

Treatment schedule	Type of treatment	Temperature ( °F)	Dosage rate (lb/1000 ft <sup>3</sup> )	Exposure period
T109-a-1	CT	34 or below		40 days.
	MB	50 or above	3	2 hours.
T109-a-2	CT	34 or below		40 days.
	MB	59 or above	2 pounds 6 ounces	2 hours.
T109-d-1	CT	33 or below		21 days.
	MB	70 or above	2	2 hours.
		60-69	2.5.	
		40-59	3.	
CT&MBOFF	CT	33		21 days.
	MB	40-59	3	2 hours.
		60-69	2.5	2 hours.
		70-79	2	2 hours.

(c) *T203-p and T511-1, hot water and chemical dip for citrus (Rutaceae) seeds for citrus canker.* (1) If any mucilaginous material, such as pulp, is adhering to the seed, the seed must be washed to remove it.

(2) The seed must be immersed in water heated to 125 °F or above for 10 minutes.

(3) Then the seed must be immersed for at least 2 minutes in a solution containing 200 parts per million sodium hypochlorite at a pH of 6.0 to 7.5.

(4) Seed from regions where citrus canker occurs must be drained, dried, and repacked near original moisture content.

(d) *T201-g-2 and T201-p-2, hand removal plus malathion-carbaryl chemical dip.* (1) Pests must be removed by hand from infested parts.

(2) The solutions must be prepared by adding 3 level tablespoons of 25 percent malathion wettable powder and 3 level tablespoons of 50 percent carbaryl wettable powder to each gallon of water. The addition of a sticker-spreader formulation may be required for hard to wet plants. Fresh chemicals must be used and the dip must be prepared for same day use. (For T201-p-2, when the actionable pests are scale insects or their immature crawlers and the label permits, the solution is prepared as indicated, except the 25 percent malathion wettable powder is increased to 4 level tablespoons.)

(3) The entire plant, including the roots, must be submerged in the chemical dip for 30 seconds.

[70 FR 33269, June 7, 2005, as amended at 73 FR 30274, May 27, 2008]

**§305.11 Miscellaneous chemical treatments.**

(a) *CC1 for citrus canker.* The fruit must be thoroughly wetted for at least 2 minutes with a solution containing 200 parts per million sodium hypochlorite.

(b) *CC2 for citrus canker.* The fruit must be thoroughly wetted with a solution containing sodium o-phenyl phenate (SOPP) at a concentration of 1.86 to 2.0 percent of the total solution, for 45 seconds if the solution has sufficient soap or detergent to cause a visible foaming action or for 1 minute if the solution does not contain sufficient soap to cause a visible foaming action.

(c) *CC3 for citrus canker.* The fruit must be thoroughly wetted for at least 1 minute with a solution containing 85 parts per million peroxyacetic acid.

[70 FR 33269, June 7, 2005, as amended at 72 FR 65204, Nov. 19, 2007]

**§§ 305.12-305.14 [Reserved]**

**Subpart—Cold Treatments**

**§ 305.15 Treatment requirements.**

(a) *Approval of treatment facilities.* All facilities or locations used for refrigerating fruits or vegetables in accordance with §305.16 must be approved by APHIS. Re-approval of the facility or carrier is required annually, or as often as APHIS directs, depending on treatments performed, commodities handled, and operations conducted at the facility. In order to be approved, facilities and carriers must:

(1) Be capable of keeping treated and untreated fruits, vegetables, or other