

DIPPING WITH DIMETHOATE

REVISION REGISTER

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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 dipping equipment; and
- (b) the responsibilities and actions of personnel;

that apply to dipping produce with dimethoate for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This operational procedure covers all certification of dipping with dimethoate by a business operating under an Interstate Certification Assurance arrangement in the Northern Territory.

Post harvest dipping with a Dimethoate mixture.

- **Pests:** For citrus fruit) excluding all edible skin species and mandarins that have received pre-harvest treatment with dimethoate), tropical and sub-tropical fruit with inedible peel (including, but not limited to avocado, banana, bread fruit, custard apple, durians, feijoa, guava, jack fruit, kiwi fruit, lychee, longan, mango, magosteen, melons, pawpaw, passiofruit, tamarillo, pineapple, rambutan, sapodilla, sapote, tamarind) and watermelon:
 - Queensland fruit fly (Bactrocera tryoni),
 - Mediterranean fruit fly (Ceratis capitata),
 - Lesser Queensland fruit fly (Bactrocera neohumeralis) and
 - Northern Territory fruit fly (*Bactrocera aquilonis*).

For melons (including watermelons):

- Cucumber fly (Bactrocera cucumis),
- Lesser Queensland fruit fly (Bactrocera neohumeralis),
- Queensland fruit fly (*Bactrocera tryoni*),
- Mediterranean fly (*Ceratitis capitata*),
- Banana fly (Bactrocera musae),
- Mango fly (Bactrocera frauenfeldi).

Produce: Dimethoate may be used for:

- All melon fruits as specified on the APVMA minor use permit; or
- All produce specified on the APVMA minor use permit, except for WA, which do not accept citrus except mandarins. The APVMA minor use permit currently includes:
 - Citrus fruit (excluding all edible skin species and mandarins that have received pre-harvest treatment with dimethoate), and
 - Tropical and sub-tropical fruit with inedible peel (including, but not limited to avocado, banana, bread fruit, custard apple, durians, feijoa, guava, jack fruit, kiwi fruit, lychee, longan, mango, mangosteen, melons, pawpaw, passionfruit, tomarillo, pineapple, rambutan, sapodilla, sapote, tamarind) and watermelon.

Location: All Australian states and Territories.

	IPORTANT
Suspension of dimethoate.	
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The Australian Pesticides and Veterinary Medicines Authority (APVMA) has suspended certain use patterns for dimethoate. Dipping of some host fruits previously eligible for treatment are no longer permitted. Check the APVMA website at <u>www.apvma.gov.au</u> for further details.

Dipping in dimethoate may not be an accepted quarantine entry condition for all fruits to all intrastate or interstate markets.

Some intrastate or interstate markets may require additional quarantine certification as a condition of entry. It is the responsibility of the business consigning the produce to ensure compliance with all applicable quarantine requirements.

Information on intrastate and interstate quarantine requirements can be obtained from Northern Territory Quarantine.

