


PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF TOMATO AND CAPSICUM IN THE BOWEN GUMLU REGION

VERSION REGISTER

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Authorised: 
Plant Biosecurity & Product Integrity

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**PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF
TOMATO AND CAPSICUMS IN THE BOWEN GUMLU REGION**

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**PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF
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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 pre-harvest treatment equipment and inspection equipment; and
- (b) the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and post-harvest inspection of tomato and capsicum for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

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

This procedure is applicable only to the following –

(a) Production area – Bowen and Gumlu region; and

(b) Harvest period – 1 April to 30 November inclusive.

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

Certification of pre-harvest treatment and post harvest inspection of tomato and capsicum under this Operational Procedure may not be an accepted quarantine entry condition for all interstate markets.

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

ICA-WI-02

Guidelines for Completion of Plant Health Assurance Certificates.

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- APVMA Permit No. PER13566** *Permit to Allow Minor Use of an Agvet Chemical Product as an Aid to manage Fruit Fly in Capsicums and Tomatoes in the Bowen and Gumlu Districts of Queensland. This permit is in force 7 December 2012 to 31 March 2026, unless sooner revoked, suspended, surrendered, or cancelled.*
- APVMA Permit No. PER13567** *Permit to Allow Minor Use of an Agvet Chemical Product as an Aid to manage Fruit Fly in Capsicums and Tomatoes in the Bowen and Gumlu Districts of Queensland. This permit is in force 7 December 2012 to 31 March 2026, unless sooner revoked, suspended, surrendered, or cancelled.*

4. DEFINITIONS

- Accredit** means to accredit persons to give Biosecurity Certificate in accordance with Section 430 of the *Biosecurity Act 2014*.
- Accredited Certifier** means a person who holds accreditation under chapter 15 of the *Biosecurity Act 2014* to give Biosecurity Certificates.
- Accrediting Authority** means the Department of Agriculture and Fisheries (DAF Queensland).
- 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 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.
- APVMA** means the Australian Pesticide 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.
- 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 Business's property plan.
- Business** means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business's Application for Accreditation.

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Bowen Gumlu Region	means the Bowen to Gumlu district coastal areas of Queensland east of the coastal ranges north of latitude 20.3° South and south of latitude 19.8° South.
capsicum	means the sweet pepper forms of <i>Capsicum annuum</i> including, but not limited to, Bell pepper, Hungarian wax pepper, Banana pepper.
Certification Assurance	means a voluntary arrangement between DAF Queensland 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> [CAF-16].
consignment	means a discrete quantity of packed product presented on one Plant Health Assurance Certificate for a single consignee.
DAF Queensland	means the Department of Agriculture and Fisheries.
end-point inspection	means the process by which a representative sample is drawn and inspected from the finalised load/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 postharvest 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 and inspected during the processing and packing of the produce.
Inspector	means an inspector appointed under the <i>Biosecurity Act 2014</i> .
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.
load	means a quantity of packed produce, up to a maximum of 2,500 packages , assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.
nonconformance	means a nonfulfilment of a specified requirement.
package	means the complete outer covering or container used to transport and market the product.

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packed product	means tomato and capsicum in packages following grading and packing and ready for dispatch.
product	means fruit of the species <i>Lycopersicon esculentum</i> , and fruit of the large bell-pepper forms of <i>Capsicum annuum</i> .
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. neohumeralis</i> .
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.
tomato	means fruit of the species <i>Lycopersicon esculentum</i> .
unit	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.

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; and
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure.

under PART A (covering pre-harvest treatment)

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure (refer [7.1](#));
- maintaining a property plan for each property on which tomato and capsicum are grown for certification under this Operational Procedure (refer [7.2](#));
- ensuring all source blocks of tomato and capsicum harvested for certification under this Operational Procedure have undergone pre-harvest treatment in accordance with [6. Requirement](#) (refer [7.3](#) and [7.4](#)); and
- if applicable, ensuring treated and untreated fruit are identified and controlled to avoid mixing of treated and untreated fruit at harvest (refer [7.5](#)).

under PART B (covering fruit receipt, grading, packing, inspection and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure (refer [7.1](#));
- overseeing and supervising the grading and packing process and post harvest inspection (refer [7.8](#) and [7.9](#));

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- forwarding samples of suspect fruit fly to an Approved Taxonomist for identification (refer [7.9.4](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller (refer [7.9.6](#)); and
- reporting the detection of non-conforming packed product to the Accrediting Authority as soon as practicable and not more than one (1) working day from the time of detection (refer [7.9.6](#)).

The **Spray Operator** is responsible for -

- ensuring cover spray mixtures are applied following the relevant APVMA permit and chemical label directions (refer [6](#));
- maintaining a tank calibration certificate for each spray unit used for pre-harvest treatment of tomato and capsicum under this Operational Procedure (refer [7.4.1](#));
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment (refer [7.4.1](#));
- completing pre-harvest spray application calibration test records (refer [7.4.1](#));
- maintaining a Cover Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area (refer [7.4.3](#));
- preparing pre-harvest spray mixtures (refer [7.4.4](#));
- maintaining pre-harvest spray equipment (refer [7.4.4](#)); and
- completing pre-harvest spray mixture preparation and treatment records (refer [7.4.5](#)).

