REVISION REGISTER

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0	16/10/2013	All pages	
1	02/02/2023	Version 1 issued, replaces Version: 0 Date: 16/10/2013.	
		Procedure title updated. Removal of Approved Fruits and replaced with Stone Fruit, Pome Fruit, Persimmons and Blueberries. Withdrew the use of fenthion in line with the APVMA direction. Addition of alternative chemicals. Addition of secure packing and transport conditions. Update to attachments.	

Authorised:

Plant Biosecurity & Product Integrity

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1. PURPOSE

The purpose of this procedure is to describe -

- (a) the principles of operation, design features and standards required for preharvest treatment; and
- (b) the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and inspection of stone fruit, pome fruit, persimmons and blueberries for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of pre-harvest treatment and inspection of approved fruit from a Business operating under an ICA arrangement in Queensland.

Approved fruits means stone fruit, pome fruit, persimmons and blueberries.

This procedure is applicable where the requirements specified in <u>6. Requirement</u> are a specified condition of entry of an interstate quarantine authority for Queensland fruit fly.

A business intending to grow, treat, handle, certify and dispatch stone and pome fruit, persimmons and blueberries under this procedure must be accredited for both Part A and Part B of the procedure. A business that supplies stone and pome fruit, persimmons and blueberries for certification and dispatch by another business under this procedure may be accredited for Part A only, but the business that will certify and dispatch the stone and pome fruit, persimmons and blueberries must be accredited under Part B of this procedure.

Certification of pre-harvest treatment and inspection of approved fruits under this Operational Procedure may not be an accepted quarantine entry condition for all interstate markets. It is the responsibility of the Accredited Certifier consigning the produce to ensure compliance with all applicable quarantine requirements.

Quarantine conditions for Queensland fruit fly may vary between Australian States and Territories. Variations may include approved fruit, host variety, identification and traceability requirements for certified produce. A business intending to certify stone and pome fruit, persimmons and blueberries under this procedure needs only carry out those parts of the procedure necessary to meet the specified certification requirements of the Australian State or Territory to which the produce is consigned. Information on interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory. PLANT BIOSECURITY & PRODUCT INTEGRITY



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3. REFERENCES

ICA-WI-02	Guidelines for Completion of Plant Health Assurance Certificates.		
APVMA Permit No. PER12450	Permit to Allow Minor Use of an Agvet Chemical Product as an Aid for control of fruit fly in specified fruit crops. This permit is in force from 6 October 2011 to 30 November 2025, unless sooner revoked, suspended, surrendered, or cancelled.		
APVMA Permit No. PER12486	Permit to Allow Minor Use of an Agvet Chemical Product as an Aid for control of fruit fly on berryfruit. This permit is in force from 6 October 2011 to 31 March 2026, unless sooner revoked, suspended, surrendered, or cancelled.		
APVMA Permit No. PER88147	Permit to Allow Minor Use of an Agvet Chemical Product as an Aid for control of fruit fly in blueberries. This permit is in force from 25 July 2019 to 31 July 2024, unless sooner revoked, suspended, surrendered, or cancelled.		
DEFINITIONS			
Accredit	means to accredit persons to give a Biosecurity Certificate in accordance with section 430 of the <i>Biosecurity Act 2014.</i>		
Accrediting Authority	means the Department of Agriculture and Fisheries (DAF Queensland).		
Accredited Certifier	means the person who holds accreditation under chapter 15 of the <i>Biosecurity Act 2014</i> to give Biosecurity Certificates.		
Agvet Code	means the Agvet Code of Queensland.		
Application for Accreditation	means an Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement [CAF-47].		
approved fruits	means stone fruit, pome fruit, persimmons and blueberries.		
approved taxonomist	means a person registered with DAF Queensland who has a tertiary qualification in entomology, agricultural science, applied science or a field relevant to insect taxonomy; and has demonstrated experience in fruit fly taxonomy.		
ΑΡΥΜΑ	means the Australian Pesticides and Veterinary Medicines Authority.		
Assurance Certificate	means a Plant Health Assurance Certificate [CAF-16].		
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the Business's Application for Accreditation.		

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block	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Accredited Certifier's property plan.
blueberries	means all commercial varieties of Vaccinium spp.

- **broken skin** means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
- **Business** means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business's Application for Accreditation.
- Certificationmeans a voluntary arrangement between DAFAssuranceQueensland and a Business that demonstrates effective in-
house quality management and provides assurance
through documented procedures and records that produce
meets specified requirements.
- certified/certification means covered by a valid *Plant Health Assurance Certificate* [CAF-16].
- **consignment** means a quantity of packed produce presented on one Plant Health Assurance Certificate by a single consignee. A consignment may contain a number of lots.
- **end-point inspection** means the process by which a representative sample is drawn and inspected from the finalised consignment prior to certification.
- facility means the property where the produce is grown and pre-harvest treatment is carried out, and the location where the post-harvest grading and packing operations covered by the ICA arrangement are carried out.
- fruit fly means Queensland fruit fly.
- ICA means Interstate Certification Assurance.
- **in-line inspection** 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 produce.
- inspection means the act of inspecting produce to determine if fruit fly is present.
- Inspector means an inspector appointed under the *Biosecurity Act* 2014.
- Interstatemeans a system of Certification Assurance developed toCertificationmeet the requirements of State and TerritoryAssurancegovernments for the certification of produce for interstate
and intrastate quarantine purposes.



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lot	means a quantity of homogeneous produce assembled at one place at one time. A lot could consist of produce from one or more growers/blocks/properties.	
nonconformance	means a nonfulfillment of a specified requirement.	
package	means the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle, punnet or other packaging unit.	
packed product	means approved fruit in packages following grading and packing and ready for dispatch.	
persimmon	means commercially produced fruit from the genus <i>Diospyros</i> .	
pome fruit	means all commercially produced fruits from the plant family <i>Rosaceae</i> , sub-family <i>pomoideae</i> , and includes apple, pear and quince.	
Queensland fruit fly	means all stages of the species Bactrocera tryoni.	
source block	means a block on which produce is grown and pre- harvest treated and is the source of produce certified under this Operational Procedure.	
stonefruit	means as defined in <i>Codex Alimentarius</i> and includes	

5. **RESPONSIBILITY**

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

The Certification Controller is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;

PART A (covering pre-harvest treatment and harvest inspection)

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure (refer <u>7.1</u>);
- maintaining a property plan for each property on which approved fruits are grown for certification under this Operational Procedure (refer <u>7.2</u>);
- ensuring all source blocks of approved fruit harvested for certification under this Operational Procedure have undergone pre-harvest treatment in accordance with <u>6. Requirement</u> (refer <u>7.3</u>);

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- if applicable, ensuring treated and untreated fruit are identified and controlled to avoid mixing of treated and untreated fruit at harvest (refer <u>7.4.1</u> and <u>7.4.2</u>);
- forwarding samples of suspect fruit fly to an Approved Taxonomist for identification (refer <u>7.5.3</u>); and
- taking corrective action following detection of live fruit fly at harvest (refer <u>7.5.4</u> and <u>7.5.5</u>).

PART B (covering fruit receival, grading and packing, post-harvest inspection and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure (refer <u>7.1</u>);
- overseeing the grading and packing processes to ensure only conforming fruit is packed for certification (refer <u>7.7</u>);
- if applicable, ensuring treated and untreated fruit is identified and controlled to avoid mixing of treated and untreated fruit during grading and packing (refer <u>7.7.1</u> and <u>7.7.2</u>);
- forwarding samples of suspect fruit fly to an Approved Taxonomist for identification (refer <u>7.8.4</u>);
- taking corrective action following detection of broken skins during the packed product inspection (refer <u>7.8.6</u> and <u>7.8.8</u>); and
- taking corrective action following detection of live fruit fly infestation during grading and packing or the packed product inspection (refer <u>7.8.7</u> and <u>7.8.8</u>).

The Spray Operator is responsible for -

- maintaining a tank calibration certificate for each spray unit used for pre-harvest treatment of approved fruit under this Operational Procedure (refer <u>7.3.1</u>);
- maintaining a Cover Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area (refer <u>7.3.3</u>);
- applying pre-harvest sprays according to specified requirements to all source blocks of approved fruit certified under this Operational Procedure (refer <u>6</u> and <u>7.3</u>);
- preparing pre-harvest spray mixtures (refer 7.3.5);
- maintaining pre-harvest spray equipment (refer 7.3.6); and
- completing pre-harvest spray mixture preparation and treatment records (refer <u>7.3.7</u>).