3. REFERENCES		
WI-02	Guidelines for Completion of Plant Health Assurance Certificates.	
APVMA Permit No. PER13158	Permit to Allow Minor Use of an AgVet Chemical Product for Postharvest Treatment of Specified Citrus and Tropical Fruit to Control Various Fruit Fly Species. 6 October 2011 to 6 March 2019	
APVMA Permit No. PER13170	Permit to Allow Minor Use of an AgVet Chemical Product for Postharvest Treatment of Melons, Including Water Melon to Control Pests of Quarantine Concern. 13 October 2011 to 30 September 2020	
4. DEFINITIONS		
Accredit	means to authorise nominated staff within a business to issue Assurance Certificates.	
Act	means the Plant Health Act.	
Application for Accreditation	means an Application for Accreditation of a business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) arrangement (Attachment 1).	
Approved Laboratory	means a laboratory approved by the National Association of Testing Authorities (NATA) or the Northern Territory Department of Primary Industry and Resources.	
Assurance Certificate	means a Plant Health Assurance Certificate (Attachment 2).	
APVMA	means the Australian Pesticides and Veterinary Medicines Authority.	
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the business's approved Application for Accreditation form.	
Business	means the legal entity responsible for the operation of the dipping facility and ICA arrangement detailed on the business's Application for Accreditation.	
Capsicum	means the large bell-pepper forms of Capsicum annuum.	
Certification	means a voluntary arrangement between the Department of Primary Industry and Resources and a business that demonstrates effective	
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Assurance	in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate (Attachment 2).
Concentrate	means an agricultural chemical concentrate containing 400mg/L dimethoate, registeres or approved under an APVMA minor use permit for the control of fruit fly by dipping of the specific host fruit.
Dipping	means full immersion in a diluted chemical mixture.
Facility	means the location of the dipping operation covered by the Interstate Certification Assurance arrangement.
Fruit fly	means Cucumber fly (<i>Bactrocera</i> cucumis), Queensland fruit fly (<i>Bactrocera tryoni</i>), Lesser Queensland fruit fly (<i>Bactrocera neohumeralis</i>), Mediterranean fly (<i>Ceratitis capitata</i>), Northern Territory fruit fly (<i>Bactrocera aquilonis</i>), Banana fly (<i>Bactrocera musae</i>) and Mango fly (<i>Bactrocers frauenfeldi</i>); as applicable to the host produce.
Host Produce	means melons (including watermelons). Citrus fruit (excluding all edible skin species and mandarins that have received pre-harvest treatment with dimethoate) and tropical and sub-tropical fruit with inedible peel (including but not limited to avocado, banana, bread fruit, custard apple, durians, feijoa, guava, jack fruit, kiwi fruit, lychee, longan, mango, magosteen, melons, pawpaw, passionfruit, tamarillo, pineapple, rambutan, sapodilla, sapote, tamarind).
ICA	means Interstate Certification Assurance.
Inspector	means an inspector appointed under the Plant Health Act.
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.
PBB	means Plant Biosecurity Branch.

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 -

- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure and maintains a copy of the current application form for audit purposes;
- representing the business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the business and its staff comply with their responsibilities and duties under this Operational Procedure;



• ensuring that all dimethoate dipping certified under the business's ICA arrangement is carried out in accordance with this Operational Procedure.

The Treatment Operator is responsible for -

- preparing and maintaining dip mixtures and top-up mixtures (refer 7.2);
- maintaining dip preparation, top-up and treatment records immediately after or during the relevant procedure (refer 7.2.7 and 7.5);
- where applicable, calibrating mechanical fruit feeding equipment and maintaining calibration test records (refer 7.8.1);
- maintaining dipping equipment (refer 7.9).

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 7.11.1);
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer 7.12).

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 the details on the certificate are true and correct in every particular (refer 7.11.2).

6. **REQUIREMENT**

This Operational Procedure decribes the critical features of an ICA system for host fruit dipping with dimethoate for the quarantine entry requirement:

(a) post-harvest treatment.

Post-harvest treatment:

- 1. Host produce **must** be dipped:
 - a) in a mixture containing 400mg/L dimethoate, which is registered or approved under an APVMA minor use permit for the control of fruit fly for dipping of the specific host produce;
 - b) in a mixture containing 100ml of concentrate per 100L water in the fip tank;
 - c) by full immersion of produce for not less than 60 seconds for all produce, except passionfruit,
 - i) passionfruit may be dipped for not less than 10 seconds and **must** remain wet for a period of not less than 60 seconds after treatment;
 - d) dipping **must** be the last treatment before packing, except for citrus fruit;
 - i) for citrus fruit only;
 - A. a non-recovery gloss coating ("wax") may be applied not less than 60 seconds after treatment.
 - B. produce may be washed, treated with a fungicide and/or a gloss coating applied not less than 24 hours after dipping.

The Department of Primary Industry and Resources and interstate quarantine authorities maintain the right to inspect at any time certified produce and to refuse to

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accept a certificate where produce is found not to conform to 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 <u>must</u> use products registered under the AgVet Code in accordance with the instructions included on the product's approved label or issued by the Northern Territory Government or an APVMA permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit.

Treatment facilities <u>must</u> 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

A business seeking accreditation for an ICA/CA arrangement under this Operational Procedure **shall** submit an Application for Accreditation (refer Attachment 1) at least 10 working days prior to the intended date of commencement of certification of produce.

Applicants **must** provide the details of all produce, plants and plant products they intend to pack and certify under this ICA/CA arrangement in Section 4 of the Application for Accreditation. Ensure application form is completed correctly and all required attachments are provided. A copy of the application form **must** be maintained for audit purposes.

Each accredited business is provided with a unique Interstate Produce (IP) number to identify the business and its produce, plants and plant products for all interstate plant quarantine purposes as ministered by the Certificate of Accreditation.