The **Fruit Receival Officer** is responsible for -

- ensuring all tomato and capsicum received for grading, packing and certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure (refer [7.7](#)); and
- ensuring tomato and capsicum grown by another Business are accompanied by a completed *Grower Declaration* (refer [7.7.1](#)).

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

- ensuring all tomato and capsicum packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation (refer [7.8](#)); and
- ensuring nonconforming tomato and capsicum are identified and controlled to prevent mixing with conforming tomato and capsicum (refer [7.8.1](#)).

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

- advising the Certification Controller of any problems or potential problems detected in any sample package (refer [7.9](#));
- sampling and inspecting packages to ensure they are free from visible symptoms of fruit fly infestation (refer [7.9.1](#) and [7.9.3](#));
- collecting and packaging suspect fruit fly eggs or larvae (refer [7.9.4](#));
- identifying all sample packages (refer [7.9.5](#)); and
- maintaining records of packed product inspection (refer [7.9.8](#)).

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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 [7.10.1](#)); and
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (refer [7.11](#)).

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 [7.10.2](#)); and
- if applicable, the completion of the *Grower Declaration* (refer [7.6](#)).

6. REQUIREMENT

Tomato and capsicum certified for pre-harvest treatment and post harvest inspection under this Operational Procedure must be treated and inspected in accordance with the following pre-harvest spray program and post harvest inspection regime.

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

(a) a **dimethoate** mixture applied either –
for **capsicum** only

- in a **high volume application** containing **75 mL** of a **400 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit** to the point of run-off; or
- in a **low volume application** that applies **750 mL** of a **400 g/L** product **per hectare**; and
- apply when pests first appear and repeat as required; and
- following the relevant APVMA permit and chemical label directions.

or

(b) a **bifenthrin** mixture applied -
for **tomato** and **capsicum** –

- applied at a rate of:
 - (i) **800 mL** of a **100 g/L** product **per hectare**, or
 - (ii) **320 mL** of a **250 g/L** product **per hectare**;
- not exceeding a **maximum of four (4) applications** per crop, per season; and
- at a minimum re-treatment interval of **ten (10) days** between consecutive applications; and

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- following the relevant APVMA permit and chemical label directions; and
- used in conjunction with other approved products for the control of fruit fly.

or

(c) a **methomyl** mixture applied -

for **tomato** and **capsicum** –

- applied at a rate of **1.5 L** of a **225 g/L** product **per hectare**; and
- not exceeding a maximum of **six (6) applications** per crop, per season; and
- at a minimum re-treatment interval of five **(5) days** between consecutive applications; and
- following the relevant APVMA permit and chemical label directions; and
- used in conjunction with other approved products for the control of fruit fly.

- **or**

(d) a **trichlorfon** mixture applied –

for **tomato** and **capsicum**

- in a **high volume application** containing:

- (i) **250 mL** of a **500 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit** to the point of run-off in the first application to a block, and then
- (ii) **125 mL** of a **500 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit** to the point of run-off in all subsequent spray applications; and

- at intervals of **every seven (7) to ten (10) days**; and
- for field grown capsicum, not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels; and
- following the chemical label directions.

(e) to each block of **tomato** and **capsicum** grown on the property for certification;

(f) commencing a minimum of **twenty-one (21) days** prior to commencing harvest; and

(g) ending at the **completion of harvest**.

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2. **Post harvest inspected** means from a lot that was inspected after harvest and found free from live fruit fly infestation.

Intervals between spray applications is determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within 10 days for trichlorfon or bifenthrin and 5 days for methomyl.

The Business must use products registered under the Agvet Code in accordance with the instructions included on the product's approved label or an applicable APVMA permit. Please note that dimethoate preharvest use on capsicum is not permitted for Queensland fruit fly control on all product labels.

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 follow any first aid, safety, protection, storage and disposal directions on their 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 arrangement must make application for accreditation by lodging the *Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement* [CAF-47] (refer [Attachment 1](#)) at least 10 working days prior to the intended date of commencement of certification of operation under the ICA arrangement.

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

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

If the Accredited Certifier grows, pre-harvest treats, postharvest inspects, packs and certifies the fruit, then Part A and Part B are to be indicated on the application and a property plan attached.

The application may be lodged online at:-

<https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/certification-moving-plants/accreditation>

7.1.2 Audit Process

Initial Audit

Prior to an Accredited Certifier 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 [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 (4) weeks of the commencement of accreditation under the ICA arrangement and twelve (12) weeks of the annual renewal of 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 each year.

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

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

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 (12) 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;
- the Operational Procedure;
- any restrictions on the accreditation such as -
 - the type of produce covered,
 - the chemicals covered; 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 facility, procedure, produce type/s and chemical/s covered by the Assurance Certificate.

