

# ICA-26: Pre-Harvest Treatment and Post-Harvest Inspection of Tomatoes, Capsicums, Chillies & Eggplant

## REVISION REGISTER

Date of issue	Amendment details
15/02/2013	Version 5.3: Revise in accordance with APVMA fenthion review (3.0, 6.0); Update PHAC (example, att 2).
15/10/2014	Version 5.4: General review and reformatting whole document; Requirement to keep Authorised Signatory forms (10.2); Minor revisions and addition of requirement to treat in accordance with APVMA Special Gazette, 16 October 2014 (6.0).
16/08/2018	Version 6.0: Whole document reviewed and reformatted into new template; Updated DEPI references to Agriculture Victoria; Definitions updated in line with standard definitions list (4); References to fenthion removed (6); Correction of trichlorfon application to every 7-10 days and dimethoate application to every 7-14 days (6); Packed Product Inspection Record has changed from PSF-118 to PSF 105 (11); Requirement for Part A businesses to now retain a copy of the Pre-Harvest Treatment Declaration (7.4 and 10.1); Non-conforming packed product now requires a period of 21 days to have lapsed since first cover spray was applied (8.3.5); Removal of reference to broken skins throughout whole document; Updated secure conditions and certification requirements to meet Tasmanian quarantine entry conditions (8.4.2); Amendments to the requirement to conduct Spray Calibration and Test Records (7.2.4); Section headings updated.
01/09/2022	Version 6.1: New document format; reformatted requirement table (6); addition of secure storage and transport (8.4.2) ; update of reference (3) change name of PSW-02 to SOP.
01/09/2023	Version 6.2: update departmental name; addition of 9.5 charging policy.

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# 1 Purpose

The purpose of this procedure is to describe:

- the principles of operation, design features and standards required for the calibration, use and maintenance of pre-harvest treatment equipment; and
- the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and post-harvest inspection of tomatoes, capsicums, chillies and eggplants for Queensland Fruit Fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

# 2 Scope

This procedure covers all certification of pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants from a business operating under an ICA arrangement to prevent the movement of the quarantine pest QFF.

This procedure is applicable where the requirements are a specified condition of entry of an interstate quarantine authority for QFF.

Certification of pre-harvest treatment and post-harvest inspection of host produce under this procedure may not be an accepted quarantine entry condition for all interstate markets.

Some intrastate or interstate markets may require additional quarantine certification 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 intrastate quarantine requirements can be obtained from a local Agriculture Victoria Inspector.

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

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

# 3 References

Plant Biosecurity Act 2010

Standard Operating Procedure - Completion of Plant Health Assurance Certificates

# 4 Definitions

**Accredit** means to authorise nominated staff within a business to issue assurance certificates.

**Accrediting Authority** means the government department responsible for accrediting a business under this procedure in the exporting State or Territory.

<b>Act</b>	means the Plant Biosecurity Act 2010 (the Act).
<b>APVMA</b>	means the Australian Pesticides and Veterinary Medicines Authority.
<b>Authorised Inspector</b>	means an inspector authorised by the relevant State or Territory Government.
<b>Authorised Signatory</b>	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
<b>Block</b>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the business's property plan.
<b>Business</b>	means the legal entity responsible for the operation of the facility and ICA arrangement detailed on the business's Application for Accreditation.
<b>Capsicum</b>	means the sweet pepper forms of <i>Capsicum annuum</i> including, but not limited to, Bell pepper, Hungarian wax pepper and Banana pepper.
<b>Certified/Certification</b>	means covered by a valid Plant Health Assurance Certificate or Plant Health Certificate.
<b>Chilli</b>	means the small, pungent and hot to taste forms of <i>Capsicum annuum</i> including, but not limited to, Birds Eye, Jalapeno and Habanero.
<b>Consignment</b>	means a discrete quantity of produce transported to a single consignee at one time.
<b>Eggplant</b>	means fruit of the species <i>Solanum melongena</i> and <i>S.undatum</i> .
<b>End-point Inspection</b>	means the process by which a representative sample is drawn and inspected from the finalised lot/consignment prior to certification.
<b>Facility</b>	means the location where the receipt, treatment and certification operations covered by this arrangement are conducted.
<b>Host Produce</b>	means tomatoes, capsicums, chillies and eggplants.
<b>In-line Inspection</b>	means the process by which a representative sample of packed product is drawn from a lot and inspected during the processing and packing of the goods.
<b>Inspection</b>	means the act of inspecting produce to determine if fruit fly is present.
<b>Inspector</b>	means the person authorised as an Inspector under the Act.
<b>Interstate Certification Assurance (ICA)</b>	means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of produce for interstate and intrastate quarantine purposes.
<b>Load</b>	means a quantity of packed produce, up to a maximum of 2,500 packages, assembled at one (1) time for certification and dispatch from a facility. A load may consist of several consignments.
<b>Lot</b>	means a quantity of homogenous produce assembled for inspection at (1) place and at one (1) time. A lot could consist of produce from one (1) or more growers/blocks/properties.

<b>Non-conformance</b>	means a non-fulfilment of a specified requirement.
<b>Package</b>	means the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.
<b>Packed Product</b>	means host produce in packages following grading and packing and ready for marketing.
<b>Plant Health Assurance Certificate (PHAC)</b>	means certification issued by an Authorised Signatory of an accredited business.
<b>Produce</b>	means fruit of the species <i>Lycopersicon esculentum</i> , fruit of the species <i>Solanum melongena</i> and <i>S.undatum</i> , fruit of the small pungent and hot to taste forms of <i>Capsicum annuum</i> and fruit of the large bell-pepper forms of <i>Capsicum annuum</i> .
<b>Property</b>	means one or more contiguous parcels of land (lots on plan), owned or leased by a business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same business.
<b>Queensland Fruit Fly (QFF)</b>	means all stages of the species <i>Bactrocera tryoni</i> (Froggatt).
<b>Source Block</b>	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this procedure.
<b>Tomato</b>	means the fruit of the species <i>Lycopersicon esculentum</i> .
<b>Unit</b>	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.