7.1.2 Audit Process

Desk Audit

When the application is received a desk audit is conducted to ensure the application is completed correctly with the required attachments. If found to be incomplete the application form will be returned to the business for completion. Once the desk audit has been passed, an initial/compliance audit will be conducted.

Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA/CA 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/CA arrangement.



On completion of a successful initial audit, applicants will be granted provisional accreditation for a period of 4 weeks and a 'Certificate of Accreditation' for Provisional Certification will be issued (refer 7.1.3).

Initial Compliance Audit

In the first year of accreditation an initial compliance audit will be conducted within 4 weeks of accreditation or issuing an assurance certificate pursuant to the Operational Procedure. On completion of successful initial compliance audit the business **shall** be granted full accreditation.

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).

Compliance Audits

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

Ongoing compliance audits are conducted at least once every six months for a business that operates for more than six months of each 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/CA system records or ICA/CA system processes.

Unscheduled compliance audits may be conducted at any time as a random audit or 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/CA arrangement. Businesses seeking re-accreditation **must** lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to being accredited to certify produce under the ICA/CA arrangement.

A compliance audit is conducted within twelve weeks of the business applying for reaccreditation each year.

7.1.3 Certificate of Accreditation

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

The business **must** maintain a current 'Certificate of Accreditation for an Interstate Certification Assurance' and make this available on request by an Inspector.

A business may not commence or continue certification of produce under the ICA/CA arrangement unless it is in possession of a valid and current 'Certificate of Accreditation

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for an Interstate Certification Assurance' for the facility, procedure, produce type and chemical covered by the Assurance Certificate.

7.1.4 Nonconformances and Sanctions

7.1.4.1 Nonconformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of the requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Nonconformance Report (NCR). Actions required to address the nonconformance **shall** be discussed and recorded on the NCR.

If integrity of the accreditation has been significantly compromised, the nonconformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

7.1.4.2 Incident Reports

Incident Reports may be raised by intra and/or interstate quarantine authorities to report the detection of a nonconformance in produce certified under this arrangement. An investigation into the incident **shall** be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

7.1.4.3 Suspension and Cancellation

The PBB may suspend or cancel an accreditation when a business is found, to have:

- obtained accreditation through the provision of false or misleading information;
- contravened a procedure requirement that compromises the integrity of the arrangement;
- not rectified a nonconformance;
- not paid fees owing to the PBB.

Any action taken by the PBB to suspend or cancel an accreditation **shall** be provided in writing to the business. This **shall** provide guidance making an appeal to have the decision be reviewed.

7.1.4.4 Prosecution

Businesses found to be operating contrary to the Act may be liable for prosecution.

7.1.4.5 Charging Policy

Plant Biosecurity fees will apply to businesses that participate in ICA/CA arrangements. PBB can be contacted for a schedule of the Plant Biosecurity fees.

7.2 Dip Preparation

The Treatment Operator **shall** prepare a fresh dip mixture at a maximum of every 48 hours or more frequently as required.

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Unused dip mixture may be held overnight for use the next day, however the mixture **must** be thoroughly mixed for at least two minutes prior to further use.

Periods longer than 48 hours may be considered where a business can demonstrate by analysis of the chemical mixture (refer 7.6) the ability to control and maintain concentration for a specified longer period.

7.2.1 Volume Of The Dip Tank

Permanent volume indicator marks **shall** be made on the inside of the dip tank, or on a sight tube or sight panel on the outside of the tank, or by some other device 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.

7.2.2 Calculating The Quantity Of Concentrate To Add To The Dip Mixture

Dimethoate

Using the calibrated volume of the dip tank, calculate 1ml of a concentrate containing 400g/L dimethoate for every litre of mixture in the dip tank.

A similar calculation may be used when part filling the tank to a known incremental volume.

7.2.3 Dip Mixture Preparation Chart

The business **shall** maintain a Dip Mixture Preparation Chart (refer Attachments 4 and 5) or similar record in close proximity to the dipping equipment.

The chart shall provide the following details -

- (a) the total volume in litres of the dip tank when filled to the **maximum mixture level** mark;
- (b) the volume in millilitres (ml) of concentrate required to achieve 400mg/L dimethoate in a full tank of the made up dip mixture;
- (c) the volume in millilitres (ml) of a concentrate required to achieve 400mg/L dimethoate in a made up dip mixture for **incremental volumes** or top-up volumes used (refer 7.4.1);
- (d) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

7.2.4 Ensuring Correct pH

Dimethoate dips **shall** be maintained at a pH below 7.0 to prevent breakdown of the pesticide.

