



PRE-HARVEST TREATMENT AND INSPECTION FOR BLUEBERRY RUST

VERSION REGISTER

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2	23/09/2019	Include copper to combined treatments as per updated Protocol.
3	13/04/2022	Include products with 500g/L Propiconazole as a treatment option as per updated Protocol.

Authorised:

Biosecurity Queensland

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PRE-HARVEST TREATMENT AND INSPECTION OF BLUEBERRIES FOR BLUEBERRY RUST

1. PURPOSE

The purpose of this procedure is to describe –

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

that apply to blueberries for freedom from Blueberry Rust under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers certification of blueberries for freedom from Blueberry Rust from a Business operating under an ICA arrangement in Queensland.

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

Certification of blueberries for freedom from Blueberry Rust under this Operational Procedure may not be an accepted quarantine entry condition for all interstate markets.

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

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

3. REFERENCES

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

4. DEFINITIONS

accredit means to accredit persons to issue Assurance Certificates under chapter 15 of the *Biosecurity Act 2014*.

Accredited Certifier means the legal entity responsible for the operation of the ICA arrangement detailed on the Accredited Certifier's Application for Accreditation.

Accrediting Authority means the Queensland state Department of Agriculture and Fisheries (DAF Queensland).

Agvet Code means the *Agvet Code of Queensland*.

Application for Accreditation means an *Application for Accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement* [CAF-47].

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

Assurance Certificate means a *Plant Health Assurance Certificate* [CAF-16].



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Authorised Signatory	means a person whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
block	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Business's property plan.
blueberries	means fruit of the species <i>Vaccinium corymbosum</i> .
Blueberry Rust	means all stages of the fungus <i>Thekopsora minima</i> (Arthur) Syd. & P. Syd.
Business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business's Application for Accreditation.
Certification Assurance	means a voluntary arrangement between the Queensland state Department of Agriculture and Fisheries (DAF Queensland) and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
certified/certification	means covered by a valid <i>Plant Health Assurance Certificate</i> [CAF-16].
consignment	means a discrete quantity of packages consigned to the one business at the one time covered by a single Plant Health Assurance Certificate.
facility	means the property where the produce is grown and the pre-harvest treatment is carried out, and the property where the grading and packing operations covered by the ICA arrangement are carried out.
ICA	means Interstate Certification Assurance.
Inspector	means an inspector appointed under the <i>Biosecurity Act 2014</i> .
Interstate Certification Assurance	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
Non-conformance	means a nonfulfillment of a specified requirement.
packed product	means approved fruit in packages following grading and packing and ready for dispatch.
package	means the complete outer covering or container used to transport and market the product.
source block	means a block on which blueberries are grown and pre-harvest treated and is the source of blueberries certified under this Operational Procedure.



source property means a property on which blueberries are grown and treated prior to harvest, and then postharvest inspected prior to certification under this procedure.

5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

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

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

- ensuring the business has current accreditation for an ICA arrangement under Part A of this Operational Procedure (refer [7.1](#));
- maintaining a property plan for each source property on which blueberries are grown for certification under this Operational Procedure (refer [7.2](#));
- ensuring all source blocks of blueberries treated for certification under this Operational Procedure have undergone pre-harvest treatment in accordance with [6. Requirement](#) (refer [7.3](#) and [7.4](#));
- if applicable, ensuring treated and untreated fruit are identified and controlled to avoid mixing of treated and untreated fruit at harvest (refer [7.4.2](#));
- overseeing the harvest process to ensure only conforming blueberries are harvested for certification under this Operational Procedure.

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

- ensuring the business has current accreditation for an ICA arrangement under Part B of this Operational Procedure (refer [7.6](#));
- overseeing the grading and packing process to ensure only conforming fruit are packed for certification under this Operational Procedure (refer [7.7](#));
- maintaining equipment used for the detection of soil and plant debris (refer [7.8](#));
- taking corrective action following the detection of Soil and Plant Debris in packed product by the Packed Product Controller (refer [7.8.7](#));
- ensuring all rejected packages are isolated and clearly identified to prevent mixing with conforming packages (refer [7.8.8](#)).

