

CHECKLIST FOR APPLICANTS

Prior to lodging an application for accreditation for an Interstate Certification Assurance (ICA) arrangement for the above procedure, applicants should be able to successfully complete the following checklist –

PART A - Covering pre-harvest treatment and harvest inspection.

Documents and Records -

- ☐ Do you hold a current copy of the Operational Procedure *Pre-Harvest Treatment, Hard Mature Condition, and Inspection Standards of Mangoes* [ICA-69]?
- ☐ Have you retained a copy of the Business's current *Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement* [CAF-47]?
- ☐ Have you established a property plan on which fruit are grown for certification and has a copy been included with the Business' Application for Accreditation?
- ☐ Have you obtained a Chemical Mixture Tank Calibration Certificate for your spray tank?
- ☐ Have you prepared a Spray Mixture Preparation Chart for each spray unit used for pre-harvest treatment of certified fruit?
- ☐ Have you established records for recording details of pre-harvest spray mixture preparation and treatment?
- ☐ Have you established records for recording details of harvest inspection of fruit?
- ☐ If applicable, have you prepared *Pre-Harvest Treatment and Harvest Inspection Declaration* forms?
- ☐ Have you ensured all applicable records are retained for a minimum of 12 months from completion or until the next compliance audit whichever is the later?

Equipment and Materials -

- ☐ Have you accurately calibrated the spray tank/s used for pre-harvest treatment using a calibrated flow meter or equivalent method, to clearly indicate in litres on the tank/s the maximum mixture level volume and any incremental volumes used?
- ☐ Do you have suitable measuring vessels for the chemical concentrate, and suitable mixing or agitation devices for the spray tank?
- ☐ Do you possess inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for the examination of suspect fruit identified in fruit inspection?
- ☐ Is pre-harvest spraying equipment regularly checked to ensure it operates effectively and remains free of malfunction, blockages, damage and excess wear?

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Staff Training -

- ☐ Has the Certification Controller got a good overall understanding of the requirements of the ICA arrangement and Operational Procedure?
- ☐ Has the Certification Controller trained all staff involved in carrying out activities associated with the ICA Arrangement?
- ☐ Is the Treatment Operator able to prepare and apply pre-harvest treatments, maintain pre-harvest spray equipment and maintain spray tank calibration, and maintain records for pre-harvest spray mixture preparation and treatment?
- ☐ Have you trained pickers to harvest fruit in accordance with the Mango Grading and Firmness Standard and for evidence of fruit fly infestation in treated fruit harvested for certification?
- ☐ If applicable, is the Harvest Supervisor trained and able to oversee the harvest process, sample and inspect harvested fruit, identify fruit showing symptoms of fruitfly infestation, and maintain Harvest Inspection and Declaration records?
- ☐ Have you trained staff to notify the Certification Controller and to advise DPI following detection of fruit fly at harvest?
- ☐ If applicable, do Authorised Signatories fully understand their responsibilities in relation to the signing and issuance of *Pre-Harvest Treatment and Harvest Inspection Declarations* under the ICA arrangement?

Control Systems -

- ☐ Have you implemented a pre-harvest spray program in line with the requirements of the Operating Procedure?
- ☐ Are cover sprays applied in such a way that a sufficient volume is applied with sufficient penetration and distribution that ensures thorough coverage of all fruit?
- ☐ If applicable, have you applied for an exemption for cover sprays on blocks intended for international export?
- ☐ If applicable, have you implemented systems to identify treated and untreated blocks?
- ☐ If applicable, have you implemented a system to identify treated and untreated fruit after harvest?
- ☐ Have you implemented systems for all fruit harvested for certification is checked for hard mature condition, as described in the Mango Grading and Firmness Standard with a softness rating scale of "0" and inspected for symptoms of fruit fly infestation under this ICA operational procedure.?



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PART B – Covering fruit receipt, grading and packing, final inspection and certification.

Documents and Records -

- ☐ Do you hold a current copy of the Operational Procedure *Pre-Harvest Treatment, Hard Mature Condition, and Inspection Standards of Mangoes* [ICA-69]?
- ☐ Do you hold a current copy of the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [WI-02]?
- ☐ Have you retained a copy of the Business's current *Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement* [CAF-47]?
- ☐ If applicable, do you maintain copies of *Pre-Harvest Treatment and Harvest Inspection Declarations* for each consignment of fruit received from another business?
- ☐ If applicable, have you established records for fruit receipt inspection?
- ☐ Have you established records for packed product inspection?
- ☐ Have you retained copies of Plant Health Assurance Certificates?

Equipment and Materials -

- ☐ Do you possess inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for the examination of suspect fruit identified during fruit inspection?
- ☐ Do you have equipment to mark each package of certified produce (after grading and packing) with your IP Number, Meets ICA-69 and the date or date code for the date of packing?

Staff Training -

- ☐ Has the Certification Controller got a good overall understanding of the requirements of the ICA arrangement and Operational Procedure?
- ☐ Has the Certification Controller trained all staff involved in carrying out activities associated with the ICA Arrangement?
- ☐ Is the Fruit Receipt Officer trained and able to sample and inspect fruit received for certification, identify fruit showing symptoms of fruit fly infestation, and maintain Fruit Receipt Inspection Records?
- ☐ Are Graders/Packers trained to identify symptoms of fruit fly infestation and do they understand their responsibilities in relation to rejection and inspection of suspect fruit?
- ☐ Have you trained staff to notify the Certification Controller and to advise DPI following detection of fruit fly at receipt or during grading and packing?
- ☐ Do Authorised Dispatcher/s fully understand their responsibilities in relation to marking of certified packages, completion of Plant Health Assurance Certificates



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and maintaining copies of all Plant Health Assurance Certificates issued by the Business under the ICA arrangement?

- ☐ Do Authorised Signatories fully understand their responsibilities in relation to the signing and issuance of Plant Health Assurance Certificates under the ICA arrangement?

Control Systems -

- ☐ Do you ensure that all fruit received for certification have been pre-harvest treated in accordance with ICA-69 and, if from another business, have undergone harvest inspection and are accompanied by a *Pre-Harvest Treatment and Harvest Inspection Declaration* from a business accredited under Part A?
- ☐ Have you implemented systems to prevent mixing of treated and untreated fruit from receipt through to grading and packing?
- ☐ Have you implemented systems for ensuring all fruit graded and packed for certification are inspected to meet Class 1 quality, as described in the Mango Grading and Firmness Standard with a softness rating scale of "0" and inspected for symptoms of fruit fly infestation under this ICA operational procedure.?
- ☐ Have you implemented systems to ensure Plant Health Assurance Certificates are issued to cover each consignment requiring certification?