PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF TOMATOES, CAPSICUMS, CHILLIES & EGGPLANTS

REVISION REGISTER

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Quality Control Officer

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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
(b) the responsibilities and actions of personnel;

that apply to the pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This Operational Procedure covers all certification of pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants by a business operating under an Interstate Certification Assurance arrangement to prevent the movement of the quarantine pest Queensland Fruit Fly in the Northern Territory.

Pests: Queensland fruit fly (*Bactrocera tryoni*), Lesser Queensland fruit fly (*Bactrocera neohumeralis*), Northern Territory fruit fly (*Bactrocera aquilonis*) and Mediterranean fruit fly (*Ceratitis capitata*).

Produce: for Queensland fruit fly, Lesser Queensland fruit fly and Northern Territory fruit fly on tomato (*Lycopersicon esculentum*), capsicum and chilli (*Capsicum annuum*), eggplant (*Solanum melongena*).

for Mediterranean fruit fly (*Ceratitis capitata*) on field-grown tomatoes (*Lycopersicon esculentum*) ONLY.

Location: all Australian States and Territories.

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 Plant Biosecurity Branch.

3. REFERENCES

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

APVMA Permit No. PER80717 Permit to Allow Minor Use of an AgVet Chemical Product for the Control of Fruit Flies in Eggplant, Thai Eggplant, Pepino and Cape Gooseberry. 28 October 2015 to 31 October 2020.

APVMA Permit No. PER84247 Permit to Allow Possession, Supply and Use of Agricultural Products that are Suspended Containing Dimethoate or Registered Agricultural

Products Containing Dimethoate that are Bearing Suspended or Cancelled Labels. 20 March 2017 to 6 March 2019.

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) arrangement (Attachment 1).
Assurance Certificate	means a Plant Health Assurance Certificate (Attachment 2).
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 pre-harvest treatment and inspection facility and ICA arrangement detailed on the business's Application for Accreditation.
Block	means an identifiable area of land on which produce is grown and pre-harvest treated and that is detailed on the property plan.
Capsicum	means the large bell-pepper forms of *Capsicum annuum.*
Certification Assurance	means a voluntary arrangement between the Department of Primary Industry and Resources and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate (Attachment 2).
Chilli	means the small, pungent and hot to taste forms of *Capsicum annuum*.
Eggplant	means *Solanum melongena*, and includes eggplant, egg fruit, aubergine, cherry eggplant or brinjal.
End-point Inspection	means the process by which a representative sample is drawn and inspected from the finalised lot or consignment prior to certification.
Facility	means the location of the produce is grown and pre-harvest treatment is carried out, and the facility where the packing operations covered by the Interstate Certification Assurance arrangement.
Fruit fly	means Queensland fruit fly (*Bactrocera tryoni*), Lesser Queensland fruit fly (*Bactrocera neohumeralis*), Northern Territory fruit fly (*Bactrocera aquilonis*) and Mediterranean fruit fly (*Ceratitis capitata*).
ICA	means Interstate Certification Assurance.
In-line Inspection	means the process by which a representative sample is drawn during the processing and packing of the goods.
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.

Packed Product means tomatoes, capsicums, chillies and eggplant in packages following grading and packing and ready for marketing.

PBB means Plant Biosecurity Branch

Tomato means the fruit of the species *Lycopersicon esculentum*.

5. RESPONSIBILITY

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

The **Certification Controller** is responsible for –

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the business and its staff comply with their responsibilities and duties under this Operational Procedure.

PART A (covering grower activites)

- ensuring the business has current accreditation for an ICA arrangement under Part A of this Operational Procedure;
- maintaining a property plan for each property on which tomatoes, capsicums, chillies or eggplants are grown for certification under this Operational Procedure (refer 7.2);
- ensuring all source blocks of tomatoes, capsicums, chillies or eggplants harvested for certification under this Operational Procedure have undergone pre-harvest treatment (refer 7.3);
- ensuring treated and untreated fruit are identified and controlled to avoid mixing of treated and untreated fruit at harvest (refer 7.4).