The Harvest Supervisor is responsible for -

- overseeing the harvest process to ensure only conforming fruit is harvested for certification (refer <u>7.4</u>);
- the inspection of suspect fruit (refer <u>7.5</u>);
- completion of the Harvest Inspection Record (refer 7.5.2); and
- collecting and packaging suspect fruit fly eggs or larvae for identification (refer <u>7.5.3</u>).



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The Fruit Receival Officer is responsible for -

- ensuring all approved fruit received for grading, packing and certification under Part B is sourced from a Business accredited under Part A of this Operational Procedure (refer <u>7.6</u>); and
- ensuring all approved fruit grown by another Business is accompanied by a *Grower Declaration* (refer <u>7.6.1</u>).

The Grader/Packer is responsible for -

- ensuring all approved fruit packed for certification of pre-harvest treatment and inspection is free from visible signs of fruit fly infestation and without broken skins (refer <u>7.7</u>); and
- ensuring non-conforming fruit is identified and controlled to prevent mixing with conforming fruit (refer <u>7.7</u>).

The Packed Product Controller is responsible for -

- continually monitoring the grading and packing process by selecting samples for examination from the packed product (refer <u>7.8</u>);
- advising the Certification Controller of any problems or potential problems detected in the sample packages so that corrective action can be implemented (refer <u>7.8</u>);
- inspecting each sample package for evidence of fruit fly infestation and broken skins (refer <u>7.8.3</u>);
- collecting and packaging suspect fruit fly eggs or larvae for identification (refer <u>7.8.4</u>);
- identifying each sample package with a Packed Product Sample number (refer <u>7.8.5</u>); and
- completion of the Packed Product Inspection Record (refer <u>7.8.9</u>).

The Authorised Dispatcher is responsible for -

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified (refer <u>7.9.1</u>);
- ensuring all Assurance Certificates accompany consignments upon dispatch (refer <u>7.9.3</u>); and
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (refer <u>7.10</u>).

Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement and that the details on the certificate are true and correct in every particular (refer <u>7.9.2</u>); and
- if applicable, the completion of Grower Declarations (refer 7.5.6).



6. **REQUIREMENT**

Stone and pome fruit, persimmons and blueberries certified for pre-harvest treatment and inspection under this Operational Procedure shall meet the following two requirements:-

- 1. pre-harvest treatment and harvest inspection (6.1); and
- 2. post-harvest inspection (6.2).

6.1 **Pre-harvest treatment and harvest inspection:**

A program of **cover sprays** consisting of –

(a) any combination of the chemical active ingredients and applied in accordance with the following table; **and**

(b) beginning at least 28 days prior to harvest (21 days for clothianidin and dimethoate; and 21 days for maldison cover sprays for Pome fruit only) and continuing until the completion of harvest of fruit for certification; **and**

(c) conducted in accordance with the chemical product label and/or applicable APVMA permit.

and

Harvest inspected for fruit fly infestation.

Fruit Type	Chemical	Application
Stone fruit	trichlorfon (label)	 containing 250 ml of a 500 g/L product per 100L water in the first application; and then
		 containing 125 ml of a 500 g/L product per 100L water in all subsequent spray applications; and
		 commencing at least 28 days prior to harvest; and
		 applied at an interval of 7-10 days.
	clothianidin	 40 g of a 500 g/kg product per 100 L of water; and
		 a suitable compactible Organosilicone surfactant at label rate; and
		 up to three (3) applications commencing at least 21 days prior to harvest; and
		 applied at intervals of 7 days; and
		 maximum of three (3) application per season.

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Stone fruit	maldison (label)	 containing 140-230 ml of a 440 g/L product per 100 L water; and commencing at least 28 days prior to harvest; and
		 applied at an interval of 7-10 days; and maximum of four (4) application per season.

Fruit Type	Chemical	Application
Pome fruit	trichlorfon (label)	 containing 500 ml of a 500 g/L product per 100 L water in the first application; and then
		 containing 250 ml of a 500 g/L product per 100 L water in all subsequent spray applications; and
		 commencing at least 28 days prior to harvest; and
		 applied at an interval of 7-10 days.
	clothianidin (label)	 40 g of a 500 g/kg product per 100 L of water; and
		 a suitable compactible Organosilicone surfactant at label rate; and
		 up to three (3) applications commencing at least 21 days prior to harvest; and
		 applied at intervals of 7 days; and
		 maximum of three (3) application per season.
	maldison (label)	 containing 140 ml of a 440 g/L product per 100L water; and
		 commencing at least 21 days prior to harvest; and
		 applied at an interval of 7-10 days; and
		 maximum of three (3) application per season.

Fruit Type	Chemical	Application
Persimmon	trichlorfon (PER12450)	 containing 250 ml of a 500 g/L product per 100 L water in the first application to a block; and then
	expiry 30 November 2025 unless sooner revoked, suspended, surrendered, or cancelled	 containing 125 ml of a 500 g/L product per 100 L water in all subsequent spray applications; and commencing at least 28 days prior to harvest; and applied at an interval of 7-10 days; and maximum of four (4) applications per season.
	clothianidin (label)	 40 g of a 500 g/kg product per 100 L of water; and a suitable compactible Organosilicone surfactant at label rate; and up to three (3) applications commencing at least 21 days prior to harvest; and applied at intervals of 7 days; and maximum of three (3) application per season.
	maldison (label)	 containing 140-230 ml of a 440 g/L product per 100 L water; and commencing at least 28 days prior to harvest; and applied at an interval of 7-10 days; and maximum of four (4) application per season.

Fruit Type	Chemical	Application
Blueberries	dimethoate (PER88174) expiry 31 July 2024 unless sooner revoked, suspended, surrendered, or cancelled	 containing 75 ml of a 400 g/L product per 100L water; and make at least one (1) application before harvest and continue until the end of harvest; and applied at an interval of no less than twenty-one (21) days; and maximum number of seven (7) sprays can be applied per crop per season.
	trichlorfon (PER12486) expiry 31 March 2026 unless sooner revoked, suspended, surrendered, or cancelled	 containing 250 ml of a 500 g/L product per 100 L water; and commencing at least 28 days prior to harvest; and applied at a minimum re-treatment interval of 7 days between applications; and maximum of three (3) applications per season.
	maldison (label)	 containing 140 ml of a 440 g/L product per 100 L water; or 60 ml of a 1000 g/L product per 100 L water; or 55 ml of a 1150 g/L product per 100 L water; commencing at least 28 days prior to harvest; and applied at an interval of 3-7 days; and maximum of six (6) application per season.

AND

6.2 Post-harvest inspection

For all fruit in this operational procedure, a minimum of 2% of packed produce must be inspected for fruit fly infestation. For stone fruit (excluding cherries, additional inspection must be included to examine and be found free of broken skins at a rate of 100% of the produce in the chosen packages.



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DAF Queensland and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found not to comply with specified requirements.

Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should check with experienced persons such as departmental officers for any available information. Testing of small quantities is recommended.

The Business must use products registered under the Agvet Code in accordance with the instructions included on the products approved label and/or applicable APVMA permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit. Treatment facilities must comply with the requirements of the local government, environmental and workplace health and safety authorities.

Following the required treatments in this procedure does not absolve the business from the responsibility of ensuring that treated produce does not contain a pesticide residue above the Maximum Residue Level (MRL).

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

If the Accredited Certifier grows and pre-harvest treats fruit for packing and certification by another Accredited Certifier, then Part A is indicated on the application and a Property Plan attached.

If the Accredited Certifier only packs and certifies fruit grown by other Accredited Certifiers, then Part B is indicated on the application.

If the Accredited Certifier grows, pre-harvest treats, packs, inspects and certifies fruit then Part A and Part B are indicated on the application and a Property Plan attached.

This application may be lodged online at:-



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https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/landmanagement/certification-moving-plants/accreditation

or

as outlined on the first page of the application form.

7.1.2 Audit Process

Initial Audit

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

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

Compliance Audits

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

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

A compliance audit is conducted within four weeks of the commencement of accreditation under the ICA arrangement.

