

Potato Waste Management Compliance Agreement Guidelines for Facilities

APHIS Import Federal Order (IFO) **DA-2026-28** issued **August 21, 2026**, updates import requirements for potatoes (*Solanum tuberosum*) from Prince Edward Island (PEI), Canada to prevent introduction of *Synchytrium endobioticum*, the causal agent of potato wart (PW). This amended IFO will require facilities handling bulk potatoes from PEI to enter into a compliance agreement with APHIS-PPQ. The compliance agreement outlines requirements for the handling of potato solid waste produced during activities including but not limited to processing, packaging, and repackaging as these materials risk the introduction of PW into the United States. Participating facilities must demonstrate that they have established procedures and adequate infrastructure to:

- a) Collect and safeguard potato solid waste;
- b) transport potato solid waste from the facility to an approved disposal site;
- c) ensure an APHIS approved designated location for permanent disposal that prevents contact with agricultural production areas; and
- d) maintain accurate records of all PEI potatoes related operations.

This document provides guidance for facilities participating in the potato solid waste management program as they develop their Standard Operating Procedures (SOPs). If certain measures cannot be readily implemented, APHIS may consider alternative approaches provided by the facilities, if they ensure effective management of potato solid waste generated during potato processing, packaging, or repackaging.

Requirements for facilities receiving bulk shipments of Potatoes from PEI, Canada

- Bulk potato shipments for processing, packaging, or repackaging from PEI may only be received by facilities that have entered into a Compliance Agreement (CA) with APHIS to appropriately manage potato solid waste.
- Any wholesale or distribution facility that packages or repackages potatoes into consumer-ready retail containers requires a compliance agreement.
- The processing, packaging, or repackaging facility must maintain SOPs that are current and dated. The SOP must include plans on how to handle, process, store, manage, transport, and dispose of potato solid waste materials to prevent the spread of potato wart. A current copy of the SOP must be available at the time of facility inspection.
- The facility must designate a compliance officer in charge of ensuring that the requirements of the potato waste management compliance agreement are met.
- All employees working with potatoes from PEI and the associated solid waste materials must be trained prior to handling these materials. The training must cover the requirements of the potato waste management CA and the SOPs.
- Potato receiving areas must be kept clean.
- All potato solid waste generated during the processing of bulk potato shipments must be securely contained and stored at a designated temporary location within the processing facility prior to transport to a permanent disposal site or disposed of immediately at such a site.

- Trucks and/or equipment used in transporting and moving the bulk potatoes into processing facilities must be cleaned after coming into contact with potato solid waste (i.e. prior to leaving the processing facility and/or disposal site).
- Potato waste must be transported in a manner that prevents it from coming in contact with agricultural production areas.

Guidelines to Develop Standard Operating Procedures (SOP)

Facilities must use the safeguarding and phytosanitary procedures listed below to develop a SOP related to potato solid waste management and sanitation while processing, packaging, or repackaging bulk shipments of potatoes imported from PEI Canada. It must describe the methods used for each of the five critical measures listed below and presented to APHIS PPQ officer or State Departments of Agriculture officer to establish a compliance agreement. For each of the critical measures, options or needed potential practices are listed. Please identify measures that the facility utilizes to meet the compliance agreement requirements.

SOPs must be kept current, dated and must always be available at the facility and during facility inspection. The SOP must describe how the facility will manage the potato waste management compliance agreement. It must include how you plan to transport, handle, process, store, safeguard, clean equipment used in connection with potato and potato waste, and disposal of potato waste. SOPs must be reviewed at least once every three years to ensure that procedures remain accurate, current, and aligned with all applicable regulatory and operational requirements.

1. Waste Disposal

All potato solid waste generated during the processing, packaging, or repackaging of the potatoes must be collected and transported to an APHIS approved site. APHIS approved sites may be a:

- Municipal or commercial landfill, or,
- Deep burial under minimum of 2 meters (~6.6 feet) of soil.

Potato solid waste disposal sites must not be used for agricultural purposes.

2. Traceability

Facilities that process, package or repack PEI potatoes must maintain traceability information of each imported shipment. Each imported shipment must carry a unique identifier that provides full traceability back to the production site and packing shed of origin, and to the exporter.

Retaining Unique Traceability Identifiers:

Processors: Must record and retain unique trace identifiers from incoming shipments. They do not need to print these identifiers on final product packaging (e.g., hash browns, chips, canned, or dehydrated potatoes).

Packers and Repackers: Must print and maintain the unique trace identifier directly on all finished retail units (e.g., bags, boxes, and cartons).

3. Potato solid waste transportation to disposal site

- All potato solid waste must be fully enclosed during transport to prevent spillage.
- Vehicles used to transport potato solid waste must not be used in agricultural production areas.