The Treatment Operator **shall** regularly check the dip water and monitor the dip mixture to ensure correct pH by testing with a pH tester. Dip pH checks **shall** be recorded by the Treatment Operator on the Dip Preperation Record.

After measuring the pH, the Treatment Operator **shall** determine if a pH buffer is required.

An acidifying buffer (eg vinegar) may be used to achieve and maintain an acceptable pH level.

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7.2.5 Preparing The Dip Mixture

If a buffer is required, add it to the empty dip tank or during filling.

Using a clean graduated measuring vessel, measure the required amount of chemical needed to achieve either 400mg/L of dimethoate for the required volume of **mixture**, as specified on the Dip Mixture Preparation Chart.

Suitable measuring vessels are measuring cylinders or syringes.

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

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

Other ingredients may only be added to the mixture if they are known to be compatible with the chemical used to control fruit flies.

Ensure that the chemical is completely diluted in all of the water by vigorously mixing the tank for a minimum of two minutes before commencing the dip operation. Some facilities may require extended periods of mixing to fully dilute the chemical in the water.

7.2.6 Pre-Dipping Treatments

Fruit can be treated with water or other chemical treatments prior to dipping with dimethoate provided there is enough time for the majority of the water to drain off to minimise the dilution of the dip mixture.

The direct addition of chemicals to the wash water, or carriage of chemicals on fruit, that raise pH or otherwise destroy the pesticide **must** be avoided.

Where fruit has undergone pre-dip washing or chemical treatment, a dip top-up program may be required to maintain the dip mixture concentration within the required tolerance (refer 7.4).

7.2.7 Dip Preparation Records

Records of dip mixture preparation **shall** be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the dip mixture immediately after or during the relevant procedure (refer 7.5).

7.3 Dipping

Fruit should be clean before dipping to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the fruit surface.

7.3.1 Manual Fruit Immersion

The Treatment Operator **shall** ensure all fruit are placed into appropriate dipping containers.

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These containers **must** be made from a material that allows adequate circulation of the dipping mixture over and around the fruit.

For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Place the containers into the dip, ensuring that all fruit is fully immersed and fruit does not float from containers. A mesh lid or other device may be required to ensure all fruit remains fully immersed during dipping.

Allow the minimum time period for the fruit type after complete immersion (refer 6.). An accurate timing mechanism capable of measuring time to the second **shall** be used for timing fruit immersion.

Remove the container from the dip and allow the pesticide mixture to drain from the container. Repeat the process until all fruit has been treated.

7.3.2 Mechanical Fruit Feeding

The Treatment Operator **shall** ensure mechanical fruit feed equipment is designed and operated to ensure fruit remains completely immersed in the dip mixture for the required time period (refer 7.8).

Fruit feed mechanisms **must** be designed in a manner that prevents fruit from passing through the dip in less than the required time period as specified in 6. Requirements.

Operation of equipment and volume of fruit feeding through the dip **shall** be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the dip in less than the required time period.

Small fruits that may be dipped for ten (10) seconds **must** be allowed to remain wet with chemical for at least a further sixty (60) seconds after dipping for ten (10) seconds.

7.3.3 Last Treatment Before Packing

Dip Treatments **must** be the last treatment before packing.

The Treatment Operator **shall** ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

Citrus fruits only may -

(a) have a non-recovery gloss coating (wax) applied at least (60) seconds after dipping with dimethoate;

OR

(b) be washed, fungicide treated and/or have a gloss coating applied a minimum of 24 hours after dipping with dimethoate.



7.4 Maintaining Dip Concentration and Volume

Concentration of the chemical mixture **must** be maintained within \pm 15% of the required concentration at all times as specified (refer 6.).

7.4.1 Topping Up

During the dipping process it may be necessary for the Treatment Operator to top-up the dip mixture to maintain dip concentration and/or volume. This is done by adding the required volume of water and the required volume of concentrate to the dip mixture as determined by the facility's top-up program (refer 7.4.2).

Add the required amount of concentrate to the dip tank prior to topping-up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the dip tank using a graduated measuring vessel or a liquid metering device, or use **incremental volume** marks marked on the side of the dip tank.

