Department of
Primary Industries and
Regional Development

GOVERNMENT OF
WESTERN AUSTRALIA

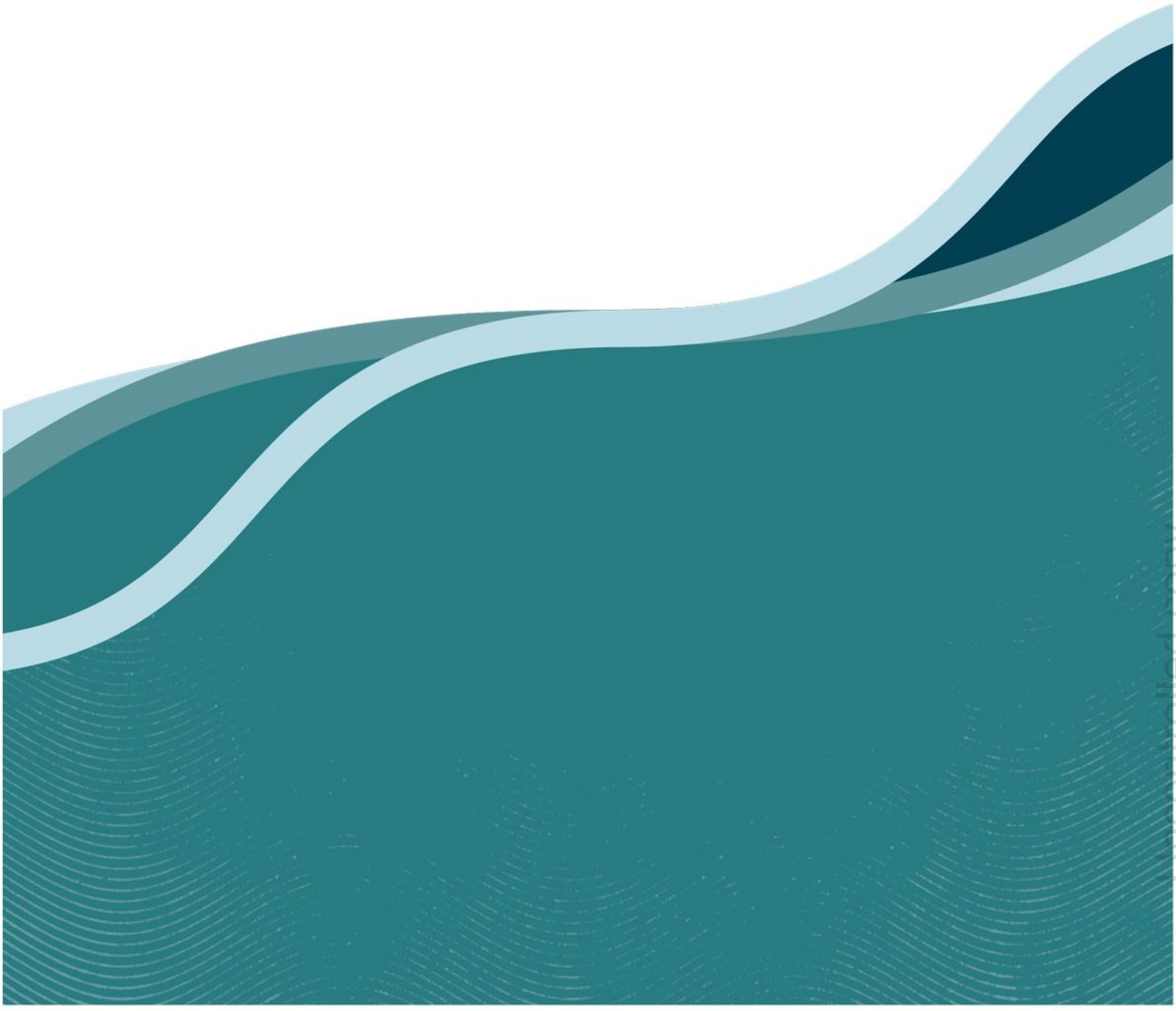
Protect
Grow
Innovate

Interstate Certification Assurance

Hot Water Treatment of Grapevines

Version 1.0 – August 2025

ICA37



Revision Register

Issue Number	Date of Issue	Amendments
1.0	27/08/2025	Initial Issue

Important Disclaimer

The Chief Executive Officer of the Department of Primary Industries and Regional Development and the State of Western Australia accept no liability whatsoever by reason of negligence or otherwise arising from the use or release of this information or any part of it.