PART B (covering packer activities)

- ensuring the business has current accreditation for an ICA arrangement under Part B of this Operational Procedure;
- overseeing and supervising the grading and packing process and post-harvest inspection;
- investigating and rectifying any problems following the detection of a nonconformity in packed product by the Packet Product Controller.

The **Spray Operator** is responsible for –

- maintaining a tank calibration certificate for each sprayer used for pre-harvest treatment of tomatoes, capsicums, chillies or eggplant under this Operational Procedure (refer 7.3.1);
- conducting calibration tests on pre-harves treatment equipment (refer 7.3.1);
- applying pre-harvest sprays according to specified requirements to all source blocks of tomatoes, capsicums, chillies or eggplants certified under this Operational Procedure (refer 7.3.4);
- preparing spray mixtures and maintaining treatment records (refer 7.3.6);

- maintaining pre-harvest spray equipment.

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

- ensuring all tomatoes, capsicums, chillies and eggplants received for packing and certification under Part B are sourced from a business accredited under Part A of this Operational Procedure (refer 7.6);
- ensuring tomatoes, capsicums, chillies and eggplants grown by another business are accompanied by a Pre-Harvest Treatment and Harvest Inspection Declaration (refer 7.6.1);

Graders and Packers are responsible for –

- ensuring all tomatoes, capsicums, chillies and eggplant packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation(refer 7.7);
- ensuring nonconforming tomatoes, capsicums, chillies and eggplant are identified and controlled to prevent mixing with conforming tomatoes, capsicums, chillies and eggplant (refer 7.7.2).

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

- sampling and inspecting a minimum of one in every 50 packages in-line or 600 units at endpoint for freedom from visible symptoms of fruit fly infestation (refer 7.8.1);
- identifying all sample packages (refer 7.8.3);
- taking corrective action following identification of nonconforming tomatoes, capsicums, chillies and eggplant in any sample package (refer 7.8.5);
- maintain records of packed product inspection (refer 7.8.6).

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 7.9.1);
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer 7.9.4).

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 7.9.2).

6. REQUIREMENT

Tomatoes, capsicums, chillies and eggplants certified for pre-harvest treatment under this program **must** be treated in accordance with label requirements, or to the APVMA permit (Permit 80717, 13254 and 13155) and the following:

Queensland fruit fly

Tomatoes, capiscums, chillies and eggplants certified for pre-harvest treatment for **Queensland fruit fly** under this Operational Procedure **must** comply with the following three requirements -

(i) Pre-harvest treatment:

A program of **cover sprays** consisting of -

(a) a **dimethoate** mixture applied to – (**capsicums** and **chillies** only) -

- in a **high volume application** containing **75mL** of a **400g/L** product per **100L of spray mixture** applied thoroughly to the fruit **to the point of run-off**;

OR

- in a **low volume application** that applies at least **750mL** of **400g/L** product **per hectare**;
- at interval of **every 7 to 14 days**;
- for chillies, not exceeding a **maximum of 10 applications** per crop per season;
- following the relevant APVMA permit and chemical label directions;

OR

(b) a **trichlorfon** mixture applied – (**tomatoes**, **capsicums** and **chillies** only) -

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

OR

- in a **low volume application** that applies **2.5L** of a **500g/L** product **per hectare** in the first application to the block, and then
- in a **low volume application** that applies **1.25L** of a **500g/L** product **per hectare** in all subsequent spray applications;
- at interval of **every 7 to 14 days**;
- for capsicum and chilli, not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels;
- following the chemical label directions.