PART A - (Covers the grower activities of pre-harvest treatment)

7.2 Property Plan

The Certification Controller shall maintain a property plan for each property on which tomato or capsicum 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 tomato and capsicum are 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 tomato and capsicum are 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 the block;
- (i) whether it is intended to certify fruit harvested from the block under the ICA arrangement;

the intended scope of the arrangement including -

- (j) the produce type/s to be pre-harvest treated under the ICA arrangement; and
- (k) the chemical/s to be used in pre-harvest treatment/s applied under the ICA arrangement.

A copy of the Business's property plan/s shall be included with the Business's Application for Accreditation (refer [7.1.1 Application for Accreditation](#)) 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 ten (10) working days of the change occurring.

A blank Property Plan is included as [Attachment 3](#) and should be copied for completion and inclusion with the Business's Application for Accreditation.

7.3 Pre-Harvest Treatment

All tomato and capsicum fruit certified under this Operational Procedure must have been pre-harvest treated for fruit fly with an approved program of **cover sprays** in accordance with [6. Requirement](#).

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When a combination of sprays of dimethoate (capsicums only), bifenthrin, methomyl or trichlorfon are used in the same season, the interval between spray applications is determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within ten (10) days for bifenthrin and trichlorfon, five (5) days for methomyl and for Dimethoate, apply when pests first appear and repeat as required.

Where pre-harvest treatment is carried out by a business other than the accredited business (e.g. application by a sub-contractor), the accredited business shall be responsible for ensuring the requirements of this Operational Procedure are complied with and the necessary records maintained.

7.4 Pre-Harvest Cover Spraying

7.4.1 Cover Spray Equipment Calibration

Spray Tank Volume and Calibration

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

Volume indicator marks shall include the volume in litres 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 volume used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 4](#).

Pre-Harvest Spray Application Calibration

Spray application calibration tests must be performed for chemical applications which require the spray mixture to be applied at a specified rate per hectare. The Spray Operator shall carry out spray application calibration tests on pre-harvest spraying equipment prior to commencement of the season and again within four weeks after the commencement of treatment. Water without concentrate added may be used in these calibration tests.

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

Dynamic Calibration

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

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

2. *Calculate the effective spraying width of the boom in metres:*

- *broadcast spraying, use number of nozzles x nozzle spacing;*
- *band spraying, add the band widths;*
- *bed spraying, add the bed widths.*

3. *Divide effective spraying width into 100 for the distance in metres to travel in the calibration run (100 m²).*

For example -

effective spray width = 2 metres

length of calibration run = $\frac{100}{2}$ = 50 metres

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

For example -

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volume to refill tank = 3.75 litres

application rate (L/ha) = 3.75 X 100 = 375 L/ha

Spot-checking (Quick Check Method)

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

For example –

volume of spray applied = 300 litres

area treated = 0.8 hectares

application rate (L/ha) = $\frac{300}{0.8}$ = 375 L/ha

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

Pre-Harvest Spray Application Calibration Records

Records of spray equipment calibration tests shall be maintained by the Certification Controller which record the name of the person conducting the test, the date of testing and the results achieved during the test.

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

An example Cover Spray Application Calibration Test Record is included as [Attachment 5](#).

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

High Volume Application

Calculate –

- (a) **0.75 mL** of a concentrate containing **400 g/L dimethoate**; or
- (b) **2.5 mL** of a concentrate containing **500 g/L trichlorfon** for initial treatment; or
- (c) **1.25 mL** of a concentrate containing **500 g/L trichlorfon** for subsequent treatments;

for **every litre of mixture** in the spray tank.

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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 [7.4.3 Cover Spray Mixture Preparation Chart](#)).

Low Volume Application

Calculate the quantity of a concentrate containing –

- (a) **100 g/L bifenthrin** for every litre of mixture in the spray tank required to achieve a rate of **800 mL of concentrate per hectare**; or
- (b) **250 g/L bifenthrin** for every litre of mixture in the spray tank required to achieve a rate of **320 mL of concentrate per hectare**; or
- (c) **225 g/L methomyl** for every litre of mixture in the spray tank required to achieve a rate of **1.5 L of concentrate per hectare**.

at the application rate of the spray equipment to be used (refer [7.4.1 Cover Spray Equipment Calibration](#)).

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 [7.4.3 Cover Spray Mixture Preparation Chart](#)).

7.4.3 Cover Spray Mixture Preparation Chart

The Spray Operator shall maintain a Cover Spray Mixture Preparation Chart (refer [Attachment 6](#) and [Attachment 7](#)) or similar record in close proximity to the spray mixture preparation area for each spray unit 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 (refer [7.4.1 Cover Spray Equipment Calibration](#));
- (f) the quantity of concentrate required per litre of spray mixture in mL per litre (refer [7.4.2 Calculating the Quantity of Concentration to Add to the Spray Mixture](#));
- (g) the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer [7.4.1 Cover Spray Equipment Calibration](#));
- (h) the volume in millilitres (mL) of concentrate required in the mixture when filled to the maximum mixture level mark;

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- (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 concentrates (i.e. dimethoate, trichlorfon and/or maldison) shall prepare a Cover Spray Mixture Preparation Chart for each concentrate used.

7.4.4 Cover Spray Treatment

Cover sprays shall be applied from a minimum of **twenty-one (21) days** prior to commencing harvest until the completion of harvest of all certified fruit on the property.

