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發文日期：中華民國102年06月25日

發文字號：防檢四字第1021493275號

速別：普通件

密等及解密條件或保密期限：

附件：1021493275-a1-a2.pdf

主旨：韓國動植物檢疫署於本(102)年6月19日函知本局自同日起開放我國產木瓜鮮果實輸往韓國，並提供「臺灣產木瓜鮮果實輸往韓國輸入檢疫條件」規定之英文版如附（附件一），請惠予轉知相關業者，請查照。

說明：

- 一、我國於96年向韓國申請輸銷木瓜，經多年協商，韓方先於100年5月派員來台進行系統認證，最後在本年6月19日正式開放我木瓜鮮果實輸韓。
- 二、依規定輸韓木瓜須邀請韓方派員來臺執行蒸熱檢疫處理設施認證與檢疫處理作業。
- 三、另檢附「臺灣產木瓜鮮果實輸往韓國輸入檢疫條件」中譯版如附（附件二）。

正本：台灣區蔬果業輸出同業公會、南瀛農產國際行銷股份有限公司、福爾摩沙物產國際股份有限公司高雄分公司、臺灣省青果運銷合作社、盈全國際開發有限公司

副本：行政院農業委員會國際處、行政院農業委員會農糧署、行政院農業委員會動植物防疫檢疫局基隆分局、行政院農業委員會動植物防疫檢疫局新竹分局、行政院農業委員會動植物防疫檢疫局臺中分局、行政院農業委員會動植物防疫檢疫局高雄分局、本局植物檢疫組

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A PLANT QUARANTINE IMPORT REQUIREMENTS FOR FRESH PAPAYA FRUITS FROM TAIWAN

1. Items and production areas

The fresh Papaya fruits (*Carica papaya* L.) should be commercially produced in Taiwan, and produced in orchards which grow papaya exported to Korea (hereinafter referred to as "export orchards") and are registered with the Agricultural authority of Taiwan.

2. Means of conveyance

Ship-cargo or air-cargo

3. Registration of export orchards and packinghouses (including vapor heat treatment facilities)

3.1. Orchards producing fresh papaya fruits for export to Korea and packinghouses (including vapor heat treatment facilities) sorting and packing fresh papaya fruits for export to Korea shall be registered with the Agricultural authority of Taiwan.

3.2. The NPPO of Taiwan (hereinafter referred to as "BAPHIQ") shall inform Animal and Plant Quarantine Agency (hereinafter referred to as "QIA") of the list of registered export orchards and packinghouses (including vapor heat treatment facilities) before commencement of fresh papaya fruits exportation each year.

4. Sanitary Management of export orchards and packinghouses

4.1. The Agricultural authority of Taiwan shall supervise the sanitary managements of export orchards such as pest control to prevent occurrence of quarantine pests of Korea seen in Annex 1.

4.2 Appropriate safety measures shall be taken during delivery of harvested papaya fruits from export orchards to packinghouses.

4.3. BAPHIQ shall check sanitary conditions of registered packinghouses before commencement of export every year, and supervise to ensure the following measures are in place.

4.3.1. Export packinghouses(including vapor heat treatment facilities) and storage facilities shall be maintained cleanly by regularly spraying disinfectants each year.

4.3.2. Export packinghouses and storage facilities shall be equipped with appropriate insect-proof facilities including automatic doors, rubber curtains or air curtains at entrances and insect proof screen of no more than 1.6mm fine meshes in all openings such as windows, in order to prevent recontamination or re-infection of pests.

4.3.3. No papayas from non-export orchards shall be allowed to enter export packing houses and vapor heat treatment facilities.

4.3.4. The fresh fruits of papaya for export to Korea shall be managed not to be mixed with fruits for export to other country when those for export to Korea shall undergo sorting and vapor heat treatment.

