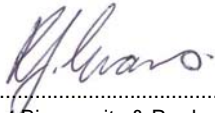


UNBROKEN SKIN CONDITION OF APPROVED FRUITS

REVISION REGISTER

| Revision No. | Date of Issue | Amendment Details |
|--------------|---------------|-------------------|
| 0 | 18/10/11 | All pages |

Authorised:


Plant Biosecurity & Product Integrity

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DOCUMENT INFORMATION

| | |
|--|--|
| Document location and file name | \\PIBSRV006\CorpData\Biosecurity\PlantBiosec\Market_Access_Sub-Program\Certification and Accreditation Services\ICA\Operations\Procedures\Current\PDF Version\ICA-13-40_18-10-11.pdf |
|--|--|

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1. PURPOSE

The purpose of this procedure is to describe -

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

that apply to the certification of unbroken skin condition of approved fruits for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of unbroken skin condition of approved fruits from businesses operating under an ICA arrangement in Queensland.

Approved fruits means fruit of achachairú, durian, jaboticaba, jackfruit, longan, lychee, mangosteen, rambutan and pomegranate.

This procedure is applicable where the requirements specified in section [6. Requirement](#) are a specified condition of entry of an interstate quarantine authority for fruit fly.

Certification of unbroken skin condition for approved fruits under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

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

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

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

3. REFERENCES

WI-02 *Guidelines for Completion of Plant Health Assurance Certificates*

4. DEFINITIONS

accredit means to accredit persons to issue Assurance Certificates under section 21 of the *Plant Protection Act 1989*.

| | |
|--------------------------------------|--|
| Accrediting Authority | means the government department responsible for accrediting a Business under this Operational Procedure in the exporting State or Territory. |
| Achachairú | means fruit of the species <i>Garcinia humilis</i> (previously known as <i>Rheedia laterifolia</i>). |
| Application for Accreditation | means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> [FDU 385]. |
| approved fruit | means fruit of achachairú, durian, jaboticaba, jackfruit, longan, lychee, mangosteen, rambutan and pomegranate. |
| Assurance Certificate | means a <i>Plant Health Assurance Certificate</i> [FDU 384]. |
| Authorised Signatory | means an officer of an ICA accredited business whose name and specimen signature is provided as an authorised signatory with the business' Application for Accreditation. |
| broken skin | means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue. |
| business | means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business' Application for Accreditation. |
| callus tissue | means new tissue formed to heal an earlier injury or wound. |
| Certification Assurance | means a voluntary arrangement between the Department of Employment, Economic Development and Innovation and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements. |
| certified/certification | means covered by a valid <i>Plant Health Assurance Certificate</i> [FDU 384]. |
| durian | means fruit of the species <i>Durio zibethinus</i> . |
| facility | means the location of grading and packing operations covered by the Interstate Certification Assurance arrangement. |
| fruit fly | means Queensland fruit fly. |
| flesh | means the tissues that are normally eaten. For mangosteens , the flesh shall include the pith of the shell. |
| ICA | means Interstate Certification Assurance. |

| | |
|---|---|
| Interstate Certification Assurance | means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes. |
| jaboticaba | means fruit of the species <i>Myrciaria cauliflora</i> . |
| jackfruit | means fruit of the species <i>Artocarpus heterophyllus</i> . |
| longan | means fruit of the species <i>Euphoria longan</i> . |
| lychee | means fruit of the species <i>Litchi chinensis</i> . |
| mangosteen | means fruit of the species <i>Garcinia mangostana</i> . |
| nonconformance | means a nonfulfilment of a specified requirement. |
| package | means the complete outer covering or container used to transport and market the product. |
| packed product | means fruit in packages following grading and packing and ready for marketing. |
| Tasmania only | means the section only applies to consignments consigned to Tasmania. |
| pomegranate | means fruit of the species <i>Punica granatum</i> . |
| Queensland fruit fly | means all stages of the species <i>Bactrocera tryoni</i> or related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> . |
| rambutan | means fruit of the species <i>Nephelium lappaceum</i> . |
| skin | means the outer layer(s) of the fruit that encloses the flesh. |

5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure ([refer 7.1](#));
- 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;
- ensuring all preparation of fruit for certification of unbroken skin condition is carried out in accordance with this Operational Procedure;
- overseeing and supervising the sorting and packing process ([refer 7.2](#) and [7.3](#));

- ensuring sorters and packers are able to identify broken skin and, if applicable fruit ripeness ([refer 7.2](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller ([refer 7.4.4](#));
- instigating corrective action following rejection of packed product ([refer 7.4.5](#)).