Cover sprays shall be applied at a maximum interval of every **ten (10) days** for **trichlorfon and bifenthrin** and **5 days** for **methomyl**, to all **tomato and capsicum** growing on the property for certification under this Operational Procedure.

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

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

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

Cover Spray Mixture Preparation

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

Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of **mixture** (refer [7.4.2 Calculating the Quantity of Concentration to Add to the Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

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

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Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two 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.

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

Cover Spray Equipment Maintenance

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

7.4.5 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and treatment using a *Cover Spray Mixture Preparation and Treatment Record* (refer [Attachment 8](#)) or records which capture the same information.

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

- the date of cover spray mixture preparation;
- the time of cover spray mixture preparation;
- the trade name of the concentrate used;
- volume of concentrate used (millilitres) in the spray mixture;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of hectares sprayed; and
- the identification of the Spray Operator.

7.5 Harvesting

The Certification Controller shall oversee the harvest process to ensure only conforming tomato and capsicum are harvested for certification under this Operational Procedure.

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7.5.1 Identification of Treated and Untreated Fruit in the Field

A Business that maintains treated and untreated blocks of tomato or capsicum 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 -

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

7.5.2 Identification of Treated and Untreated Fruit at Harvest

A Business that maintains treated and untreated blocks of tomato or capsicum shall identify the treatment status of harvested fruit to prevent mixing of treated and untreated fruit.

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; and
- (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.

7.6 Grower Declaration

A Business which pre-harvest treats tomato or capsicum that are to be packed for certification by another Business must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The accredited Business shall provide the packing Business with a completed *Grower Declaration* (refer [Attachment 9](#) and [Attachment 10](#)) or similar record for each block used for certification under this Operational Procedure each day.

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

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The declaration must identify -

- (a) the name and Interstate Produce (IP) Number of the accredited business that grew and pre-harvest treated the fruit;
- (b) the identity of the block in which the fruit were grown;
- (c) the type of produce supplied;
- (d) the number and type of packages supplied from that block on that day;
- (e) details of the last pre-harvest treatment applied to the block;
- (f) the date or dates of the last pre-harvest treatment of the block; and
- (g) the name and signature of the Authorised Signatory.

PART B - (Covers the packer activities of fruit receipt, grading and packing, post-harvest inspection and certification).

7.7 Fruit Receipt

The Fruit Receipt Officer shall ensure that all tomato and capsicum received for certification under this Operational Procedure are supplied by a grower accredited under Part A.

7.7.1 Receipt of tomato or capsicums grown by another Business

A Business which packs tomato or capsicum grown by another Business shall ensure -

- (a) each delivery (lot) of tomato or capsicum supplied by another Business for certification under this Operational Procedure is accompanied by a *Grower Declaration*;
- (b) fruit supplied for certification has undergone pre-harvest treatment in accordance with [6. Requirement](#) of this Operational Procedure; and
- (c) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receipt 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.

7.8 Grading & Packing

The Business shall implement sorting systems during the grading and packing process to ensure all tomato and capsicum certified for pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation.

The Certification Controller shall supervise the sorting and packing operations to ensure that any tomato or capsicum that do not conform to these requirements are clearly identified and segregated to prevent mixing with conforming product (refer [7.8.1 Identification and Control of Nonconforming Product at Grading and Packing](#)).

7.8.1 Identification and Control of Nonconforming Product at Grading and Packing

The Business shall ensure that no mixing of conforming and nonconforming tomato or capsicum can occur during the grading and packing operation.

All fruit which are found to be nonconforming (i.e. contain suspect fruit fly eggs or larvae) shall be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming tomato or capsicum include -

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

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

7.9 Packed Product Inspection

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

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected in these samples (e.g. contain suspect fruit fly eggs or larvae) so that corrective action can be implemented.

7.9.1 Sample Selection

Packed Product Inspection may be carried out as an –

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

In-line Inspection

In-line inspection shall only be carried out by the Business that packs the produce for certification under this procedure.

In-line inspection shall only be performed at facilities where tomato or capsicum are being packed. The in-line inspection method is only available at the first point of packing of tomato or capsicum.

The in-line inspection shall involve selection of a sample of packed product from tomato or capsicum packed on the one day for certification under this procedure.

Packed product shall be sampled at the rate of a minimum of **2% of carton count** (one in every fifty packages) or part thereof and shall be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation.

Where the business is packing produce from two or more growers at one time, at least one package shall be inspected from each grower's product.

A minimum sample size of three cartons shall be inspected. When calculating the number of cartons in the sample, part numbers shall always be rounded up to the next number. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection shall be 5 cartons.

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End-Point Inspection

End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch.

The business shall select a **minimum of 600 units or a minimum of 2% of the carton count (one in every fifty packages)** or part thereof, from randomly selected packed product **from each 'load'** of produce to be consigned from the facility **each day**.

A **'load'** is a quantity of packed product, up to a maximum of **2,500 packages**, assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.

Where the business is packing produce from two or more growers at one time, at least one package shall be inspected from each grower's product.