4.3.5. Export consignments shall be free from contaminants such as leaves, stems and soil.

5. The conditions and methods of Vapor Heat treatment

5.1. The fresh fruits of papaya for export to Korea shall undergo vapor heat treatment until the temperature of the fruit core reach 47.2°C(with the relative humidity 90% or above), in the presence of a BAPHIQ plant quarantine inspector (hereinafter referred to as "the inspector") according to the vapor heat treatment schedule in Annex 2.

5.2. The QIA and BAPHIQ inspectors shall check if vapor heat treatment for fresh papaya are applied properly according to the vapor heat treatment schedule in Annex 2.

6. Packing, marking of packing cartons and sealing

6.1. Packing cartons should be airtight, or in case cartons have ventilation

holes, the holes shall be covered with insect proof screen of no more than 1.6 mm fine meshes, and shall be sealed using methods approved by BAPHIQ (i.e., sticky tape, sticker or label, etc.).

6.2. On the outside of each packing carton or pallet, the name of an export packinghouse (or registration numbers) and the label "For Korea" shall be marked.

6.3. Packed fresh papaya fruits shall be stored in airtight storage facilities to prevent re-infection of pests until it will be loaded to container.

7. Export inspection

7.1. After vapor heat treatment, export inspection for fresh papaya shall be carried out in inside designated place of packinghouses.

7.1.1. The inspection and processing lot to certify the effect of vapor heat treatment shall be the whole lot treated once in a single vapor heat treatment chamber.

7.1.2. Two percent or more in packages (cartons or boxes) consisting of each inspection lot shall be extracted for export inspection.

7.1.3. Inspectors of QIA and BAPHIQ shall conduct a joint export inspection of fresh fruits sampled, to check the presence of quarantine pests in Annex 1.

7.2. Measures to be taken after the joint export inspection

7.2.1. In case a live fruit fly is detected, the whole lot which underwent vapor heat treatment shall be rejected, and the vapor heat treatment and export inspection of fresh fruits of papaya shall be provisionally suspended until the cause is identified and improvement measures are implemented.

7.2.2. In case a live quarantine pest except fruit flies is detected, the consignments shall be rejected or they can be cleared after destroying or removing the detected pests.

7.2.3. In case of interception of a quarantine pest, the percentage of export inspection for other consignment may be increased.

8. Certification for export inspection

8.1. Fresh fruits of papaya that passed the joint export inspection shall be accompanied by a phytosanitary certificate issued by BAPHIQ inspectors.

8.2. The following additional declaration should be described on the phytosanitary certificate:

8.2.1. The registration numbers of packinghouse, and the container number including seal number (in case of a ship cargo) shall be included in the additional declaration of a phytosanitary certificate as well as a statement "This consignment is in compliance with requirements agreed with QIA."

8.2.2. In the treatment section of a phytosanitary certificate, the details of vapor heat treatment shall be entered (including treatment date, temperature and duration).

8.3. Phytosanitary certificates that BAPHIQ inspectors issued shall bear the confirmative remarks by a Korean inspector on the blank space or at the back of the page.

Date of Vapor Heat Treatment	
Inspection Date	
Results	
QIA Inspector(and sign)	

9. Import inspection

9.1. Upon arrival of consignments at the port of arrival, QIA inspectors shall check the following and in case any problems are found, all or parts of the consignment shall be destroyed or returned.

9.1.1. The phytosanitary certificate and required information in the additional declaration.

9.1.2. The markings including names (or registration numbers) of packing house as well as "For Korea" on the exterior of each packing cartons or pallets.

9.1.3. The sealing of packing cartons or pallets and the sealing of

containers (in particular, it shall be certified that the container seal number on a phytosanitary certificate issued by BAPHIQ and the actual seal number of the container are identical).

9.2. The QIA inspectors shall conduct import inspection in accordance with provisions of Korea's Plant Protection Acts and take the following measures.

9.2.1. If a live fruit fly is found, export of fresh papaya fruits from Taiwan to Korea shall be provisionally suspended until BAPHIQ identifies the cause and takes the remedial measures.