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

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

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



Re-Accreditation

Accredited Certifiers are required to re-apply for accreditation each year the Accredited Certifier seeks to operate under the ICA arrangement. Accredited Certifiers seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to commencing further certification of produce under the ICA arrangement.

A compliance audit is conducted within twelve weeks of the date of re-accreditation for an Accredited Certifier applying for annual re-accreditation.

7.1.3 Certificate of Accreditation

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

- the facility location;
- Operational Procedure;
- type of produce covered;
- chemical(s) covered;
- any other restriction on the accreditation; and
- the period of accreditation.

The Accredited Certifier must maintain a current Certificate of Accreditation and make this available on request by an Inspector.

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



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PART A - (Covers pre-harvest treatment and harvest inspection)

7.2 Property Plan

The Certification Controller shall maintain a property plan for each property on which approved fruits are grown and pre-harvest treated for certification under this Operational Procedure.

The property plan shall include the following -

- (a) the location of all the blocks on which approved fruit is grown;
- (b) the Block Reference Code or Number used to identify the 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.);

for each block on which approved fruit is grown -

- (f) the name (if any) used on-farm to identify the block or group of blocks;
- (g) the type of produce planted in the block;
- (h) the area of each block;
- (i) whether it is intended to certify fruit harvested from the block under the ICA arrangement; and

the intended scope of the arrangement including -

- (j) the chemical/s to be used in pre-harvest treatments;
- (k) the type/s of fruit to be pre-harvest treated and certified under the ICA arrangement.

A copy of the Business's property plan/s shall be included with the Business's Application for Accreditation (refer <u>7.1.1 Application for Accreditation</u>) if accreditation for Part A is required.

If any changes occur to the property plan information, a new property plan must be submitted to the ICA District Co-ordinator within 10 working days of the change occurring.

A blank Property Plan is included as <u>Attachment 3</u> and should be copied for completion and inclusion with the Business's Application for Accreditation.

7.3 Pre-Harvest Cover Spraying

Cover sprays shall be applied to all **fruit** in source block(s) which are grown for certification under this Operational Procedure.

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All approved fruits certified under this Operational Procedure must have been preharvest treated for fruit fly with an approved program of **cover sprays** in accordance with <u>6. Requirement</u> commencing at least 28 days (21 days for clothianidin and dimethoate; and 21 days for maldison cover sprays for Pome fruit only) prior to harvest of a block and continuing until the completion of harvest of fruit for certification.

When a combination of sprays are used in the same season (in accordance with <u>6. Requirement</u>), the interval between spray applications is determined by the chemical used in the last spray application.

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 fruit.

Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off occurs within two hours of spraying.

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

It is recommended that all other fruit fly hosts on the property with fruit at a susceptible stage are treated to control fruit fly, as per relevant label or permit directions.

7.3.1 Cover Spray Equipment Calibration

The cover spray tank must have permanent volume indicator marks 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 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, or by some other method which accurately measures any volumes used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank (refer <u>Attachment 4</u> or similar record) which shall include:-

- the name and address of the Owner of the equipment;
- the type of equipment (e.g. boom spray, mister)
- the Brand, Model and Serial Number;
- the name and address of the Business conducting the test;
- the date of calibration
- the type of flow meter used:
- the date of latest calibration of the flow meter;



- the calibration results; and
- the name and signature of the person conducting the calibration.

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

7.3.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture

For Stone fruit calculate –

(a) **2.5 mL** of a concentrate containing **500 g/L trichlorfon** for initial treatment; **and then**

1.25 mL of a concentrate containing **500 g/L trichlorfon** for subsequent treatments; **or**

- (b) .4 g of a concentrate containing 500 g/L clothianidin; or
- (c) **1.4 2.3 mL** of concentrate containing **440 g/L maldison**.

for every litre of mixture in the spray tank.

For Pome fruit calculate -

(a) **5 mL** of a concentrate containing **500 g/L trichlorfon** for initial treatment; **and then**

2.5 mL of a concentrate containing 500 g/L trichlorfon for subsequent treatments; or

- (b) .4 g of a concentrate containing 500 g/L clothianidin; or
- (c) **1.4 mL** of concentrate containing **440 g/L maldison**

for every litre of mixture in the spray tank.

For Persimmons calculate -

(a) **2.5 mL** of a concentrate containing **500 g/L trichlorfon** for initial treatment; **and then**

1.25 mL of a concentrate containing **500 g/L trichlorfon** for subsequent treatments; **or**

- (b) .4 g of a concentrate containing 500 g/L clothianidin; or
- (c) **1.4 2.3 mL** of concentrate containing **440 g/L maldison**

for every litre of mixture in the spray tank.

For Blueberries calculate -

- (a) .75 mL of concentrate containing 400 g/L dimethoate; or
- (b) 2.5 mL of a concentrate containing 500 g/L trichlorfon; or



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- (c) **1.4 mL** of concentrate containing **440 g/L maldison; or**
- (d) .60 mL of concentrate containing 1000 g/L maldison; or
- (e) .55 mL of concentrate containing 1150 g/L maldison

for every litre of mixture in the spray tank.

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 Spray Mixture Preparation Chart (refer <u>7.3.3 Cover Spray Mixture Preparation Chart</u>).

7.3.3 Cover Spray Mixture Preparation Chart

The Spray Operator shall maintain a Cover Spray Mixture Preparation Chart (refer <u>Attachment 5</u> and <u>Attachment 6</u>) or similar record in close proximity to the spray mixture preparation area for each spray unit and chemical concentrate used by the Business for pre-harvest treatment under this Operational Procedure.

The chart shall provide the following details -

- (a) identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- (b) if applicable, the gear and engine rpm at which the tractor must be operated;
- (c) the trade name of the concentrate to which the chart applies;
- (d) the name and concentration of the active ingredient in the concentrate;
- (e) the application rate in litres per hectare;
- (f) the quantity of concentrate required per litre of spray mixture in ml per litre;
- (g) the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer <u>7.3.1 Cover Spray Equipment Calibration</u>);
- (h) the volume in millilitres (ml) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (i) the volume in millilitres (ml) of a concentrate required in the mixture for any known incremental volumes used; and
- (j) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

A business that uses a number of different chemical concentrations shall prepare a Cover Spray Mixture Preparation Chart for each concentrate used.

7.3.4 Cover Spray Treatment

7.3.5 Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture at least daily or more frequently as required.

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Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of **mixture** (refer <u>7.3.2 Calculating the Quantity of</u> <u>Concentrate to Add to the Spray Mixture</u>).

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 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 must have a means of continuous mixing 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.

Pre-harvest high volume spray (boom or air blast) must be applied with sufficient volume and penetration to achieve through spray coverage of all fruit to the point of run-off.

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

7.3.6 Cover Spray Equipment Maintenance

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

7.3.7 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and pre-harvest treatment using a Cover Spray Mixture Preparation and Treatment Record (refer <u>Attachment 7</u>) or records which capture the same information.

The Business's pre-harvest treatment records must identify -

- (a) the date of cover spray mixture preparation;
- (b) the time of cover spray mixture preparation;
- (c) the trade name of the concentrate used;
- (d) volume of concentrate used (millilitres) in the spray mixture;



- the total volume (litres) of the made-up spray mixture; (e)
- any other pesticides or additives in the spray mixture; (f)
- the date of application; (q)
- (h) the spray equipment used;
- (i) the block/s treated;
- (j) the number of hectares sprayed; and
- the identification of the Spray Operator. (k)

7.4 Harvesting

The Harvest Supervisor shall oversee the harvest process to ensure only conforming fruit are harvested for certification under this Operational Procedure.

Pickers shall remain alert for evidence of fruit fly infestation in treated fruit harvested for certification under this Operational Procedure.

Any soft fruit or fruit showing symptoms of fruit fly infestation (i.e. softened areas, spotted areas weeping with sap or showing bruising or breakdown) shall be placed in clearly identified containers used only for suspect fruit.

Suspect fruit shall be forwarded to the Harvest Supervisor with each load of fruit picked from the field.

7.4.1 Identification of Treated and Untreated Approved Fruit in the Field

A Business that maintains treated and untreated blocks of approved fruit shall identify the treatment status of field blocks to prevent mixing of treated and untreated fruit.