Sorters/Packers are responsible for -

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

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

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

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the business are identified ([refer 7.6.1](#));
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement ([refer 7.7](#)).

Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the business' ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.6.2](#)).

6. REQUIREMENT

Fruit certified for unbroken skin condition under this Operational Procedure must comply with the following requirements -

1. Unbroken skin which means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue; and
2. **RAMBUTAN TO WESTERN AUSTRALIA ONLY** must not be over-ripe which means -
 - (a) the skin has a dull appearance and a lack of lustre;
 - (b) the skin is a dark maroon colour;
 - (c) the flesh is not firm and not translucent;
 - (d) the flesh has a winey and over-ripe taste.

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

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation ([refer Attachment 1](#)) at least 10 working days prior to the intended date of commencement of operation under the ICA arrangement.

7.1.2 Audit Process

Initial Audit

Prior to accrediting a business, 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, 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.

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

A compliance audit is conducted within four weeks of the commencement of certification under the ICA arrangement by the business.

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

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

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

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

Re-Accreditation

Accredited 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 commencing further certification of produce under the ICA arrangement.

A compliance audit is conducted within twelve weeks of the commencement of certification under the ICA arrangement by the business each year.

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

7.1.3 Certificate of Accreditation

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

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

The 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 facility, procedure and produce type covered by the Assurance Certificate.

7.2 Sorting

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

Sorters shall inspect each fruit for broken skin and, where applicable for rambutan to Western Australia, ripeness.

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

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

Businesses should avoid packing durians or jackfruits for certification with partial cracks or splits in the skin which may open further after packing and penetrate through to the flesh thereby exposing the fruit to infestation by fruit fly.

7.2.1 Identification and Control of Nonconforming Fruit at Sorting

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

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

Examples of segregation of nonconforming fruit shall include -

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

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

7.3 Packing

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

Achachairú shall be packed within forty-eight (48) hours of harvest for certification under this Operational Procedure.

7.3.1 Identification of Conforming and Nonconforming Fruit After Packing

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

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming fruit in a manner that clearly identifies the fruit as conforming to the requirements specified under this Operational Procedure ([refer 7.6.1 Package Identification](#)).

7.4 Packed Product Inspection

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

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

Packed Product Inspection may be carried out -

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

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

7.4.1 Sample Selection

In-Line Inspection

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

End-Point Inspection

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

7.4.2 Examination of the Sample

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

Each fruit in the sample package shall be removed and examined for broken skin and, where applicable for rambutan to Western Australia, ripeness.

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

Not over-ripe means -

- the skin has a dull appearance and a lack of lustre;
- the skin is a dark maroon colour;
- the flesh is not firm and not translucent;
- the flesh has a winy and over-ripe taste.

7.4.3 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown as [Attachment 5 – Identification of Packed Product Sample Packages](#).

7.4.4 Action Following Identification of Nonconforming Packed Product

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

In-Line Inspection

If any sample package contains a fruit that does not meet the requirements specified in [6. Requirement](#) (i.e. free from broken skin or, where applicable for rambutan to Western Australia, not over-ripe), 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 the requirements specified in [6. Requirement](#).

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

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

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

End-Point Inspection

If any sample package contains a nonconforming fruit that does not meet the requirements specified in [6. Requirement](#), the entire consignment shall be rejected.

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

7.4.5 Rejected Product

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

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

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

Fruit rejected for broken skin should not be treated by dipping or flood spraying as unacceptable residues may result.

7.4.6 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 an *Unbroken Skin Condition Packed Product Inspection Record* ([refer Attachment 3](#)) or a record which captures the same information.

Packed product inspection records **must** include -

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

An example of a completed *Unbroken Skin Condition Packed Product Inspection Record* is shown as [Attachment 4](#).

7.5 Post-Packing Security (Tasmania only)

Post-packing security requirements apply to durian and jackfruit only.

Post packing security requirements apply to durians and jackfruits only as splitting of the skin may occur after harvest, therefore making the fruit susceptible to fruit fly infestation.

Packing shall commence as soon as practicable after harvest.