## 5 Responsibility

The position titles used reflect the responsibilities of staff under this arrangement. These positions may not be present in all businesses, or different titles may be used for staff that 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;
- training staff in their duties and responsibilities under this procedure;
- ensuring staff comply with their responsibilities and duties under this procedure;
- obtaining and reading the Safety Data Sheet (SDS) for the chemical in use; and
- arranging a workplace risk assessment to be conducted in compliance with the Occupational Health and Safety (Hazardous Substances) Regulations 2017 (Victoria).

PART A - Grower:

- ensuring the business has current accreditation under Part A of this procedure (refer 9.1);
- maintaining a property plan for each property on which host produce is grown for certification under this procedure (refer 7.1);
- ensuring all source blocks of host produce harvested for certification under this procedure have undergone pre-harvest treatments (refer 7.2); and

- ensuring treated and untreated produce are identified and controlled to avoid mixing of treated and untreated produce at harvest (refer 7.3).

**PART B - Packer:**

- ensuring the business has current accreditation under Part B of this procedure (refer 9.1);
- ensuring treated and untreated produce is identified and controlled to prevent mixing during grading and packing (refer 8.2 and 8.3); and
- investigating and rectifying any problems following the detection of non-conformity in packed product by the Packed Product Controller (refer 8.3.5).

The **Spray Operator** is responsible for:

- maintaining a tank calibration certificate for each spray tank used for pre-harvest treatment of host produce under this procedure (refer 7.2.2);
- conducting calibration tests on pre-harvest treatment equipment (refer 7.2.3);
- applying pre-harvest sprays according to specified requirements to all source blocks of host produce certified under this procedure (refer 6 and 7.2);
- preparing spray mixtures and maintaining treatment records (refer 7.2.8, 7.2.9 and 7.2.11); and
- maintaining pre-harvest spray equipment (refer 7.2.10).

The **Produce Receipt Officer** is responsible for:

- ensuring all host produce received for grading, packing and certification under Part B are sourced from a business accredited under Part A (refer 8.1); and
- ensuring host produce grown by another business are accompanied by a Pre-Harvest Treatment Declaration (refer 8.1.1).

The **Grader/Packer** is responsible for:

- ensuring all host produce packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation (refer 8.2); and
- ensuring all non-conforming host produce are identified and controlled to prevent mixing with conforming host produce (refer 8.2.1).

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

- sampling and inspecting host produce for visible symptoms of fruit fly infestation (refer 8.3);
- identifying all sample packages (refer 8.3.4);
- notifying the Certification Controller and taking corrective action following identification of non-conforming produce in any sample package (refer 8.3.5 and 8.3.6); and
- maintaining records of packed product inspection (refer 8.3.7).

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing a PHAC, produce covered by the certificate has been prepared in accordance with this procedure and the details on the certificate are true and correct in every particular (refer 8.4.2).

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified and labelled (refer 8.4.1);
- ensuring all PHAC's accompany consignments upon dispatch (refer 8.4.2); and
- maintaining copies of all PHACs issued by the business (refer 8.4.4).



## 6 Requirement

This procedure sets out the steps required for compliance with the relevant law(s) or regulatory standards. Before following this procedure, you should:

- assess the effects of chemical treatment on small quantities of your plants or plant product to eliminate the risk of any damage to plant or plant product; and
- ensure all personal protection and safety measures are in place to prevent injury to person(s) carrying out the treatments.

When carrying out treatments, you will be responsible for ensuring compliance with the procedure, taking into account each applicable standard, manufacturing guideline or recommended operating procedure, all workplace health and safety requirements, and compliance with each applicable interstate or national requirement.

The business must use chemical products in accordance with the instructions included on the products approved label, APVMA permit and this ICA procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label.

The Agricultural and Veterinary Chemical (Control of Use) Regulations 2017 specifies certain chemical use records must be made within 48 hours of use and kept for a minimum of 2 years. Businesses may be required to keep more records of chemical use than as specified by this procedure. ICA record keeping is in addition to the Agricultural and Veterinary Chemical (Control of Use) Regulations record keeping. Businesses treating produce for fee or reward are required to hold a Commercial Operators Licence with Agriculture Victoria. Contact the Customer Service Centre (136 186) for information.

The business has the responsibility of ensuring that treated produce does not contain an agricultural chemical residue above the Maximum Residue Level (MRL).

Agriculture Victoria will not be responsible for any damage to plant or plant product or any personal injury that may result from your use or application of treatments. For further information contact the Customer Service Centre on 136 186 or visit [www.agriculture.vic.gov.au](http://www.agriculture.vic.gov.au).

Tomatoes, capsicums, chillies and eggplants certified for pre-harvest treatment under this procedure must be treated in accordance with approved label and APVMA permit, as follows:

1. A program of cover sprays consisting of –
  - (a) any combination of the chemical active ingredients and applied in accordance with the following tables
    - Table 1: program of cover sprays for capsicums
    - Table 2: program of cover sprays for chillies
    - Table 3: program of cover sprays for tomato
    - Table 4: program of cover sprays for eggplant; and
  - (b) treatment must be applied to each block of tomato, capsicum, chilli and eggplant grown on the property for certification; and
  - (c) beginning at least twenty-one (21) days prior to harvest and continuing until the completion of harvest of fruit for certification; and
  - (d) observing applicable withholding periods as per the label or APVMA permit prior to harvest; and
  - (e) conducted in accordance with the chemical product label and applicable APVMA permit.