When the sample size selected is 2% of the carton count, there is a minimum sample size of three cartons with the calculated number of cartons always rounded up. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection shall be 5 cartons.

7.9.2 Inspection Equipment

Businesses accredited under this procedure shall maintain the following inspection equipment –

- a designated inspection facility that provides illumination to a minimum of 600 Lux;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- specimen bottles, a pair of forceps and a fine paint brush for collecting insect specimens;
- methylated spirits; and
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

7.9.3 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the tomato or capsicum from each sample package for freedom from visible symptoms of live fruit fly infestation. Live fruit fly infestation includes fruit fly eggs or live fruit fly larvae.

The sample packages selected for inspection shall be brought to the inspection bench. Particular attention is to be paid to split, discoloured, deformed or deteriorating tomato or capsicum.

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Inspect each unit in the sample for characteristic fruit fly 'sting marks'. Sting marks are a puncture mark caused when a female fruit fly punctures the fruit's skin with its ovipositor and positions eggs within the fruit. If sting marks are detected, cut open the symptomatic unit and inspect for the presence of either fruit fly eggs or live fruit fly larvae.

Live larvae will quickly flick and jump when exposed, therefore suspect fruit should be cut in a plastic container to prevent losing larvae.

To inspect for the presence of eggs, the sting or puncture mark should be checked carefully by peeling off or slicing the top skin to expose the eggs.

7.9.4 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.

Where eggs or live larvae are suspected of being fruit fly, the suspects shall be submitted to an approved taxonomist. Samples shall be forwarded with a completed *Fruit Fly Sample Submission* form (refer [Attachment 11](#)).

Taxonomists shall be registered on 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.

7.9.5 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 and 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 in [Attachment 12 – Identification of Packed Product Sample Packages](#).

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7.9.6 Action Following Identification of Nonconforming Packed Product

If any tomato or capsicum are found to be infested with live fruit fly, all the following actions shall be taken -

- (a) **all** product harvested from the **source block/s**, including any product which has been packed for certification but which remains at the facility shall be **rejected for certification**. If the Business is unable to identify the source block for the tomato or capsicum infested with live fruit fly, all product from the property that was the source shall be rejected for certification, including product that is already harvested and packed;
- (b) all tomato and capsicum from the source block/s shall be rejected for certification until the following has been completed -
 - a **cover spray** program has been applied in accordance with the **label recommendations or APVMA permit** for the control of fruit fly (refer [6. Requirement](#)) and a period of at least 21 days have elapsed since the first cover spray was applied following the detection of live fruit fly in packed product.

and

- during the packed product inspection (refer [7.9 Packed Product Inspection](#)) of fruit sourced from the affected block no fruit fly eggs or live larvae are detected;
- (c) the product containing the suspect fruit fly has been secured in a sturdy plastic bag. Eggs or larvae have been placed in a sample tube with methylated spirits and legibly labelled with the source block reference code or number;
- (d) 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 rectify any problems.

7.9.7 Rejected Product

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

Packages rejected for live fruit fly may be –

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

7.9.8 Packed Product Inspection Records

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

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Packed product inspection records shall be in the form of a Packed Product Inspection Record (refer [Attachment 13](#)) 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 tomato or capsicum were 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 by the Certification Controller following withdrawal; and
- the Packed Product Controller's name and signature.

An example of a completed Packed Product Inspection Record is shown as [Attachment 14](#).

7.10 Dispatch

7.10.1 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 produce was packed;
- the words "MEETS ICA-48";
- the date (or date code) on which the product 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 produce 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.

7.10.2 Assurance Certificate

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment to a market requiring certification of treatment and inspection of tomato or capsicum for fruit fly.

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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 product;
- (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 used (e.g. “500 g/L trichlorfon”);
 - 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 “high volume spray” or “low volume spray” as applicable.

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

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].

7.10.3 Assurance Certificate Distribution

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

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

7.11 ICA System Records

The Business shall maintain the following records -

PART A

- (a) *Property Plan* for each property (refer [7.2](#));
- (b) *Chemical Mixture Tank Calibration Certificate* (refer [7.4.1](#));
- (c) If applicable, a *Cover Spray Application Calibration Test Record* (refer [7.4.1](#));
- (d) *Cover Spray Mixture Preparation Chart* (refer [7.4.3](#)); and
- (e) *Cover Spray Mixture Preparation and Treatment Record* (refer [7.4.5](#));

PART B

- (a) a copy of each *Grower Declaration* received (refer [7.7.1](#));
- (b) *Fruit Fly Sample Submission* form (refer [7.9.4](#));
- (c) *Packed Product Inspection Record* (refer [7.9.8](#));
- (d) if applicable, a *Grower Identifier Record* (refer [7.10.1](#)); and
- (e) a copy of each *Plant Health Assurance Certificate* [CAF-16] issued by the Business (refer [7.10.3](#)).

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.

7.12 ICA System Documentation

The Business shall maintain the following documentation -

- (a) a copy of the Business's 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 Arrangement*; and
- (d) a current copy of the *Work Instruction Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02].

