

MATURE GREEN CONDITION OF PASSIONFRUIT, TAHITIAN LIMES AND BLACK SAPOTES

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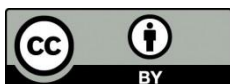


**MATURE GREEN CONDITION OF PASSIONFRUIT, TAHITIAN LIMES
AND BLACK SAPOTES**

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1. PURPOSE

The purpose of this procedure is to describe -

- (a) the principles of operation and standards required; and
- (b) the responsibilities and practices of personnel;

that apply to the certification of mature green condition of passionfruit, Tahitian limes and black sapotes for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of mature green condition of passionfruit, Tahitian limes and black sapotes from businesses operating under an ICA arrangement in Queensland.

This procedure covers only passionfruit of a cultivar of the species *Passiflora edulis*, or of a hybrid between it and *Passiflora edulis f. flavicarpa* that has a dark purple skin and a leathery rind. Approved cultivars include Nellie Kelly, Barlow's Special, Day's Special, Lacey, Tom's Special, Little Bottler, Jackpot, E23, 3-1, K and Supersweet 1 - 9.

This procedure does not cover passionfruit that are cultivars of *Passiflora edulis f. flavicarpa* including Panama Red, Panama Gold, Marsh and Red Ambrosia. These cultivars have a lighter coloured pink to purple or yellow skinned fruit, a more acid, aromatic and golden flesh, and a softer rind that is susceptible to fruit fly infestation.

Certification of mature green condition of passionfruit, Tahitian limes and black sapotes under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

Some intrastate and interstate markets may require additional certification for pests and diseases other than fruit fly as a condition of entry.

It is the responsibility of the business consigning the produce to ensure compliance with all applicable quarantine requirements.

Information on interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory.

3. REFERENCES

WI-02

*Guidelines for Completion of Plant Health Assurance
Certificates*

4. DEFINITIONS

Accredit	means to accredit persons to give a Biosecurity Certificate in accordance with Section 430 of the <i>Biosecurity Act 2014</i> .
Accredited Certifier	means a person who holds accreditation under chapter 15 of the <i>Biosecurity Act 2014</i> to give Biosecurity Certificates.
Accrediting authority	means the Government Department responsible for accrediting a certifier under this procedure.
Application for Accreditation	means an <i>Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement</i> [CAF-47].
Assurance Certificate	means a <i>Plant Health Assurance Certificate</i> [CAF-16].
Authorised Signatory	means an officer of an ICA accredited business whose name and specimen signature is provided as an authorised signatory with the business' Application for Accreditation.
black sapote	means fruit of the species <i>Diospyros ebenaster</i> .
broken skin	means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business' Application for Accreditation.
Certification Assurance	means a voluntary arrangement between the Department Agriculture and Fisheries and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
certified/certification	means covered by a valid <i>Plant Health Assurance Certificate</i> [CAF-16].
facility	means the location covered by the Interstate Certification Assurance arrangement where product is assembled, inspected, treated, securely stored, certified and dispatched.
fruit fly	means Queensland fruit fly.
flesh	means the tissues that are normally eaten.
ICA	means Interstate Certification Assurance.

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Interstate Certification Assurance	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
mature green condition	means - <ul style="list-style-type: none"> • for Tahitian limes, with skin free from any yellow colouring; • for black sapotes, with skin free from any black colouring; • for passionfruit, with skin free from any wrinkling.
nonconformance	means a nonfulfilment of a specified requirement.
package	means the complete outer covering or container used to transport and market the product.
packed product	means fruit in packages following grading and packing and ready for marketing.
passionfruit	means a cultivar of the species <i>Passiflora edulis</i> , or a hybrid between it and <i>Passiflora edulis f. flavicarpa</i> that has a dark purple skin and a leathery rind.
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> or related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
skin	means the outer layer(s) of the fruit that encloses the flesh.
Tahitian lime	means fruit of the species <i>Citrus latifolia</i> .
unbroken skin	means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.

5. RESPONSIBILITY

These position titles have been used to reflect the responsibilities of staff under the ICA arrangement. These positions may not be present in all businesses, or different titles may be used for staff who carry out these responsibilities. In some businesses one person may carry out the responsibilities of more than one position.

