

**APPENDIX 1:
APPROVED METHODS FOR HANDLING GREEN WASTE
RESULTING FROM THE PROCESSING OF
EUROPEAN GRAPEVINE MOTH (EGVM) REGULATED ARTICLES THAT
ORIGINATED IN AN EGVM QUARANTINE AREA**

Green waste includes culled or discarded fruit, fruit skins, leaves/branches, stems, vines, foliage, grape spurs and canes, unfermented pomace, winery and harvesting waste, home garden waste, grass clippings, space trimmings, weeds, or other vegetative host material, etc.

Green waste in orchards/groves where fruit has been inspected and a CQC has been issued may move *intrastate* (within California) without further restriction and *can not be moved interstate*.

The following do not need to be handled as green waste:

- *Must (fermented or unfermented)*
- *Fermented pomace*

Intrastate movement is considered movement *within or from* the EGVM quarantine area to a destination in California. Approved *intrastate* methods for handling and moving **green waste** are listed below:

1.	Composted on site in accordance with CCR, Title 14, Div. 7, Ch. 3.1, Section 17868.3. Green waste that has been processed (ground, chipped or shredded) <u>and/or</u> composted in a process other than that prescribed in California Code of Regulations, Title 14, Division 7, Chapter 3.1, Section 17868.3 <u>may not leave the origin premises.</u> Grinding, chipping or shredding (processing) are not considered approved methods for handling green waste as they do not mitigate the risk of spreading EGVM. Such processed green waste must be subject to an approved method.
2.	Processed (ground, chipped or shredded) and handled/treated in a manner approved by the Project to eliminate or contain live life stages of EGVM <u>and</u> moved directly to: <ul style="list-style-type: none"> a. a city/county sanitary landfill or State licensed compost facility located <i>within</i> the EGVM quarantine area, <u>or</u> b. a facility located <i>outside</i> the EGVM quarantine area operating under compliance as a green waste receiver* (QC Permit 1291).
3.	Placed into a city/county issued curbside green waste container prior to being transported to: <ul style="list-style-type: none"> a. a city/county municipality facility located <i>within</i> the EGVM quarantine area, <u>or</u> b. a facility located outside the EGVM quarantine area operating under compliance as a green waste receiver* (QC Permit 1291).
4.	Double bagged and disposed of at a facility under compliance with the Project. Green waste disposal services located <i>outside</i> the EGVM quarantine area must be operating under compliance as a green waste receiver* (QC Permit 1291).
5.	Double bagged and disposed of in a city/county issued curbside trash container prior to being transported to: <ul style="list-style-type: none"> a. a city/county municipality facility located <i>within</i> the EGVM quarantine area, <u>or</u> b. a facility located outside the EGVM quarantine area operating under compliance as a green waste receiver* (QC Permit 1291).
6.	USDA treatment of garbage at ports of entry: Examining Carriers, Monitoring Garbage: www.aphis.usda.gov/import_export/plants/manuals/ports/mac.shtml <ul style="list-style-type: none"> a. Incineration to ash b. Sterilization (internal temperature of 212°F for 30 minutes), bury in landfill. Autoclaving can be considered as a type of sterilization. c. Grinding and discharged into an approved sewage system.
7.	Transported by an approved green waste hauler* to an approved green waste receiver*: <ul style="list-style-type: none"> • <u><i>inside</i></u> the quarantine area, green waste hauler and receiver must be in compliance with exhibits E1 and N1. • <u><i>outside</i></u> the quarantine area, green waste hauler and receiver must be in compliance with QC Permit 1291.
8.	Safeguard and burn (incineration) within 72 hours of receipt or accumulation. Green waste must be safeguarded while awaiting incineration (tarping, covering, enclosing, etc.). Safeguarding can be a challenge with pomace or must.
9.	Left on the origin premises, in the vineyard/orchard after harvest.
10.	Return to origin vineyard/orchard (<i>within</i> the quarantine area) via an approved green waste hauler*.

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Intrastate movement is considered movement *within or from* the EGVM quarantine area to a destination within California. **Interstate** movement is considered movement *from* the EGVM quarantine area to a destination in another state, outside California. Approved intrastate and interstate methods for handling and moving **green waste** are listed below:

1.	Dehydration: <ol style="list-style-type: none"> a. 185°F for 18 hours, <u>or</u> b. heated in H₂O to 180°F (82.2°C) for 1 minute at approved dehydrators*, <u>or</u> c. heated in H₂O to 140°F (60°C) for 5 minutes at approved dehydrators*
2.	Deep burial to a level of at least 2 feet deep. Contents may be buried unbagged. Excavated soil shall be placed on top of the mound so that it will naturally fill in the depression of the decomposing green waste.

***EGVM Project approved green waste haulers, receivers and dehydrators can be verified online at:**
http://www.cdfa.ca.gov/phpps/PE/InteriorExclusion/egvm_quarantine.html

Must consists of freshly crushed grapes, which contains juice, skins, pulp, seeds and stems of the fruit.

Pomace consists of the solid remnants of grapes after pressing, containing the skins, pulp, seeds and stems of the fruit. Pomace does not contain any juice.

Must and fermented pomace may move intrastate and interstate.

UNFERMENTED pomace shall be treated as green waste and is prohibited from disposal in vineyards located outside the quarantine area.

Intrastate movement is considered movement *within or from* the EGVM quarantine area to a destination within California. **Unfermented pomace** may move intrastate if:

1.	Pomace from must/grapes grown in vineyards <u>not</u> operating under the USDA systems approach requirements for “Grapes for Fresh Consumption” (http://www.aphis.usda.gov/plant_health/plant_pest_info/eg_moth/downloads/FreshGrapeShipments.pdf) shall be pressed at least once at a minimum of 2 bars (28 psi or higher).
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1.	Generated from grapes grown in a vineyard operating under the USDA systems approach requirements for “Grapes for Fresh Consumption” (http://www.aphis.usda.gov/plant_health/plant_pest_info/eg_moth/downloads/FreshGrapeShipments.pdf) (Exhibits S1, W1), and pomace is identified by a diamond stamp and/or accompanied by a Federal Shield. Grapes harvested under the USDA systems approach will be certified with a Certificate of Quarantine Compliance, a diamond stamp and/or a Federal Shield.
2.	Subject to an approved post-harvest treatment prior to shipment (i.e. shipped completely frozen in accordance with USDA Treatment Schedule T110a: http://www.aphis.usda.gov/import_export/plants/manuals/ports/downloads/treatment_pdf/05_02_t100sch edules.pdf , or fumigation of whole grapes prior to crush and press). Certificate of treatment and/or a Federal Shield must accompany the shipment.

Printed name (Owner/Manager)

Signature of Establishment

Date

Failure to comply with stipulations outlined above may result in civil penalties pursuant to California Food and Agricultural Code Section 5705 and/or revocation of this Agreement.