AND

2. Post-harvest inspected and found free of QFF infestations.

Table 1: Cover Spray program for Capsicums

<p>In the case of <b>capsicums</b></p>	<p>(a) with a product containing 400g/L dimethoate as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing 75mL of a 400g/L product per 100L of water, applied thoroughly to the fruit to the point of run-off; or</li> <li>• in a low volume application that applies at least 750mL of a 400g/L product per hectare;</li> <li>• at intervals of every seven (7) to fourteen (14) days; and</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions.</li> </ul> <p>OR</p> <p>(b) with a product containing 500g/L trichlorfon as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per 100L of water in the first application to a block; and then</li> <li>○ 125mL of a 500g/L product per 100L of water in all subsequent spray applications;</li> <li>○ applied thoroughly to the point of run-off;</li> </ul> </li> <li>• in a low volume application that applies; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per hectare in the first application to the block; and then</li> <li>○ 125mL of a 500g/L product per hectare in all subsequent spray applications;</li> </ul> </li> <li>• at intervals of every seven (7) to ten (10) days; and</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions;</li> <li>• not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels.</li> </ul> <p>OR</p> <p>(c) a combined program of cover sprays may be applied in accordance with a or b above, at intervals determined by the produce and spray type used in the most recent application.</p>
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Table 2: Cover Spray program for Chillies

<p>In the case of <b>chillies</b></p>	<p>(a) with a product containing 400g/L dimethoate as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing 75mL of a 400g/L product per 100L of water, applied thoroughly to the fruit to the point of run-off; or</li> <li>• in a low volume application that applies at least 750mL of a 400g/L product per hectare;</li> <li>• at intervals of every seven (7) to fourteen (14) days;</li> <li>• for chillies, not exceeding a maximum of ten (10) applications per crop per season; and</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions.</li> </ul> <p>OR</p>
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	<p>(b) with a product containing 500g/L trichlorfon as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per 100L of water in the first application to a block; and then</li> <li>○ 125mL of a 500g/L product per 100L of water in all subsequent spray applications;</li> <li>○ applied thoroughly to the point of run-off;</li> </ul> </li> <li>• in a low volume application that applies; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per hectare in the first application to the block; and then</li> <li>○ 125mL of a 500g/L product per hectare in all subsequent spray applications;</li> </ul> </li> <li>• at intervals of every seven (7) to ten (10) days; and</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions;</li> <li>• not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels.</li> </ul> <p>OR</p> <p>(c) a combined program of cover sprays may be applied in accordance with a or b above, at intervals determined by the produce and spray type used in the most recent application.</p>
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Table 3: program of cover sprays for tomato

In the case of <b>tomatoes</b>	<p>(a) with a product containing 500g/L trichlorfon as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per 100L of water in the first application to a block; and then</li> <li>○ 125mL of a 500g/L product per 100L of water in all subsequent spray applications;</li> <li>○ applied thoroughly to the point of run-off;</li> </ul> </li> <li>• in a low volume application that applies; <ul style="list-style-type: none"> <li>○ 250mL of a 500g/L product per hectare in the first application to the block; and then</li> <li>○ 125mL of a 500g/L product per hectare in all subsequent spray applications;</li> </ul> </li> <li>• at intervals of every seven (7) to ten (10) days;</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions.</li> </ul>
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Table 4: program of cover sprays for eggplant

In the case of <b>eggplant</b>	<p>(a) with a product containing 500g/L trichlorfon as the only constituent:</p> <ul style="list-style-type: none"> <li>• in a high-volume application containing 250mL of a 500g/L product per 100L of water in the first application to a block; and</li> <li>• in a high-volume application containing 125mL of a 500g/L product per 100L of water in all subsequent spray applications;</li> <li>• applied thoroughly to the fruit to the point of run-off;</li> <li>• at intervals of every seven (7) to ten (10) days;</li> <li>• not exceeding a maximum of eight (8) applications per crop per season;</li> <li>• in accordance with an applicable APVMA permit and/or chemical product label directions;</li> <li>• not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels.</li> </ul>
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**NOTE:** Trichlorfon is dangerous to bees, the **spray operator** should read and understand all chemical product labels and APVMA permits associated with the chemicals being used prior to their application to the crop.

Dangerous to bees. **DO NOT** spray any plants in flower while bees are foraging. Treat in late afternoon when bees have finished foraging.

APVMA permits and product labels can be found on the APVMA website: [www.apvma.gov.au](http://www.apvma.gov.au).

## 7 Part A – Grower Activities

### 7.1 Property Plan

The Certification Controller shall maintain a property plan for each property on which host produce is grown and pre-harvest treated for certification (Attachment 2).

The property plan shall include the following:

- (a) the location of all the blocks on which produce is grown;
- (b) the Block Reference Code, Name or Number used to identify each block;
- (c) road access including street name/s;
- (d) internal roadways within the property;
- (e) the location and identification of buildings on the property (e.g., house, packing shed, equipment sheds etc.);
- (f) for each block on which produce is grown:
  - the name (if any) used on farm to identify the block or group of blocks;
  - the type of produce planted in the block;
  - the area of the block; and

- whether it is intended to certify produce harvested from the block under an ICA arrangement.

A copy of the business's property plan/s shall be included with an Application for Accreditation if accreditation for Part A is required (refer 9.1).

## 7.2 Treatment

### 7.2.1 Pre-Harvest Treatment

All host produce certified under this procedure must be pre-harvest treated for fruit fly with an approved program of cover sprays in accordance with the specified requirements (refer 6).

### 7.2.2 Cover Spray Equipment Calibration

Permanent volume indicator marks shall be made on the side of the spray tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the **maximum mixture level** and any **incremental volumes** used.

Volume indicator marks shall include the volume in litres (L) required to fill the tank to that level.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a Tank Calibration Record (Attachment 3) for the spray tank, which must be available to the auditor at all audits.

The Tank Calibration Record shall provide the following details:

- (a) name and address of the owner of the equipment;
- (b) the type of equipment (e.g., boom spray, mister);
- (c) identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- (d) if applicable, the gear and engine rpm at which the tractor must be operated;
- (e) details of brand, model and serial number of the equipment;
- (f) testing details, name and address of business conducting the test, date, type of flow meter used, date of latest calibration of flow meter;
- (g) calibration results; and
- (h) name and signature of the Testing Officer.

A Tank Calibration Record is not required for handheld equipment such as hand-held misters or knapsack sprayers, where the capacity of the spray tank is less than 25 litres.

### 7.2.3 Pre-Harvest Spray Application Calibration

The Spray Operator shall carry out spray application calibration tests on pre-harvest spraying equipment prior to commencement of the season. Water without concentrate may be used in these calibration tests.

Application rate calibration tests may be carried out using the following method:

#### Dynamic Calibration

1. Fill the spray tank with water. With pump operating at normal speed, check all nozzles. Collect and record the output of every nozzle for a given time, (e.g. for one (1) minute), using an accurate measuring cylinder.