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the business and its staff comply with their responsibilities and duties under this Operational Procedure;

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- ensuring all preparation of fruit for certification of mature green condition is carried out in accordance with this Operational Procedure;
- ensuring sorters and packers are able to identify mature green condition of passionfruit, Tahitian limes and/or black sapotes ([refer 7.2](#));
- overseeing and supervising the sorting and packing process ([refer 7.2](#) and [7.3](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller ([refer 7.4.4](#)); and
- instigating corrective action following rejection of packed product ([refer 7.4.5](#)).

Sorters/Packers are responsible for -

- ensuring all fruit packed for certification of mature green condition meet the requirements detailed in [6. Requirement](#) ([refer 7.2](#)) and;
- ensuring nonconforming fruit are identified and controlled to prevent mixing with conforming fruit ([refer 7.2.1](#) and [7.3.1](#)).

The **Packed Product Controller** is responsible for -

- sampling and inspecting at least one in every 50 packages for conformance with the requirements of [6. Requirement](#) ([refer 7.4](#));
- identifying all sample packages ([refer 7.4.3](#));
- taking corrective action following identification of nonconforming fruit in any sample package ([refer 7.4.4](#)); and
- maintaining records of packed product inspection ([refer 7.4.6](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the business are identified ([refer 7.5.1](#)); and
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement ([refer 7.6](#)).

Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the business' ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.5.2](#)).

6. REQUIREMENT

Fruit certified for mature green condition under this Operational Procedure must comply with the following two requirements: mature green, with unbroken skin.

1. **Mature green** means -

- in the case of **Tahitian limes**, with skin free from any yellow colouring;
- in the case of **black sapotes**, with skin free from any black colouring;
- in the case of **passionfruit**, with skin free from any wrinkling.

2. **Unbroken skin** means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.

The Department Agriculture and Fisheries and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found not to conform to specified requirements.

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

An Accredited Certifier seeking accreditation for an Interstate Certification Assurance arrangement must make application for accreditation by lodging the form *Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement* [CAF-47] (refer [Attachment 1](#)) at least 10 working days prior to the intended date of commencement of certification of produce.

This application may be lodged online at:-

<https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/certification-moving-plants/accreditation>

Applicants seeking accreditation for certification of mature green condition of passionfruit under this Operational Procedure shall include details of the cultivars they intend to pack and certify under the ICA arrangement under Part B – *Accreditation systems application*, Section 1. *System Details - Produce Type* of the business' application for accreditation.

7.1.2 Audit Process

Initial Audit

Prior to an Accredited Certifier becoming accredited an initial audit of the business is carried out to verify the ICA system is implemented and capable of operating in accordance with the requirements of the Operational Procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

On completion of a successful initial audit accreditation is granted to cover the current season, up to a maximum of twelve months from the date of initial accreditation, and a Certificate of Accreditation is issued ([refer 7.1.3 Certificate of Accreditation](#)).

Compliance Audits

Compliance audits are conducted to verify that the ICA system continues to operate in accordance with the requirements of the Operational Procedure.

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Compliance audits are, wherever practical, conducted when the ICA system is operating.

A compliance audit is conducted within 12 weeks of the commencement of accreditation under the ICA arrangement. On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation, and a new Certificate of Accreditation issued ([refer 7.1.3 Certificate of Accreditation](#)).

An additional compliance audit is conducted between six and nine months after the date of accreditation for an ICA arrangement that operates for more than six months of the year.

Random audits are conducted on a selected number of accredited businesses each year. Random audits may take the form of a full compliance audit, or audits of limited scope to sample treatment mixtures, certified produce, ICA system records or ICA system documentation.

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected nonconformances.

Re-Accreditation

Accredited Certifiers are required to re-apply for accreditation each year the Accredited Certifier seeks to operate under the ICA arrangement. Accredited Certifiers seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to commencing further certification of produce under the ICA arrangement. **A compliance audit is conducted within twelve weeks of the business applying for re-accreditation each year.**

A compliance audit is conducted between six and nine months after the date of re-accreditation for an ICA arrangement that operates for more than six months of the year.

7.1.3 Certificate of Accreditation

An Accredited Certifier will receive a *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* detailing the scope of the arrangement including –

- the facility location;
- the Operational Procedure covered;
- the type of produce covered;
- other restrictions on the accreditation; and
- the period of accreditation.

The Accredited Certifier must maintain a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* and make this available on request by an Inspector.