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

8. ATTACHMENTS

Attachment 1	<i>Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement</i>	CAF-47 (FRONT PAGE ONLY)
Attachment 2	<i>Plant Health Assurance Certificate</i>	CAF-16 (COMPLETED EXAMPLE)
Attachment 3	Property Plan	(BLANK)
Attachment 4	<i>Chemical Mixture Tank Calibration Certificate</i>	CAF 03 (BLANK)
Attachment 5	Cover Spray Application Calibration Test Record	(BLANK)
Attachment 6	Cover Spray Mixture Preparation Chart	(BLANK)
Attachment 7	Cover Spray Mixture Preparation Chart	(COMPLETED EXAMPLE)
Attachment 8	Cover Spray Mixture Preparation and Treatment Record	(BLANK)
Attachment 9	Grower Declaration	(BLANK)
Attachment 10	Grower Declaration	(COMPLETED EXAMPLE)
Attachment 11	Fruit Fly Sample Submission Form	(BLANK)
Attachment 12	Identification of Packed Product Sample Packages	(COMPLETED EXAMPLE)
Attachment 13	Packed Product Inspection Record	(BLANK)
Attachment 14	Packed Product Inspection Record	(COMPLETED EXAMPLE)

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

DATE RECEIVED:
PHYS NUMBER:
DATE APPROVED OR REFUSED:
FURTHER INFORMATION REQUEST DATE:
DATE FURTHER INFORMATION RECEIVED:
PAYMENT PROCESSED DATE:
PAYMENT AMOUNT RECEIVED:
RECEIPT NUMBER:

Important information for applicants

This form is to be used to apply as an accredited certifier for an Interstate Certification Assurance (ICA) arrangement.

Information requested will enable your application to be processed as prescribed by the *Biosecurity Act 2014*. Your application must be assessed and granted by the chief executive before you can proceed with the proposed activity.

Before lodging this application you should be familiar with the requirements of the *Biosecurity Act 2014* available on the Office of the Queensland Parliamentary Counsel website <http://www.legislation.qld.gov.au>.

How to complete form for a new application

- Must complete entire form.

How to complete form for an amendment or renewal

- 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

- Fees are applicable until 30 June 2017.
- Payment of prescribed fee must be paid at the application submission 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 [District Co-ordinator \(Certification and Accreditation Services\)](#) 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 *(tick one box only)*

☐ New application ☐ Amendment ☐ Renewal

Part A – Accredited certifier application**1. Applicant details**

Select one *(if applicable)*

☐ Australian Company Number (ACN) ☐ Australian Registered Body Number (ARBN)

Please supply ACN or ARBN *(if applicable)*

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Please supply Interstate Produce Number (IPN) *(if known)*

Q					
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Applicant is: *(tick one box only)*

☐ an individual ☐ a partnership ☐ an incorporated company ☐ a co-operative association
☐ other *(please specify)*

--

If applicant is an individual or other, please complete the following *Supply full legal name including first name, surname and any other name/s.*

First name

--

Last name

--

Other name/s

--

If applicant is a partnership, please complete the following *Supply the full legal name of each partner in their normal order.*

First name

--

Last name

--

First name

--

Last name

--

First name

--

Last name

--

If applicant is an incorporated company or co-operative association, please complete the following *Supply full registered trading name/s (including any brand names) as used on packages or declarations.*

--

2. Address details

Street address

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--

Postal address *(if different to street address)*

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--



**Queensland
Government**

ORIGINAL

Plant Health Assurance Certificate

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

Consignment Details (Please print)

Consignor

Name Joe's Capsicums Pty Ltd

Address Orchard Road

Bowen Qld 4805

Certificate Number

9999999

Consignee

Name FSV Wholesalers P/L

Address Adelaide Produce Markets

Port Adelaide SA 5095

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 The Packing Company P/L

Address Packing Lane

Bowen Qld 4805

Grower or Packer

Name Joe's Capsicums Pty Ltd

Address Orchard Road

Bowen Qld 4805

IP No. of Acc. Business Brand Name or Identifying Marks (as marked on packages)

Q 9999

Joe's Capsicums

Date Code (as marked on packages)

892132

Facility No.	Procedure Code	Expiry Date
01	ICA-48	29 / 10 / 13

Facility No.	Procedure Code	Expiry Date
		/ /

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
2000	Cartons	Capsicums	

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
02 / 08 / 13	<input checked="" type="checkbox"/> Pre-harvest spray	500g/L trichlorfon at 1.25 mL/L		high volume spray
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			

Additional Certification

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

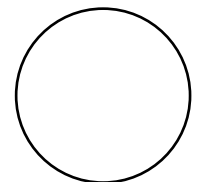
Signature

AJ Signatory

Date

10 / 08 / 13

PROPERTY PLAN



INDICATE NORTH

PROPERTY PLAN DETAILS

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

- 1. the location of blocks on which tomato or capsicum 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 of Block (Ha)	Fruit to be Certified?
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				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-48 *Pre-Harvest Treatment and Post Harvest Inspection of Tomato and Capsicum in the Bowen Gumlu Region* for the following -

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

☐ Tomato

☐ Capsicum

Chemical/s to be covered (☑ one or more boxes as applicable) –

☐ Dimethoate

☐ Trichlorfon

☐ Bifenthrin

☐ Methomyl

I(full printed name) the
.....(position in business)
am authorised to sign on behalf of the business and I understand that -
(a) accreditation will only be granted for the 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 a Business for an Interstate Certification Assurance Arrangement [CAF-47]* or this Property Plan.