(c) a **trichlorfon** mixture applied – (**eggplants** only) -

- in a **high volume application** containing **250mL** of a **500g/L** product per **100L of spray mixture** applied thoroughly to the fruit **to the point of run-**off in the first application to a block, and then;
- in a **high volume application** containing **125mL** of a **500g/L** product per **100L of spray mixture** applied thoroughly to the fruit **to the point of run-off** in all subsequent spray applications;
- at interval of **every 7 to 10 days**;
- not exceeding a **maximum of eight (8) applications** per crop per season;

- not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels;
- following the relevant APVMA permit and chemical label directions;

(d) a **maldison** mixture applied – (**capsicums** only) -;
- **295mL** of a **440g/L** product per **100L of water**,

OR

- **130mL** of a **1000g/L** product per **100L of water**,

OR

- **115mL** of a **1150g/L** product per **100L of water**;
- thoroughly to the fruit **to the point of run-off**;
- at interval of **every 7 to 10 days**;
- not exceeding a **maximum of 4 applications** per season;
- following the relevant APVMA permit and chemical label directions;

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

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

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

(ii) Post-harvest inspected and found free from live fruit fly infestation.

Mediterranean fruit fly

Field-grown tomatoes certified for pre-harvest treatment for **Mediterranean fruit fly** and inspection under this Operation Procedure **must** comply with the following three requirements –

(i) Pre-harvest treatment
A program of **cover sprays** consisting of -

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

OR

- in a **low volume application** that applies **2.5L** of a **500g/L** product **per hectare** in the first application to the block, and then
- in a **low volume application** that applies **1.25L** of a **500g/L** product **per hectare** in all subsequent spray applications;
- at interval of **every 7 to 14 days**;

- flowing the chemical label directions.

(b) commencing a minimum of **21 days** prior to commencing harvest; and

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

(ii) Post-harvest inspected and found free from live fruit fly infestation.

A business may alternate between dimethoate and trichlorfon pre-harvest sprays. 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 14 days of an application of dimethoate and within 10 days for trichlorfon.

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 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 must 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 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

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 if 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 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 re-accreditation 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 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 non-conformance;
- 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.

PART A – (Grower Activities)

7.2 Property Plan

The Certification Controller **shall** maintain a property plan for each property on which tomatoes, capsicums, chillies and eggplants are grown and pre-harvest treated under this Operational Procedure.

The property plan **shall** include the following –

(a) the location of all the blocks on which tomatoes, capsicums, chillies and eggplants are grown;
(b) the reference number, code or other identification used to identify the block;
(c) the type of produce planted in each block;
(d) road access including street name/s;
(e) internal roadways within the property;
(f) the location and identification of buildings on the property (eg. house, packing shed, equipment sheds etc); and
(g) whether it is intended to cerify fruit harvested from each block 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) if accreditation for Part A is required.

A blank Property Plan is included as Attachment 3 and may be copied for inclusion with the business's Application for Accreditation.

7.3 Pre-Harvest Treatment

All tomato, capsicum, chilli or eggplant fruit certified under this Operational Procedure **must** be pre-harvest treated for fruit fly with an approved program of cover sprays (refer 6.)

7.3.1 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. The person conducting the calibration test **shall** issue a record 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 Record** is shown at Attachment 4.

Pre-Harvest Spray Application Calibration

The Spray Operator **shall** carry out spray application calibration tests on pre-harvest spraying equipment prior to commencement of the season. Water without concentrate may be used in these calibration tests.

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

<u>Dynamic Calibration</u>

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

Replace any nozzle with more than 10% variation from the manufacturers output specification.

Calculate the effective spraying width of the boom in metres:

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

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

For example:

Effective spray width = 2metres

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

Accurately mark out this distance in the field, using stakes or pegs.

Refill spray tank with water to the maximum mixture level mark or an incremental volume mark.

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.

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.

Return to the exact starting position and refill tank to the same mark, measuring the volume of water required.

Multply the number of litres to refill the tank by 100 to give the number of litres your sprayer will apply per hectare.

