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United States Department of Agriculture

Animal and Plant Health Inspection Service

Instructions to the Master of M/V **SEABOARD EXPLORER** (or one available upon departure):

The fruit loaded on board this vessel in the refrigerated compartment and/or containers and identified by the enclosed documents is to receive cold treatment while en route to the United States in accordance with the requirements of Foreign Plant Quarantine Notice 319.56-2-d of the United States Department of Agriculture.

The temperature recording instrument must be in operation during the entire treatment period so as to provide a continuous record of the fruit pulp and air temperatures. Printouts of each sensor (air and pulp) are required at least once every hour during the treatment. All equipment must be in working order when leaving the Port of Departure or the treatment will fail. **VESSELS:** both pulp and air sensor readings **MUST** remain within the prescribed treatment schedule in order to achieve a successful cold treatment. The recording shall not be terminated until so directed by the USDA clearance official at the first port of arrival in the United States.

The vessel's officer, responsible for the in-transit cold treatment, should continuously review the temperature record and sign the chart or log sheet at least once each 24 hour period, noting the date and time.

One set of accompanying document should be turned over to the USDA clearance official, and one is for your records.

The treatment consists holding the fruit at or below the selected cold treatment temperature of the stipulated number of days. The treatment schedule to be used for this shipment as required under CFR 319.56.2d and CFR 305.15 is **T107-a-1**. Details of this treatment schedule can be found at: <https://manuals.cphst.org/TIndex/treatmentSearch.cfm>

Failure to adhere to the treatment schedule may result in failure of the treatment and rejection of all cargo under treatment by USDA officials.

Summary of Treatment Temperatures and Duration for Treatment T107-a-1

FRUIT TEMPERATURE (F°)	FRUIT TEMPERATURE (C°)	Number of Days
34	1.11	15
35	1.67	17

Signature _____

Cesar Augusto Macalupu Yovera

Title _____

Ingeniero Agrónomo



Date December 3, 2023

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In-Transit Cold Treatment Calibration Report

Electronic 556 Report #: 392296

Report Created on: Dec 3, 2023

Report Created by: Cesar Augusto Macalupu Yovera

Prepared By: Cesar Augusto Macalupu Yovera

Date Submitted:

Vessel Name: SEABOARD EXPLORER

Country of Origin: Peru

Port of Lading: Callao

Destination Port: Philadelphia, PA

Container ID: SMLU547211-5

Date Loaded: 12/03/2023 11:00

Recorder Serial Number: StarCool CIM6 S92449ID469W1737

Commodity: Blueberry

Number of Cases: 2382

Treatment: T107-a-1

Seal Number: 667630

Pulp Temperature at Loading

Max: 0.8°C

Min: 0.6°C

Sensor Calibration Data

Name	Test 1	Test 2	Test 3	Correction	Time Completed
USDA1	0	0	0	0	12/03/2023 10:28
USDA2	0	0	0	0	12/03/2023 10:28
USDA3	0	0	0	0	12/03/2023 10:28

Sensor Location:

USDA 1: FIRST PALLET, RIGHT SIDE, CASE ON THE TOP

USDA 2: ELEVENTH PALLET, RIGHT SIDE, CASE ON CENTER

USDA 3: SIXTEENTH PALLET, LEFT SIDE, CASE ON CENTER

Loading Remarks:

SOFTWARE DEVICE WAS USED FOR CALIBRATION.

Muy P

