

Potato Waste Management Compliance Agreement.

Guidance 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 solid waste produced during activities including but not limited to processing 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) safely handle potato waste;
- b) transport potato waste from the facility to an approved disposal site;
- c) ensure a 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 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 waste generated during potato processing or repackaging.

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

- Bulk potato shipments for processing or repacking from PEI may only be received by facilities that have entered into a Compliance Agreement (CA) with APHIS to appropriately manage potato waste.
- The processing or repackaging facility must maintain SOPs current and dated. SOP must include plans on how to handle, process, store, manage, transport, and dispose of potato waste materials (such as grader debris, cull potatoes, potato waste) as required 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 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 solid waste generated during the processing of bulk potato shipments including grader debris, cull potatoes, and potato waste 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 prior to leaving the facility.
- Potato waste must be transported in a manner that prevents it from coming in contact with agricultural premises outside the processing facility.

Guidelines to Develop Standard Operating Procedures (SOP)

The processing facility may use the safeguarding and phytosanitary procedures listed below to develop a SOP related to waste management and sanitation while processing 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.

1. Records

- The facility compliance officer is responsible for maintaining records for equipment and vehicle sanitization activities. Please provide contact information.
- The facility compliance officer must maintain a record of all regulated waste transported to an approved disposal site. Records must include detailed shipment information on the movement and disposition of all regulated materials. Shipment records must identify the origin and destination of each shipment, the volume or quantity of material moved, the date of shipment, and the status or outcome of the shipment (e.g., completed, rejected, or pending). Additional relevant information—such as carrier details, lot identifiers, or associated permits—should be included when applicable. All records must be maintained and made available to USDA or State regulatory officials upon request. 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. Provide methods of record keeping.
- Facility is responsible for maintaining records pertaining to the shipments, handling and management of waste for all incoming shipments of PEI potatoes for processing or repackaging. Provide methods of record keeping.
- The facility is responsible for maintaining records documenting the training of all personnel involved in handling potatoes and associated waste materials under the potato waste management Compliance Agreement. These records must demonstrate

that employees understand the requirements of the compliance agreement and the facility's standard operating procedures.

- The facility must establish and follow clear methods for recordkeeping. At a minimum, training records must include the date of training, contact information for participants, and the names of both the trainer and all trainees. Records must be retained and made available for review upon request by USDA or State regulatory officials. 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. Facilities must document each review, including the date of review, the individuals involved, and any revisions made. Updated SOPs must be made available to USDA or State regulatory officials upon request.

2. Traceability

Facilities that process, pack or repackage PEI potatoes must maintain the identity of each shipment. Each shipment must carry a unique identifier that provides full traceability back to the production site and packing shed of origin, and to the exporter. The unique identifier must be linked to the Canadian production identifier listed on the official Canadian certificate and must appear on all shipping units (packages).

3. Waste Disposal:

All waste, including grader debris, cull potatoes, and potato waste, generated during the processing or repackaging of the potatoes must be collected and transported to:

- Municipal landfill, or,
- Designated solid waste disposal site for deep burial.

Designated waste disposal sites are typically characterized by:

- Waste disposal sites must not be used for agricultural purposes.
- Often it involves excavating trenches to accommodate the waste and soil cover. It has characteristics that prevent the spread of potato wart propagules potentially harbored in waste, such as maintaining a soil cover.
- Primarily used for the disposal of solid potato waste.

4. Waste transportation to disposal site:

- Transport to the disposal site must be carried out by a recognized commercial carrier or the facility's own equipment.
- All waste must be fully enclosed during transport to prevent spillage.

5. Equipment handling and vehicle cleaning:

- Any equipment that is used or contacts PEI solid waste and wastewater must be cleaned and any waste removed before being used in other operations or locations that are not associated with the processing facility covered by the potato waste management compliance agreement.
- The exterior of vehicles used to haul potato waste must be free of waste during transportation.
- Vehicle beds must be covered during transportation to and from the disposal site to prevent solid waste from escaping.
- Stakeholders must clean the equipment, and the facility designated compliance officer must inspect, certify and record the cleaning process.
- Vehicle and equipment cleaning should be conducted in a suitable area, such as a concrete pad, blacktop area, driveway, gravel or grassy area.
- For equipment permanently affixed to the processing facility, the cleaning process must ensure that all solid waste generated during cleaning is directed to a designated temporary or permanent waste disposal site.
- Equipment cleaning may be conducted using a low-pressure washer to clean most of solid waste first, followed by using a high-pressure washer to complete cleaning the equipment. If pressure washing isn't feasible at the disposal site, sweep away loose waste so it is reasonably clean before moving and conduct a deep cleaning at the earliest opportunity. Equipment must be cleaned after disposing of solid waste materials at a designated site to ensure that potential potato wart propagules are not dispersed into the environment.
- If the cleaning procedures outlined in this section are not feasible, appropriate, or practical for a specific site, any alternative methods used must be documented along with the justification for the deviation.

Definitions

Potato receiving area: potato receiving areas refer to 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: Bulk shipments refer to potatoes held in containers with a capacity of 22.7 kg (50 lbs.) or more that are intended for processing, packing, or repackaging. Bulk shipments of potatoes are often broken down into smaller sizes at intermediate facilities within the United States prior to being shipped across the country. Repackaging will be regulated in the same way as bulk potatoes for processing.

Cleaning: Cleaning refers to the physical removal of potato solid waste, including shipping container debris, grader debris, cull potatoes, and waste potatoes.

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 commercial 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 potato processing facility is 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 re-packing.

Facility designated compliance officer: The facility designated compliance officer is 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.

Solid potato waste: Solid potato waste refers to the discarded materials and by-products generated during the various stages of potato processing. Common forms of potato solid waste include potato peels (outer skins removed during processing, which can constitute a significant portion of the original fresh weight of the potato), raw pieces and pulp (potato parts not suitable for processing, ranging from whole potatoes to small fragments, including pulp from starch separation), discarded/unsold potatoes (potatoes that are deemed unsuitable for the market due to factors like infection, bruising, or unfavorable size).

Temporary waste disposal site: A temporary waste disposal site is a location within the processing facility used for the short-term storage of potato waste.

Permanent waste disposal site: A potato permanent waste disposal site refers to a designated location used for the long-term containment and management of potato waste.

Non-conformance: A non-conformance is 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.