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

- using signs in treated and untreated blocks; (a)
- (b) using colour markers in treated and untreated blocks.

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

7.4.2 Identification of Treated and Untreated Approved Fruit at Harvest

A Business that maintains treated and untreated blocks of approved fruit shall identify the treatment status and source block of harvested fruit to prevent mixing of treated and untreated fruit.

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Examples of acceptable methods of identifying treated and untreated fruit include -

- (a) using picking bins/crates which differ in colour for treated and untreated fruit;
- (b) using picking bins/crates which differ significantly in appearance for treated and untreated fruit.

Other methods may be used provided they clearly and accurately identify treated and untreated fruit.

7.5 Harvest Inspection

The Harvest Supervisor shall carry out an inspection of all suspect fruit collected by pickers for fruit fly infestation each day during the period approved fruit are harvested for certification under this Operational Procedure.

Suspect fruit shall be cut across any damaged areas showing symptoms of fruit fly infestation and examined with x10 or greater magnification. This inspection must be performed at an inspection bench with a minimum of 600 lux lighting (refer 7.5.1 Harvest Inspection Equipment).

The presence of moving white larvae in the fruit shall be evidence of fruit fly infestation.

If suspect fruit fly eggs or larvae are found, no certification of the harvested product or fruit remaining in the source block can occur until a negative identification has been received from an Approved Taxonomist (refer <u>7.5.3 Fruit Fly Identification</u>).

The Harvest Supervisor shall immediately advise the Certification Controller on detection of suspect fruit fly eggs or live larvae.

7.5.1 Harvest Inspection Equipment

Businesses accredited under this Operational Procedure shall maintain the following inspection equipment –

- (a) a designated inspection facility that provides illumination to a minimum of 600 lux;
- (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) specimen bottles and a fine paint brush for collecting insect specimens;
- (f) methylated spirits; and
- (g) a pocket knife or similar to cut fruit to further investigate for the presence of fruit fly.



7.5.2 Harvest Inspection Records

The Harvest Supervisor shall maintain a record of harvest inspection of fruit.

Harvest inspection records shall be in the form of a *Harvest Inspection Record* (refer <u>Attachment 8</u>) or records which capture the same information.

Harvest inspection records must include -

- (a) the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the fruit;
- (b) the date of inspection;
- (c) the block/s from which the fruit was harvested;
- (d) the cultivar;
- (e) the number of bins/crates/trays harvested;
- (f) the number of fruit cut and examined;
- (g) the presence or absence of fruit fly infestation;
- (h) details of defects or problems detected during inspection; and
- (i) the Harvest Supervisor's name and signature.

7.5.3 Fruit Fly Identification

Samples of suspected fruit fly eggs or live larvae shall be collected by the Harvest Supervisor and placed in a specimen bottle filled with methylated spirits. Samples shall be labelled with the date of inspection, the Interstate Produce number (IP No.) of the accredited business and the address of the property or the facility number.

Samples shall be submitted to an Approved Taxonomist with a completed *Fruit Fly Sample Submission Form* (refer <u>Attachment 9</u>).

Taxonomists shall be registered on the Department of Agriculture and Fisheries (DAF) Queensland's Register of Approved Taxonomists and must meet the following criteria –

- (a) a tertiary qualification in entomology, agricultural science, applied science, or a field relevant to insect taxonomy; and
- (b) demonstrated experience in fruit fly taxonomy.

Results of fruit fly sample diagnosis must be retained by the business and must be made available on request by an Inspector.



7.5.4 Action Following Detection of Nonconforming Produce at Harvest

If any fruit is found to be infested with live fruit fly at harvest the Certification Controller shall take the following actions –

- (a) all fruit harvested from the source block on the day of the detection shall be rejected for certification under this Operational Procedure;
- (b) all fruit remaining in the source block/s shall be rejected for certification under this Operational Procedure until a pre-harvest cover spray treatment has been applied in accordance with the requirements of <u>7.3 Pre-Harvest</u> <u>Cover Spraying</u>; and
- (c) as soon as practical and not more than one (1) working day from the time of the detection, the detection shall be reported to the Accrediting Authority so an investigation may be carried out to determine the cause and help rectify any problems.

7.5.5 Rejected Product

All harvested fruit rejected for certification under this Operational Procedure shall be isolated and clearly identified to prevent mixing with conforming product.

Rejected product must be –

- (a) treated and certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and inspection for fruit fly; or
- (c) disposed of on-site; or
- (d) transported off-site to waste.

7.5.6 Grower Declaration

A Business which pre-harvest treats approved fruit that are to be packed for certification by another Business must be accredited under Part A of this Operational Procedure.

The accredited Business shall provide the packing Business a *Grower Declaration* (refer <u>Attachment 10</u> and <u>Attachment 11</u>) with each delivery (lot) of fruit supplied to the packing business for certification.

A declaration is not required where the Business that grows, pre-harvest treats and harvest inspects the fruit is the same Business that packs, inspects and certifies the fruit under this Operational Procedure.

The declaration must identify -

(a) the name and Interstate Produce (IP) Number of the accredited business that grew and pre-harvest treated the fruit;

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- (b) a statement that the business is accredited under Part A of this Operational Procedure for the source property or properties;
- (c) the Block Reference Code or Number identification of the source block/s;
- (d) the number and type of packages of fruit supplied from the source block/s on that day;
- (e) the identification of the source block on the harvest packages;
- (f) details of the last pre-harvest treatment applied to the source block/s in which the fruit was grown;
- (g) a statement that the fruit has been inspected during harvest and found free of live fruit fly; and
- (h) the name and signature of the Authorised Signatory from the accredited business supplying the fruit.

PART B - (Covers the packer activities of fruit receival, grading and packing, inspection and certification)

7.6 Fruit Receival

The Fruit Receival Officer shall ensure that approved fruit received for certification under this Operational Procedure -

- is supplied by a grower accredited under Part A; and (a)
- where the Business receives treated and untreated fruit -(b)

the treatment status of the fruit is clearly identified at receival at the packing facility to prevent mixing of treated and untreated fruit; or

Any fruit received that is not clearly identified as treated shall be regarded as untreated for the purpose of this Operational Procedure.

where the Business only receives fruit that has been pre-harvest treated in (c) accordance with Part A no specific identification of the treatment status of the fruit is required.

7.6.1 Receival of Approved Fruit Grown by Another Business

A Business that packs approved fruit grown by another Business shall ensure -

- each delivery of fruit supplied by another Business for certification under (a) this Operational Procedure is accompanied by a Grower Declaration (refer Attachment 10 and Attachment 11);
- fruit supplied for certification has undergone pre-harvest treatment in (b) accordance with 6. Requirement:
- (c) fruit supplied for certification has been inspected during harvest and found free from live fruit fly infestation; and
- (d) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receival to certification and dispatch.

The Business shall maintain copies of all declarations received from growers whose produce they pack and certify under this Operational Procedure.

7.7 Grading and Packing

The Business shall implement sorting systems during the grading and packing process to ensure that only fruit that is free from visible signs of fruit fly infestation and without broken skin are packed for certification under this Operational Procedure. Any fruit not conforming to the requirements shall be clearly identified and segregated to prevent mixing with conforming fruit.

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Examples of segregation of non-conforming fruit shall include –

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

Other methods may be used provided they clearly and accurately identify nonconforming fruit from conforming fruit.

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

7.7.1 Identification of Treated and Untreated Fruit During Grading and Packing

A business which grades and packs treated and untreated fruit shall implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit during grading and packing include -

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

Other methods may be used provided they clearly and accurately identify and segregate treated and untreated fruit.

7.7.2 Identification of Treated and Untreated Fruit After Packing

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

Examples of acceptable methods of identifying treated and untreated fruit after packing include -

- (a) using packaging which differs significantly in appearance;
- (b) marking each package of treated fruit in a manner that clearly identifies the fruit as treated in accordance with this Operational Procedure.

Other methods may be used provided they clearly and accurately identify treated and untreated fruit.



7.8 Packed Product Inspection

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

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 Inspection may be carried out as an –

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

7.8.1 Sample Selection

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

In-Line Inspection

In-line inspections may only be carried out by the business that packs the produce for certification under the procedure.

