

1 Inspect containers

Visually inspect containers, inside and outside surfaces, for pests and other contaminants. Pay close attention to cracks in the floorboards, door seals, bottom rails, forklift pockets, twist lock fittings, internal surfaces, the underside and

4 Pack clean goods

Only pack containers with clean, uncontaminated goods. Keep the container doors closed before and after packing.

2 Clean containers

Containers for export should be vacuumed, swept or pressure washed to remove contaminants and pests before packing goods. Unclean containers and cargo sent to importing countries could cause pests or contaminants to spread.

Keep away from light

Bright lights can attract insects, so try to avoid storing containers under or near bright lights and keep the doors closed.

Clean storage areas

Keep storage areas clean, and store containers away from pest habitats like grass or gravel. Preferably, store containers on paved surfaces or sealed areas, but if stored in an area with bare soil, make sure to raise containers off the ground using blocks or stands.

6 Avoid contaminated areas

When transporting containers, avoid driving through areas that might be muddy or have wastewater, manure, and other animal faeces.

Sea containers can become contaminated at any point in their journey.

This means everyone along the supply chain has a responsibility to keep containers clean.



Supporting the safe export of goods and economic growth across the Pacific