Ensure that the chemical is completely diluted in all of the water by thoroughly mixing the tank for a minimum of two minutes before recommencing the dip operation.

7.4.2 Top-Up Program

A facility which uses topping-up as a means of maintaining dip volume and/or concentration **must** develop and document a top-up program for maintaining dip concentration.

The top-up program shall state -

- (a) the frequency of topping-up based on the quantity of fruit treated or time; and
- (b) the quantity of concentrate and water required to be added.

The business **shall** provide evidence that the dip top-up program being used is effective in achieving and maintaining dip concentration within \pm 15% of the required concentration (refer 7.6).

7.4.3 Top-Up Preparation Records

Records of dip top-up preparation **shall** be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water added to the dip mixture (refer 7.5).

7.5 Treatment Records

The Treatment Operator **must** record all dip mixture preparation, top-up mixture preparation and fruit treatment using a Dip Mixture Preparation, Top-Up and Treatment Record (refer Attachment 3) or records which capture the required information immediately after or during the relevant procedure.

The business's treatment records must record -

- the date of dip mixture or top-up mixture preparation;
- the time of dip mixture or top-up mixture preparation;



- the volume of concentrate used (millilitres);
- the total volume of the made-up dip mixture or top-up mixture (litres);
- the trade name of the concentrate and the chemical used;
- the date the dip mixture was discarded;
- the date of treatment;
- the treatment commencement time;
- the treatment completion time;
- the type of fruit treated;
- the approximate quantity of fruit treated;
- the identification of the Treatment Operator.

7.6 Dip Concentration Testing

The business **must** verify the ability to achieve and maintain dip concentrations by providing results of analysis of samples of a dip mixture from an approved laboratory.

7.6.1 Frequency of Sampling

Dimethoate concentrate **must** be sampled at least every 3 months during use.Newly purchased concentrate with a receipt of less than 30 days does not have to be sampled.

Dip mixtures of dimethoate **must** be sampled at least every 3 months and at any time the species of fruit being handled is changed or if there is a change to the method of processing the same species of fruit which could affect the concentration of insecticide. Such a change may be whether fruit is wet or dry before treatment.

Samples shall be collected -

- (a) once prior to initial approval of the facility (so an analysis result is available for the Inspector carrying out the initial audit of the business's facility and operating procedures); and
- (b) immediately following preparation of the dip mixture; and
- (c) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a dip mixture is discarded.

An additional dip mixture sample is required for a facility using a top-up program after toppingup the mixture according to the facility's documented top-up program.

7.6.2 Collection of the Sample

Samples of the dip **shall** be taken from the centre of the dip tank, and placed in a **clean glass sample bottle** with a secure water tight lid. The sample size will be of sufficient quantity for chemical analysis.

7.6.3 Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within 24 hours of collection to minimise losses in chemical concentration.

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Samples **must** be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements.

7.7 Disposal of the Dip Mixture

The treatment facility **must** have the facilities to dispose of the dip mixture in a manner consistent with the label instructions or as recommended by relevant governing authorities.

7.8 Dip Calibration - Mechanical Fruit Feeding

The Treatment Operator **shall** carry out calibration tests on mechanical fruit feed equipment at regular intervals.

Calibration tests shall be carried out at a minimum of -

- (a) once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated; and
- (b) within a minimum of four weeks from commencement of treatment each season, or prior to the annual compliance audit, whichever is the earlier; and
- (c) once a month during each fruit season.

The Treatment Operator **shall** ensure that fruit species that only require a ten (10) second dip (refer 6.) remain wet and do not undergo any drying process (eg. fans, blowers or heaters) for at least a further sixty (60) seconds after the fruit has been fully immersed in the dip for 10 seconds.

Calibration tests may be carried out by placing an identifiable piece of fruit (eg. marked with a waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator times the period that the marked piece of fruit is immersed in the dipping mixture.

This process is repeated three times and on each occasion the fruit <u>must</u> remain fully immersed in the dipping mixture for the required minimum time period. Small fruits requiring only a ten second dip <u>must</u> remain wet for a further sixty seconds after dipping for ten seconds.

If any of the tests reveal that fruit is not remaining fully immersed for the required minimum time period, the equipment <u>shall</u> be adjusted and the procedure repeated until a satisfactory result is achieved.