In-line inspections can only be performed at facilities where the fruit is being packed. The in-line inspection shall involve selection of a sample of packed produce packed on one day for certification. Where the business is packing produce from two or more growers at one time, at least on package shall be inspected from each grower's produce.

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

The Packed Product Controller shall ensure that packed product is assembled in an orderly fashion so that product that has been packed since the last sample was inspected can be easily identified.

End-Point Inspection

End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch. Where the business intends to combine produce from two or more growers to make up a load, at least one package shall be inspected from each grower's product making up the load. A load is a quantity of packed produce assembled at one time for certification and may consist of several consignments.

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



7.8.2 Inspection Equipment

Accredited Certifiers that are accredited under this Operational Procedure shall maintain the following inspection equipment –

- (a) a designated inspection facility that provides illumination to a minimum of 600 lux;
- (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) specimen bottles and a fine paint brush for collecting insect specimens;
- (f) methylated spirits; and
- (g) a pocket knife or similar to cut fruit to further investigate for the presence of fruit fly.

7.8.3 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package for freedom of visible symptoms of fruit fly infestation and broken skins (stone fruit only excluding cherries). Live fruit fly infestation includes fruit fly eggs or live fruit fly larvae.

Each fruit in the sample package shall be removed from the package and all surfaces examined for split, discoloured, deformed or deteriorating produce.

Fruit Fly Infestation

Any fruit showing symptoms of fruit fly infestation shall be cut across any damaged areas and examined with x10 or greater magnification. This inspection must be performed at an inspection bench with a minimum of 600 lux lighting.

The presence of moving white larvae in the fruit shall be evidence of live fruit fly infestation. If suspect fruit fly eggs or larvae are found, no certification of the harvested product or fruit remaining in the source block can occur until a negative identification has been received from an Approved Taxonomist (refer <u>7.8.4 Fruit</u> <u>Fly Identification</u>).

Broken Skin

Broken skin includes any pre-harvest crack, split, puncture or other break of the skin that penetrates through to the flesh.

Any break of the skin that occurred during grading and packing shall not be regarded as nonconforming for the purpose of the packed product inspection.



7.8.4 Fruit Fly Identification

Samples of suspected fruit fly eggs or larvae shall be collected by the Packed Product Controller and placed in a specimen bottle filled with methylated spirits. Samples shall be labelled with the date of inspection, the Interstate Produce number (IP No.) of the accredited business and the address of the property or the facility number.

Samples shall be submitted to an Approved Taxonomist with a completed *Fruit Fly Sample Submission Form* (refer <u>Attachment 9</u>).

Taxonomists shall be registered on the Department of Agriculture and Fisheries (DAF) Queensland's Register of Approved Taxonomists and must meet the following criteria –

- (a) a tertiary qualification in entomology, agricultural science, applied science, or a field relevant to insect taxonomy; and
- (b) demonstrated experience in fruit fly taxonomy.

Results of fruit fly sample diagnosis must be retained by the business and must be made available on request by an Inspector.

7.8.5 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown as <u>Attachment 12 –</u> <u>Identification of Packed Product Sample Packages</u>.

7.8.6 Action Following Detection of Broken Skins During the Packed Product Inspection

In-line Inspection

If any sample package contains a fruit with broken skin, the Packed Product Controller shall -

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



(c) stop the packing line.

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

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

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

The Packed Product Controller shall carry out 100% inspection of the fruit in the additional sample packages for conformance with freedom from broken skins.

Additional sample packages shall be given the next three Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results shall be entered on the inspection record (refer 7.8.9 Packed Product Inspection Records).

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

If any of the additional sample packages contain a nonconforming fruit, all withdrawn packages shall be rejected and the result noted on the Packed Product Inspection Record.

End-Point Inspection

If any sample package contains a fruit with broken skin then the entire consignment shall be rejected.

The Packed Product Controller shall note in the "Comments" section of the Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment (refer 7.8.9 Packed Product Inspection Records).

7.8.7 Action Following Detection of Live Fruit Fly During the Packed Product Inspection

The Packed Product Controller must immediately advise the Certification Controller if any fruit is found infested with suspect fruit fly eggs or live larvae.

If any sample package contains a fruit with suspected live fruit fly infestation (from either an in-line or end-point inspection), the Certification Controller shall take the following actions -

all fruit harvested from the source block/s on the day of the detection, (a) including any fruit which has been packed for certification, but which remains on the premises, shall be rejected for certification under this **Operational Procedure; and**

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- (b) all fruit remaining in the source block/s shall be rejected for certification under this Operational Procedure until a pre-harvest cover spray treatment has been applied in accordance with the requirements of <u>7.3 Pre-Harvest</u> <u>Cover Spraying</u>; and
- (c) as soon as practical and not more than one (1) working day from the time of the detection, the detection shall be reported to the Accrediting Authority so an investigation may be carried out to determine the cause and help rectify any problems.

7.8.8 Rejected Product

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

Packages rejected for broken skins must be -

- (a) regraded, repacked and reinspected in accordance with <u>7.8 Packed Product</u> <u>Inspection</u> prior to certification under this Operational Procedure; or
- (b) treated and certified in accordance with an alternative quarantine entry condition; or
- (c) consigned to markets that do not require certification of treatment and inspection for fruit fly.

Packages rejected for live fruit fly infestation must be -

- (a) treated and certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and inspection for fruit fly.

7.8.9 Packed Product Inspection Records

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

Packed product inspection records shall be in the form of a *Packed Product Inspection Record* (refer <u>Attachment 13</u>) or a record which captures the same information.

Packed product inspection records must include -

- (a) the Interstate Produce (IP) Number of the Business that operates the approved facility in which the produce was packed;
- (b) the type of fruit;
- (c) the date of inspection of the sample package;
- (d) the sample package sequential number (PPS No.);
- (e) the inspection result for the sample package;
- (f) details of defects or problems detected during inspection;



- (g) the number of any withdrawn or rejected packages;
- (h) the inspection results and follow-up action by the Certification Controller following withdrawal; and
- (i) the Packed Product Controller's name and signature.

An example of a completed *Packed Product Inspection Record* covering in-line inspection is shown as <u>Attachment 14</u> and end-point inspection is shown as <u>Attachment 15</u>.

7.9 Dispatch

7.9.1 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 Business that operates the approved facility in which the **fruit was packed**;
- the words "MEETS ICA-21";
- the date (or date code) on which the **fruit was packed**; and
- the Interstate Produce (IP) number or other identifier of the grower of the fruit, where the grower is a different business to the packer;

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

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 fruit that has not been pre-harvest treated and inspected in accordance with the requirements of this Operational Procedure shall not be marked as stated above.

7.9.2 Post Treatment Security

Packing shall commence as soon as practicable after grading and inspection.

Fruit shall be held for the minimum practical period after grading and packing before it must be secured against reinfestation.

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

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

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

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

Secure conditions include -

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

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

7.9.3 Assurance Certificate

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consigning fruit under this Operational Procedure.

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

Assurance Certificates shall include -

- (a) in the "Accredited Business that Prepared the Produce" section -
 - the name and address of the Accredited Business that packed the fruit;
- (b) in the "Grower or Packer" section -
 - the name and address of the Accredited Business that was responsible for **pre-harvest treatment** of the fruit. Where the consignment contains fruit pre-harvest treated by a number of growers the word "Various" shall be used;
- (c) in the "IP No. of Acc. Business" section -
 - the IP No. of the Accredited Business that **packed** the fruit;
- (d) in the "Treatment" section -
 - in the Date column, the most recent date or dates of pre-harvest treatment of the source block/s;
 - in the Treatment column, the words "Pre-Harvest Spray";
 - in the Chemical (Active Ingredient) column, the concentration and name of the active ingredient in the concentrate most recently applied (e.g. "500 g/L trichlorfon");



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- in the Concentration column, the mixing rate of the concentrate in the spray mixture (e.g. "at 1.25 mL/L"); and
- in the Duration and Temperature column, the words "cover spray";

A completed example is shown as <u>Attachment 2</u>.

Individual Assurance Certificates shall be issued to cover each consignment (i.e. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

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

7.9.4 Assurance Certificate Distribution

The original (yellow copy) must accompany the consignment.