Authorised Signatories are responsible for –

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the business's ICA arrangement and that the details on the certificate are true and correct in every particular (refer [7.9](#));
- if applicable, the completion of the Pre-harvest Declaration (refer [7.5](#)).



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 [7.9.2](#));
- ensuring original Assurance Certificates accompany consignments upon dispatch (refer [7.9.3](#));
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer [7.10](#)).

The **Spray Operator** is responsible for -

- maintaining a tank calibration certificate for each spray unit used for pre-harvest treatment of blueberries under this Operational Procedure (refer [7.3.1](#));
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment, if applicable (refer [7.3.1](#));
- completing pre-harvest spray application calibration test records, if applicable (refer [7.3.1](#));
- maintaining a Cover Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area (refer [7.3.3](#));
- preparing pre-harvest spray mixtures (refer [7.3.4](#));
- maintaining pre-harvest spray equipment (refer [7.3.4](#));
- completing pre-harvest spray mixture preparation and treatment records (refer [7.3.5](#)).

The **Harvest Supervisor** is responsible for:

- sampling and inspecting fruit for the presence of suspect Blueberry Rust symptoms at harvest (refer [7.4.7](#));
- immediately advising the Certification Controller of any detections of symptoms of suspect Blueberry Rust or non-conforming product (refer [7.4.5](#));
- collecting and packaging suspect Blueberry Rust samples (refer [7.4.7](#));
- maintaining a record of the harvest inspection records on the *Blueberry Rust Harvest Inspection Record* (refer [7.4.6](#)).

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

- ensuring all blueberries received for grading, packing and certification under Part B are sourced from a business accredited under Part A of this Operational Procedure (refer [7.5](#));
- ensuring all blueberries grown by a different business to be certified under this operational procedure are accompanied by a Pre-harvest Declaration (refer [7.5](#)).

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

- ensuring all blueberries packed for certification under PART B of this Operational Procedure are free from visible symptoms of soil and plant debris (refer [7.7](#));
- ensuring non-conforming fruit are identified and controlled to prevent mixing with conforming fruit (refer [7.7.1](#)).



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

- sampling and inspecting for freedom from visible symptoms of soil and plant debris (refer [7.8](#));
- identifying all sample packages (refer [7.8.1](#));
- taking corrective action following the identification of non-conforming produce in any sample package (refer [7.8.4](#));
- maintaining records of packed produce inspection (refer [7.8.9](#)).

6. REQUIREMENT

Blueberries certified for pre-harvest treatment and post-harvest inspection under this Operational Procedure must be treated and inspected in accordance with the following pre-harvest spray program, harvest inspection and post-harvest inspection:

1. A program of cover sprays consisting of –

(a) a **propiconazole** mixture -

- applied in a high-volume application containing 32 mL of a 250 g/L or 16 mL of a concentrate containing 500 g/L product per 100 L of water;
- applied at intervals of fourteen (14) day intervals;
- following the relevant APVMA Permit and chemical label directions;

or

(b) a **mancozeb** mixture applied either -

- containing 200 g of a 750 g/kg product per 100 L of water, or
- containing 2 kg of a 750 g/kg product per hectare;
- at intervals of ten (10) to fourteen (14) days;
- following the relevant APVMA Permit and chemical label directions;

or

(c) a **Boscalid** mixture applied either -

- containing 125-150g of 252g/kg Boscalid and 128 g/kg Pyraclostrobin product per 100L of water, or
- containing 1.25-1.5kg of 252g/kg Boscalid and 128 g/kg Pyraclostrobin product per hectare;
- thoroughly to the foliage to the point of run off;
- at intervals of seven (7) to fourteen (14) days;
- following the relevant APVMA Permit and chemical label directions;