For example:

Volume to refill tank = 3.75litres

Application rate (L/ha) = 3.75 x 100 = 375L/ha

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

For example:

Volume of apray applied	***=***	***300litres***
Area treated	***=***	***0.8hectares***
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 Spray Operator which record the name of the person conducting the test, the date of testing and the results achieved during the tests.

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

A Cover Spray Application Test Record is included as Attachment 5.

7.3.2 Calculating the Quanity of Concentrate

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 7.3.3).

7.3.3 Cover Spray Mixture Preparation Chart

The business **shall** maintain a Cover Spray Mixture Preparation Chart (refer Attachment 6), or similar record containing the same information, 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.

A business that uses a variety of chemical concentrates **shall** prepare a Cover Spray Mixture Preparation Chart for each concentrate used.

7.3.4 Cover Spray Treatment

The Spray Operator **shall** undertake cover spraying from a minimum of 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 as determined by the chemical to be applied to all tomatoes, capsicums, chillies or eggplants growing on the property for certification under this Operational Procedure.

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

The Spray Operator **shall** ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all fruit.

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

7.3.5 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 7.3.2).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

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

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of 2 minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment **must** have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate.

This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

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.

7.3.6 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 7), or similar record which contains the same information.

7.4 Harvesting

The Certification Controller **shall** oversee the harvest process to ensure only treated tomatoes, capsicums, chillies and eggplants are harvested for certification under this Operational Procedure.

7.4.1 Identification of Treated and Untreated Fruit in the Field

A business that maintains treated and untreated blocks of tomatoes, capsicums, chillies or eggplants **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;
(b) using colour markers in treated and untreated blocks.

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

7.4.2 Identification of Treated and Untreated Fruit at Harvest

A business that maintains treated and untreated blocks of tomatoes, capsicums, chillies and eggplants **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;
(b) using picking bins/crates, which differ significantly in appearance for, treated and untreated fruit.

Other methods may be used provided they clearly identify treated and untreated fruit and are acceptable to the auditor.

7.5 Pre-Harvest Treatment Declaration

A business which pre-harvest treats tomatoes, capsicums, chillies or eggplants 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 under Part A **shall** provide the packing business under Part B a Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplants (refer Attachment 8) for each block treated for certification under this Operational Procedure each day, or at the time of changing from one block to another block, whichever is the earlier.

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.

PART B – (Packer Activities)

7.6 Fruit Receival

The Fruit Receival Officer **shall** ensure that all tomatoes, capsicums, chillies and eggplants received for certification under this Operational Procedure –

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

(b) where the business receives treated and untreated fruit -

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

OR

(c) where the business **only receives fruit** that has been **pre-harvest treated** in accordance with Part A -

- no specific identification of the treatment status of the fruit is required.

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

7.6.1 Receival of Produce Grown by Another Business

A business that packs tomatoes, capsicums, chillies or eggplants grown by another business **shall** ensure –

(a) a Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplants (refer Attachment 8) is received each day for each block supplying fruit for certification under this Operational Procedure;

(b) fruit supplied for certification has undergone pre-harvest treatment (refer 6.).

(c) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receival to certification and dispatch.

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

7.7 Grading and Packing

All fruit graded and packed for certification under this Operational Procedure **shall** be inspected for evidence of fruit fly infestation and broken skins during the normal grading and packing process.

Any soft fruit or fruit showing symptoms of fruit fly infestation (ie soft spotted areas, weeping or showing bruising or breakdown) **shall** be rejected for certification.

Any rejected fruit **shall** be broken open and examined for visible evidence of fruit fly infestation. The presence of moving white larvae in the fruit **shall** be evidence of live fruit fly infestation.

The Certification Controller **shall** be immediately advised on detection of live fruit fly larvae.

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

7.7.1 Identification During Grading and Packing

Where both treated and untreated fruit are packed, the business **shall** implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.