..... / /
Signature Date

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:

Date of Testing:

Type of Flow Meter Used:

Date of Latest Calibration
of Flow Meter:

CALIBRATION RESULTS

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 APPLICATION CALIBRATION TEST RECORD

Date of Test	No. of Nozzles	Output for Individual Nozzles (Litres /minute/nozzle)	Effective Spray Width (metres)	Calibration Run (metres)	Litres Used in Run	Application Rate (L/ha)	Testing Officer's Name
/ /							
/ /							
/ /							
/ /							
/ /							
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NOTES

1. Pre-Harvest Spray Application Calibration Tests must be carried out prior to commencement of treatment each year and again within four weeks after the commencement of treatment.
2. Check the output from each nozzle to ensure uniformity. Replace any having > 10% variation.
3. Measure effective spray width. For example, sum of width of beds covered by the boom.
4. Work out the distance for a calibration run covering 100 m² ($100 \div \text{effective spray width determined in step \#3} = \text{calibration run distance in metres}$).
5. With a known volume of water, spray the test area at normal operating speed. Measure the volume of water required to refill the tank to the same level as when starting the test.
6. Multiply the amount from step #5 above by 100 to get the number of litres per hectare that your sprayer will apply.

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor _____

Operating Gear _____ Engine RPM _____

Concentrate (*Trade Name*) _____

Active Ingredient _____ Conc. _____ g/L

Application Rate _____ litres/hectare

Concentrate Mixing Rate _____ mL/litre of mixture

Full Tank

Full Spray Tank Volume = _____ Litres

Volume of Concentrate = _____ millilitres

Part Fill

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

Prepared by: _____ / /
Printed Name Signature Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit Hardi Mini-Variant 600

Tractor Ford 5000

Operating Gear 2 (high) Engine RPM 2500

Concentrate (Trade Name) Dipterex

Active Ingredient Trichlorfon Conc. 500 g/L

Application Rate 1150 litres/hectare

Concentrate Mixing Rate 2.5/1.25 mL/L of mixture

Full Tank

Full Spray Tank Volume = 600 Litres

Volume of Concentrate = 1500/750 millilitres

Part Fill

200 mL Concentrate / 500/250 Litres Mixture

300 mL Concentrate / 750/375 Litres Mixture

400 mL Concentrate / 1000/500 Litres Mixture

Prepared by: S. Operator S Operator 11/6/22
Printed Name Signature Date

ATTACHMENT 7

COVER SPRAY MIXTURE PREPARATION AND TREATMENT RECORD

[illegible]

GROWER DECLARATION

A Pre-Harvest Treatment Declaration must be provided to the packer to cover tomato and capsicum delivered for certification under ICA-48 from each source block each day

I _____ (full printed name)

an Authorised Signatory of -

_____ (Business name),

Interstate Produce (IP) No. **Q**

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hereby declare that the -

_____ (no. of packages) _____ (type of packages - bins, crates, trays)

of -

_____ (type of produce)

identified by -

_____ (package identification)

delivered to -

_____ (Business name)

Interstate Produce (IP) No. **Q**

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 on / / (date)

for grading, packing, and certification under the ICA Operational Procedure *Pre-Harvest Treatment and Post Harvest Inspection of Tomato and Capsicum in the Bowen Gumlu Region* [ICA-48] declare (☒ as appropriate) -

1. The last pre-harvest treatment of the source block was -

☐ a **high volume cover spray** applied to the point of run-off containing -

☐ 0.75 mL of 400g/L dimethoate concentrate ☐ 2.5 mL of 500g/L trichlorfon concentrate

☐ 1.25 mL of 500g/L trichlorfon concentrate

per litre of cover spray mixture; **OR**

☐ a **low volume cover spray** applied at the following rates per hectare -

☐ 750 mL of 400g/L dimethoate concentrate ☐ 800 mL of a 100 g/L bifenthrin concentrate

☐ 1.5 L of a 225 g/L methomyl concentrate ☐ 320 mL of a 250 g/L bifenthrin concentrate

2. The identity of the source block/s and date of the last pre-harvest treatment are -

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

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

Signature

/ /
Date

GROWER DECLARATION

A Pre-Harvest Treatment Declaration must be provided to the packer to cover tomato and capsicum delivered for certification under ICA-48 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I Joseph William Grower (full printed name)

an Authorised Signatory of - Joe's Capsicums Pty Ltd (Business name),

Interstate Produce (IP) No. **Q**

9	0	0	0
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hereby declare that the-

13 (no. of packages) Bulk Bins (type of packages - bins, crates, trays)

of -

capsicums (type of produce)

identified by -

Joe's Capsicums Pty Ltd (package identification)

delivered to-

Central Packing Co. P/L (Business name)