or



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- (d) product containing **Copper Hydroxide** or **Cupric Hydroxide** using a minimum total volume of 800L/ha at;
- 105g/100L of 500g/kg product or 1.2kg/ha; or
 - 130g/100L of 400g/kg product or 1.5kg/ha; or
 - 140g/100L of 375g/kg product or 1.55kg/ha; or
 - 150g/100L of 350g/kg product or 1.65kg/ha; or
 - 155mL/100L of 350g/L product or 1.7L/ha
 - applied at a maximum of fourteen (14) day
 - following the relevant APVMA Permit and chemical label directions;
- or**
- (e) a combination of the chemicals Propiconazole, Mancozeb, Boscalid/Pyraclostrobin, Copper Hydroxide and/or Cupric Hydroxide applied in accordance with all the requirements of (a), (b), (c) and (d) above where a minimum of two (2) cover sprays of two (2) different chemicals have been applied in succession with the second of the two (2) sprays being applied within 14 days of harvest; **and**
2. **harvest inspected** and found free from Blueberry Rust; **and**
3. **post-harvest** inspected and found free of soil and plant debris.

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

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

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

Diseases may become resistant to chemical treatments. Businesses applying chemicals should ensure they do so in accordance with existing resistance management strategies and in accordance with best practice.



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 permitted Maximum Residue Level (MRL).

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

If the Accredited Certifier grows and pre-harvest treats the blueberries for packing and certification by another business, then Part A is to be indicated on the application and a property plan attached.

If the Accredited Certifier only packs, postharvest inspects and certifies the fruit, then Part B is indicated on the application.

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

7.1.2 Audit Process

Initial Audit

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

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

Compliance Audits

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

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

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

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



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

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

Re-Accreditation

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

A compliance audit is conducted within twelve weeks of the date of re-accreditation for a business applying for annual re-accreditation.

7.1.3 Certificate of Accreditation

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

- the facility location;
- the Operational Procedure;
- any restrictions on the accreditation such as the chemicals covered; and
- the period of accreditation.

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

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

**PART A** - (Covers the grower activities of pre-harvest treatment and harvest inspection)**7.2 Property Plan**

The Certification Controller shall maintain a property plan for each source property on which fruit is grown and subject to pre-harvest treatment for certification under this Operational Procedure. The property plan shall include the size and location of each block of blueberries grown on the property.

A business may elect to define a 'source property' as only a portion of a larger area of land owned or leased by the business.

The boundaries of the 'source property' must be clearly defined on the property plan and must include all areas where plants are grown and subject to pre-harvest treatments for certification under this Operational Procedure.

The property plan shall include the following details -

- (a) the location of all blocks on which blueberries are grown;
- (b) for each block on which blueberries are grown, the Block Reference Code or Number, or other identification, used to identify the block;
- (c) the area of each block;
- (d) whether or not it is intended to certify fruit harvested from each blueberry block under the ICA arrangement;
- (e) road access including street name/s;
- (f) internal roadways within the property;
- (g) the location and identification of buildings on the property (e.g. house, packing shed, equipment sheds etc.).

A copy of the business's property plan/s shall be included with the business's Application for Accreditation (refer [Attachment 1](#)) if accreditation for Part A is required.

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

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

7.3 Pre-Harvest Cover Spray Program for Blueberry Rust

A cover spray program for blueberries for the treatment of Blueberry Rust shall be applied in accordance with section [6. Requirement](#).



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, or by some other method which accurately measures any volume used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 5](#).

Pre-Harvest Spray Application Calibration

Spray application calibration tests must be performed for per hectare applications only.

The Spray Operator shall carry out spray application calibration tests on pre-harvest spraying equipment prior to commencement of the season and again within four weeks after the commencement of treatment. Water without concentrate added may be used in these calibration tests.