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

(a) packing treated fruit at different times to untreated fruit and clearing the lines before changing over;

OR

(b) packing treated and untreated fruit on different packing lines.

Other methods may be used provided they clearly identify and segregate treated and untreated fruit and are acceptable to the auditor.

7.7.2 Identification After Packing

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

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

(a) using packaging which differs significantly in appearance;

OR

(b) marking each package of treated fruit in a manner that clearly identifies the fruit as treated in accordance with this procedure.

Other methods may be used provided they clearly identify treated and untreated fruit and are acceptable to the auditor.

7.8 Packed Product Inspection

The Packed Product Controller **shall** continually 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 so that corrective action can be implemented.

Packed Product Inspections may be carried out as an:

(a) in-line inspection during grading and packing;

OR

(b) end-point inspection following assembly of a consignment.

7.8.1 Sample Selection

The Packed Product Controller **shall** select a minimum of one package in every 50 packages or part thereof.

In-Line Inspection

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

End-Point Inspection

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

7.8.2 Examination of the Sample

The Packed Product Controller **shall** carry out 100% inspection of the fruit from each sample package. Each fruit in the sample package **shall** be removed from the package and all surfaces examined for evidence of fruit fly infestation and broken skins.

Any soft fruit or fruit showing symptoms of fruit fly infestation (ie soft spotted areas, weeping or showing bruising or breakdown) **shall** be broken open and examined for evidence of fruit fly infestation. The presence of moving white larvae in the fruit **shall** be evidence of live fruit fly infestation.

Broken skin includes any crack, split, puncture or other break of the skin that penetrates through to the flesh that occurred prior to grading and packing.

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

7.8.3 Identification of Sample Packages

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

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

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

An example of a Packed Product Sample stamp or sticker is shown as Attachment 9.

7.8.4 Detection of Nonconforming Packed Product

Detection of Broken Skins

In-Line Inspection

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

(a) reject the sample package;
(b) withdraw and isolate all product packed since the previous sample package was selected; and
(c) stop the packing line.

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

The Packed Product Controller **shall** note in the "Comments" section of the Packed Product Inspection Record next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages (Attachment 9).

Following resumption of grading and packing, the Packed Product Controller **shall** select an additional 3 sample packages from the withdrawn packages.

The Packed Product Controller **shall** carry out 100% inspection of the fruit in the additional sample packages (refer 7.8.2) (Attachment 9).

Additional sample packages **shall** be given the next 3 Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results **shall** be entered on the Packed Product Inspection Record (Attachment 9).

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

If any of the additional sample packages contain non-conforming fruit, all withdrawn packages **shall** be rejected.

End-Point Inspection

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

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

Detection of Live Fruit Fly Larvae

The Packed Product Controller **must** immediately advise the Certification Controller if any fruit is found infested with live fruit fly.

The Certification Controller **shall** take the following actions:

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

(b) all fruit from the source block/s **shall** be rejected for certification under this Operational Procedure until at least 7 days have elapsed after the source block/s have been pre-harvest cover sprayed; and

(c) the detection **shall** be reported to the PBB within three working hours so an investigation of the cause may be carried out and any problems rectified.

7.8.5 Rejected Product

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

Packages rejected for broken skins **must** be either:

- regraded, repacked and reinspected in accordance with this section prior to certification under this Operational Procedure;
- treated and certified in accordance with an alternative quarantine entry condition;

OR

- consigned to markets for which there are no quarantine restrictions concerning fruit fly.

Packages rejected for live fruit fly larvae **must** be either:

(a) treated and certified in accordance with an alternative quarantine entry condition;

OR

(b) consigned to markets for which there are no quarantine restrictions concerning fruit fly.