9.2.2. If other live quarantine pests are detected during import inspection, the consignment shall be treated and if there are no available treatments, it will be destroyed or returned.

9.2.3. In case a new pest that has not been assessed is found or in case Korea's quarantine pests in Annex 1 are detected continuously, increasing the risk of pest entry, necessary quarantine measures shall be determined through pest risk analysis

10. The pre-clearance inspection of QIA inspectors

10.1. QIA shall send a plant quarantine inspector to Taiwan and conduct pre-clearance inspection of fresh papaya fruits for export to Korea.

10.2. BAPHIQ shall request pre-clearance inspection to QIA in writing at least 30 days before commencement of exportation to Korea. The requesting letter shall include the following information:

10.2.1. The number of QIA inspectors and the period of their visit

10.2.2. The estimated volume of export for that season

10.2.3. The list and location of export orchards and packinghouses (including vapor heat treatment facilities), and export shipping ports

10.3. QIA, upon receiving request for pre-clearance inspection, may determine the number of QIA inspectors to visit Taiwan and the length of visiting period, taking into account the inspection volume, period and the number of inspection staffs.

10.4. BAPHIQ shall provide utmost convenience to QIA inspectors visiting Taiwan to conduct pre-clearance inspection in order to ensure that inspection can be carried out in success.

10.5. BAPHIQ inspectors and QIA inspectors visiting Taiwan shall conduct a joint export inspection and attend and check the vapor heat treatment process.

10.6. Pre-clearance inspection shall be carried out for the first three years after allowing import. Then, after reviewing the result of the pre-clearance inspections, whether to continue the pre-clearance inspection will be determined.

10.7. All expenses involving pre-clearance inspection by a QIA inspector shall be borne by BAPHIQ in accordance with 'QIA Regulations on Payment of Expenses Involving Pre-clearance Inspection By a QIA Inspector'.

11. Others

11.1. Further details including inspection procedures and actions based on results of inspection which are not mentioned in herein, may be determined by the Commissioner of QIA

11.2. If necessary, these requirements could be revised through bilateral consultations between Korea and Taiwan.

ANNEXE 1. Quarantine pests associated with fresh fruits of papaya from Taiwan

- Pathogens: *Asperisporium caricae*, *Botryodiplodia caricae*, *Cercospora papayae*, *Colletotrichum capsici*, *Mycosphaerella caricae*, *Oidium caricae-papayae*, *Ovulariopsis caricae*, *Papaya leaf curl virus*(PLCV), *Phyllactinia papayae*, *Tobacco leaf curl virus*(TLCV)
 - Pests: *Aleurodicus dispersus*, *Aonidiella aurantii*, *Aonidiella inornata*, *Asterolecanium pustulans*, *Bactrocera cucurbitae*, *Bactrocera dorsalis*, *Brevipalpus phoenicis*, *Ferrisia virgata*, *Icerya seychellarum*, *Icerya aegyptiaca*, *Nipaecoccus viridis*, *Planococcus lilacinus*, *Pseudococcus jackbeardsleyi*, *Saissetia oleae*, *Selenothrips rubrocinctus*
- ※ In case of interception of any pests that are not included in the above list or any pests that have not been assessed, they shall be identified and classified, and additional pest risk analysis will be taken. According to the result, necessary measures will be implemented.

ANNEXE 2. Detailed schedule of vapor heat treatment(VHT) for papaya from Taiwan

1. VHT procedure and process

- The treatment shall be applied in accordance with the treatment schedule(Table below) until the temperature of the fruit core reaches 47.2℃.