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

Dynamic Calibration

- 1. 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, say one minute, using an accurate measuring cylinder.***

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

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

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

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

For example -

effective spray width = 2 metres

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



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

For example-

volume to refill tank = 3.75 litres

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

Spot-checking (Quick Check Method)

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

For example-

volume of spray applied = 300 litres

area treated = 0.8 hectares

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

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

Pre-Harvest Spray Application Calibration Records

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

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

An example Cover Spray Application Calibration Test Record is included as [Attachment 6](#).



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

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

The following calculation may be used to determine the quantity of concentrate required to add to a low volume spray mixture -

$$\frac{\text{rate of concentrate/hectare(g/ha)}}{\text{application rate/hectare (L/ha)}} = \text{g concentrate/L of mixture}$$

For example -

$$\text{rate of concentrate} = 2,000 \text{ g/hectare}$$

$$\text{application rate} = 375 \text{ L/ha}$$

$$2,000 \text{ g/ha} \div 375 \text{ L/ha} = 5.33 \text{ g concentrate/Litre of mixture}$$

7.3.3 Cover Spray Mixture Preparation Chart

The Spray Operator shall maintain a Cover Spray Mixture Preparation Chart (refer [Attachment 10](#) and [Attachment 11](#)) or similar record in close proximity to the spray mixture preparation area for each spray unit used by the Business for pre-harvest treatment under this Operational Procedure.

The chart shall provide the following details -

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

A business that uses a number of different chemical concentrates (i.e. propiconazole, mancozeb, boscalid/pyraclostrobin, Copper Hydroxide and/or Cupric Hydroxide) shall prepare a Cover Spray Mixture Preparation Chart for each concentrate used. An example of a completed Cover Spray Mixture Preparation Chart is provided (refer [Attachment 8](#)).



7.3.4 Cover Spray Treatment

The Treatment Operator must undertake pre-harvest cover spraying of blueberries on the property as per the product label or APVMA Permit requirements. Cover sprays must begin prior to harvest and continue until the end of harvest.

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

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 Calculating the Quantity of Concentration to Add to the Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

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

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

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

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

The mixture may contain other chemicals provided they are 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.

7.3.5 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and treatment using a *Cover Spray Mixture Preparation and Treatment Record* (refer [Attachment 9](#)) or records which capture the same information.



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

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

7.4 Harvesting

The Certification Controller shall oversee the harvest process to ensure only blueberries conforming to the Requirement (section 6) are harvested and certified under this Operational Procedure.

7.4.1 Identification of Conforming and Non-conforming Fruit in the Field

A Business that maintains treated and untreated blocks of blueberries 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 produce at harvest

A Business that maintains treated and untreated blocks of blueberries shall identify the treatment status of harvested produce to prevent mixing of treated and untreated host produce.

Examples of acceptable methods of identifying treated and untreated produce include:

- (a) using picking trays which differ in colour for treated and untreated host produce; or
- (b) using picking trays which differ significantly in appearance for treated and untreated host produce.

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

7.4.3 Harvest Inspection-Blueberry Rust

A Harvest Inspection for Blueberry Rust must be undertaken and a 'Harvest Inspection Record' (refer [Attachment 10](#)) must be completed prior to the



completion of a 'Pre-harvest Treatment and Harvest Inspection Declaration' (refer [Attachment 12](#) if applicable) and delivery to the packer.

7.4.4 Inspection Equipment

The business shall maintain the following inspection equipment –

- (a) a hand lens, microscope or other device that provides at least X10 magnification for the observation of suspected symptoms of Blueberry Rust;
- (b) reference illustrations and photographs for identification of suspect Blueberry Rust symptoms; and
- (c) secateurs, paper bags, sealable plastic bags, twist ties and labels for collecting specimens of plants showing suspect Blueberry Rust symptoms.