Contents

1 PURPOSE

The purpose of this Procedure is to describe:

(a) the principles of operation, design features and standards required for hot water treatment equipment; and

(b) the responsibilities and actions of personnel;

that applies to the certification of hot water treatment (HWT) of grapevine material for phylloxera under an Interstate Certification Assurance (ICA) arrangement.

2 SCOPE

This Procedure covers all certification of hot water treatment of grapevine material by a Business operating under an ICA arrangement in Western Australia.

This Procedure is applicable to the requirements specified in Section 6 Requirements where the requirements are a specified entry condition of an interstate authority for phylloxera.

Pest/s: Grapevine phylloxera

Produce: Vine material (dormant)

This Procedure is separated into two (2) sections.

- Part A covering the hot water treatment facility; and
- Part B covering packer activities.

Certification hot water treatment under this Procedure may not be an accepted quarantine entry condition for all produce to all intrastate and interstate markets.

Grapevine material from a known phylloxera infested area cannot be certified under this Procedure. Some intrastate or interstate markets may require additional plant health certification for pests and diseases other than phylloxera 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 and interstate quarantine requirements can be obtained by phoning 1800 084 881 or accessing *http://www.interstatequarantine.org.au/.*

3 REFERENCES

WI-015	*Guidelines for Completion of Plant Health Assurance Certificates.*

4 DEFINITIONS

Authorised Signatory	means a person whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
batch	means the total number of cuttings or rootlings covered by one hot water treatment.

Business	means the legal entity accredited as a biosecurity certifier under the Act.
Certification	means a Phytosanitary Certificate (PC) Plant Health Certificate (PHC) or a Plant Health Assurance Certificate (PHAC), which verifies that a consignment meets the requirements of an Interstate Certification Assurance Operational Procedure or an interstate quarantine entry requirement.
Certification Assurance Arrangement	means a voluntary arrangement between the Department of Primary Industries and Regional Development Western Australia and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Department	means the Department of Primary Industries and Regional Development Western Australia.
dormant vine	means the period between natural leaf fall and spring growth. Generally, one month after leaf-fall and one month prior to budburst.
facility	means the approved location of the hot water treatment operation where certification operations covered by the ICA arrangement are conducted.
HWT	means hot water treatment.
non-conformance	means a failure to fulfil a specified requirement.
PHAC	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
phylloxera	means all stages of the species *Daktulosphaira vitifolia*.
Testing Authority	means a laboratory approved by the National Association of Testing Authorities (NATA), or approved by Department of Primary Industries and Regional Development

5 RESPONSIBILITY

Position titles have been created to reflect the responsibilities which must be met by the Business under the ICA arrangement. These positions must be assigned to trained staff. One person may carry out the responsibilities of more than one position.

Certification Controller is responsible for:

- ensuring the Business and its staff comply with their responsibilities and duties under this Procedure;
- representing the Business during audits and other matters relevant to ICA Procedure;
- training staff in their duties and responsibilities under this Procedure; and
- ensuring all certification of vine material is carried out in accordance with this Procedure.

PART A (covering HWT)

- ensuring the Business has a current accreditation for an ICA arrangement under Part A of this Procedure; and

- ensuring hot water tanks and temperature sensing and recording equipment conforms to the requirements of this Procedure.
- ensuring a PHAC is completed.