Table. VHT standard for fresh papaya fruits from Taiwan

Heat Up Recording Interval	5 minutes
Minimum Pulp Temperature at End of Heat Up	47.2℃
Air Humidity	90% or more when the temperature of the fruit core reaches 47.2℃ or more
Cooling Method	Optional including water cooling or dry cooling

2. Standard for checking vapor heat treatment facility

- Check compliance of requirement to prevent recontamination of fruits through visual and physical inspection for the overall facilities and also check other aspects that may influence the effect of treatment.
- Clean and check vapor heat treatment chamber, ventilation fan and heater every week.
- Check the temperature and humidity sensors before commencement of export and when necessary
- An automatic temperature and humidity recorder shall be installed in order to check frequently from outside the temperature and humidity of the vapor heat treatment chamber, and the temperature of core of fresh fruits loaded in the chamber. (If necessary, they should be printed.)

3. Standard for temperature sensor test (calibration)

- Calibrate all temperature sensors each season before commencement of export and every month by dipping in a special water tank which has standard temperature set up.
- The calibration shall be adjusted to the scale value measured 3 times at 5 minute intervals and in temperature sensor test the accuracy of pulp temperature sensor shall be $\pm 0.1^{\circ}\text{C}$ within the range of vapor heat treatment temperature.
- Temperature sensors that have the error range of more than $\pm 0.3^{\circ}\text{C}$ of each measurement cannot be used.

4. Standard for vapor heat treatment chamber test

- The vapor heat treatment chamber shall be tested upon start of each season and additional tests may be conducted if necessary.
- The chamber shall be tested by filling the room with empty boxes. and the temperature sensor shall be installed at the center of a pallet box located near the heat outlet.
- The chamber shall be heated until the temperature of all sensors goes over 47.2°C . and make sure the temperature of all sensors reaches 47.2°C or more.
- In chamber test, the temperature of all sensors shall go over 47.2°C , be stabilized. and the measurements shall be printed or recorded every 5 minutes.

5. Cold spot test

- It shall be tested upon start of each season and additional tests may be conducted if necessary.

- Based on the chamber test, one-third pallets of the chamber where the temperature reaches 47.2°C at latest shall be selected for the cold spot test respectively.
- In cold spot test, fruits shall be loaded in the chamber at maximum capacity based on the reserved quantity of commercial export.
- The test fruits in which temperature sensor are inserted shall be selected from the biggest and heaviest fruits and be placed in each pallet (The test fruits shall be hard ones and have same weight range).
- The test fruits in which temperature sensor are inserted shall be installed on boxes located in top, middle and bottom of each pallet and the vapor heat treatment shall be carried out in the same manner as the one applied to actual export fruits.

* The treated fruits can be exported after the test.

- The coldest spot shall be the spot where the temperature of each spot reaches 47.2°C at latest.
- Based on the test result, the temperature sensor will be installed in the coldest spot when carrying out actual vapor heat treatment of export fruits.

6. Installation of temperature and humidity sensors.

- Insert temperature sensors to make sure the temperature of the fruit core can be recorded. (If necessary, several fruits may be put together in a line.)
- When installing temperature sensors in each vapor heat treatment chamber, place them at the core of fresh fruits of at least 3 locations and inside the chamber of at least 2 locations. (At least one shall be placed at the

coldest spot identified as a result of cold spot test.)

- Install the humidity sensor at proper location to check the humidity of the chamber.

7. Prevention of recontamination after the vapor heat treatment

- Proper insect proof facilities shall be installed at openings including all doors of vapor heat treatment chamber, and sorting and storage facilities.
- Fruits that underwent vapor heat treatment and those that did not shall be separated and avoided from contacting each other.
- Fruits that underwent vapor heat treatment shall be loaded onto and transported by an insect-proof, clean package.

8. Standards for rejecting vapor heat treatment

- In case the measurements of temperature sensors at the fruit core did not reach 47.2°C
- In case a live fruit fly is intercepted after the vapor heat treatment;
- In case a small sized fruit was used for the test where fruits of different sizes are mixed together;
- In case the temperature sensor in the test fruit was not inserted properly
- In case other factors that influence effects of the treatment have occurred.