7.8.6 Packed Product Inspection Records

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

Packed Product Inspection Records **shall** be in the form of a Packed Product Inspection Record (refer Attachment 9) or a record which captures the same information, and **must** include:

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

7.9 Dispatch

7.9.1 Package Identification

The Authorised Dispatcher **shall** ensure that, after treating and packing, each package is marked in indelible and legible characters of at least 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 packed; and
- the words “MEETS ICA-26”;
- the date (or date code) on which the fruit was packed; and
- the “A” Registration (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 and (IP) number so the grower can be easily identified if required.

Any packages containing fruit that has not been pre-harvest treated in accordance with the requirements of this Operational Procedure must not be marked as stated above.

7.9.2 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 treatment and inspection of tomatoes, capsicum, chillies or eggplant for Queensland fruit fly.

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.

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

7.9.3 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.

7.9.4 ICA System Records

The business **shall** maintain the following records -

PART A

(a) Property Plan for each property (refer 7.2) (Attachment 3);

(b) Chemical Mixture Tank Calibration Record (refer 7.3.1) (Attachment 4);

(c) Cover Spray Mixture Preparation Chart (refer 7.3.3) (Attachment 6);
(d) Cover Spray Mixture Preparation and Treatment Record (refer 7.3.6) (Attachment 7);

PART B

(a) A copy of each Pre-Harvest Treatment declaration for Tomatoes, Capsicums, Chillies and Eggplant Received (refer 7.5) (Attachment 8);
(b) If applicable, a Grower Identifier Record (refer 7.6.1);
(c) The duplicate copy of each Plant Health Assurance Certificate (Attachment 2) issued by the business (refer 7.9.2).

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.

7.9.5 ICA System Documentation

The business **shall** maintain the following documentation -

(a) a copy of the business's current Application for Accreditation (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	Property Plan	**(BLANK)**
Attachment 4	Chemical Mixture Tank Calibration Record	**(BLANK)**
Attachment 5	Spray Equipment Calibration Test Record	**(BLANK)**
Attachment 6	Spray Mixture Preparation Chart	**(BLANK)**
Attachment 7	Cover Spray Mixture Preparation and Treatment Record	**(BLANK)**
Attachment 8	Pre-Harvest Treatment Declaration	**(BLANK)**
Attachment 9	Packet Product Inspection Record	**(BLANK)**
Attachment 10	Identification of Packed Product Sample Packages	**(EXAMPLE)**

NORTHERN TERRITORY GOVERNMENT

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

Attachment 1

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

Indicate the type of application being made. ☐ New ☐ Renewal ☐ Amendment

1. Business/Person Details

(a) Type of Ownership of Business

☐ Individual ☐ Incorporated Company ☐ Other (please specify)

☐ Partnership ☐ Cooperative Association

(b) Name of Business/Persons

Please supply name in full. For a partnership, list the full names of each partner in their normal order. Companies must provide their Australian Company Number (ACN) or Australian Registered Body Number (ARBN) and attach a copy of the Certificate of Incorporation. Cooperative associations must provide appropriate proof of registration (i.e. a copy of the Certificate of Registration or registration search from the Office of Business Affairs or Australian Securities Commission)

☐ ARBN ☐ ACN

(c) Trading Name/s of the Business/Person (as shown on packages sent to market)

(d) Postal address of the Business/Person

Telephone: ( )

Facsimile: ( )

Mobile:

E-mail

(e) Has the business/person been registered previously for the interstate movement of produce? ☐ Yes ☐ No

If yes, give the business's/person's Interstate Produce (IP) Number **A**

2. Operational Procedure and Facility Details

(a) Operational Procedure used in this arrangement

Reference No.

Title of Operational Procedure

(b) Street address of the facility

Telephone: ( )

Facsimile ( )

Mobile

3. Authorised Signatories (for Plant Health Assurance Certificates)

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

4. Types (including varieties) of Produce to be Prepared Under the ICA/CA Arrangement (if insufficient space, attach a list)

5. Interstate Certification Assurance System Records

(a) What records do you maintain to verify that the business is carrying out its responsibilities and duties under the Operational Procedure?