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

7.10 ICA System Records

The Business shall maintain the following records -

PART A

- (a) a current Property Plan for each property on which produce is grown for certification under the protocol (refer <u>7.2</u>);
- (b) Chemical Mixture Tank Calibration Certificate [CAF-03] (refer <u>7.3.1</u>);
- (c) Cover Spray Mixture Preparation Chart for each chemical used (refer 7.3.3);
- (d) Cover Spray Mixture Preparation and Treatment Records (refer 7.3.7);
- (e) if applicable, Harvest Inspection Records (refer <u>7.5.2</u>);
- (f) if applicable, the results of fruit fly sample diagnosis (refer $\overline{7.5.3}$);
- (g) if applicable, a copy of Grower Declarations (refer <u>7.5.6</u>);

PART B

- (a) if applicable, copies of Grower Declarations (refer <u>7.6.1</u>);
- (b) if applicable, the results of fruit fly sample diagnosis (refer 7.8.4);
- (c) Packed Product Inspection Record (refer 7.8.9);
- (d) if applicable, a Grower Identifier Record (refer 7.9.1); and
- (e) a copy of each Plant Health Assurance Certificate [CAF16] issued by the Business (refer <u>7.9.3</u>).



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

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

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

7.11 ICA System Documentation

The Business shall maintain the following documentation -

- (a) a copy of the Business's current Application for Accreditation (refer <u>Attachment 1</u>);
- (b) a current copy of this Operational Procedure;
- (c) a current Certificate of Accreditation for an Interstate Certification Assurance Arrangement;
- (d) a current copy of the *Work Instruction Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02]; and
- (e) if applicable, a current copy of APVMA permit(s).

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

8. ATTACHMENTS

Attachment 1	Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement	CAF-47 (FRONT PAGES ONLY)
Attachment 2	Plant Health Assurance Certificate	CAF-16 (COMPLETED EXAMPLE)
Attachment 3	Property Plan	(BLANK)
Attachment 4	Chemical Mixture Tank Calibration Certificate	CAF-03 (BLANK)
Attachment 5	Cover Spray Mixture Preparation Chart	(BLANK)



PLANT BIOSECURITY & PRODUCT INTEGRITY

ICA-21

PRE-HARVEST TREATMENT AND INSPECTION OF STONE FRUIT, POME FRUITS, PERSIMMONS AND BLUEBERRIES

Attachment 6	Cover Spray Mixture Preparation Chart	(COMPLETED EXAMPLE)		
Attachment 7	Cover Spray Mixture Preparation and Treatment Record	(BLANK)		
Attachment 8	Harvest Inspection Record	(BLANK)		
Attachment 9	Fruit Fly Sample Submission Form	(BLANK)		
Attachment 10	Grower Declaration	(BLANK)		
Attachment 11	Grower Declaration	(COMPLETED EXAMPLE)		
Attachment 12	Identification of Packed Product Sample Packages			
Attachment 13	Packed Product Inspection Record	(BLANK)		
Attachment 14	Packed Product Inspection Record	(COMPLETED EXAMPLE FOR IN-LINE INSPECTION)		
Attachment 15	Packed Product Inspection Record	(COMPLETED EXAMPLE FOR END-POINT INSPECTION)		



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

Pursuant to section 420 of the Biosecurity Act 2014

OFFICE USE ONLY	Important information for applicants
DATE RECEIVED:	inportant mormation for applicants
	This form is to be used to apply as an accredited certifier for an Interstate Certification Assurance
PHIS NUMBER:	(ICA) arrangement.
	Information requested will enable your application to be processed as prescribed by the
DATE APPROVED OR REFUSED:	Biosecurity Act 2014. Your application must be assessed and granted by the chief executive before you can proceed with the proposed activity.
FURTHER INFORMATION REQUEST DATE:	Before lodging this application you should be familiar with the requirements of the <i>Biosecurity Act</i> 2014 available on the Office of the Queensland Parliamentary Counsel
DATE FURTHER INFORMATION RECEIVED:	website <u>www.legislation.qld.gov.au</u> .
	How to complete form for a new application
PAYMENT PROCESSED DATE:	
	Must complete entire form.
PAYMENT AMOUNT RECEIVED:	How to complete form for an amendment or renewal
RECEPT NUMBER:	 Update any areas that require amendments;
	 Must complete part A section 1, part B sections 2-4 and part C.

How to submit this form

In person to:

Any Department of Agriculture and Fisheries regional office; or

Via post to:

Department of Agriculture and Fisheries PO Box 5083 Nambour Qld 4560

Prescribed fee

- For the current fees visit <u>www.daf.qld.gov.au/biosecurity-fees</u>
- Fees are applicable until the end of the financial year.
- The prescribed fee must be paid at the time the application is submitted for it to be processed.

Term of accreditation

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

Notification

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

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

Contact us

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

Type of application (select one only)								
New application Amendment Renewal								
Part A – Accredited certifier application								
1. Applicant details Please supply ACN or ARBN (# applicable) Please supply Interstate Produce Number (IPN) (# known)								
			Q					
Applicant is: (select one on	10/)							
an individual	a partnership	🔲 an ind	corporated company	a co-operative associati	on			
other (please specify)								
If applicant is an individual, please complete the following Supply full legal name including first name, sumame and any other name/s. First Last name Last name								
Other name/s								
If applicant is a partners	ship, please com	plete the fol	lowing Supply the full legal	name of each partner in their normal o	rder.			
Firstname		LdS	thame					
First name		l as	t name					
			, name					
First name		Las	t name					
If applicant is an incorp	orated company	, co-operativ	ve association or othe	r type of legal entity, please	complete the following			
Supply the full legal name.		-						
Trading name/s of the a	pplicant Supply any	business name	s or brand names used by the	applicant on packages of certified Iten	15.			
2. Address details Street address								
Street address								
Suburb/Town/Locality		Country		State	Postcode			
Postal address (it different to	o street address)							
Suburb/Town/Locality		Country		State	Postcode			
3. Contact details								
Phone		Fax (If applica	bie)	Mobile (l'applicable)				
E-mail address								
Preferred method of co	ntact E-mail	Ph	one M	ail				

Queensland Government

Plant Health Assurance Certificate

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

ORIGINAL Consignment Details (Please print)			Con	Certific	cate Number	9999999		
Consignor				Ignee				
Name Joe's Stonefruit Pty Ltd			Nam	e F&V Who	lesalers P/L			
Address Palmwoods Road			Address Melbourne Markets					
Palmwoods Q 4555				Footscrav	/ VIC 3011			
Reconsigned To (Splitting consignments or reconsi	igning whole	consignments) Meth	od of Transport	(Provide details wh	nere known)		
Nama				oad Registration		1		
INarrie				ail Consignment		\sim		
Address				ir Airline/Flight no	•			
				ea Vessel Name & Voyage no.		$\overline{\langle }$		
Certification Details (Please print) Accredited Business that Prepared the Pr	oduce		Grow	er or Packer		\bigtriangledown		
Name Central Packing Co. P/I			Nom	Joe's Stor	efruit Ptv I td			
Thanke Gentral Flacking GU. F/L					115	7		
Address Bruce Highway			Addr	ess Palmwood	ds Road			
Nambour QLD 4560			Pal	mwoods QLD 4	555			
IP No. of Acc. Business Brand Name or I	dentifying	Marks (as r	marked c	n packages)	Date	Code (as marked on packages)		
Q 9999 Joe's Stonefruit	t	/	\square		892	2132		
Facility No. Procedure Code	Expiry Da	te	Facili	v No. Proced	lure Code	Expiry Date		
01 ICA-21	29/ 8	8X 13	\sum					
Number of Packages Type of Packages (ag trave ca	artons)	Type of Pro			Authorisation fo	or Split Consignment		
2000 Travs		ectarines				, opinio concignitioni		
	$\rightarrow \leftarrow$							
A-f-	4	5						
	$\overline{7}$							
	\mathbf{Y}							
Date Treatment	Chemical	(Active Ingred	dient)	Concentration	Dura	ition and Temperature		
	Dimethoat	8		400ppm	One min.	10 sec. then wet for 60 sec.		
	Dimethoat	e		412.5ppm 400ppm	10 seconds then	wet for 60 seconds		
/ Fleed Spraying	Fenthion	6		412.5ppm	10 seconds then	wet for 60 seconds		
1 1 Non-recirculated Spray	Fenthion			412.5ppm	10 seconds then wet for 60 seconds			
Fumigation	Methyl Bro	omide		g/m ³	Two hours @	°C		
1 / / Heat Treatment		Hot Air	Ū,	lot Water	min. @	°C		
27 1 09/13 🗹 Pre-harvest Spray	500g/L tri	chlorfon at	t 1.25 i	nL/L	cover spray			
Bananas in a hard green o	condition wit	h unbroken sl	kin					
Additional Certification								
		-	2					
No								
Declaration I, an Authorised Signatory of the accredited b plants or plant produce have been prepared business under the <i>Plant Protection Act</i>	usiness the in the busi 1989 and	at prepared ness's appr I that the	the pla roved fa details	nts or plant prod acilities in accord shown above	uce described al lance with the a are true and d	bove, hereby declare that the ccreditation(s) granted to the correct in every particular		
Authorised Signatory's Name (Please print)		Signature				Date		
Arthur John Signatory	A95	<i>Signatory</i> 30 / 09 / 13						

FORM CAF-16 01/13 C State of Queensland 2013

PROPERTY PLAN

Attachment 3



PROPERTY PLAN DETAILS

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

- 1. the location of blocks in which approved fruits are grown;
- 2. the Block Reference Code or Number used to identify each block identified 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).