臺灣產木瓜鮮果實輸往韓國輸入檢疫條件

1. 產品與供果園

木瓜 (*Carica papaya* L.) 鮮果實應為向臺灣農業部門登錄之合格輸韓供果園所商業生產。

2. 運輸方式

須以空運貨櫃或海運貨櫃方式輸出

3. 供果園、包裝場 (含蒸熱處理場)

3.1 輸韓木瓜之供果園、包裝及儲藏之包裝場 (含蒸熱處理場) 需向臺灣農業部門登錄。

3.2 臺灣國家植物檢疫機關 (以下簡稱防檢局) 應於每年輸出作業開始前通知韓國動植物檢疫檢查本部 (以下簡稱 QIA) 登錄之供果園及包裝場 (含蒸熱處理場) 清單。

4. 供果園及包裝場之管理

4.1 臺灣農業部門應監督輸韓供果園之田間衛生狀況，採取有效措施以除去附錄 1 之指定檢疫有害生物。

4.2 供果園運輸之包裝場時應採行適當安全措施以避免有害生物之感染。

4.3 防檢局在每年木瓜輸出前應負責檢查外銷包裝場之檢疫處理設備及防蟲措施，並進行下列督導：

4.3.1 包裝場 (含蒸熱處理場) 及冷藏設施應保持清潔並定期消毒。

4.3.2 包裝場及冷藏設施應有防蟲設施，出入口或門須設有向下吹風之風簾、塑膠門簾或防蟲設施；有窗戶或通風孔者均應有直徑一·六毫米以下之紗網裝置。

4.3.3 非輸出供果園之木瓜不得進入包裝場及冷藏設施內。

4.3.4 輸韓木瓜鮮果實不得與輸銷國內市場或其他國家之木瓜鮮果實或其他種類鮮果實混合儲藏或同時進行蒸熱處理。

4.3.5 輸出貨品應不帶莖葉或土壤等污染物。

5. 蒸熱處理條件與方法

5.1 木瓜鮮果實須在防檢局檢疫人員監督下依附件二之規定在蒸

熱設施中處理，其果肉中心溫度應達到 47.2℃（相對濕度 90％以上）。

5.2 QIA 及防檢局人員應確認木瓜鮮果實蒸熱處理確實依附件二之規定辦理。

6. 包裝

6.1 包裝箱須為密閉包裝，包裝箱上有通氣孔者須加設網目 1.6 公釐以下之紗網，包裝箱應貼有經防檢局認可之封識（貼紙或標識）。

6.2 每一包裝箱或整盤打包棧板外應標有外銷包裝場之名稱或登錄編號，以及「For Korea」之字樣。

6.3 完成包裝之木瓜鮮果實在裝櫃前應在密閉式設施內儲存以避免受有害生物二次污染。

7. 輸出檢疫

7.1 蒸熱處理後之木瓜鮮果應在包裝場內指定場所進行輸出檢疫。

7.1.1 檢查時應以同一個蒸熱處理設施內之同時處理之木瓜鮮果實為單位，以確定其殺蟲效果。

7.1.2 每批受檢貨品應隨機抽檢 2% 以上之包裝箱。

7.1.3 QIA 與防檢局知檢疫人員應共同檢疫以確定無罹染附件一之有害生物。

7.2 共同檢查結果之評定

7.2.1 貨品輸出檢疫時若發現活果實蠅，則與該批貨品同時進行蒸熱處理之鮮果皆不得輸出，且應暫停臺灣木瓜輸韓作業，直到查明原因並進行改善措施。

7.2.2 若檢出韓方指定檢疫有害生物，則該批貨品整批不得輸出；若該批貨品經殺滅或去除檢出之有害生物後即可輸出。

7.2.3 若輸出檢疫截獲韓方指定檢疫有害生物時，則其他批次貨品須提高檢查比率。

8. 簽發輸出植物檢疫證

8.1 通過共同檢查之木瓜鮮果實應由防檢局檢疫人員簽發輸出植物檢疫證明書。

8.2 植物檢疫證明書加註事項：

8.2.1 檢疫證上應加註包裝場代號、貨櫃號碼及封條號碼及「本批貨品符合 QIA 同意條件(This consignment is in compliance with requirements agreed with QIA)」。