☐ We maintain all our records in accordance with the examples provided in the Operational Procedure.

☐ We have developed alternative or additional records to those provided in the Operational Procedure.

(b) List the alternative or additional records you intend to use and attach a copy to this application.

(a) (b) (c)

6. Accreditation Conditions

(a) For the purposes of this agreement the following definitions shall apply:-

Applicant	means the person, **corporation**, or other legal entity who is accredited under this agreement.
Inspector	means an inspector appointed under the *Plant Health Act*
Department	means the Department of Primary Industry and Resources
Interstate Certification Assurance System	means the processes, equipment, personnel and resources used to implement the Operational Procedure nominated in Section 2(a).

(b) The applicant must maintain and operate the interstate certification assurance system in accordance with the Operational Procedure as nominated in Section 2(a), and must maintain the records specified in Section 5.

(c) The applicant will, upon request, allow an inspector to enter any premises where produce certified under the agreement is treated or dispatched, or where any produce, equipment, chemicals, documents for records are stored.

(d) The inspector may inspect or take samples of any relevant item present on the premises at the time of the search.

(e) The applicant must take all steps to assist an inspector in the conduct of audits including allowing the inspector or officer to interview any employee of the applicant in relation to the Implementation of the Interstate certification assurance system.

(f) The applicant authorises the persons listed in Section 3 of this application to issue certificates on his or her behalf.

(g) In the event of cancellation or non-renewal of this arrangement the certificate pad and any green copies must be returned as they remain the property of the Plant Biosecurity Branch.

(h) Plant Biosecurity fees will apply to those business/persons that choose to participate in this ICA/CA arrangement. Plant Biosecurity Branch can be contacted for a schedule of the Plant Biosecurity fees.

The applicant agrees to abide by the accreditation conditions listed above and acknowledges that any accreditation is granted subject to those conditions.

The applicant certifies that all of the information contained in this application is true and correct.

Signature/s	**Date**

***Note: Where the applicant is a corporation, the company seal must be applied, and signed, in the appropriate form. Where the applicants are members of a partnership, each of the partners must sign the application*.**

Office Use Only

Desk Audit ☐ Passed ☐ Failed

Name (print) _____ Date received ____ / ____ / ____

Signature: _____ Date completed ____ / ____ / ____

Post your application/s to: Department of Primary Industry and Resources, Plant Biosecurity Branch
GPO Box 3000, DARWIN NT 0801

Certificate No. B012345

Attachment 2

Northern Territory Government

Plant Health Assurance Certificate

Consignment Details (PLEASE PRINT)

CONSIGNOR (FROM)
Name *Joe's Capsicum Farm Pty Ltd*
Address *Lot 2000 Beddington Road*
Humpty Doo NT 0836

CONSIGNEE (TO)
Name *Adelaide Produce Markets*
Address *Burma Road*
Pooraka South Australia 5095

RECONSIGNED TO (Splitting consignments or reconsigning whole consignments).
Name
Address

Certification Details (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE
A *9999*	*01*	ICA- *26*

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE
Name *Joe's Capsicum Farm Pty Ltd*
Address *Lot 2000 Beddington Road*
Humpty Doo NT 0836
GROWER OR PACKER
Name *As Above*
Address
OTHER FACILITIES SUPPLYING PRODUCE

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)	DATE OR DATE CODE (as marked on packages)
Joe's Capsicum Farm	*19062014*

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
20	*Trays*	*Capsicums*	

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Pre-harvest spray	*500g/l trichlorfon*	*03/07/2007*	*125mL/100L, high volume spray*

Additional Certification / Codes
Meets ICA26

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*	*19/6/2014*

GROWER PROPERTY PLAN

Attachment 3

PROPERTY PLAN DETAILS

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

1. the location of blocks in which produce is grown;
2. the Block Reference Code or Number used to identify each block 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	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

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-26 *Pre-Harvest Treatment and Inspection of Tomatoes, Capsicums, Chillies and Eggplants* for the following -

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

❑ Tomatoes ❑ Capsicums ❑ Chillies ❑ Eggplants

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;

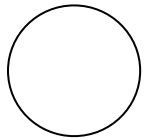
(b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement covering the arrangement;

(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 or this Property Plan.