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

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

Secure conditions include -

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

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

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

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

7.6 Dispatch

7.6.1 Package Identification

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

- the Interstate Produce (IP) number of the accredited business that packed the fruit;
- the words “MEETS ICA-13”; and
- the date or date code on which the produce was packed;

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

Any packages containing fruit that does not meet the requirements of this Operational Procedure shall not be marked as stated above.

7.6.2 Assurance Certificates

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

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [FDU 384]. Assurance Certificates shall include the following additional certification -

All approved fruits (except rambutans to Western Australia) -

“Inspected and found free from broken skins.”

Rambutans to Western Australia-

“Inspected and found free from broken skins and not over-ripe. ”

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

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

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

7.6.3 Assurance Certificate Distribution

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

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

7.7 ICA System Records

The business shall maintain the following records -

- (a) *Unbroken Skin Condition Packed Product Inspection Record* ([refer 7.4.6](#));
- (b) the duplicate copy of each *Plant Health Assurance Certificate* [FDU 384] issued by the business ([refer 7.6.3](#)).

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

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

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

7.8 ICA System Documentation

The business shall maintain the following documentation -

- (a) a copy of the business' current *Application for Accreditation* ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement*.

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

8. ATTACHMENTS

| | | |
|------------------------------|--|---------------------------------------|
| Attachment 1 | <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> | FDU 385 (FRONT PAGE ONLY) |
| Attachment 2 | <i>Plant Health Assurance Certificate</i> | FDU 384 (COMPLETED EXAMPLE) |
| Attachment 3 | <i>Unbroken Skin Condition Packed Product Inspection Record</i> | (BLANK) |
| Attachment 4 | <i>Unbroken Skin Condition Packed Product Inspection Record</i> | (COMPLETED EXAMPLE) |

[Attachment 5](#)

Identification of Packed Product Sample
Packages

Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement

Indicate the type of application being made

- New Renewal Amendment

Tick each box that describes your business and the type of application and provide specific details where required. Only one ICA arrangement, that is one Operational Procedure at one facility, may be covered in one application.

1. Business Details

(a) Type of Ownership of Business

- Individual Incorporated Company Other
 Partnership Cooperative Association

(please specify)

(b) Name of Applicant/s *(Print your full name including any given names. For partnerships, print the full name of each partner in their normal order. For incorporated companies and cooperatives, print the full registered name of the organisation.)*

Australian Company Number or Australian Registered Body Number

- ACN ARBN

Companies must provide proof of incorporation by attaching a copy of their Certificate of Incorporation or similar document from the Australian Securities Commission. Cooperative associations must provide a copy of their Certificate of Registration or a registration search from the Department of Justice.

(c) Trading Name/s of the business *(include any business or brand names used by the business on packages of certified produce)*

(d) Postal address of the business

.....

.....

Postcode

Telephone ()

Facsimile ()

Mobile

(e) Has the business been registered previously in Q'ld for the interstate movement of produce?

- No Yes

If yes, give the business's Interstate Produce (IP) Number

Q

2. Operational Procedure and Facility Details

(a) Operational Procedure used in this ICA arrangement *(refer to list of Operational Procedures)*

Reference No.

I C A

If the Operational Procedure is documented in two parts, indicate the part or parts for which you are seeking accreditation.

- Part A Part B Parts A & B

Title of Operational Procedure *(print the full title of the Operational Procedure)*

(b) Street address of the facility

.....

.....

Postcode

Telephone ()

Facsimile ()

Mobile

3. Authorised Signatories *(for Assurance Certificates)*

| | Family Name | Given Name/s | Specimen Signature |
|-----------------------------------|-------------|--------------|--------------------|
| Certification Controller | | | |
| Back-Up Certification Controller | | | |
| Additional Authorised Signatories | | | |
| | | | |
| | | | |

Plant Health Assurance Certificate

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

Consignment Details (Please print)

Certificate Number 9999999

Consignor

Name Len's Longans P/L

Address Orchard Road
Innisfail Q 4860

Consignee

Name Rare Fruits Wholesale

Address Melbourne Markets
Footscray VIC 3011

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Name _____

Address _____

Method of Transport (Provide details where known)

Road Truck/Trailer Registration

Rail Consignment

Air Airline/Flight no.

Sea Vessel Name & Voyage no.