PART B (covering vine receival, packing and certification)

- ensuring the Business has a current accreditation for an ICA arrangement under Part B of this Procedure;
- ensuring all vine material received for packing and/or certification under Part B of this Procedure is sourced from a Business accredited under Part A and if applicable, is accompanied by a valid PHAC;
- overseeing the packing and grading of vine material for certification under this Procedure; and
- maintaining packing records for all certified vine material that allows traceback of material to the original treatment lot and Hot Water Treatment Record or PHAC

Treatment Operator is responsible for:

- calibrating temperature sensors and recording equipment;
- ensuring the correct equipment is being used;
- maintaining temperature sensing and recording equipment calibration test records;
- loading the hot water tank, placement of temperature sensors and oversight of hot water treatment and temperature recording; and
- maintaining hot water treatment records. **Authorised Dispatcher** is responsible for:
- ensuring all packages covered by a PHAC are identified; and
- maintaining copies of all PHACs issued by the Business under this Procedure.

Authorised Signatory is responsible for:

- ensuring, prior to signing and issuing a PHAC, that produce covered by the PHAC has been prepared in accordance with this Procedure;
- ensuring the details on the PHAC are true and correct in every particular; and
- signing and issuing the PHAC.

6 REQUIREMENTS

Vine material certified under this Procedure must be subjected to hot water treatment in accordance with one of the following treatment schedules:

A. 54°C ± 1°C for 5-minutes; or

B. 50°C ± 1°C for 30-minutes.

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

Grapevine material may be susceptible to damage by hot water treatment. Businesses applying hot water treatment should check with experienced persons such as departmental officers for any available information. Testing of small quantities is recommended.

The Department accepts no responsibility for any damage to produce from this treatment.

7 PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

A Business seeking accreditation for an ICA arrangement under this Operational Procedure must make application for accreditation at least 15 working days prior to the intended date of commencement of certification of produce.

7.1.2 Audit Process

Initial Audit

Prior to accrediting a Business, an Inspector carries out an initial on-site audit of the Business 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, applicants will be granted provisional accreditation and posted a Certificate of Accreditation (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.

A compliance audit is conducted within four weeks of the initial audit and accreditation of the Business or issue of the first PHAC.

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 is issued (refer 7.1.3 Certificate of Accreditation).

Ongoing compliance audits are conducted at least once every twelve months.

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, certified produce, ICA system records or ICA system documentation.

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected non-conformance.

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.

A compliance audit is conducted within four weeks of the Business applying for re-accreditation each year.

7.1.3 Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the facility location, Operational Procedure, scope (type of covered) and period of accreditation.

The Business must maintain a current Certificate of Accreditation and make this 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 covered by the Plant Health Assurance Certificate.

PART A – Hot water treatment

7.2 Facility plan

The Certification Controller shall maintain a plan of the facility.

The Facility plan shall include the following details:

(a) road access including street name/s;

(b) internal roadways within the facility providing access to the hot water treatment tanks;

(c) the location and identification of buildings at the facility; and

(d) the location and size (m^3) of each hot water tank and the hot water tank number or other code that uniquely identifies each hot water tank at the facility.

A copy of the facility plan (Attachment 2) shall be included with the Businesses Application for Accreditation if accreditation for Part A is required.

7.3 Hot water treatment equipment requirements

7.3.1 Hot water tank

Hot water tanks in which treatment is to occur under this Procedure shall be purpose built, constructed from inert material and have appropriate temperature measurement and recording equipment.

The **Treatment Operator** shall ensure all material is placed into appropriate dipping containers to prevent material from floating. An open mesh cage, or similar device made from inert material that allows adequate circulation of hot water should be constructed for immersion of vine material in the tank. The cage should fit inside the main tank with a nominal 150 mm clearance on all sides.

A mesh lid or other device may be required to ensure all material remains fully immersed during hot water treatment.

7.4 Temperature sensors and recording equipment

Temperature sensing and recording systems shall have a combined overall accuracy of not more than ± 0.5°C in the range of 50-55°C and a resolution of up to 0.2°C (i.e. the combined sensing and data recording systems must be accurate to within 0.5°C of the true temperature and must be able to be read in increments of 0.2°C or less).