An Accredited Certifier may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the facility, procedure and produce type covered by the Plant Health Assurance Certificate.

7.2 Sorting

The business shall implement sorting systems during the grading and packing process to ensure fruit certified for mature green condition meets the requirements specified in [6. Requirement](#).

Sorters shall inspect each fruit for colour and unbroken skin.

Any fruit that does not conform to the requirements specified in [6. Requirement](#) shall be regarded as nonconforming and shall be rejected for certification under this Operational Procedure.

The Certification Controller shall supervise the sorting operation to ensure that any fruit that does not conform to these specified requirements is clearly identified and segregated to prevent mixing with conforming product ([refer 7.2.1 Identification and Control of Nonconforming Product at Sorting](#)).

7.2.1 Identification and Control of Nonconforming Product at Sorting

The business shall ensure that no mixing of conforming and nonconforming fruit can occur during the sorting and packing operation.

All fruit that are found to be nonconforming (i.e. do not meet the requirements listed in [6. Requirement](#)) shall be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming fruit shall include -

- (a) locating nonconforming fruit in a defined and separate area to conforming fruit and maintaining separation until the fruit is graded and packed; or
- (b) placing nonconforming fruit in reject bins or other containers which are clearly marked or significantly different in appearance to distinguish them from conforming fruit.

Other methods may be used provided they clearly identify nonconforming product from conforming product.

7.3 Packing

A business which grades and packs both conforming (i.e. meets the requirements listed in [6. Requirement](#)) and nonconforming fruit shall implement systems to identify the condition status of fruit after packing to prevent mixing of conforming and nonconforming fruit.

7.3.1 Post-Harvest Security (Tasmania only)

Packing shall commence as soon as practicable after harvest.

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Packed fruit shall be held for the minimum practical period after packing before it must be secured against reinfestation.

Any fruit which is stored outside the packing facility after packing and prior to dispatch must be held under secure conditions.

Any harvested fruit which remains unpacked at the end of the day must be held in secure conditions until packed.

Completed pallets shall be held for the minimum practical period before placing in secure conditions.

Certified fruit must be stored at, and transported from, the facility in secure conditions which prevent infestation by fruit fly.

Secure conditions include -

- (a) unvented packages;
- (b) vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6 mm;
- (c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6 mm;
- (d) shrink-wrapped and sealed as a palletised unit; and
- (e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

Fruit consigned to Tasmania must be transported in full container lots sealed prior to transport, or as lesser container lots in accordance with the requirements of (a), (b) or (d) above.

Where consignments are transported to Tasmania as full container lots, the seal number must be included in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment ([refer Attachment 2](#)).

Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the Business must secure the top layer of the pallet by applying a row of tape over the shrink-wrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the Plant Health Assurance Certificate covering the consignment and the date.

The Business shall have adequate procedures in place which prevent mixing of treated and untreated fruit at the facility.

7.3.2 Identification of Conforming and Nonconforming Fruit After Packing

Examples of acceptable methods of identifying the condition status of conforming and nonconforming fruit after packing include -

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming fruit in a manner that clearly identifies the fruit as conforming to the requirements specified under this Operational Procedure ([refer 7.5.1 Package Identification](#)).

7.4 Packed Product Inspection

The Packed Product Controller shall monitor the sorting and packing process by selecting **a minimum of one package in every fifty packages or part thereof** of packed product for inspection.

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected so that corrective action can be implemented.

Packed Product Inspection may be carried out -

- (a) as an **in-line inspection** during grading and packing of a consignment; or
- (b) as an **end-point inspection** following assembly of a consignment.

The Packed Product Controller shall ensure that packed product is stacked in an orderly fashion so that produce packed since the last sample package can be easily identified.

7.4.1 Sample Selection

In-Line Inspection

Samples shall be selected at random from the final packed product as it leaves the packing line.

End-Point Inspection

Samples shall be selected at random from the consignment following consignment assembly.

7.4.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package (punnet, tray or carton) for compliance with the requirements in [6. Requirement](#).

Each fruit in the sample package shall be removed and examined for mature green condition and unbroken skin.

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Mature green in the case of **Tahitian limes**, means with skin free from any yellow colouration indicating ripening.

Mature green in the case of **black sapotes**, means with skin free from any black colouration indicating ripening.

Mature green in the case of **passionfruit**, means with skin free from any wrinkling.

Broken skin includes any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.