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

ARRANGEMENT DETAILS

Applicant's Name (as shown on the application form)

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

Postcode

SCOPE OF ARRANGEMENT

Application is made for accreditation under Part A of ICA-21 *Pre-Harvest Treatment and Inspection of Stone fruit, Pome fruit, Persimmons and Blueberries* for the following –

Produce to be certified (one or more boxes as applicable)-

	Stone fruit Blueberries		Pome fruit		Persimmons
Chemi	ical/s to be covered Trichlorfon	I (⊠ one	e or more boxes as applic Maldison	cable)-	Clothianidin Dimethoate
Certifier	;)				(full printed name) the (position in Accredited

am authorised to sign on behalf of the Accredited Certifier and I understand that-

- a. accreditation will only be granted for the scope outlined above;
- 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 an Accredited Certifier for an Interstate Certification Assurance Arrangement* [CAF-47] or this Property Plan.

Signature

/ Date

ATTACHMENT 3

CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of Owner of Equipment:	
Type of equipment (e.g. boom spray, mister):	
Brand:	
Model:	
Serial No.:	
Other Identification:	
	TESTING DETAILS
Name and Address of the Business Conducting the Test:	
Name and Address of the Business Conducting the Test: Date of Testing:	
Name and Address of the Business Conducting the Test: Date of Testing: Type of Flow Meter Used: Date of Latest Calibration of Flow Meter:	

Maximum Mixture Level Volume (litres)

Incremental Volumes (litres) (as marked on the spray tank):

CERTIFICATION

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

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit								
Tractor (<i>if applicable</i>) Gear								
Engine RPM/Throttle Setting	Engine RPM/Throttle Setting							
Concentrate (Trade Name)								
Active Ingredient	_ Conc g/L							
Application RateL /	Ha							
Concentrate Mixing RatemL/litre of mixture								
Full Tank								
Full Spray Tank Volume =	Full Spray Tank Volume =Litres							
Volume of Concentrate =	millilitres							
Part Fill								
mL Concentrate /	Litres Mixture							
mL Concentrate /	Litres Mixture							
mL Concentrate /	Litres Mixture							
mL Concentrate / Litres Mixtur								
Prepared by: Printed Name	/ / Signature Date							

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit <u>Hardi Mini-Variant 600</u>									
Tractor (if applicable) Ford 5000 Gear 2 (high)									
Engine RPM/Throttle Setting 2,500									
Concentrate (Trade Name) Lepidex									
Active Ingredient <u>Trichlorfon</u> Conc. 500 g/L									
Concentrate Mixing Rate2.5/1.25 mL/litre of mixture									
Full Tank									
Full Spray Tank Volume = <u>600</u> Litres									
Volume of Concentrate = <u>1500/750</u> millilitres									
Part Fill									
250/125 mL Concentrate / <u>100</u> Litres Mixture									
750/375 mL Concentrate / 300 Litres Mixture									
1000/500 mL Concentrate / 400 Litres Mixture									
1250/625 mL Concentrate / 500 Litres Mixture									
Prepared by: <u>S Operator</u> <u>S Operator</u> 01/02/23									

ATTACHMENT 6

COVER SPRAY MIXTURE PREPARATION AND TREATMENT RECORD

COVER SPRAY MIXTURE PREPARATION					COVER SPRAY TREATMENT						
Date	Time	Volume of Concentrate (Millilitres)	Volume of Mixture (Litres)	Trade Name of Concentrate	Other Pesticide(s) or Additive(s)	Date of Application	Spray Equipment Used	Block Treated (Code)	Number. Of Trees/Hectares Treated	Spray Operator's Name	Signature

HARVEST INSPECTION RECORD

Date	Grower IP Number	Source Block/s	Cultivar	No. of Bins/Crates/ Trays	No. of Fruit Cut & Examined	Fruit Fly Yes	Present ☑ No	Details	Harvest S Name	Supervisor Signature

FRUIT FLY SAMPLE SUBMISSION FORM

This form should accompany each sample submitted to an Approved Taxonomist for identification. An Approved Taxonomist must be registered on DAFF Queensland's Register of Approved Taxonomists.

Name of Accredited	Certifier submitting sample	9:	IP_Number:
Postal address for re	sponse:		
Telephone number:	Fac	simile number:	Mobile number:
()	()	
Name of person who	collected sample:	,	Time and date collected:
Street address of pro	porty where specimen co	llected	- PM , ,
	perty where specifien co		
Maturity of Samples			
Eggs	Larvae	Led Adults Led Other (specify)
Level of Infestation:			
High (>10)	Medium (5-10)	Low (<5)	
Street address of Sou	urce Block:		
	· · · · · ·		
Source Block IP Nur	mber: Q		
Source Block Refere	nce Code or Number (as i	per Property Plan).	
Printed Name		Signature	Date
			/ /
OFFICE USE ONLY			
			ΔΜ , ,
Sample number:		Time and date received:	E PM / /
Identification:			
Identified by:		0'	Dete
Printed Name		Signature	
	ah da a al ha a		
	avisea by:	Time and data conti	. AM / /
	racsimile	nime and date sent:	: PM / /
Printed Name		Signature	Date

ATTACHMENT 9

GROWER DECLARATION

A Pre-Harvest Treat delivery (lot) of appl	tment and Harvest Ir roved fruit delivered t	nspection Declard o the packer but	ation mu siness fo	st be pro r certificat	vided to the tion under th	e packer ne Opera	business to cover each tional Procedure ICA-21.
I							(full printed name)
an Authorised S	ignatory of –						
							(Business name),
Interstate Produ	ice (IP) No. Q						
hereby declare	that the-						
	(no. of package	s)		(i	type of pack	ages –	bins, crates, trays)
of							(type of produce)
identified by						(pac	kage identification)
delivered to –							
							(Business name)
Interstate Produ	ice (IP) No. Q			on -	/	/	(date)
for grading and p and Inspection the fruit in the lo	backing for certifi of <i>Stone Fruit, P</i> t were –	cation under ome Fruit, Po	the Op ersimm	erationa ons and	al Procedu d Blueber	ure Pre ries [IC	<i>-Harvest Treatment</i> CA-21], declare that
1. Grown by Operationa	the Business w al Procedure ICA	hich is accr -21.	edited	for an	ICA arrar	ngeme	nt under Part A of
2. Last pre-ha	arvest treatment	with a cover	spray r	nixture	of-		

	1.25 mL of 500g/L trichlorfon concentrate	1.4 mL of 440g/L maldison concentrate
	2.5 mL of 500g/L trichlorfon concentrate	1.4 – 2.3 mL of 440g/L maldison concentrate
	5 ml of a 500 g/L trichlorfon concentrate	0.60 mL of 1000g/L maldison concentrate
	.4 g of a 500 g/L clothianidin concentrate	0.55 mL of 1150g/L maldison concentrate
		0.75 mL of a 400 g/L dimethoate concentrate
her lit	re of cover sprav mixture.	

per litre of cover spray mixture;

The identity and date(s) of the last pre-harvest treatment of the source block(s) is -3.

