

**Hot Water Immersion Treatment Facility
Inspection Checklist**

Requirement	Requirement Met		
Facility Area	Yes	No	Notes
Treatment Area			
<ul style="list-style-type: none"> • Dimensions and location of tanks match schematics • Flow of water matches schematics • Location of outflow pipes match schematics • Tank capacity matches schematics <ul style="list-style-type: none"> ○ Number of baskets or crates ○ Number of fruit per basket • Tank baskets have similar design <ul style="list-style-type: none"> ○ Same number of holes ○ Same size of holes • A water circulation system is installed • Circulation controls are tamper-resistant • Chlorine levels do not exceed 200 ppm • A filtration system is installed • Water change schedules are implemented • Surfaces are cleaned and sanitized • Equipment is inspected and maintained • Boiler has adequate BTU heating capacity • Boiler maintains treatment temperatures throughout entire treatment • Boiler maintains temperatures between the set points • Thermostatic controls regulate treatment temperatures automatically • Fruit sorting equipment correctly sorts by weight • Fruit scales are accurate • Treatments are initiated automatically by triggering device • Alarm system alerts the operator of treatment completion • An alarm indicates fruit is removed prematurely or a locking device is in place 			

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Control Room			
<ul style="list-style-type: none"> • Treatment area is in clear view • Room is climate controlled • Room is lockable 			
Temperature Sensing and Recording Equipment			
<ul style="list-style-type: none"> • Water-immersible, glass mercury, non-mercury, or digital thermometer is certified • Portable sensors available <ul style="list-style-type: none"> ○ Minimum of 24 sensors available ○ Minimum of 10 feet long ○ Have portable monitor that reads to nearest 0.1 (°F or °C) ○ Read water temperatures within 0.5 (°F or °C) of the true temperature • Permanent sensors are platinum 100-ohm <u>RTDs</u> <ul style="list-style-type: none"> ○ Have temperature sensing unit within 1 inch of probe tip ○ Have an outer sheath diameter of 0.25 inches or less ○ Are installed in the lower third of the tank ○ Are installed uniformly throughout the tank ○ Have at least two sensors per tank ○ Have at least one sensor per basket ○ Have one sensor near the outflow • Temperature recording system is an approved model • Temperature recording system is working properly <ul style="list-style-type: none"> ○ Operates automatically ○ Can record long-term ○ Records at a frequency of at least every 2 minutes ○ Is programmed to 113 °F to 118 °F temperature range and does not extend below 110 °F or above 130 °F ○ Is accurate within 0.5 °F (0.3 °C) ○ Has repeatability within 0.1 °F (or °C) 			

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Quarantine Area/Safeguarding Measures			
<ul style="list-style-type: none"> • Unprocessed fruit is stored separately from treated fruit • Unusable fruit is placed in covered containers and removed daily • Treated fruit is stored in a quarantine area • Quarantine area is separated with glass, concrete, drywall, wood, or screens • Screens and walls do not contain holes or gaps • Screens are 100 mesh per square inch • Entrances and exits have wind curtains or double doors • All fans, locks and air curtains are secure and operational • Trucks are inspected and disinfected • Containers form a fly-proof seal with the exterior wall • All pallets are free from pests <p>Cooling Methods (optional)</p> <ul style="list-style-type: none"> • Fans <ul style="list-style-type: none"> ○ Surrounding air is greater than 70 °F • Hydrocooling tanks <ul style="list-style-type: none"> ○ Water is greater than 70 °F ○ All treatment tank water and equipment requirements are me 			

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Health and Safety			
<ul style="list-style-type: none"> • Restrooms have flush toilets and running water • Electrical power meets both international and local requirements <ul style="list-style-type: none"> ○ Electrical wires are grounded and shielded ○ Line conditioner protects from power surges • Backup generator sustains operations • Moving machine parts are guarded • Steam and hot water pipes are protected • Walkways and catwalks have railings • Working areas are well lit • Fire extinguishers are provided (one located near boiler) • First aid kit is readily available • Hard hats are worn by workers and visitors • Unauthorized persons are not permitted 			