7.4.3 Identification of Sample Packages

Sample packages shall be sequentially numbered during the day of packing.

The Packed Product Controller shall identify each sample package with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering PPS No. (Packed Product Sample No.) on the exposed end of the package, then marking on or below the identifier the sequential sample number and their initials.

Where consignments are palletised, the sample packages examined by the Packed Product Controller shall be stacked on the pallet with the PPS No. visible on the outside of each pallet packed for certification under this Operational Procedure.

An example of a PPS No. stamp or sticker is shown as [Attachment 6 - Identification of Packed Product Sample Packages](#).

7.4.4 Action Following Identification of Nonconforming Packed Product

The Certification Controller shall be notified of any rejection. The Certification Controller shall advise the grading and packing staff of the nonconformance and conduct an investigation to identify the cause.

In-Line Inspection

If any sample package contains a fruit that is not mature green or that has broken skin, the Packed Product Controller shall -

- (a) reject the sample package;
- (b) withdraw and isolate all product packed since the previous sample package was selected; and
- (c) stop the packing line.

Once any problems have been identified and rectified, grading and packing may recommence.

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The Packed Product Controller shall note in the 'Comments' section of the Packed Product Inspection Record next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller shall select an additional three sample packages from the withdrawn packages.

The Packed Product Controller shall carry out 100% inspection of the fruit in the additional sample packages for conformance with the requirements specified in [6. Requirement](#).

Additional sample packages shall be given the next three Packed Product Sample (PPS) numbers after the package which initially failed inspection. The inspection results shall be entered on the inspection record ([refer 7.4.6 Packed Product Inspection Records](#)).

If all three additional sample packages are found to conform, the withdrawn packages and the three sample packages may be passed for certification and returned to the product assembly point.

If any of the additional sample packages contain a nonconforming fruit, all withdrawn packages shall be rejected.

End-Point Inspection

If any sample package contains a fruit that is not mature green or that has broken skin, the entire consignment shall be rejected.

The Packed Product Controller shall note in the 'Comments' section of the Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment ([refer 7.4.6 Packed Product Inspection Records](#)).

7.4.5 Rejected Product

Rejected packages shall be isolated and clearly identified to prevent mixing with conforming packages.

All rejected packages must be regraded, repacked and reinspected in accordance with this section prior to certification of mature green condition under this Operational Procedure.

Alternatively, rejected packages may be treated and certified in accordance with an alternative quarantine entry condition, or consigned to markets that do not require certification of mature green condition for fruit fly.

7.4.6 Packed Product Inspection Records

The Packed Product Controller shall maintain records of the results of packed product inspection.

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Packed product inspection records shall be in the form of a *Mature Green Condition Packed Product Inspection Record* ([refer Attachment 3](#)) or a record which captures the same information.

Packed product inspection records **must** include -

- the Interstate Produce (IP) Number of the business that operates the approved facility in which the fruit was packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the type of inspection, in-line or end-point;
- the inspection result for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action following rejection; and
- the Packed Product Controller's name and signature.

An example of a completed *Mature Green Condition Packed Product Inspection Record* for in-line inspection is shown as [Attachment 4](#) and for end-point inspection is shown as [Attachment 5](#).

7.5 Dispatch

7.5.1 Package Identification

The Authorised Dispatcher shall ensure that, after grading and packing, each package is marked in indelible and legible characters of at least 5 mm, with -

- the Interstate Produce (IP) number of the accredited business that packed the fruit;
- the words 'MEETS ICA-15'; and
- the date or date code on which the produce was packed.

prior to the issuance of an Assurance Certificate by the business under this Operational Procedure.

7.5.2 Secure Transportation (South Australia only)

Fruit fly host produce (other than wine grapes) that passes through areas not declared free from fruit fly must transit in secure conditions as follows;

- (1) Enclosed within a vehicle, container etc., or
- (2) If not enclosed, in fly-proof packaging, shrink-wrapped or covered (lids or tarpaulins) that will prevent entry of fruit fly.
- (3) Fruit fly host produce from a fruit fly free area must be kept separated from any produce from an area not declared fruit fly free.

Any packages containing fruit that has not been inspected in accordance with the requirements of this Operational Procedure shall not be marked as stated above.

7.5.3 Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to dispatch of the consignment from the facility to a market requiring certification of mature green condition for fruit fly.