Low-resolution mini data loggers may be used which have an overall accuracy of not more than ± 0.5°C and a resolution of up to 0.5°C. Where mini data loggers are used, certification shall be based on the temperature that is 0.5°C above the maximum temperature recorded during the treatment period.

7.4.1 Data logger display standards

For each sensor the temperature value shall be sampled at least once every minute for the 5-minute treatment and once every 5-minutes for the 30-minute treatment. Each reading shall be displayed on the data log sheet and contain a clear, fully informative record including the sensor identity/location, the temperature reading to a resolution of at least 0.2°C, and the date and time of sampling.

7.4.2 Mini data logger display standards

For mini data loggers, temperature records shall be downloaded onto a personal computer at completion of the treatment period. At conclusion of the treatment, the **Treatment Operator** shall obtain print outs of the treatment temperatures throughout the treatment period and date and sign these data log sheets as the treatment record.

For each sensor the temperature value shall be sampled at least once every minute for the 5-minute treatment and once every 5-minutes for the 30-minute treatment. Each reading shall be displayed on the data log sheet and contain a clear, fully informative record including the sensor identity/location, the temperature reading to a resolution of at least 0.2°C (or 0.5°C for low resolution data loggers), and the date and time of sampling.

7.5 Calibration of temperature sensing and recording equipment

Temperature sensors and recording systems must be calibrated against a certified Reference Thermometer by using the hot water treatment bath method at the beginning of each season, and at monthly intervals thereafter during the period of operation. At calibration, each sensor must be uniquely identified and matched with the corresponding data recorder.

Note: The Business must have temperature sensors and recording equipment calibrated by a recognised testing authority, or under monitoring by an inspector prior to seeking accreditation under this Procedure.

7.5.1 Reference Thermometer

The business shall maintain a reference thermometer, which is:

- uniquely identified;
- calibrated annually by a recognised Testing Authority, or as specified on the calibration certificate issued by the calibration authority; and
- accurate to ±0.1oC at 50oC.

Note: **The Business** must hold a current Reference Thermometer calibration certificate issued by a recognised testing authority prior to seeking accreditation under this Procedure.

7.5.2 Hot Water Tank

The business shall ensure that before initial accreditation:

- the tank is checked by a recognised Testing Authority;
- the Reference Thermometer is calibrated by recognised Testing Authority;
- a certificate of compliance with AS2853 “Enclosures - temperature controlled - performance testing and grading” is provided.

The business shall ensure that calibration of the tank, including temperature sensors and recording systems is:

- conducted at the beginning of each season, and at monthly intervals during each season;
- performed in accordance with the method described below; and
- monitored by the authorised **Treatment Operator** or performed by a calibration authority approved by the department.

7.5.3 Calibration Method

The tank shall be set up by:

- filling the tank with water; and

- placing the temperature sensors in the tank (refer 7.5.1); and
- heating to 50°C and allowing to stabilise.

The tank shall be calibrated by:

- checking the temperature of the water immediately adjacent to each temperature sensor with the reference thermometer; and
- repeating the check twice more at 5-minute intervals.

All readings from the reference thermometer and each temperature sensor shall be recorded on the Sensor Calibration Test Record (Attachment 7).

The tank shall be considered operational if:

- no individual reading from each temperature sensor varies by more than ±0.5°C from the certified reference thermometer reading; and
- all readings of the reference thermometer are within ±0.5oC of 50oC.

Where a temperature sensor fails to meet the above criteria, the sensor:

- may be adjusted to read the same temperature as the reference thermometer, where the temperature recording equipment provides an adjustment function, and calibration repeated; or
- replaced, and calibration repeated; or
- is disposed of, or identified, to prevent inadvertent use.

Where the temperature of the reference thermometer fails to meet the above criteria:

- the tank shall not be used for the purposes of this procedure; and
- in the case of tank repair or re-design, be recalibrated by a NATA accredited calibration authority (as above).