Replace any nozzle with more than 10% variation from the manufacturer's output specification.

2. Calculate the effective spraying width of the boom in metres:
  - broadcast spraying, use number of nozzles x nozzle spacing;
  - band spraying, add the bandwidths;
  - bed spraying, add the bed widths.
3. Divide effective spraying width into 100 for the distance in metres to travel in the calibration run (100m<sup>2</sup>).

For example;

$$\begin{array}{rclcl} \text{effective spray width} & = & 2 \text{ metres} & & \\ \text{length of calibration run} & = & \frac{100}{2} & = & 50 \text{ metres} \end{array}$$

4. Accurately mark out this distance in the field, using stakes or pegs.
5. Refill spray tank with water to the maximum level mark or an incremental volume mark.
6. Mark the position of the tractor so that you can return to exactly the same position after the calibration run, ensuring the spray tank has the same level of alignment for accurate measurement of the spray volume used.
7. Spray out over the measured distance at the same pressure, same engine RPM and gear and the same ground surface as in your field spraying.
8. Return to the exact starting position and refill tank to the same mark, measuring the volume of water required.
9. Multiply the number of litres to refill the tank by 100 to give the number of litres your sprayer will apply per hectare.

For example;

$$\begin{array}{rclcl} \text{volume to refill tank} & = & 3.75 \text{ litres} & & \\ \text{application rate (L/ha)} & = & 3.75 \times 100 & = & 375 \text{ L/ha} \end{array}$$

#### Spot-checking

Divide the volume of spray used (in litres) by the area treated (in hectares) in a given application.

For example;

$$\begin{array}{rclcl} \text{volume of spray applied} & = & 300 \text{ litres} & & \\ \text{area treated} & = & 0.8 \text{ hectares} & & \\ \text{application rate (L/ha)} & = & \frac{300}{0.8} & = & 375 \text{ L/ha} \end{array}$$

If the actual application rate varies by more than 10% from the calculated application rate the spray equipment must be re-calibrated.

### 7.2.4 Pre-Harvest Spray Application Calibration Records

Spray application calibration tests must be performed for chemical applications which require the spray mixture to be applied at a specified rate per hectare.

Calibration tests on spray equipment to determine the application rate must be carried out prior to commencement of the harvest season each year and within four (4) weeks of commencement of treatment.

A Spray Equipment Calibration Test Record (Attachment 9) or similar record shall be maintained by the Spray Operator.

Results of testing shall include the full calculations used to determine the application rate of the spray equipment.

### 7.2.5 Calculating the Quantity of Concentrate

Calculate the volumes of concentrate for the maximum mixture level and each of the incremental volumes marked on the spray tank and record these on the Treatment Preparation Chart (refer 7.2.6).

### 7.2.6 Cover Spray Mixture Preparation Chart

The business shall maintain a Treatment Preparation Chart (Attachment 4), or similar record containing the same information, in close proximity to the spray mixture preparation area for each spray unit used by the business for pre-harvest treatment under this procedure.

A business that uses a variety of chemical concentrates shall prepare a Treatment Preparation Chart for each concentrate used.

### 7.2.7 Cover Spray Treatment

The Spray Operator shall undertake cover spraying from a minimum of 21 days prior to commencing harvest until the completion of harvest of all produce on the property.

Cover sprays shall be applied, within the specified intervals, to all host produce growing on the property for certification under this procedure.

It is recommended that all other fruit fly hosts on the property with produce at a susceptible stage are treated to control fruit fly.

The Spray Operator shall ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all produce to the point of run-off.

Produce from treated blocks should not be harvested until the specified withholding period has been complied with after the cover spray application.

### 7.2.8 Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application or more frequently as required.

### 7.2.9 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of mixture. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label.

Fill the spray supply tank with clean water to the incremental volume mark or maximum mixture level mark.

Ensure that the chemical is completely diluted in all the water by mixing the tank for a minimum of two (2) minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment, other than handheld equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate. This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

The mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

### **7.2.10 Cover Spray Equipment Maintenance**

The Spray Operator shall carry out regular checks of spraying equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear.

### **7.2.11 Cover Spray Mixture Preparation and Treatment Records**

The Spray Operator must record details of all cover spray mixture preparation and treatment using a Preparation and Treatment Record (Attachment 5), or similar record which contains the same information.

## **7.3 Harvesting**

The Certification Controller shall oversee the harvest process to ensure only treated host produce is harvested for certification under this procedure.

### **7.3.1 Identification of Treated and Untreated Produce in the Field**

A business that maintains treated and untreated blocks of host produce shall identify the treatment status of field blocks to prevent mixing of treated and untreated produce.

Examples of acceptable methods of identifying treated and untreated blocks include:

- using signs in treated and untreated blocks;
- using colour markers in treated and untreated blocks; or
- bins/crates, which differ significantly in appearance, for treated and untreated produce.

Other methods may be used provided they clearly identify to pickers the treated and untreated blocks and are acceptable to the auditor.

### **7.3.2 Identification of Treated and Untreated Produce at Harvest**

A business that maintains treated and untreated blocks of host produce shall identify the treatment status of harvested produce to prevent mixing of treated and untreated produce.

Examples of acceptable methods of identifying treated and untreated produce include:

- marking each picking bin/crate of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure; and
- using picking bins/crates, which differ significantly in colour and appearance.



Other methods may be used provided they clearly identify treated and untreated produce and are acceptable to the auditor.

## 7.4 Pre-Harvest Treatment Declaration

A business which pre-harvest treats host produce that are to be packed for certification by another business must be accredited for an ICA arrangement under Part A of this procedure.

The accredited business under Part A shall provide the packing business under Part B a Pre-Harvest Treatment Declaration (Attachment 6) for each block treated for certification under this procedure each day, or at the time of changing from one block to another block, whichever is the earlier.

The business shall maintain copies of all Pre-Harvest Treatment Declarations for produce sent to another business to pack and certify under this procedure for auditing purposes.

A declaration is not required where the business that grows and pre-harvest treats the produce is the same business that packs and certifies the produce under this procedure.

