



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Plant Industry

**COMPLIANCE AGREEMENT
LYCHEE FRUIT MOVEMENT**

Section 581.031(26), F.S.

P.O. Box 147100, Gainesville, FL 32614-7100 / (352) 395-4700

1. NAME AND MAILING ADDRESS OF PERSON OR FIRM	2. LOCATION
3. REGULATED ARTICLE(S): <i>Litchi chinensis</i> , fruit and plant parts	
4. APPLICABLE STATE QUARANTINE(S) OR REGULATIONS: Section 581.031, F.S	

I / we agree to handle, pack, process and move regulated articles in accordance with applicable plant quarantines; use all permits and certificates in accordance with instructions; maintain and offer for inspection such records as may be required; and abide by the following stipulations:

In order to ensure shipments of *Litchi chinensis* fruit from quarantine areas of Florida, or from lychee groves placed under Hold Order and Quarantine, are moved free of *Aceria litchi*, lychee erineose mite, the following conditions will be adhered to:

All Growers and Fruit Packers:

1. Maintain and provide upon request all documentation of movement of regulated articles.
2. Each shipment out of state will be accompanied with a copy of this compliance agreement.
3. Fruit shipped out of state will not be allowed entry back into Florida.

Untreated (dipped) Fruit Movement:

1. Lychee fruit harvested within the quarantine area or quarantined property must be packed in the quarantine area or quarantined property.
2. Untreated lychee fruit movement is allowed within the quarantine area or for shipping out of state.
3. Untreated lychee fruit moved within the quarantine area must be free of leaves and stems. Lychee fruit moved out of state may include leaves and stems.
4. Each box, crate, carton or other shipping container will be accompanied by a stamp/label indicating that "The product in this shipment is not for distribution in Florida."

Treated (dipped) Fruit Movement:

1. Lychee fruit harvested within the quarantine area or quarantined property must be packed and treated (dipped) in the quarantine area or quarantined property.
2. Treated (dipped) lychee fruit is allowed to be moved via both interstate and intrastate. Lychee fruit moved intrastate must have leaves and stems removed.
3. For intrastate movement; each box, crate, carton or other shipping container will be accompanied by a stamp/label indicating that "The product in this shipment has been treated in accordance to Section 581.031, Florida Statutes."

In authorizing and participating in these requirements as a basis for the certification of the regulated articles no liability shall attach to the Florida Department of Agriculture and Consumer Services, to cooperating agencies, or to any of their employees in the event of injury to the property or the regulated articles.

5. SIGNATURE	6. TITLE	7. DATE SIGNED
The affixing of the signatures below will validate this agreement, which shall remain in effect until canceled, but may be revised as necessary or revoked for noncompliance.		8. AGREEMENT NO.
		9. DATE OF AGREEMENT
10. OFFICIAL (Name and Title)	11. ADDRESS	
12. SIGNATURE		

LYCHEE FRUIT MOVEMENT TREATMENT

For use for the control of exotic lychee erinose mite (Aceria litchii) on lychee (Litchi chinensis). Growers may use to prevent lychee erinose mite infestations under the guidance of FDACS officials.

JMS STYLET-OIL

EPA Reg. No. 65564-1

EPA SLN No. FL-210003

Lychee fruit should be harvested in the morning. Fruit should not have erinea and separated from bunches before treatment. Remove stems and any other plant material. Treatment effective only on commercial grade fruit.

Mix 3% to 5% JMS Stylet-Oil (3.84 oz. to 6.4oz./gallon water) in clean water using a clean container. Dip fruit in the mixture. Maintain constant, gentle agitation and submerge fruit for 1 minute.

After treatment, remove fruit from container and allow excess solution to drip into the solution container. Place fruit in well ventilated area away from any lychee plant material. Air dry for approximately 20 minutes.

Make a fresh batch of clean water and JMS Stylet-Oil solution to treat additional fruit. Note: One gallon of solution will treat approximately 100 individual fruit. Test in small batches on new varieties.

Original – Gainesville, 1st Copy – Applicant, 2nd Copy – Inspector