7.5.4 Temperature sensing and recording equipment calibration records

The **Treatment Operator** shall maintain records of the results of calibration of all temperature sensors and recording equipment used under this Procedure.

Records shall be in the form of calibration test records from the recognised Testing Authority or a Sensor Calibration Test Record (see Attachment 7) or similar record completed by the **Treatment Operator** and authorised by an inspector.

Calibration test records shall include the following information:

- the date of calibration;
- the identification of the sensor and data recording instrument;
- the results of the three readings taken at 50°C;
- the correction (variation) if any to be applied to the sensor reading; and
- the name of the inspector or recognised Testing Authority responsible for conducting the calibration test.

7.6 Hot water treatment

All vine material certified under this Procedure must have been treated for phylloxera in an approved Hot Water Treatment facility in accordance with an appropriate temperature/time schedule as detailed in Section 6 Requirements.

Access to facilities containing Hot Water Treatment equipment shall be restricted to essential personnel during treatment.

7.6.1 Sensor placement

A minimum of three sensors shall be used for each tank. One sensor should be located at a depth of 100 mm from the base of the tank, another at 100 mm from the surface and the other inserted into the centre of the load mass.

Each sensor shall be uniquely identified in a manner such as a tag attached to the sensor or on the adjacent wall or container. Sensors shall be matched to a specific data recorder.

A plan indicating the location and identity of each sensor shall be kept with the data-recording instrument. A blank Sensor Placement Plan is provided as Attachment 6.

7.6.2 Verification of hot water treatment

- Treatment method
- The tank must be filled with clean water and be free from any soil residue.
- Raise the temperature of the bath to the upper limit allowable

Option 1: 5-minute treatment, upper limit is 55°C.

Option 2: 30-minute treatment, upper limit is 51°C.

- Heat must be applied uniformly and at sufficient distance from the material to prevent localised hot spots.
- Immerse the material fully (in appropriate dipping containers). Do not plunge the material repeatedly as this has an evaporative cooling effect with excessive temperature loss. The temperature of the product should recover to the minimum allowable within the specified time limit (if recovery is not being achieved then reduce the amount of material being processed in each batch).

Option 1: (5-minute treatment) should recover to 54°C within 1-minute.

Option 2: (30-minute treatment) should recover to 50°C within 2-minutes.

- Agitation of water in the heating tank is essential to eliminate the temperature differential within the tank and to aid the heat transfer process between the material and the body of water. An electric pump with sufficient capacity to circulate the entire volume of the tank within 15-minutes is required (e.g. a 5,000 litre tank would require circulation at a rate of 330 litres per minute).
- Temperatures at each sensor must remain at the target temperature during the entire treatment period.

If the water temperature during treatment falls more than 1.0°C below the specified target temperature at any time during the treatment period, the water temperature must be raised to target temperature and the treatment recommenced. Alternatively, treatment may be continued at a lower target temperature and corresponding treatment period (i.e. Treatment commenced under Option 1 can be recommenced under Option 2).

An accurate timing mechanism capable of measuring time to the second shall be used for timing the duration of treatment.

7.7 Treatment records

The **Treatment Operator** shall maintain records of each hot water treatment. Records must include a Hot Water Treatment Record (see Attachment 3) for each treatment lot and a continuous data log sheet or manual data log sheet for each hot water treatment.

Continuous data log sheets or manual data log sheets shall be maintained with the Hot Water Treatment Record to which they relate.

For mini data loggers, temperature records may be downloaded onto a personal computer at completion of the treatment period. At conclusion of the treatment, the **Treatment Operator** shall obtain printed data log sheets of the treatment temperatures throughout the treatment period. Treatment temperature records must identify:

- batch number;
- date and time of temperature sampling;
- the sensor identification to which the temperature reading relates; and
- maximum, minimum and average temperature.

The **Treatment Operator** shall date and sign the treatment record at the conclusion of the treatment as verification of the accuracy of the record.