## 8 Part B – Packer Activities

### 8.1 Produce Receipt

The Produce Receipt Officer shall ensure that all host produce received for certification under this procedure:

- (a) are supplied with a declaration issued by a grower accredited under Part A (where the grower and packer are different businesses); and
- (b) where the business receives treated and untreated produce:
  - the treatment status of the produce is clearly identified upon receipt at the packing facility to prevent mixing of treated and untreated produce; or
- (c) where the business only receives produce that has been pre-harvest treated in accordance with Part A:
  - no specific identification of the treatment status of the produce is required.

Any produce received that is not clearly identified as treated shall be regarded as untreated for the purpose of this procedure.

#### 8.1.1 Receipt of Produce Grown by Another Business

A business that packs host produce grown by another business shall ensure:

- (a) a Pre-Harvest Treatment Declaration (Attachment 6) is received each day for each block supplying produce for certification;
- (b) produce supplied for certification has undergone pre-harvest treatment in accordance with the specified requirements (refer 6);
- (c) grower identification and the pre-harvest treatment details are maintained for all produce received and certified under this procedure from receipt to certification and dispatch; and
- (d) produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce.

The business shall maintain copies of all declarations received from growers whose produce they pack and certify under this procedure for audit purposes.

## 8.2 Grading and Packing

All produce graded and packed for certification under this procedure shall be inspected for evidence of fruit fly infestation during the normal grading and packing process.

Any soft produce or produce showing symptoms of fruit fly infestation (i.e., soft spotted areas, weeping or showing bruising or breakdown) shall be rejected for certification.

Any rejected produce shall be broken open and examined for visible evidence of fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of live fruit fly infestation.

The Certification Controller shall be immediately advised on detection of live fruit fly larvae and follow the response procedure outlined (refer 8.3.5).

The Certification Controller shall oversee the grading and packing process to ensure only conforming produce is packed for certification under this procedure.

### 8.2.1 Identification During Grading and Packing

Where both treated and untreated produce are packed, the business shall implement systems to identify the treatment status of produce during grading and packing to prevent mixing of treated and untreated produce.

Examples of acceptable methods of identifying treated and untreated produce during grading and packing include:

- packing treated produce at different times to untreated produce and clearing the lines before changing over; or
- packing treated and untreated produce on different packing lines.

Other methods may be used provided they clearly identify, and segregate treated and untreated produce and are acceptable to the auditor.

### 8.2.2 Identification After Packing

A business that grades and packs treated and untreated produce shall implement systems to identify the treatment status of the produce after packing and before they leave the packing system to prevent mixing of treated and untreated produce.

Examples of acceptable methods of identifying treated and untreated produce after packing include:

- using packaging which differs significantly in appearance; or
- marking each package of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure.

Other methods may be used provided they clearly identify treated and untreated produce and are acceptable to the auditor.

## 8.3 Packed Product Inspection

The Packed Product Controller shall continually monitor the grading and packing process by selecting a sample for examination from the packed produce.

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

Packed Product Inspections may be carried out as an:

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

### 8.3.1 Sample Selection

The Packed Product Controller shall select a minimum of 600 units or a minimum of 2% of the carton count (one (1) in every 50 packages) from randomly selected packages consigned from the facility each day.

- (a) In-Line Inspection
  - samples shall be selected at random from the final packed produce as it leaves the packing line;
  - must only be carried out by the business that packs the produce for certification under this procedure;
  - must be performed at facilities where the host produce is being packed; and
  - where the business is packing produce from two (2) or more growers at any one (1) time, at least one (1) package shall be inspected from each grower's produce.
- (b) End-Point Inspection
  - samples shall be selected at random from the consignment following consignment assembly;
  - must be conducted after the consignment has been consolidated but prior to certification and dispatch; and
  - where the business intends to combine produce from two (2) or more growers to make up a load, at least one (1) package shall be inspected from each grower's product making up the load.

### 8.3.2 Inspection Equipment

The business shall maintain the following inspection equipment:

- (a) adequate illumination;
- (b) a hand lens, microscope or other device that provides at least x10 magnification;
- (c) reference illustrations and photographs for identification of fruit fly;
- (d) sealable plastic bags and labels for collecting specimens of infested produce;
- (e) methylated spirits; and
- (f) pocketknife or similar to cut produce to investigate for the presence of fruit fly.

### 8.3.3 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the produce from each sample package for evidence of fruit fly. Each piece of produce in the sample package shall be removed from the package and all surfaces examined for evidence of fruit fly infestation.

Any soft produce or produce showing symptoms of fruit fly infestation (i.e., soft spotted areas, weeping or showing bruising or breakdown) shall be broken open and examined for evidence of fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of live fruit fly infestation. (Attachment 10)

### 8.3.4 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 (Attachment 8) bearing the lettering PPS No. (Packed Product Sample Number) 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 procedure.

### 8.3.5 Detection of Non-conforming Packed Product

Detection of Live Fruit Fly Larvae

The Packed Product Controller must immediately advise the Certification Controller if any produce is found infested with live fruit fly.

The Certification Controller shall take the following actions:

- (a) all produce harvested from the source block/s on the day of the detection, including any produce which has been packed for certification, but which remains on the premises, shall be rejected for certification under this procedure;
- (b) all produce from the source block/s shall be rejected for certification under this procedure until the following has been completed:
  - a cover spray program has been applied in accordance with the chemical label and APVMA permit and a period of at least 21 days have elapsed since the first cover spray was applied following the detection of fruit fly in packed product; and
  - a sample of 600 units or a minimum of 2% of the carton count of packed product, the source block/s has been inspected in the packing shed and no live fruit fly has been detected; and
- (c) the detection shall be reported to Agriculture Victoria within three (3) working hours so an investigation of the cause may be carried out and any problems rectified.

### 8.3.6 Rejected Product

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

Packages rejected for live fruit fly larvae must be either:

- treated and certified in accordance with an alternative quarantine entry condition; or
- consigned to markets for which there are no quarantine restrictions concerning fruit fly.

**NOTE:** It is an offence under the Plant Biosecurity Act 2010 to sell fruit fly infested produce in Victoria.

### 8.3.7 Packed Product Inspection Records

The Packed Product Controller shall maintain records of the inspection results on a Packed Product Inspection Record (Attachment 7), or similar record which captures the same information.