4. Equipment and vehicle cleaning

- Any equipment or vehicles that come in contact with PEI solid waste must be cleaned to remove potato solid waste before being used in other operations or locations that are not associated with the processing facility covered by the potato solid waste management compliance agreement.
- The exterior of vehicles used to haul potato solid waste must be free of potato solid waste before and during transportation.
- The facility designated compliance officer must inspect, certify and record the cleaning process.
- Equipment and vehicles must be cleaned in an appropriate designated area, such as a concrete pad, blacktop surface, driveway, gravel lot, or grassy zone, to ensure proper containment and removal of potato solid waste.
- The cleaning process of permanent processing, packaging, or repackaging equipment must ensure that all potato solid waste generated during cleaning is directed to a designated location prior to transport to the permanent potato solid waste disposal site.
- Equipment and vehicle cleaning may be conducted using a low-pressure washer to clean most of the potato solid waste first, followed by using a high-pressure washer to complete cleaning the equipment and vehicles.
- If pressure washing isn't feasible at the APHIS approved disposal site, sweep away loose potato solid waste before moving the transport vehicle. Conduct a cleaning before using the vehicle for other operations upon return to the processing facility.
- If the cleaning procedures outlined in this section are not feasible, appropriate, or practical for a specific site, any alternative methods used must be approved by APHIS and documented along with the justification for the deviation.

5. Records

- The facility compliance officer is responsible for maintaining records for:
 - Bulk PEI shipments received
 - Equipment and vehicle sanitization activities.
 - Transportation and disposal of potato solid waste.
 - Training records
- All records must be maintained for a period of three (3) years from the date the record was created and be made available for review upon request by Federal or State regulatory officials.
- The SOP must establish clear methods for recordkeeping.

- Records must include:
- Standard Operating Procedures:
 - Date approved
 - Review date
 - Federal or State regulatory official reviewer
 - Company representative present at the time of review
 - Revisions
 - Revocation date, if applicable
 - Nonconformities
 - Corrective actions
- Bulk PEI shipments received
 - Origin (Canadian exporter)
 - Volume or quantity received and corresponding unit of measure (lbs., cubic meters, kgs, etc.)
 - Date received
 - Unique trace identifier
 - Shipment identifier (Air Waybill, Bill of Lading, Invoice Number, or Entry Number)
- Equipment and vehicle sanitation
 - License plate of vehicle sanitized
 - Date sanitized
 - Sanitation method
 - Employee(s) that conducted the sanitation
- Transportation and disposal of potato solid waste
 - Date destroyed
 - License plate number of vehicles used to transport potato solid waste
 - Volume or weight destroyed and corresponding unit of measure (lbs., cubic meters, kgs, etc.)
 - Disposal site name
- Training records
 - Trainor name
 - Trainee name
 - Training date

Definitions

Potato receiving area: the designated areas within a potato processing facility where potatoes are initially received. It is an entry point where potatoes are unloaded, temporarily stored, and prepared for further processing.

Bulk potato shipments: potatoes held in containers with a capacity of 22.7 kg (50 lbs.) or more that are intended for processing, packaging, or repackaging.

Cleaning: physical removal of potato solid waste from equipment, vehicles, and shipping containers

Corrective Action: Action mandated by Federal or State regulatory officials to resolve a non-conformance.

Disposal of PEI potato waste: Because potato waste carries the risk of spreading *S. endobioticum* propagules, all waste must be disposed of in a manner that prevents escape into the environment or agricultural areas. Common disposal methods include but are not limited to landfilling in commercial waste management facilities, deep burial at a designated location, autoclaving, incineration or any other method that is readily available and accessible to facilities that participate in the potato wart compliance agreement.

Potato processing facility: a place where potatoes are converted into various food products and by-products through a series of operations like cleaning, peeling, cutting, blanching, frying, freezing, and/or packaging or repackaging.

Facility designated compliance officer: an individual appointed by the processing facility, that is responsible for overseeing the organization's compliance agreement and ensuring the facility is complying with all requirements outlined in this compliance agreement.

Potato solid waste: discarded materials and by-products generated during the various stages of potato processing, packaging, and repackaging. Common forms of potato solid waste include grader debris, potato peels, potato pulp that cannot be discarded into municipal sewage, raw potato parts, and discarded potatoes (cull or waste potatoes).

Temporary waste storage site: a location within the processing facility used for the short-term storage of potato solid waste until it can be transferred to the permanent waste disposal site.

Permanent waste disposal site: an APHIS approved site for the permanent disposal of potato solid waste.

Non-conformance: any incident that compromises or increases the risk of introducing potato wart into agricultural production areas. These non-conformances are the result of a deviation from the requirements specified in the potato waste compliance agreement.