7.8.1 Dip Calibration Test Records

Records of mechanical fruit feed calibration tests **shall** be maintained by the Treatment Operator which record -

- (a) the name of the person conducting the test;
- (b) the date of testing; and
- (c) the results achieved during the test.

An example Mechanical Fruit Feed Calibration Test Record is included as Attachment 6.

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7.9 Dip Maintenance

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

7.10 Handling, Storage and Transport Under Secure Conditions (Tasmania only)

The accredited business **must** handle, store and transport host produce according to the secure conditions requirements in Schedule 1B of the Plant Biosecurity Manual, Tasmania.

The Plant Biosecurity Manual can be found at <u>http://dpipwe.tas.gov.au/biosurity/plant-biosecurity/plant-biosecurity-manual</u>.

Certification Assurance certificates **must** state that host produce was; "handled, stored and transported in secure conditions."

7.11 Dispatch

7.11.1 Package Identification

The Authorised Dispatcher **shall** ensure that, after treating and packing, each package is marked in indelible and legible characters of at least 5mm, on the end of every package with -

- the "A" Registration (IP) number of the business that operates the approved facility in which the produce was treated; and
- the words "MEETS ICA-01"; and
- the date (or date code) on which the fruit was treated;

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

Any packages containing fruit that has not been treated in accordance with the requirements of this Operational Procedure <u>shall</u> not be marked as stated above.

7.11.2 Assurance Certificates

The Authorised Dispatcher **shall** ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to consignment of produce to a market requiring certification of dimethoate dip treatment.

Assurance Certificates **shall** be in the form of a Plant Health Assurance Certificate (PHAC). A completed example is shown (refer Attachment 2).

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

Additional detail for Tasmanaia only: In the additional certification section, the statement "handled, stored and transported in secure conditions."

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

7.11.3 Assurance Certificate Distribution

The **original** (yellow copy) **must** accompany the consignment. The **duplicate** (white copy) **must** be retained by the business. The **triplicate** (green copy) **must** be sent to PBB.

7.12 ICA System Records

The business shall maintain the following records -

- (a) Dip Mixture Preparation Chart (refer 7.2.3);
- (b) Dip Mixture Top-Up Program (if dip mixture is topped-up) (refer 7.4.2);
- (c) Dip Mixture Preparation, Top-Up and Treatment Record (refer 7.5);
- (d) Mechanical Fruit Feed Calibration Test Record (if mechanical fruit feed equipment is used) (refer 7.8.1);
- (e) the duplicate copy of each Plant Health Assurance Certificate (Attachment 2) issued by the business (refer 7.11.3).

ICA system records **shall** be retained for a period of not less than 24 months from completion.

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

7.13 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.

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

8. ATTACHMENTS

Attachment 1	Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) Arrangement	(BLANK)
Attachment 2	Plant Health Assurance Certificate (PHAC)	(COMPLETED EXAMPLE)
Attachment 3	Dip Mixture Preparation, Top-Up and Treatment Record	(BLANK)
Attachment 4	Dip Mixture Preparation Chart	(BLANK)
Attachment 5	Dip Mixture Preparation Chart	(COMPLETED EXAMPLE)



Attachment 6

Mechanical Fruit Feed Calibration Test Record (BLANK)



Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) Arrangement

									Att	achmer	nt 1
Tick ea Only o	ach box that descril ne arrangement, th	bes your business and the IC. at is one Operational Proced	A/CA a	arrangement a one Facility, r	and p may b	orovide be cove	specif ered in	ic deta one ap	ils whe	ere requi on.	ired.
Indicat	e the type of applic	ation being made.		New	Rer	newal		Ameno	dment		
1.	Business/Pers	on Details									
(a)	Type of Ownersh Individual Partnership	ip of Business Incorporated Company Cooperative Association	/ on	Othe (please sp	er pecify	y)					
(b)	Name of Busines	s/Person		Please supply n partner in their Company Nurr (ARBN) and a Cooperative ass (i.e. a copy of t the Office of Bu	name ii norma nber (attach sociati the Ce isiness	n full. Fo al order. (ACN) o a cop ions mus ertificate o s Affairs o	or a part Compa or Aust oy of t st provic of Regis or Austra	tnership, anies mu ralian R the Cer le appro stration c alian Sec	list the list provie Registere trificate priate pr or registi curities (full names de their A ed Body of Incor roof of reg ration sea Commissio	s of each ustralian Number poration. gistration rch from on)
					N						
(c)	Trading Name/s o	of the Business/Person (as st	nown c	on packages s	sent t	to mark	(et)				
(0)				in puolicigeo (
(d)	Postal address of	the Business/Person		Talanhana	. Г	()					
				Telephone:	:	()					
					-	()					_
				MODIle.							
	E-mail										
(e)	Has the business registered previou interstate movem	i/person been □ usly for the □ uent of produce? □	Yes No	If yes, give t business's/p Interstate Pr (IP) Number	he bersor roduce	ns e	Α				
2. a)	Operational Pr Operational Proce	ocedure and Facility Det edure used in this arrangeme	ails nt								
	Reference No.	Title of Operational	Proced	dure							
(b)	Street address of	the facility									
(2)				Telephone:	: [()					
				Facsimile		()					
				Mobile		()					_
•				•							
3.	Authorised Sig	natories (for Plant Healt	n Ass	urance Cer	TITIC	ates)		0.		_	
Contific	tion Controller		GIVE	en name/s		5	pecim	en Sig	nature	;	
Back-ur	Certification										
Control	ler										