Any alterations to treatment temperature or time schedules must be noted on the relevant treatment temperature record with an explanation for the alterations and the date and initials of the **Treatment Operator**.

Note: **The Business** must possess the Certificate of Compliance to AS2853 prior to seeking accreditation under this Procedure.

7.8 7.7 Hot Water Treatment Declaration

A business that hot water treats material to be packed by another business for certification must be accredited for an ICA arrangement under Part A of this procedure.

The business shall supply a Hot Water Treatment Declaration (refer Attachment 4) with each delivery of grapevine material.

A declaration is not required where the business that hot water treats the grapevine material is the same business that packs and certifies the grapevine material under this procedure.

The Hot Water Treatment Declaration must identify:

- the name and Interstate Produce (IP) Number of the accredited business that hot water treats the grapevine material;
- a statement that the business is accredited under Part A of this procedure;
- the identity of the facility in which the grapevine material was treated;
- identification of the batch number and the type and quantity of grapevine material from the treatment lot in the delivery covered by the declaration; and
- details of hot water treatment of each treatment lot covered by the declaration including the date of treatment, and the treatment temperature.

Part B – Covers the packer activities of vine material receival, grading, packing, and certification.

7.9 Vine material receival

The Vine Receival Officer shall ensure that all vine material received for certification under this Procedure:

(a) are supplied by a Business accredited under Part A; and

(b) each container is identified with the batch number of the treatment lot in which it was treated. Any container that is not clearly identified with the batch number shall be regarded as untreated for the purpose of this Procedure.

7.9.1 Receival of vine material treated by another Business

A Business that packs and/or certifies vine material that has been hot water treated by another Business shall ensure:

(a) each delivery of vine material received from another Business for certification under this Procedure is accompanied by a PHAC;

(b) vine material supplied for certification has undergone a hot water treatment regime in accordance with Section 6 Requirements; and

(c) the batch number and hot water treatment details are maintained for all produce received and certified under this Procedure from receival through to certification and dispatch.

The Business shall maintain copies of each PHAC received from a Business accredited under Part A that treated vine material they grade, pack and certify under this Procedure.

7.10 Grading and packing

A Business that grades and packs both treated (i.e. meets the requirements listed in Section 6 Requirements) and untreated material shall implement systems to identify the treatment status of material to prevent mixing of treated and untreated material.

7.10.1 Identification of treated and untreated material during packing

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

(a) packing treated vine material at different times to untreated vine material and clearing lines before changing over; or

(b) packing treated and untreated vine material on different packing lines.

Other methods may be used provided they clearly identify and segregate treated and untreated vine material.

7.10.2 Identification of treated and untreated material after packing

Examples of acceptable methods of identifying the treatment status of conforming and nonconforming vine material after packing include:

(a) using packaging that differs significantly in appearance; or

(b) immediately marking each package of treated material in a manner that clearly identifies the material as conforming to the requirements specified under this Procedure.

7.11 Post-treatment security

Once treated, the material is to be treated as sterile and appropriate precautions taken to prevent contamination. This includes the following practices:

- keeping soil away from treated material; and
- covering material with clean covers that have not been in contact with untreated material or soil.

7.12 Dispatch

7.12.1 Package identification

Prior to the issuance of a PHAC by the Business under this Procedure 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 number of the Business that operates the approved facility in which the produce was treated;
- the words “MEETS ICA-37”; and
- the date (or date code) on which the material was treated.

Any packages containing material that has been treated and meets the requirements of this Procedure shall be marked as stated above.

7.12.2 Plant Health Assurance Certificates (PHACs)

The **Authorised Dispatcher** shall ensure a PHAC 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 hot water treatment for Phylloxera.