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [CAF-16].

Assurance certificates for passionfruit shall include the cultivar name of each cultivar in the consignment in the 'Type of Produce' column of the certificate.

Assurance Certificates for all commodities shall include the following additional certification -

'Met mature green condition at packing.'

A completed example is shown as [Attachment 2](#).

7.5.4 Assurance Certificate Distribution

Individual Assurance Certificates shall be issued to cover each consignment (i.e.

a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [WI-02].

7.5.5 Post-Harvest Security (Tasmania only)

Certification Assurance Certificates must state that fruit was; "Packed in such a way as to prevent infestation of fruit fly".

7.6 Assurance Certificate Distribution

The **original** (yellow copy) must accompany the consignment.

The **duplicate** (white copy) copy must be retained by the business.

7.7 ICA System Records

The business shall maintain the following records -

- (a) *Mature Green Condition Packed Product Inspection Record* ([refer 7.4.6](#)); and
- (b) the duplicate copy of each *Plant Health Assurance Certificate* [CAF-16] issued by the business ([refer 7.5.3](#)).

ICA system records shall be retained for a period of at least 12 months from completion, or until the next compliance audit of the ICA arrangement, whichever is the later.

An accredited business must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is conducted more than 12 months from the last compliance audit, the business must maintain all records completed since the previous compliance audit.

ICA system records shall be made available on request by an auditor.

7.8 ICA System Documentation

The business shall maintain the following documentation -

- (a) a copy of the business' current Application for Accreditation ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure; and
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement*.
- (d) a current copy of the *Work Instruction Guidelines for Completion of Plant Health Assurance Certificates* [WI-02].

ICA system documentation shall be made available on request by an Inspector.

8. ATTACHMENTS

Attachment 1	<i>Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement</i>	CAF-47 (FRONT PAGE ONLY)
Attachment 2	<i>Plant Health Assurance Certificate</i>	CAF-16 (BLANK)
Attachment 3	<i>Mature Green Condition Packed Product Inspection Record</i>	(BLANK)

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[Attachment 4](#)

Mature Green Condition Packed Product
Inspection Record

**(COMPLETED
EXAMPLE
IN-LINE
INSPECTION)**

[Attachment 5](#)

Mature Green Condition Packed Product
Inspection Record

**(COMPLETED
EXAMPLE
END-POINT
INSPECTION)**

[Attachment 6](#)

Identification of Packed Product Sample
Packages

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**Application for accreditation of an accredited certifier
for an Interstate Certification Assurance (ICA) arrangement**

Pursuant to section 420 of the *Biosecurity Act 2014*

OFFICE USE ONLY

DATE RECEIVED:
PHS NUMBER:
DATE APPROVED OR REFUSED:
FURTHER INFORMATION REQUEST DATE:
DATE FURTHER INFORMATION RECEIVED:
PAYMENT PROCESSED DATE:
PAYMENT AMOUNT RECEIVED:
RECEIPT NUMBER:

Important information for applicants

This form is to be used to apply as an accredited certifier for an Interstate Certification Assurance (ICA) arrangement.

Information requested will enable your application to be processed as prescribed by the *Biosecurity Act 2014*. Your application must be assessed and granted by the chief executive before you can proceed with the proposed activity.

Before lodging this application you should be familiar with the requirements of the *Biosecurity Act 2014* available on the Office of the Queensland Parliamentary Counsel website <http://www.legislation.qld.gov.au>.

How to complete form for a new application

- Must complete entire form.

How to complete form for an amendment or renewal

- Update any areas that require amendments;
- Must complete part A section 1, part B sections 2-4 and part C.

How to submit this form

- In person to:
Any [Department of Agriculture and Fisheries regional office](#); or
- Via post to:
Department of Agriculture and Fisheries
PO Box 5083
Nambour Qld 4560

Prescribed fee

- Fees are applicable until 30 June 2017.
- Payment of prescribed fee must be paid at the application submission for it to be processed.

Term of accreditation

The term of this accreditation shall be one (1) year unless sooner cancelled or suspended from the date of your application being approved.

Notification

The applicant will be notified of the outcome within thirty (30) days of receipt of the application. The applicant will be notified by post to the applicant's postal address.

The application is deemed to have been received when the [District Co-ordinator \(Certification and Accreditation Services\)](#) in your district is in receipt of an accurate and complete application and payment of the prescribed fee has been received, processed and cleared.