## 8.4 Dispatch

### 8.4.1 Package Identification

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

- the Interstate Produce (IP) number of the facility in which the produce was packed;
- the words "MEETS ICA-26"; and
- the date (or date code) on which the produce was packed.

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifiers used with the grower's name or IP number, so the grower can be easily identified if required.

Any packages containing produce that has not been pre-harvest treated and inspected in accordance with the requirements of this procedure must not be marked as stated above.

### 8.4.2 Handling, Storage and transport under secure conditions

The accredited business must handle, store and transport host produce according to the secure conditions.

Certified fruit must be transported from the facility in secure conditions that prevent infestation by fruit fly. Secure conditions include:

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

### 8.4.3 Plant Health Assurance Certificate

The Authorised Dispatcher shall ensure a PHAC (Attachment 1) is completed and signed by an Authorised Signatory of the business prior to the consignment being sent to a market requiring certification of treatment and inspection of host produce for QFF.

PHACs shall include:

- (a) in the "Accredited business that prepared the produce" section:
  - the name and address of the accredited business that packed the produce;
- (b) in the "Grower or Packer" section:
  - the name and address of the accredited business that was responsible for pre-harvest treatment of the produce. Where the consignment contains produce pre-harvest treated by a number of growers the word "VARIOUS" shall be used;

(c) in the “Certificate details” section:

- the IP No. of the accredited business that packed the produce;

(d) in the “Treatment details” section:

- the most recent date or dates of pre-harvest treatment for each of the source block/s;

(e) the words “Pre-Harvest Spray” in the Treatment column;

- the concentration and name of the active ingredient in the concentrate most recently used (eg “500 g/L trichlorfon”) in the Chemical (Active Ingredient) column;
- the words “at \*\*\* ml/L”, where \*\*\* is the number of millilitres of concentrate added per litre of mixture in the Concentration column; and
- as applicable, the words “high volume spray” or “low volume spray” in the Duration and Temperature column.

Individual PHACs shall be issued to cover each consignment to avoid splitting of consignments.

PHACs shall be completed, issued and distributed in accordance with the Standard Operating Procedure - Completion of Plant Health Assurance Certificates.

#### 8.4.4 PHAC Distribution

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

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

## 9 Accreditation

### 9.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this procedure shall make application for accreditation at least ten (10) working days prior to the intended date of commencement of operation under the ICA arrangement.

If the business:

- grows and pre-harvest treats produce, indicate Part A on the application and attach a Property Plan; or
- packs pre-harvested treated produce grown by other businesses, indicate Part B on the application; and
- grows and packs pre-harvested treated produce, indicate Part A and B on the application and attach a property plan.

### 9.2 Audit Process

#### 9.2.1 Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA system is implemented and capable of operating in accordance with the requirements of this procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

At the initial audit, the inspector shall request a copy of the chemical label to confirm active constituent, use by date, rate and withholding period for the particular host.

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued a Certificate of Accreditation (refer 9.3).

### 9.2.2 Compliance Audits

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

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

A compliance audit is conducted:

- within four (4) weeks of the initial audit or issuance of first PHAC, whichever is later;
- within twelve weeks of the business applying for re-accreditation; and
- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or re-accreditation.

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 (refer 9.3).

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 non-conformances.

### 9.2.3 Re-Accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to being accredited to certify produce under the ICA arrangement.

## 9.3 Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation for an ICA Arrangement detailing the facility location, procedure, scope (type of produce and chemical covered) and period of accreditation.

The business must maintain a current Certificate of Accreditation and make it available on request by an Inspector.

A business 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 procedure, produce type, facility and chemical covered.

## 9.4 Non-conformances and Sanctions

### 9.4.1 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Non-conformance Report (NCR). Actions required to address the non-conformance shall be discussed and recorded on the NCR.

If the integrity of the accreditation has been significantly compromised, the non-conformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

### 9.4.2 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in produce certified under this ICA arrangement. An investigation into the incident shall be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

### 9.4.3 Suspension and Cancellation

Agriculture Victoria may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to Agriculture Victoria;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

Any action taken by Agriculture Victoria to suspend or cancel an accreditation shall be provided in writing to the business. This shall also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

### 9.4.4 Prosecution

Businesses found to be operating contrary to the Act may be liable for prosecution.

## 9.5 Charging Policy

The business will be charged an annual accreditation fee.

A fee will be charged for all scheduled audits conducted. Unannounced audits will not be charged. Agriculture Victoria can be contacted for a schedule of fees.

# 10 Records and Document Control

## 10.1 ICA System Records

The business shall maintain the following records:

### PART A

- (a) Property Plan for each property (refer 7.1);
- (b) Tank Calibration Record (refer 7.2.2);
- (c) Treatment Preparation Chart (refer 7.2.6);



- (d) Spray Equipment Calibration Test Record (refer 7.2.4);
- (e) Preparation and Treatment Record (refer 7.2.11); and
- (f) a copy of each Pre-Harvest Treatment Declaration completed.

#### PART B

- (a) a copy of each Pre-Harvest Treatment Declaration received (refer 8.1.1);
- (b) Packed Product Inspection Record (8.3.7);
- (c) if applicable, a Grower Identifier Record (refer 8.4.1); and
- (d) a copy of each PHAC issued by the business (refer 8.4.4).

ICA system records shall be retained for a period of at least 24 months from completion, or until the next compliance audit of the ICA arrangement, whichever is later.

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

## 10.2 ICA System Documentation

The business shall maintain the following documentation:

- (a) a copy of the business's current endorsed Application for Accreditation;
- (b) a current copy of this Operational Procedure;
- (c) a copy of the business's current endorsed Authorised Signatory forms; and
- (d) a current Certificate of Accreditation for an ICA Arrangement.