Reference Code or Number of Block	Date of Last Pre-harvest Treatment

The fruit was inspected at harvest and found free from live fruit fly infestation. 4.

Signature

/ / Date

GROWER DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer business to cover each delivery (lot) of approved fruit delivered to the packer business for certification under the Operational Procedure ICA-21.

IJoseph William Grower	(full printed name)
an Authorised Signatory of –	
Joe's Stonefruit Pty Ltd	(Business name),
Interstate Produce (IP) No. Q 9 0 0 0]
hereby declare that the-	
13 (no. of packages)Crates	(type of packages – bins, crates, trays)
of <u>Nectarines</u>	(type of produce)
identified by - Joe's Stonefruit Pty Ltd	(package identification)
delivered to –	
Central Packing Co. P/L	(Business name)
Interstate Produce (IP) No. Q 9 9 9	on-01, 02, 23 (date)
for grading and packing for certification under the treatment and Inspection of Stone Fruit, Pome Fruit declare that the fruit in the lot were	he Operational Procedure Pre-Harvest it, Persimmons and Blueberries [ICA-21],
1. Grown by the Business which is accredited f Operational Procedure ICA-21.	or an ICA arrangement under Part A of
2. Last pre-harvest treatment with a cover spray	mixture of –
 1.25 mL of 500g/L trichlorfon concentrate 2.5 mL of 500g/L trichlorfon concentrate 5 ml of a 500 g/L trichlorfon concentrate .4 g of a 500 g/L clothianidin concentrate 	1.4 mL of 440g/L maldison concentrate 1.4 – 2.3 mL of 440g/L maldison concentrate 0.60 mL of 1000g/L maldison concentrate 0.55 mL of 1150g/L maldison concentrate
	0.75 mL of a 400 g/L dimethoate concentrate

per litre of cover spray mixture.

3. The identity and date(s) of the last pre-harvest treatment of the source block(s) is -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment
N4	25/01/23

The fruit was inspected at harvest and found free from live fruit fly infestation. 4.

J. Grower	01/02/2023		
Signature	Date		

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)

PPS NO.

Completed Stamp or Sticker (Example Only)



PACKED PRODUCT INSPECTION RECORD

Fruit Typ	ype: Business Interstate Produce (IP) Number: Q							
Date of Inspection	PPS No	Free o Frui Infes	of Live t Fly tation	Free Broke	From en Skin	COMMENTS (Note any defects or problems detected during inspection	Packed Prod	uct Controller
Tick applicable	columns →	Yes	No	Yes	No	and the number of any withdrawn or rejected packages)	Printed Name	Signature

PACKED PRODUCT INSPECTION RECORD

Fruit Typ	e: Pea	ches a	and Ne	ctarine	es	Business Interstate Produce	e (IP) Number:	2 9 9 9 9
Date of Inspection	PPS No	Free o Frui Infes	of Live it Fly tation	Free Broke	From n Skin	COMMENTS (Note any defects or problems detected during inspection	Packed Pro	duct Controller
Tick applicable of	columns →	Yes	No	Yes	No	and the number of any withdrawn or rejected packages)	Printed Name	Signature
1/2/23	1	\checkmark		\checkmark			P Controller	P Controller
u	2	\checkmark		\checkmark		\sim	P Controller	P Controller
u	3	\checkmark		\checkmark			P Controller	P Controller
u	4	\checkmark		\checkmark			P Controller	P Controller
2/2/23	5	\checkmark		\checkmark			P Controller	P Controller
u	6	\checkmark		\checkmark		$\square = \square = \square (G)$	P Controller	P Controller
3/2/23	7	~			✓	1 X fruit with broken skin. PPS No. 7 rejected & 42 trays withdrawn.	P Controller	P Controller
u	8	~		~		Sorters advised of problem and retraining conducted.	P Controller	P Controller
u	9	~		\checkmark		All & sample packages passed ØK and all withdrawn	P Controller	P Controller
u	10	\checkmark		~	1	trays returned to the assembly point.	P Controller	P Controller
4/2/23	11	\checkmark		\swarrow		PPS No. 7 regraded, repacked and reinspected.	P Controller	P Controller
u	12	~		7	$\langle \rangle$		P Controller	P Controller
5/2/23	13	√ \		34			P Controller	P Controller
7/2/23	14	\checkmark				2 X broken skins. PPS No. 14 rejected & 46 trays	P Controller	P Controller
u	15	~		T	7 /	withdrawn. PPS No. 17 failed for broken skin.	P Controller	P Controller
u	16	1	7			PPS No. 14 and the 46 withdrawn packages rejected.	P Controller	P Controller
u	17	\checkmark			✓	All rejected trays regraded, repacked and reinspected.	P Controller	P Controller
9/2/23	18	\backslash	\sim	\checkmark	\sim	Additional training of sorters carried out.	P Controller	P Controller
11/2/23	19			\swarrow	R7		P Controller	P Controller
12/2/23	20	~		1	5^{μ}		P Controller	P Controller
u	21	\checkmark					P Controller	P Controller
u	22		✓	\checkmark		Live fruit fly found in one fruit. 3 larvae present. J. Smith Inspector	P Controller	P Controller
15/2/23	23	\checkmark		\checkmark		at DAF advised at 10:00 am. 87 trays and 1 bin from the source	P Controller	P Controller
"	24	\checkmark		\checkmark		block rejected and sent for fumigation. Source - Block 21.	P Controller	P Controller
18/2/23	25	\checkmark		\checkmark			P Controller	P Controller
u	26	\checkmark		\checkmark			P Controller	P Controller
20/2/23	27	\checkmark		\checkmark			P Controller	P Controller

PACKED PRODUCT INSPECTION RECORD

Fruit Typ	e: Pea	iches a	nd Ne	ectarine	es	Business Interstate Produce	(IP) Number: C	2 9 9 9 9
Date of Inspection	PPS No	Free o Fruit Infest	of Live t Fly tation	Free Broke	From n Skin	COMMENTS (Note any defects or problems detected during inspection	Packed Proc	duct Controller
Tick applicable of	columns →	Yes	No	Yes	No	and the number of any withdrawn or rejected packages)	Printed Name	Signature
1/2/23	1	✓		\checkmark			P Controller	P Controller
"	2	\checkmark		\checkmark			P Controller	P Controller
u	3	\checkmark		\checkmark			P Controller	P Controller
"	4	~		\checkmark			Peontroller	P Controller
2/2/23	5	✓		\checkmark			₽ Controller	P Controller
u	6	\checkmark		\checkmark			P Controller	P Controller
3/2/23	7	~		\checkmark			P Controller	P Controller
u	8	✓		\checkmark			PController	P Controller
u	9	✓		✓	\square	2 X fruit with broken skins. Consignment of 400 trays rejected,	P Controller	P Controller
u	10	✓			$\sum_{i=1}^{n}$	repacked and reinspected. Sorting process checked	P Controller	P Controller
4/2/23	11	~	5	T	\sum		P Controller	P Controller
u	12	\checkmark		1		400 trays re-inspected following regrading and repacking	P Controller	P Controller
u	13	\checkmark		\checkmark	\frown	Passed OK	P Controller	P Controller
"	14	\checkmark		× 1	(9)		P Controller	P Controller
7/2/23	15	✓			L.		P Controller	P Controller
u	16	\sim	/ / /			Live fruit fy larvae found in 1 fruit. Consignment of 275 trays	P Controller	P Controller
"	17	$\langle N \rangle$	L	~	\square	rejected and sent for MB fumigation. J Smith, DAF,	P Controller	P Controller
9/2/23	18	DV		\checkmark	12	advised at 1330. Source block J13. All fruit from source block	P Controller	P Controller
11/2/23	19	\checkmark		\checkmark		rejected for certification until the block is cover sprayed.	P Controller	P Controller
12/2/23	20	\checkmark		\checkmark			P Controller	P Controller
u	21	\checkmark		\checkmark			P Controller	P Controller
"	22	\checkmark		\checkmark			P Controller	P Controller
15/2/23	23	\checkmark		\checkmark			P Controller	P Controller
"	24	\checkmark		\checkmark			P Controller	P Controller
18/2/23	25	\checkmark		\checkmark			P Controller	P Controller
"	26	\checkmark		\checkmark			P Controller	P Controller
20/2/23	27	\checkmark		\checkmark			P Controller	P Controller