PHACs shall include:

(a) in the 'Accredited Business that Prepared the Produce' section:

- the name and address of the Accredited Business that hot water treated the vine material;

(b) in the 'IP Number of Acc. Business' section:

- the IP Number of the Accredited Business that hot water treated the vine material;

(c) in the 'Grower or Packer' section:

- the name and address of the Accredited Business that packed the vine material;

(d) in the 'Treatment' section:

- in the Date column, the date the hot water treatment period was completed;
- in the Treatment column, the words “Hot Water Treatment”; and
- in the Duration and Temperature column, the words “XX minutes at ## C where XX is the number of minutes in the treatment period and ##°C is the maximum temperature reached during the treatment period.

Assurance Certificates shall be in the form of a PHAC (see Attachment 1).

Individual PHACs 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.

PHACs shall be completed, issued and distributed in accordance with the Work Instruction WI-015 ‘Guidelines for Completion of Plant Health Assurance Certificates’.

7.12.1 PHAC distribution

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

The **duplicate** blue copy) is to be sent to the below address not less than monthly.

Quality Assurance Officer
Quarantine WA
Locked Bag 69
WELSHPOOL DC, WA 6986

8 RECORDS AND DOCUMENT CONTROL

8.1 ICA system records

The Business must maintain the following records, or similar, which record the same information:

Under PART A

(a) 'Facility Plan' (Attachment 2); and

(b) 'Hot Water Treatment Record' (Attachment 3); and

(c) 'Hot Water Treatment Temperature Records' (data log sheets); and

(d) 'Sensor Placement Plan' (Attachment 6); and

(e) 'Sensor Calibration Test Record' (Attachment 7); and

(f) 'Reference Thermometer Test Certificate' and

Under PART B

(a) Vine Hot Water Treatment Packing Record (Attachment 5); and

(b) If applicable, a copy of each Hot Water Treatment Declaration received (Attachment 4); and

(c) the duplicate copy of each PHAC issued under this Procedure (Attachment 1).

Records must be retained for at least 1 years from completion.

Records shall be made available on request to an Authorised Person.

8.2 ICA system documentation

The Business must maintain the following documentation:

(a) a current copy of the ICA Procedure; and

(b) a current Certificate of Accreditation.

Documentation must be made available on request to an Authorised Person.

9 NON-CONFORMANCES AND SANCTIONS

9.1 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 **must** 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.

9.2 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 **must** 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.

9.3 Suspension and Cancellation

DPIRD 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 the DPIRD;

- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

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

10 CHARGING POLICY

The Business will be charged for all audit and investigation activities on a time basis at current rates prescribed by the DPIRD.

11 ATTACHMENTS

Attachment 1 Plant Health Assurance Certificate

Attachment 2 Facility Plan

Attachment 3 Hot Water Treatment Record

Attachment 4 Hot Water Treatment Declaration

Attachment 5 Vine Hot Water Treatment Packing Record

Attachment 6 Sensor Placement Plan

Attachment 7 Sensor Calibration Test Record

PLANT HEALTH ASSURANCE CERTIFICATE (ICA37)

Department of
Primary Industries and Regional Development
GOVERNMENT OF WESTERN AUSTRALIA

ORIGINAL (Yellow) – Consignment Copy
DUPLICATE (Blue) – Quarantine WA Copy
TRIPLICATE (White) – Business (Book) Copy

Certificate Number: XXXXX

Business Specific Information*

Dispatch Date: / / Ref No:

Arrival Date: / / PO No:

* These items display business specific information entered at the discretion of the consignor. They do not represent any part of the certifying conditions of the produce.

Plant Health Assurance Certificate

Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013

All accreditation details must be completed. Please print clearly and initial any alterations

Consignment Details

Consignor

Name ABC Pty Ltd
Address Block Road
Perth WA 6000

Consignee

Name Fresh Agents
Address Somewhere Road
Somewhere SA

Re-consigned To

(Splitting consignments or re-consigning whole consignments).