7.4.5 Harvest Inspection Procedure

Pickers shall remain alert for evidence of rust infection in treated host produce harvested for certification under this procedure. Any host produce showing symptoms of Blueberry Rust must be rejected and retained in suitably marked reject bins or other receptacles for inspection by the Harvest Supervisor.

The 'Harvest Supervisor' must complete the inspection of blueberries as follows:

- (a) inspect a random selection of 600 pieces of host produce from each variety harvested each day. The host produce selected shall be inspected for signs of Blueberry Rust infestation (refer [Attachment 4](#)); and
- (b) host produce received from multiple growers, or blocks must have undergone a separate 600 piece inspection for each day of harvest.

The 'Harvest Supervisor' shall immediately advise the Certification Controller of the detection of suspect Blueberry Rust.

7.4.6 Harvest Inspection Records

The 'Harvest Supervisor' shall maintain records of the results of all Blueberry Rust harvest inspections.

Inspection records shall be in the form of a '*Blueberry Rust Harvest Inspection Record*' (refer [Attachment 10](#)) or a record similar which captures the same information.

Harvest inspection records must include:

- (a) the accredited certifier name, address and Interstate Produce (IP) number;
- (b) the date of inspection;
- (c) the blocks from which fruit was harvested and inspected (as defined on the Property Plan);
- (d) the inspection results, including the presence or freedom from suspect Blueberry Rust symptoms; and
- (e) the name and signature of the Harvest Supervisor(s) conducting the inspection.

7.4.7 Collecting a sample of suspect Blueberry Rust

The Harvest Supervisor shall take a sample of 'suspect Blueberry Rust' by:

**PRE-HARVEST TREATMENT AND INSPECTION OF BLUEBERRIES FOR BLUEBERRY RUST**

- (a) placing a paper bag over the sample portion of the fruit to be sampled;
- (b) sealing the paper bag with a twist tie;
- (c) placing the paper bag with the sample into a second paper bag and sealing this bag with a twist tie;
- (d) labelling a sealable plastic bag with of the name of the person collecting the sample, the date, the IP number of the accredited certifier and the identifier for the source block from which the sample was taken; and
- (e) placing the sample paper bags into the labelled plastic bag.
- (f) Samples of the suspect Blueberry Rust shall be submitted for identification within 24 hours of the sample being taken. It is the responsibility of the accredited certifier to obtain identification of the Blueberry Rust sample.

7.4.8 Action Following Detection of Non-conforming produce at harvest:

The Certification Controller must ensure that the following actions occur if any Blueberry Rust infected fruit is found:

- (a) all host produce harvested from the source block on the day of the detection shall be rejected for certification under this Operational Procedure; and
- (b) all host produce from the source block/s shall be rejected for certification under this Operational Procedure until:
 - i. a pre-harvest cover spray treatment has been applied in accordance with the requirements of 7.3 Pre-Harvest Cover Spraying;
 - ii. as soon as practical and not more than one (1) working day from the time of the detection, the detection shall be reported to the Accrediting Authority. The accrediting authority may choose to undertake an investigation to determine the cause and rectify any problems.
- (c) the source block/s must have received a pre-harvest cover spray as per the requirement (not counting repeat spraying if rain occurs within two (2) hours of spraying) with a fungicide according to [6.Requirement](#).

7.4.9 Rejected produce

After sorting and removal of infected host produce, rejected fruit must be isolated and segregated from product still eligible for certification. Rejected host produce may be consigned to markets that do not require certification of treatment and inspection for Blueberry Rust.

7.5 Pre-Harvest Treatment and Harvest Inspection Declaration

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



PRE-HARVEST TREATMENT AND INSPECTION OF BLUEBERRIES FOR BLUEBERRY RUST

The accredited certifier shall provide the packing Business with a completed *Pre-Harvest Treatment and Harvest inspection Declaration* (refer [Attachment 12](#)) for each block used for certification under this Operational Procedure each day, or at the time of changing from one block to another block, whichever is the earlier.