8.2.2 植物檢疫證明書處理欄應載明蒸熱處理詳細資訊，包括日期、溫度及處理時間。

8.2.3 韓國檢疫官應在防檢局所簽發之植物檢疫證空白處或背面為下列之註記。

處理時間(Date of Vapor Heat Treatment)	
檢疫日期 (Inspection Date)	
結果 (Results)	
韓國檢疫官簽名 (QIA Inspector (and sign))	

9. 輸入檢疫

9.1 於貨品到港時，QIA 應進行下列檢查，若有任何不符規定情形，整批或部分貨品應退運或銷燬。

9.1.1 應檢附植物檢疫證明書，並依規定加註條件。

9.1.2 包裝箱或整盤打包棧板外應有外銷包裝場之名稱或登錄編號，以及「For Korea」字樣。

9.1.3 包裝箱或整盤打包棧板之封幟及貨櫃封條（封條號碼應與檢疫證加註內容一致）。

9.2 QIA 應依韓國植物防疫法相關規定執行輸入檢疫

9.2.1 若發現活果實蠅，應即暫停所有臺灣產木瓜之輸入檢疫，直到防檢局查明原因並進行改善措施。

9.2.2 若發現其他活檢疫有害生物，該批貨品須經檢疫處理始得輸入，若無適當檢疫處理方式，則該批貨品須退運或銷燬。

9.2.3 若發現未經評估之新有害生物或屢次檢出附件 1 之檢疫有害生物，以致提高有害生物入侵風險，將於進行風險分析後執行必要檢疫措施。

10. 輸出前檢查

10.1 QIA 應指派一名植物檢疫官來臺進行輸出前檢查。

10.2 防檢局應在木瓜鮮果實輸韓作業前 30 天發函邀請 QIA 派員來臺，其內容應包括：

10.2.1 QIA 檢疫官人數及來台期間。

10.2.2 本季預定輸韓木瓜鮮果實數量。

10.2.3 輸出供果園及包裝場（含蒸熱處理場）所在位置及名單，
預訂輸出的港、站。

10.3 QIA 收到邀請後考量預計輸出量、作業期間及檢疫人力後決定來臺檢疫官人數及作業期間。

10.4 防檢局應提供 QIA 來臺檢疫官便利之環境以確保輸出前檢查及檢疫工作之順利執行。

10.5 防檢局與 QIA 之檢疫官應共同進行蒸熱處理設施認證工作及輸出檢疫工作。

10.6 木瓜鮮果實允許輸韓開始前 3 年應確實執行輸出前檢查，之後再依執行成果決定。

10.7 QIA 來臺檢疫人員費用應由臺灣負擔。

11. 其他事項

11.1 本檢疫規定所未規定者，依韓國其他植物檢疫規定辦理。

11.2 本檢疫規定得由台韓雙方協議變更之。

附錄 1、臺灣產木瓜鮮果實之檢疫有害生物

- 病原：*Asperisporium caricae*, *Botryodiplodia caricae*, *Cercospora papayae*, *Colletotrichum capsici*, *Mycosphaerella caricae*, *Oidium caricae-papayae*, *Ovulariopsis caricae*, Papaya leaf curl virus (PLCV), *Phyllactinia papaya*, Tobacco leaf curl virus (TLCV)
- 害蟲：*Aleurodicus disperses*, *Aonidiella aurantii*, *Aonidiella inornata*, *Asterolecanium pustulans*, *Bactrocera cucurbitae*, *Bactrocera dorsalis*, *Brevipalpus phoenicis*, *Ferrisia virgata*, *Icerya seychellarum*, *Icerya aegyptiaca*, *Nipaecoccus viridis*, *Planococcus lilacinus*, *Pseudococcus jackbeardsleyi*, *Saissetia oleae*, *Selenothrips rubrocinctus*