Name
Address

Certification Details

IP Number	Facility Number	Procedure
W 9999	01	ICA-37

Accredited Business That Prepared The Produce

Name ABC Pty Ltd
Address Block Road
Perth WA 6000

Grower or Packer

Name ABC Pty Ltd
Address Block Road
Perth WA 6000

Other Facilities Supplying Produce

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or identifying marks (As marked on packages)	Date Code (As marked on packages)	Authorisation for Split Consignment
20	Bundles	Grapevines	ABC Produce	230825	Affix Authorisation Stamp to Split / Re-consignee here

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Hot water	NA	22/08/2025	54°C for 5 minutes

Additional Certification / Codes

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 business's 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 *Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013* to issue assurance certificates without being accredited and/ or making false statements in certificates and declarations.

Authorised Signatory's Name (Please Print)	Signature	Date
Joe Bloggs	J.A.Bloggs	23/08/2025

FACILITY PLAN (ICA37)

The **Facility Plan** is to include the following:

(a) road access including street name/s; and

(b) internal roadways within the facility providing access to the HWT plant; and

(c) the location and identification of buildings at the facility; and

(d) the location and size (m3) of each HWT plant and the Serial number or other code that uniquely identifies each HWT plant at the facility.

Note: A Facility Plan (overleaf) must be included for each property covered by the Certification Assurance arrangement of the Business.

HWT Plant Reference code or Serial No.	Size (m^3)

ARRANGEMENT DETAILS

Business Name (as shown on the application form)

Street Address of Facility
(as shown on the application form)

Postcode

QWA Auditors Stamp

SCOPE OF ARRANGEMENT

Application is made for accreditation

I ..... (full printed name) the

(position in business) am authorised to sign on behalf of the business and I understand that-

(a) accreditation will only be granted for the facility nominated on the Facility Plan;

(b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement covering the arrangement;

(c) application must be made to amend any of the current details in the Application for Accreditation of a Business for an Interstate Certification Assurance Arrangement or this Facility Plan.

…… ……/……./…….

Signature Date

FACILITY PLAN (ICA37)

FACILITY PLAN

INDICATE NORTH

HOT WATER TREATMENT RECORD (ICA37)

Business details								
Business name		Interstate Produce Number (IP)	**W**					
Facility		Page number						

Date of treatment	Batch code / number	Hot water tank No.	Treatment temp (°C)	Start time	Sensor ID	Sensot reading					Finish time	Batch size treated	Treatment operator	
						1	2	3	4	5			Name	Signature

HOT WATER TREATMENT DECLARATION (ICA37)

A Hot Water Treatment Declaration must be provided to the certifying/packer business to cover each delivery (lot) of vines delivered to the other business for certification under the Operational Procedure ICA-37.

I _____ (full printed name)

an Authorised Signatory of -

_____ (business name)

Interstate Produce (IP) No. **W** | | | | |

hereby declare that the vine material listed below and delivered to –

_____(business name)

Interstate Produce (IP) No. **W** | | | | |

on - _____/_____/_____ (date)

for certification under the Operational Procedure Hot Water Treatment of Grapevines [ICA-37], were hot water treated as follows –

Batch code / number:	**Variety & material type**	**Number & type of packages**	**Date of treatment**	**Duration of treatment** (minutes)	**Maximum temperature** (°C)

Authorised Signatuory (printed name)			
Signature		**Date**	

It is an offence under the under the Biosecurity and Agricultue Management (Quality Assurance and Accreditation) Regulations 2013, for any person providing information that is false or misleading

VINE HOT WATER TREATMENT PACKING RECORD (ICA37)

Business name

Interstate Produce No (IP) **W** | | | | |

Date of packing	Batch code / number:	Variety & material type	Number & type of packages	PHAC No.	Certification Controller's initials

SENSOR PLACEMENT PLAN (ICA37)

The Sensor Placement Plan should comprise a diagram of the treatment vessel/room/area and include the location and identification of each temperature sensor.

SENSOR CALIBRATION TEST RECORD (ICA37)

Business details						
Business name	Data recoding instrument ID					
Place of sensor	Interstate Produce No (IP) **W**					

Date of testing	**Sensor identification**	**First reading (°C)**	**Second reading (°C)**	**Sensor correction value (± °C)**	**Treatment Operator**	
					Printed name	**Signature**