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

## 11 Attachments

Attachment 1	Plant Health Assurance Certificate	(PSE-028)
Attachment 2	Property Plan	(PSF-110)
Attachment 3	Tank Calibration Record	(PSF-086)
Attachment 4	Treatment Preparation Chart	(PSF-072)
Attachment 5	Preparation and Treatment Record	(PSF-073)
Attachment 6	Pre-Harvest Treatment Declaration	(PSF-103)
Attachment 7	Packet Product Inspection Record	(PSF-105)
Attachment 8	Identification of Packed Product Sample Packages	(PSF-015)

Attachment 9    Spray Equipment Calibration Test Record    (PSF-071)

Attachment 10    Inspection for Queensland Fruit Fly information sheet (PSF-354)

## Plant Health Assurance

## Certificate

Certificate number  
XXXXXXXX**Consignment details** (please print)

Consignor	
Name	ABC PTY LTD
Address	STREET ROAD, MLEBOURNE VIC 3000

Consignee	
Name	PRODUCE PEOPLE
Address	SOMEWHERE ROAD, ADELAIDE SA

Reconsigned to (splitting consignments or reconsigning whole consignments)	
Name	
Address	

**Certificate details** (please print)

IP Number	Facility number	Procedure
V9999	01	ICA-26

Accredited business that prepared the produce	
Name	ABC PTY LTD
Address	STREET ROAD, MELBOURNE VIC 3000

Grower or Packer	
Name	VARIOUS
Address	

Other facilities supplying produce	

Brand name OR identifying marks (as marked on packages)	Date OR date code (as marked on packages)
ABC PRODUCE	25/08/2020

Number of packages	Type of packages (e.g. trays, cartons)	Type of produce	Authorisation for split consignment
20	TRAYS	Capsicums	

**Treatment details**

Treatment date	Treatment	Chemical (active ingredient)	Concentration / duration and temperature
17/08/2020	Pre-harvest spray	500 g/L trichlorfon	125ml/100L, high volume spray

Additional certification / Codes		
<p><b>Declaration:</b> I, an Authorised Signatory of the accredited business that prepared the plants, plant products, used equipment, used packages or earth materials described above, hereby declare that the plants, plant products, used equipment, used packages or earth materials have been prepared in the business' approved facility in accordance with the business' Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the <i>Plant Biosecurity Act 2010</i> to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.</p>		
<b>Authorised Signatory</b> (print name) A.Signature	<b>Signature</b> A.Sign	<b>Date</b> 25 / 08 / 2020

# PROPERTY PLAN

## Property Plan Details

The property plan (overleaf) is to include the following-

1. the location of blocks in which produce is grown;
2. the Block Reference Code or Number used to identify each block on the plan;
3. road access including street name/s;
4. internal roadways within the property;
5. the location and identification of buildings on the property (house, packing shed, equipment sheds etc).
6. is the produce from the block to be certified under the ICA arrangement.

## COMPLETE THE FOLLOWING DETAILS FOR EACH BLOCK SHOWN ON THE PROPERTY PLAN

Block Reference Code or No.	Name Used on Farm for the Block	Type of Produce	Area (Ha)	Fruit to be Certified?
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO

## Arrangement Details

<b>Applicant's Name</b> (as shown on the application form)
<b>Street Address of Facility</b> (as shown on the application form)
Postcode

## Scope of Arrangement

Application is made for accreditation under Part A of ICA-26 *Pre-Harvest Treatment and Inspection of Tomatoes, Capsicums, Chillies and Eggplants* for the following:

**Produce to be certified** (☒ one or more boxes as applicable):

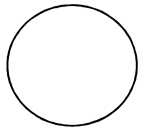
- ☐ Tomatoes    ☐ Capsicums    ☐ Chillies    ☐ Eggplants

I ..... (full printed name) the  
 ..... (position in business)  
 am authorised to sign on behalf of the business and I understand that:

- accreditation will only be granted for the scope outlined above;
- following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the Certificate of Accreditation for the procedure covering the arrangement;
- a new application must be made to amend any of the current details in the Application for Accreditation of a Business for an ICA Arrangement or this Property Plan.

..... / /  
 Signature Date

# PROPERTY PLAN



INDICATE NORTH

# TANK CALIBRATION RECORD

<i>Equipment Calibrated</i>	
Name And Address Of Owner Of Equipment:	
Type Of Equipment (e.g. Boom Spray, Mister):	
Brand:	
Model:	
Serial No.:	
Other Identification:	

<i>Testing Details</i>	
Name And Address Of The Business Conducting The Test:	
Date Of Testing:	
Type Of Flow Meter Used:	
Date Of Latest Calibration Of Flow Meter:	

<i>Calibration Results</i>	
Maximum Mixture Level Volume (Litres):	
Incremental Volumes (Litres) (As Marked On The Spray Tank):	

<i>Certification</i>					
The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.					
Printed Name		Signature		Date	..... / ..... / .....

# TREATMENT PREPARATION CHART

Chemical Concentrate: \_\_\_\_\_

Full Tank Volume: \_\_\_\_\_ L

Concentrate in Full Tank: \_\_\_\_\_ mL or g

Part Fill or Top-Up (Concentrate [mL or g] / Mixture [L])

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

Prepared by: \_\_\_\_\_  
Printed Name Signature Date

OFFICIAL

## PREPARATION AND TREATMENT RECORD FOR

(crop/commodity treated)

[illegible]

~~OFFICIAL~~



# Pre-Harvest Treatment Declaration

A Pre-Harvest Treatment Declaration must be provided to the packer to cover Tomatoes, Capsicums, Chillies or Eggplants delivered for certification under ICA-26 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I ..... (print full name) **an Authorised Signatory of:**

..... (print business name)

<b>Interstate Produce (IP) No:</b>	<b>V</b>					<b>Hereby declare that the:</b>
	(no of packages)		(type of packages – bins, crates, trays)			<b>Identified by:</b>
			(package identification)			<b>Delivered to:</b>
						(business name)

<b>Interstate Produce (IP) No:</b>	<b>V</b>					<b>On</b> ..... / ..... / ..... (date)
------------------------------------	----------	--	--	--	--	--

**For grading, packing and certification under the ICA Produce Pre-Harvest Treatment of Tomatoes, Capsicums, Chillies and Eggplants (ICA-26) declare: (please tick)**