Contact us

For more information please contact the District Co-ordinator (Certification and Accreditation Services), Plant Biosecurity & Product Integrity, Biosecurity Queensland, Department of Agriculture and Fisheries in your district or the Department of Agriculture and Fisheries Customer Service Centre on 13 25 23.

Type of application *(tick one box only)*

☐ New application ☐ Amendment ☐ Renewal

Part A – Accredited certifier application

1. Applicant details

Select one *(if applicable)*

☐ Australian Company Number (ACN) ☐ Australian Registered Body Number (ARBN)

Please supply ACN or ARBN *(if applicable)*

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Please supply Interstate Produce Number (IPN) *(if known)*

Q					
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Applicant is: *(tick one box only)*

☐ an individual ☐ a partnership ☐ an incorporated company ☐ a co-operative association

☐ other *(please specify)*

--

If applicant is an individual or other, please complete the following *Supply full legal name including first name, surname and any other name/s.*

First name

--

Last name

--

Other name/s

--

If applicant is a partnership, please complete the following *Supply the full legal name of each partner in their normal order.*

First name

--

Last name

--

First name

--

Last name

--

First name

--

Last name

--

If applicant is an incorporated company or co-operative association, please complete the following *Supply full registered trading name/s (including any brand names) as used on packages or declarations.*

--

2. Address details

Street address

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--

Postal address *(if different to street address)*

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--

Plant Health Assurance Certificate

Original (yellow) - Consignment copy Duplicate (white) - Business copy

Consignment Details (Please print)

Consignor

Name **Len's Limes P/L**
Address **Farm Road**
Innisfail Q 4860

Certificate Number

9999999

Consignee

Name **Rare Fruits Wholesale**
Address **Melbourne Markets**
Footscray VIC 3011

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Name

Address

Method of Transport (Provide details where known)

☒ Road Truck/Trailer Registration

☐ Rail Consignment

☐ Air Airline/Flight no.

☐ Sea Vessel Name & Voyage no.

Certification Details (Please print)

Accredited Business that Prepared the Produce

Name **Len's Limes P/L**
Address **Farm Road**
Innisfail QLD 4860

Grower or Packer

Name **Len's Limes Pty Ltd**
Address **Farm Road**
Innisfail QLD 4860

IP No. of Acc. Business Brand Name or Identifying Marks (as marked on packages)

Q 9999

Len's Limes

Date Code (as marked on packages)

020429

Facility No.	Procedure Code	Expiry Date	Facility No.	Procedure Code	Expiry Date
02	ICA-15	13/06/08			/ /

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
250	Trays	Tahitian Limes	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
/ /	<input type="checkbox"/> Dipping	Dimethoate	400ppm	<input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.
/ /	<input type="checkbox"/> Dipping	Fenthion	412.5ppm	<input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.
/ /	<input type="checkbox"/> Flood Spraying	Dimethoate	400ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Flood Spraying	Fenthion	412.5ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Non-recirculated Spray	Fenthion	412.5ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m ³	Two hours @ °C
/ /	<input type="checkbox"/> Heat Treatment	<input type="checkbox"/> Hot Air <input type="checkbox"/> Hot Water		min. @ °C
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			

Additional Certification

Met mature green condition at packing.

Declaration

I, an Authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the accreditation(s) granted to the business under the *Plant Protection Act 1989* and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please print)

Arthur John Signatory

Signature

AJ Signatory

Date

15 / 3 /08

MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

[illegible]

MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Fruit Type: Tahitian Limes		Business Interstate Produce (IP) Number: Q 9 9 9 9									
Date of Inspection	PPS No	Inspection		Mature Green		Unbroken Skin		COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller		
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature	
Tick applicable columns →											
1/06/02	1	✓		✓		✓			P Controller	P Controller	
"	2	✓		✓		✓			P Controller	P Controller	
"	3	✓		✓		✓			P Controller	P Controller	
"	4	✓		✓		✓			P Controller	P Controller	
2/06/02	5	✓		✓		✓			P Controller	P Controller	
"	6	✓		✓		✓			P Controller	P Controller	
3/06/02	7	✓			✓	✓		1 X coloured fruit. PPS No. 7 rejected & 42 packages withdrawn.	P Controller	P Controller	
"	8	✓		✓		✓		All 3 sample packages passed OK and all withdrawn packages returned to assembly point. PPS No. 7 regraded, repacked and reinspected.	P Controller	P Controller	
"	9	✓		✓		✓			P Controller	P Controller	
"	10	✓		✓		✓			P Controller	P Controller	
4/06/02	11	✓		✓		✓			P Controller	P Controller	
"	12	✓		✓		✓			P Controller	P Controller	
5/06/02	13	✓		✓		✓			P Controller	P Controller	
7/06/02	14	✓		✓		✓		2 X broken skins. PPS No. 14 rejected & 46 packages withdrawn.	P Controller	P Controller	
"	15	✓		✓		✓		PPS No. 17 failed for yellow colouration. PPS No. 14 and the 46 withdrawn packages rejected. All rejected packages regraded, repacked and reinspected. Additional training of sorters carried out.	P Controller	P Controller	
"	16	✓		✓		✓			P Controller	P Controller	
"	17	✓			✓	✓			P Controller	P Controller	
9/06/02	18	✓		✓		✓			P Controller	P Controller	
11/06/02	19	✓		✓		✓			P Controller	P Controller	
12/06/02	20	✓		✓		✓			P Controller	P Controller	
"	21	✓		✓		✓			P Controller	P Controller	
"	22	✓		✓		✓			P Controller	P Controller	
15/06/02	23	✓		✓		✓			P Controller	P Controller	
"	24	✓		✓		✓			P Controller	P Controller	
18/06/02	25	✓		✓		✓			P Controller	P Controller	
"	26	✓		✓		✓			P Controller	P Controller	
20/06/02	27	✓		✓		✓			P Controller	P Controller	
"	28	✓		✓		✓			P Controller	P Controller	

MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Fruit Type: Tahitian Limes		Business Interstate Produce (IP) Number: Q 9 9 9 9								
Date of Inspection	PPS No	Inspection		Mature Green		Unbroken Skin		COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller	
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature
Tick applicable columns→										
1/06/02	1		✓	✓		✓			P Controller	P Controller
"	2		✓	✓		✓			P Controller	P Controller
"	3		✓	✓		✓			P Controller	P Controller
"	4		✓	✓		✓			P Controller	P Controller
2/06/02	5		✓	✓		✓			P Controller	P Controller
"	6		✓	✓		✓			P Controller	P Controller
3/06/02	7		✓	✓		✓			P Controller	P Controller
"	8		✓	✓		✓			P Controller	P Controller
"	9		✓	✓		✓			P Controller	P Controller
"	10		✓		✓	✓		2 X fruit showing yellow colour. 400 trays in consignment	P Controller	P Controller
4/06/02	11		✓	✓		✓		rejected.	P Controller	P Controller
"	12		✓	✓		✓			P Controller	P Controller
"	13		✓	✓		✓		400 trays regraded, repacked and reinspected.	P Controller	P Controller
"	14		✓	✓		✓		Passed OK	P Controller	P Controller
"	15		✓	✓		✓		Sorters retrained in ICA requirements.	P Controller	P Controller
"	16		✓	✓		✓			P Controller	P Controller
"	17		✓	✓		✓			P Controller	P Controller
"	18		✓	✓		✓			P Controller	P Controller
11/06/02	19		✓	✓		✓			P Controller	P Controller
12/06/02	20		✓	✓		✓			P Controller	P Controller
"	21		✓	✓		✓			P Controller	P Controller
"	22		✓	✓		✓			P Controller	P Controller
15/06/02	23		✓	✓			✓	4 X fruit with broken skins. Consignment of 100 trays rejected	P Controller	P Controller
"	24		✓	✓		✓		and redirected to Sydney market. Sorters warned to take	P Controller	P Controller
18/06/0	25		✓	✓		✓		more care when packing fruit for certification.	P Controller	P Controller
"	26		✓	✓		✓			P Controller	P Controller
20/06/02	27		✓	✓		✓			P Controller	P Controller
"	28		✓	✓		✓			P Controller	P Controller

Marking Sample Packages After Packed Product Inspection

Following inspection, the Packed Product Controller must-

- (a) mark one end of each sample package by applying a stamp or sticker with the PPS No. (Packed Product Sample No.) and their initials as shown below;
- (b) ensure that the PPS No. stamp or sticker is visible on the exposed end of the package when the package is assembled on the pallet.

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)