Interstate Produce (IP) No. **Q**

9	9	9	9
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 on 21/10/10 (date)

for grading, packing, and certification under the ICA Operational Procedure *Pre-Harvest Treatment and Post Harvest Inspection of Tomato and Capsicum in the Bowen Gumlu Region* [ICA-48] declare (☒ as appropriate)

1. The last pre-harvest treatment of the source block was -

☒ a **high volume cover spray** applied to the point of run-off containing -

☒ 0.75 mL of 400g/L dimethoate concentrate ☐ 2.5 mL of 500g/L trichlorfon concentrate

☐ 1.25 mL of 500g/L trichlorfon concentrate

per litre of cover spray mixture; **OR**

☐ a **low volume cover spray** applied at the following rates per hectare -

☐ 750 mL of 400g/L dimethoate concentrate ☐ 800 mL of a 100 g/L bifenthrin concentrate

☐ 1.5 L of a 225 g/L methomyl concentrate ☐ 320 mL of a 250 g/L bifenthrin concentrate

2. The identity of the source block/s and date of the last pre-harvest treatment are -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment
<u>B13</u>	<u>16/10/10</u>

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

Signature J Grower

1 / 06 / 22
Date

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 DAF Queensland's Register of Approved Taxonomists.*

Name of business submitting sample:

IP Number:

Q				
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Postal address for response:

Telephone number:

()

Facsimile number:

()

Mobile number:

Name of person who collected sample:

Time and date collected:

: AM / /
PM

Street address of property where specimen collected:

Maturity of Sample:

☐ Eggs

☐ Larvae

☐ Adults

☐ Other (specify)

Level of Infestation:

☐ High (>10)

☐ Medium (5-10)

☐ Low (<5)

Street address of Source Block:

Source Block IP Number:

Q				
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Source Block Reference Code or Number (as per Property Plan):

Printed Name

Signature

Date

/ /

OFFICE USE ONLY

Sample number:

Time and date received:

: AM / /
PM

Identification:

Identified by:

Printed Name

Signature

Date

/ /

Business advised by:

☐ Post

☐ Facsimile

Time and date sent:

: AM / /
PM

Printed Name

Signature

Date

/ /

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

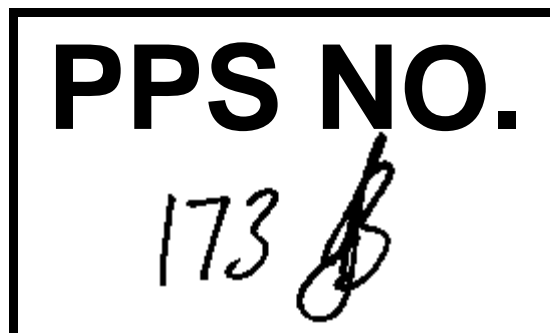
Following inspection, the Packed Product Controller must -

- (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)



PACKED PRODUCT INSPECTION RECORD

IP No. Q

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Date of Inspection	PPS No.	Fruit Fly Infestation <input checked="" type="checkbox"/>		COMMENTS (Note any problems detected during inspection and number of any withdrawn or rejected packages)	Packed Product Controller's Signature
		NO	YES		
	1				
	2				
	3				
	4				
	5				
	6				
	7				
	8				
	9				
	10				
	11				
	12				
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	26				
	27				
	28				
	29				
	30				

Record Completed on / /
Date

Packed Product Controller _____
Printed Name

Signature _____
ATTACHMENT 13

PACKED PRODUCT INSPECTION RECORD

IP No. Q

9 9 9 9

Date of Inspection	PPS No.	Fruit Fly Infestation <input checked="" type="checkbox"/> YES		COMMENTS (Note any problems detected during inspection and number of any withdrawn or rejected packages)	Packed Product Controller's Signature
23/10/10	1	✓			P Controller
"	2	✓			P Controller
"	3	✓			P Controller
"	4	✓			P Controller
"	5	✓			P Controller
"	6	✓			P Controller
"	7	✓			P Controller
"	8	✓			P Controller
"	9	✓			P Controller
"	10	✓			P Controller
"	11	✓			P Controller
"	12	✓			P Controller
"	13	✓			P Controller
"	14	✓			P Controller
"	15	✓			P Controller
"	16	✓			P Controller
"	17	✓			P Controller
"	18	✓			P Controller
"	19	✓			P Controller
"	20	✓			P Controller
"	21	✓			P Controller
"	22	✓			P Controller
"	23	✓			P Controller
"	24	✓			P Controller
"	25	✓			P Controller
"	26		✓	PPS No. 26 Live fruit fly detected. Biosecurity Queensland Inspector Townsville advised at 3:00pm Source – Joe's Capsicums (Q9000) block No C04. Total of 1600 capsicums from this grower rejected & consigned to Sydney. No further certification of capsicums from this block until coverspray has been applied and withholding period met as per procedure.	P Controller
"	27	✓			P Controller
"	28	✓			P Controller
"	29	✓			P Controller
"	30	✓			P Controller

Record Completed on 01 / 06 / 22
Date

Packed Product Controller

P Controller
Printed Name

P Controller
Signature

ATTACHMENT 14