Additional Authorised Signatories

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4.	Types (including insufficient space	g varieties e, attach a	s) of Produce to be I a list)	Prepared Under the	e ICA/CA Arrangement (if
Γ					
5.	Interstate Certifi	cation Ass	surance/Certification A	ssurance System R	ecords
(a)	What records do yo Operational Procec	ou maintain t lure?	to verify that the business	is carrying out its respo	nsibilities and duties under the
	We maintain all our	records in a	accordance with the examp	bles provided in the Ope	erational Procedure.
(b)	List the alternative of	or additional	records you intend to use	and attach a copy to thi	is application.
	(a) (b) (c)				
6.	Accreditation Co	onditions			
(a)	For the purposes of the	nis agreemen	t the following definitions sha	ll apply:-	
	Applicant	means the	e person, corporation , or oth	er legal entity who is accr	edited under this agreement.
	Inspector	means an	inspector appointed under the	ne Plant Health Act	
	Department	means the	e Department of Primary Indu	stry and Resources	
	Interstate Certification Assurance System	means the Operation	ne processes, equipment, al Procedure nominated in S	personnel and resourc ection 2(a).	es used to implement the
(b)	The applicant must m Procedure as nomina	aintain and c ted in Sectior	pperate the interstate certificant 2(a), and must maintain the	ation assurance system in records specified in Secti	accordance with the Operational ion 5.
(c)	The applicant will, up treated or dispatched	on request, a , or where an <u>:</u>	llow an inspector to enter an y produce, equipment, chemi	y premises where produce cals, documents for recor	e certified under the agreement is ds are stored.
(d)	The inspector may ins	spect or take	samples of any relevant item	present on the premises	at the time of the inspection.
(e)	The applicant must ta interview any employe	ke all steps to ee of the appl	o assist an inspector in the co icant in relation to the Implen	onduct of audits including nentation of the Interstate	allowing the inspector or officer to Certification Assurance System.
(f)	The applicant authori	ses the perso	ns listed in Section 3 of this a	application to issue certific	ates on his or her behalf.
(g)	In the event of cancel returned as they remain	lation or non- ain the proper	renewal of this arrangement ty of Plant Biosecurity Branc	the certificate pad and an h.	y green copies must be
(h)	Plant Biosecurity fees Biosecurity Branch ca	will apply to the contacte	those businesses/persons the difference of the Plant	at choose to participate in Biosecurity fees.	n this ICA/CA arrangement. Plant
The gra	e applicant agrees to abi nted subject to those cor	de by the ad iditions.	ccreditation conditions list	ed above and acknowle	edges that any accreditation is
т	he applicant certifies	s that all o	f the information conta	ained in this applica	tion is true and correct.
	Signature/s				Date
N	lote: Where the applicant is	a corporatior	1. the company seal must be a	pplied, and signed, in the a	ppropriate form. Where the
	applicants are membe	rs of a partner	rship, each of the partners mu	st sign the application.	
Off	ice Use Only				
Des	k Audit 🛛 🗆	Passed	□ Failed		
Nam	ne (print)			Date received	//
Sign	nature:			Date completed	//
	Post your application	on/s to: Depa	artment of Primary Industry	and Resources, Plant	Biosecurity Branch
		•	GPO Box 3000, DARWIN	NT 0801	-





Humpty Doo NT

Address Burma Road

Attachment 2

Plant Health Assurance Certificate

Consignment Details (PLEASE PRINT)

Name Joe's Guava Farm Pty Ltd

Address Lot 2000 Beddington Road

Name Adelaide Produce Market

CONSIGNOR (FROM)

0836

CONSIGNEE (TO)

RECONSIGNED TO (Splitting consignments or reconsigning whole consignments).