Certification Details (Please print)

Accredited Business that Prepared the Produce

Name Len's Longans P/L

Address Orchard Road
Innisfail QLD 4860

Grower or Packer

Name G&R Grower

Address Farm Road
Innisfail QLD 4860

IP No. of Acc. Business Q 9999 Brand Name or Identifying Marks (as marked on packages) Len's Longans Date Code (as marked on packages) 011229

Facility No. 01 Procedure Code ICA-13 Expiry Date 13/06/08

Facility No. / / Procedure Code / / Expiry Date / /

| Number of Packages | Type of Packages (eg. trays, cartons) | Type of Produce | Authorisation for Split Consignment |
|--------------------|---------------------------------------|-----------------|-------------------------------------|
| 25 | Trays | Longans | |
| | | | |

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

Additional Certification

Inspected and found free from broken skins.

Declaration

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

Authorised Signatory's Name (Please print)
Arthur John Signatory

Signature
AJ Signatory

Date
22 / 3 / 08

UNBROKEN SKIN CONDITION PACKED PRODUCT INSPECTION RECORD

| Fruit Type: | | Business Interstate Produce (IP) Number: Q | | | | | | | | | |
|--|--------|---|----|--------------|----|---|---------------------------|-----------|--|--|--|
| Date of Inspection | PPS No | Unbroken Skin | | Not Overripe | | COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small> | Packed Product Controller | | | | |
| | | Yes | No | Yes | No | | Printed Name | Signature | | | |
| <small>Tick applicable columns →</small> | | | | | | | | | | | |
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UNBROKEN SKIN CONDITION PACKED PRODUCT INSPECTION RECORD

| Fruit Type: Rambutan | | Business Interstate Produce (IP) Number: Q 9 9 9 9 | | | | | | | |
|--|--------|--|----|--------------|----|---|--|--------------|--------------|
| Date of Inspection | PPS No | Unbroken Skin | | Not Overripe | | COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small> | Packed Product Controller | | |
| | | Yes | No | Yes | No | | Printed Name | Signature | |
| 1/12/01 | 1 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 2 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 3 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 4 | ✓ | | ✓ | | | P Controller | P Controller | |
| 2/12/01 | 5 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 6 | ✓ | | ✓ | | | P Controller | P Controller | |
| 3/12/01 | 7 | | ✓ | ✓ | | 1 X pulled stem. PPS No. 7 rejected & 42 packages withdrawn. | P Controller | P Controller | |
| “ | 8 | ✓ | | ✓ | | } | P Controller | P Controller | |
| “ | 9 | ✓ | | ✓ | | | All 3 sample packages passed OK and all withdrawn packages | P Controller | P Controller |
| “ | 10 | ✓ | | ✓ | | | returned to assembly point. | P Controller | P Controller |
| “ | 10 | ✓ | | ✓ | | PPS No. 7 regraded, repacked and reinspected. | P Controller | P Controller | |
| 4/12/01 | 11 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 12 | ✓ | | ✓ | | | P Controller | P Controller | |
| 5/12/01 | 13 | ✓ | | ✓ | | | P Controller | P Controller | |
| 7/12/01 | 14 | ✓ | | | ✓ | 2 X over-ripe. PPS No. 14 rejected & 46 packages withdrawn. | P Controller | P Controller | |
| “ | 15 | ✓ | | ✓ | | } | P Controller | P Controller | |
| “ | 16 | ✓ | | ✓ | | | PPS No. 17 failed for broken skin. PPS No. 14 and the 46 | P Controller | P Controller |
| “ | 17 | | ✓ | ✓ | | | withdrawn packages rejected. All rejected packages regraded, repacked and reinspected. | P Controller | P Controller |
| 9/12/01 | 18 | ✓ | | ✓ | | | P Controller | P Controller | |
| 11/12/01 | 19 | ✓ | | ✓ | | | P Controller | P Controller | |
| 12/12/01 | 20 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 21 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 22 | ✓ | | ✓ | | | P Controller | P Controller | |
| 15/12/01 | 23 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 24 | ✓ | | ✓ | | | P Controller | P Controller | |
| 18/12/01 | 25 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 26 | ✓ | | ✓ | | | P Controller | P Controller | |
| 20/12/01 | 27 | ✓ | | ✓ | | | P Controller | P Controller | |
| “ | 28 | ✓ | | ✓ | | | P Controller | P Controller | |

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

Following inspection, the Packed Product Controller must-

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)