..... / /

Signature Date

GROWER PROPERTY PLAN



INDICATE NORTH

Attachment 4

CHEMICAL MIXTURE TANK CALIBRATION RECORD

EQUIPMENT CALIBRATED

Name and Address of Owner of Equipment: _____

_____

Type of equipment (eg 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

SPRAY EQUIPMENT CALIBRATION TEST RECORD

Date of Test	No. of Nozzles	Application Rate Required	Output for Individual Nozzles (Litres/minute/nozzle)	Effective Spray Width (metres)	Calibration Run (metres)	Litres Used in Run	Total Output (L/min)	Total Spray Area (m^2)	Application Rate (L/ha)	Testing Officer's Name

NOTES

1. Spray application rate 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.
2. **Calculate the Total output of the spray equipment by placing a collection vessel under each spray nozzle for a measured time period and determine the volume of output from each nozzle over a one minute period. Total the output (L/min) from each of the nozzles to give the Total Output (L/min).**
3. Calculate the Total Spray Area (m^2) by multiplying the spray area width by the spray area length, the boundary being the line at which the fruit's surface is fully wetted.
4. Divide the Total output (L/min) by the Total Spray Area (m^2) to give the Application Rate (L/min/m^2)-

   Total Output (L/min) ÷ Total Spray Area (m^2) = Application Rate (L/min/m^2)
5. Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.

SPRAY MIXTURE PREPARATION CHART

Attachment 6

CHEMICAL CONCENTRATE = _____

FULL TANK VOLUME = _____LITRES

CONCENTRATE TO FULL TANK = _____MILLILITRES

Part Fill or Top-Up (Concentrate [ml]/Mixture [L])

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

_____ ml Concentrate/_____Litres Mixture

Prepared by:_____ _____ / /

Printed Name Signature Date

COVER SPRAY MIXTURE PREPARATION AND TREATMENT RECORD

Attachment 7

MIXTURE PREPARATION						**TREATMENT**					
Date	**Time**	Quantity of Concentrate (mL)	Quantity of Mixture (Litres)	**Trade Name of Concentrate**	Other Pesticides or Additives	Date of Application	Equipment /Treatment Used	Treatment Lot No.	Quantity Treated	Spray Operator's Name	Signature

PRE-HARVEST TREATMENT DECLARATION

Attachment 8

A Pre-Harvest Treatment Declaration must be provided to the packer to cover tomatoes, capsicums, chillies or eggplants delivered for certification under ICA-26 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I _____(full printed name)

an Authorised Signatory of - _____(business name),

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

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. **A** on | | | | | / / / (date)

for grading, packing, and certification under the ICA Procedure Pre-Harvest Treatment of Tomatoes, Capsicums, Chillies and Eggplants [ICA-26] 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 a 400 g/L dimethoate concentrate per litre of cover spray mixture;

   ☐ 2.50 mL of a 500 g/L trichlorfon concentrate per litre of cover spray mixture;

   ☐ 1.25 mL of a 500 g/L trichlorfon concentrate per litre of cover spray mixture;

   ☐ a **low volume cover spray** applied at -

   ☐ 750 mL of a 400 g/L dimethoate concentrate per hectare;

2. The identity of the source block 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

PACKED PRODUCT INSPECTION RECORD

Attachment 9

Fruit Type: | **Business Interstate Produce (IP)** **A** | | | | |

Date of Inspection	PPS No	Free of Live Fruit Fly		Free From Broken Skin		COMMENTS (Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller	
Tick applicable columns➔		Yes	No	Yes	No		Printed Name	Signature

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)