South Australia

5095

Certification Details (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE	
A 9999	01	ICA- <i>01</i>	

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE

Name Joe's Guava Farm Pty Ltd

Address Lot 2000 Beddington Road

Humpty Doo NT 0836

GROWER OR PACKER

Name As Above

Address

OTHER FACILITIES SUPPLYING PRODUCE

Name Address

Pooraka

BRAND NAME OR IDENTIFYING MARKS	DATE OR DATE CODE
(as marked on packages)	(as marked on packages)
Joe's Guava Farm	18032014

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
40	Cartons	Guavas	

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Dipping	Dimethoate	16/03/2014	(400 ppm) for 1 min

Additional Certification / Codes	
Meets ICA01	

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 *Plant Health Act* and that the details shown above are true and correct in every particular.

AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE
Joe Signatory	Joe Signatory	18/3/2014

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Attachment 3

DIP MIXTURE PREPARATION TOP-UP AND TREATMENT RECORD

DIP MIXTURE PREPARATION & TOP-UP PREPARATION						FRUIT TREATMENT								
DATE	TIME	TOP-UP (✓)	PFF CHECK (✓)	VOLUME OF CONCENTRATE (Millitres)	VOLUME OF MIXTURE (Litres)	TRADE NAME OF CONCENTRATE	DATE MIXTURE DISCARDED	DATE OF TREATME NT	START TIME	FINISH TIME	TYPE OF FRUIT TREATED	QUANTITY OF FRUIT TREATED (Kg or Packages)	TREATMENT OPERATOR'S NAME	SIGNATURE

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DIP MIXTURE PREPARATION CHART

CHEMICAL CON	ICENTRATE	=	A	ttachment 4
FULL DIP TANK	VOLUME	=	LIT	RES
CONCENTRATE	TO FULL TA	NK =	MILLI	LITRES
Part Fill c	or Top-Up (Co	ncentrate	[ml]/Mixture [L])
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
	ml Concentra	ate/	Litres N	<i>l</i> ixture
Prepared by:	Printed Name		Signature	/ / Date
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DIP MIXTURE PREPARATION CHART

CHEMICAL (CONCENTRATE	=	=	DIMETH (400mg/	Attachment 5 IOATE ′L)
FULL DIP TA	ANK VOLUME	:	=	1,400 LI	TRES
CONCENTR	ATE TO FULL TA	NK =	=	1,050 M	ILLILITRES
Part I	Fill or Top-Up (Con	ncentr	ate	[ml]/Mixt	ure [L])
50	ml Concentrate /	50	Litre	es Mixtur	e
100	ml Concentrate /	100 L	_itre	s Mixture	9
250	ml Concentrate /	250 l	_itre	s Mixture	9
400	ml Concentrate /	400 l	_itre	s Mixture	9
500	ml Concentrate /	500 l	_itre	s Mixture	9
750	ml Concentrate /	750 l	_itre	s Mixture	e
1000	ml Concentrate /	1000	Litr	es Mixtu	re
Prepared by:	<i>TOPERATOR</i> Printed Name	T OPI	E RA Signat	<i>IOR</i> ure	<i>30/10/2015</i> Date

MECHANICAL FRUIT FEED CALIBRATION TEST RECORD

Attachment 6							
Date of Test	Fruit Type	Time Immersed in Dip (seconds)			Time of Drying Process (seconds)	Name of Testing Officer	Comments
		Test 1 Test 2 Test 3		Test 3			
NOTEO							
 Mechanical fruit feed equipment calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the business's compliance audit, and once a month during the season for each fruit type being treated. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of fruit is completely immersed in the dipping mixture in the normal flow of fruit. For small fruits requiring only a ten second dip, record the minimum time period between completion of the ten second dip and any drying process (eg fans, blowers or heaters) is applied to the fruit. Where no drying process is applied show not applicable (N/A). Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete immersion or drying of small fruits.							

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