<b>The last Pre-Harvest Treatment of the source block was:</b> a high volume cover spray applied to the point of run-off containing	
<input type="checkbox"/>	0.75 mL of a 400 g/L dimethoate concentrate per litre of cover spray mixture
<input type="checkbox"/>	2.50 mL of a 500 g/L trichlorfon concentrate per litre of cover spray mixture
<input type="checkbox"/>	1.25 mL of a 500 g/L trichlorfon concentrate per litre of cover spray mixture

<b>The last Pre-Harvest Treatment of the source block was:</b> a low volume cover spray applied at	
<input type="checkbox"/>	750 mL of a 400 g/L dimethoate concentrate per Hectare
<input type="checkbox"/>	2.50 mL of a 500 g/L trichlorfon concentrate per Hectare
<input type="checkbox"/>	1.25 L of a 500 g/L trichlorfon concentrate per Hectare

**The Identity of the source block and date of the last Pre-Harvest Treatment are:**

	<b>Reference Code or Number of Block</b>	..... / ..... / .....	<b>Date of Last Pre-Harvest Treatment</b>
--	--	-----------------------	---

**I am Authorised to sign on behalf of the Business and the Information given above is, to the best of my knowledge, true and correct in ever particular.**

<b>Authorised Signatory</b> (print name)			
<b>Signature</b>		<b>Date</b>	..... / ..... / .....

There are penalties under the **Plant Biosecurity Act 2010**, for any person providing an Inspector with information that is false or misleading.

# PACKED PRODUCT INSPECTION RECORD

[illegible]

# IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

## Marking Sample Packages After Packed Product Inspection

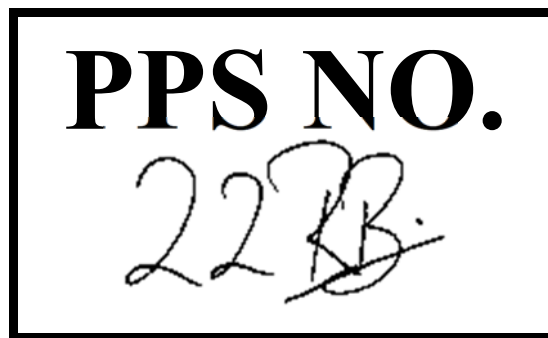
Following inspection, the Packed Product Controller must -

- (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)



# SPRAY EQUIPMENT CALIBRATION TEST RECORD

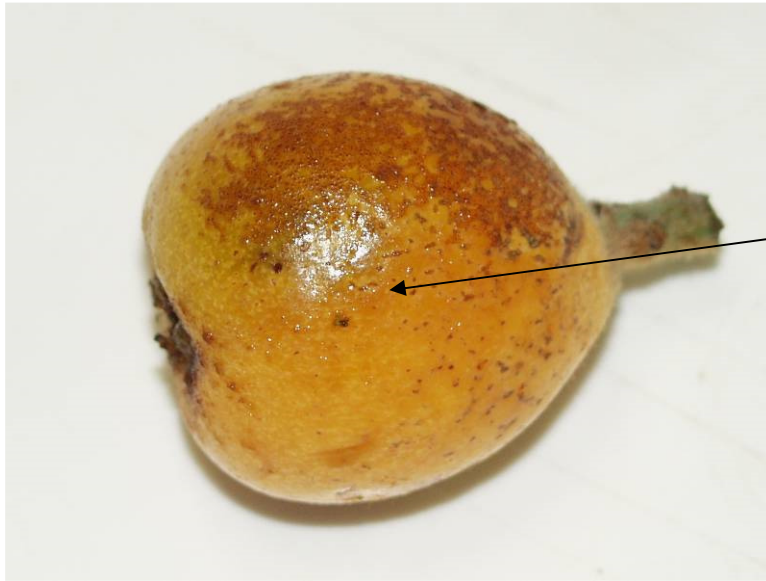
[illegible]

## NOTES

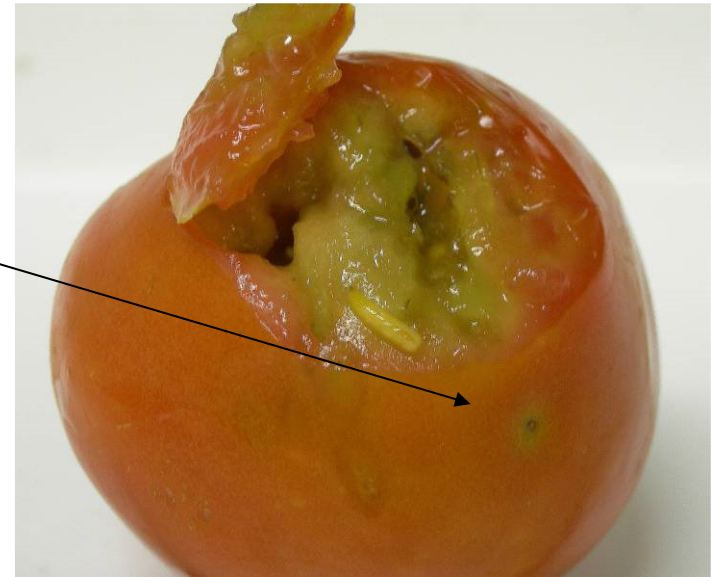
1. Spray application rate calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the business's compliance audit, and once a month during the season for each fruit type being treated.
2. Calculate the Total output of the spray equipment by placing a collection vessel under each spray nozzle for a measured time period and determine the volume of output from each nozzle over a one minute period. Total the output (L/min) from each of the nozzles to give the Total Output (L/min).
3. Calculate the Total Spray Area (m<sup>2</sup>) by multiplying the spray area width by the spray area length, the boundary being the line at which the fruit's surface is fully wetted.
4. Divide the Total output (L/min) by the Total Spray Area (m<sup>2</sup>) to give the Application Rate (L/min/m<sup>2</sup>)-  
$$\text{Total Output (L/min)} \div \text{Total Spray Area (m}^2\text{)} = \text{Application Rate (L/min/m}^2\text{)}$$
5. Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.

OFFICIAL

# QUEENSLAND FRUIT FLY (QFF) LARVAE AND STING MARKS



STING MARKS



LARVAE