※未包含於上述表列之新有害生物或未經評估之有害生物，應經鑑定分類，並進行風險分析。根據分析結果，將採行必要檢疫措施。

附錄 2、臺灣產木瓜蒸熱處理條件

1. 蒸熱處理程序

- 蒸熱處理應依下列處理基準執行至果實中心溫度達 47.2℃。

表：臺灣產木瓜鮮果實輸韓蒸熱處理基準

升溫階段溫度紀錄區間	5 分鐘
加熱結束時果肉最低溫度	47.2℃
溼度	當果實中心溫度達 47.2℃（含）或以上時，濕度應達 90%（含）或以上
冷卻方式	可任選，包括水冷及乾冷

2. 蒸熱處理設施審查基準

- 檢查設施整體是否符合防止果實遭二次污染之規範，並確認是否有其他因素可能影響蒸熱處理效果。
- 每週清潔並檢查蒸熱處理庫、通氣扇及加熱器。
- 每年輸出作業開始前及必要時檢查並調整溫濕度探針。
- 須具備可自處理庫外部隨時讀取庫內溫溼度及庫內果溫之自動溫溼度記錄器，必要時須可列印資料。

3. 溫度探針校正測試基準

- 於每年輸出作業開始前及每月以裝置標準溫濕度計之水浴槽校正所有溫度探針。
- 以 5 分鐘間隔測量 3 次，於蒸熱處理溫度範圍內，果溫探針之準確度應在 $\pm 0.1^{\circ}\text{C}$ 內，並依校正值調整溫度探針讀值至標準值。
- 量測溫度不在測量範圍內或誤差值大於 $\pm 0.3^{\circ}\text{C}$ 之探針不得使用。

4. 蒸熱處理庫空庫測試基準

- 蒸熱處理庫須於每輸出季開始時進行測試，並於必要時額外進行測試。
- 測試時庫內須裝滿空箱，溫度探針須設置於接近熱氣出口之棧板中央。
- 庫體須加熱至使所有探針達 47.2℃ 或以上並維持穩定。
- 確認所有探針溫度讀值達 47.2℃ 或以上。且每 5 分鐘紀錄或印出一次溫度讀值。

5.低溫點測試

- 每輸出季開始時須行測試，並於必要時額外進行測試。
- 依據空庫運轉測試結果，選擇溫度最慢到達處理溫度之全庫 1/3 單位數量之棧板，分別進行低溫點測試。
- 低溫點測試時蒸熱處理庫須依預計商業輸出之最大容量裝載果實。
- 每一棧板之測試果須選自最大且最重者。測試用果實必須為硬質且重量相似。
- 溫度探針必須放置於每一棧板上、中、下層之箱的測試果內。蒸熱處理條件須與實際輸出作業時相同。※供測試之果實可於測試結束後輸出。
- 低溫點為溫度最晚達到 47.2°C 處。
- 在商業運轉時溫度探針放置位置應依據測試結果之低溫點決定。

6.溫度及溼度探針裝設

- 將溫度探針插入果實並確認可測量中心溫度，必要時可將數個果實串接。
- 於每一蒸熱處理庫裝設溫度探針時，至少需裝設於三處果實中心及另二處庫溫，其中至少一處須裝設於測試出之低溫點。
- 設施內須有濕度計以測量處理實之濕度。

7.預防蒸熱處理後之二次污染

- 所有開口處包括蒸熱處理庫門及包裝、儲存設施門窗應裝設適當之防蟲設施。
- 已經蒸熱處理之果實應與未處理果實分開，並避免相互接觸。
- 經蒸熱處理果實應以乾淨且防蟲之包裝裝運。

8.蒸熱處理不合格標準

- 果實中心溫度未達 47.2°C。
- 蒸熱處理後檢出活果實蠅。
- 於不同大小之果實中選擇較小果實進行測試。
- 溫度探針未妥善插入果實中心位置。
- 有其他因素影響蒸熱處理效果。

