oil at 130 degree C or above for 2 minutes or longer.

c. The contamination and waste born during heat processing shall be incinerated or treated in an equal manner immediately after heat processing.

d. During the transportation and heat processing, appropriate measures shall be taken to prevent spread of the potatoes and the waste. After completion of transportation and after completion of heat processing, transportation equipment, loading tool, and places shall be sterilized and cleaned. Those spilled shall be incinerated or treated in an equal manner.

e. After confirmation of contents of treatment plan in (1), if something happens and we need to change the contents of the treatment plan for the potatoes, they shall notify plant protection officer without delay and receive confirmation of change in the treatment plan.

f. If there is an accident for the potatoes due to disaster, etc., they shall notify plant protection officer without delay.

g. When heat processing treatment is complete, a copy of heat treatment record list (Attached form 3 of designation points) shall be submitted to plant protection officer without delay.

(8) If the treatment plan is believed to be no problem, plant protection officer shall issue a certificate for allowing imports of potatoes (Attached form 4-a). However, a copy of the import inspection application which is stamped with plant import approval stamp (Attached form 4-b) in (5) can substitute a certificate for allowing imports of potatoes.

(9) If there is no submission of treatment plan from the importer, or if it is judged that there is a problem in the treatment plan, plant protection officer shall order destruction or return of all lot of the potatoes.

## 11. Isolation storage

(1) When the importer who submitted the treatment plan cannot heat treat

immediately after imports, they shall notify so by the potato isolation storage plan (Attached form 5).

(2) Isolation storage of the potatoes shall be conducted in the designated facility.

(3) If notified of (1), plant protection officer shall confirm that the plan is appropriate and certain in order to prevent spread of potatoes and their waste. If necessary, he/she shall instruct correction.

(4) Plant protection officer shall instruct the importer to inform the following items to the potato storage manager:

a. When transportation to the isolation storage facility is complete, they shall submit the isolation storage notification (Attached form 6) to plant protection officer at Plant Protection Station (including Plant Protection Offices, branches, and sub-branches. Hereinafter the same.) which covered the location of the facility without delay.

b. During transportation into/out isolation storage facility, they shall take appropriate measures to prevent spread of the potatoes and their waste. The tools which were used for transportation and loading and the places shall be sterilized and cleaned. Also spills and waste shall be collected and incinerated or treated in an equal manner.

c. In the isolation storage facility, the name of vessel used for transporting the potatoes, container numbers, date of loading, and amount of stored potatoes shall be indicated. They shall be stored isolated from other potatoes.

(5) If the potatoes are to be taken out from the isolation storage, a plan for taking out potatoes (Attached form 7. Hereinafter referred to as "Plan for taking out") shall be submitted to and confirmed by plant protection officer.

(6) If there is a disaster or other accidents, it shall be notified to plant protection officer without delay.

(7) The isolation storage is limited up to two months.

## 12. Plan for taking out

If a plan for taking out is submitted, plant protection officer shall confirm that the plan for taking out is appropriate and certain in order to prevent spread of the potatoes and their waste, and instruct correction as necessary.

## 13. Check for heat treatment

Plant protection officer shall check that the heat treatment in Notification 8 is conducted appropriately and certainly at any time.