The declaration must identify -

- (a) the name and Interstate Produce (IP) Number of the accredited certifier that grew, pre-harvest treated and harvest inspected the fruit;
- (b) a statement that the business is accredited under Part A of this Operational Procedure for the source property or properties;
- (c) the Block Reference Code or number identification of the source block/s;
- (d) the number and type of packages of fruit supplied from that block on that day;
- (e) the identifier on the packages;
- (f) details of the last pre-harvest treatment applied to the source block/s in which the fruit was grown (if applicable);
- (g) the date or dates of the last pre-harvest treatment of the source block/s in which the fruit was grown;
- (h) a statement that the host produce has been inspected during harvest and found free of Blueberry Rust;
- (i) the name and signature of the Authorised Signatory from the accredited certifier supplying the fruit.

A Pre-harvest Treatment and harvest Declaration Inspection is not required where the business that grows and pre-harvest treats and harvest inspects fruit is the same business that packs, postharvest inspects and certifies the fruit under this Operational Procedure.

**PART B** - (Covers the packer activities of fruit receipt, grading and packing, post-harvest inspection and certification).**7.6 Fruit Receipt**

The Fruit Receipt Officer must ensure that all blueberries received for certification under this Operational Procedure satisfy the following requirements:

- (a) must be supplied by a grower accredited under Part A of this Procedure;
- (b) where the Business receives treated and untreated produce, the treatment status of the host produce is clearly identified by the packing facility at time of receipt to prevent mixing of treated and untreated produce;
- (c) each delivery of host produce supplied by another Business is accompanied by a 'Pre-Harvest Treatment and Harvest Inspection Declaration' (refer [Attachment 12](#)). A declaration is required for each day for each block supplying produce for certification under this Procedure;
- (d) host produce supplied for certification has undergone pre-harvest treatment in accordance with [6. Requirement](#) of this Procedure;
- (e) grower identification and pre-harvest treatment details are maintained for all fruit received and certified under this Procedure from receipt to certification and dispatch;
- (f) the Business must maintain copies of all declarations received from growers whose host produce is packed and certified under this Procedure.

7.7 Grading and Packing

The Business shall implement sorting systems during the grading and packing process to ensure all blueberries certified are free from visible signs of soil and plant debris. Any fruit that is non-conforming shall be clearly identified and segregated to prevent mixing with conforming fruit.

Examples of segregation of non-conforming fruit shall include -

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

Other methods may be used to segregate non-conforming fruit provided they clearly and accurately identify non-conforming fruit from conforming fruit.

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



7.7.1 Identification of Conforming and Non-conforming Fruit during Grading and Packing

A business which grades and packs blueberries that are not intended for certification shall identify the status of fruit during grading and packing to prevent mixing of conforming and non-conforming fruit.

Examples of acceptable methods of identifying conforming and non-conforming fruit during grading and packing include-

- (a) packing fruit for certification at different times from fruit not intended for certification and clearing the packing lines before packing more fruit; or
- (b) packing fruit for certification on different packing lines to fruit not intended for certification.

Other methods may be used provided they clearly and accurately identify and segregate conforming and non-conforming fruit.

7.8 Packed Product Inspection for Soil and Plant Debris freedom.

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 will be responsible for performing Packed Product Inspections to ensure that the blueberries are free from –

- (a) Soil; and
- (b) Plant debris.

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

The Packed Product Controller must carry out packed product inspection as -

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

Where the business intends to combine produce from two or more growers to make up a load, at least one package shall be inspected from each grower's product making up the load.

The Packed Product Controller shall ensure that packed product is assembled in an orderly fashion so product packed since taking the last sample can be easily identified. In line inspection may only be performed at businesses where the blueberries are being packed.

7.8.1 Sample Selection

The Packed Product Controller shall select a minimum of 2% of packages; one (1) in every 50 packages or part thereof, from randomly selected packages from each load of certified produce consigned from the facility each day.

Where the business intends to combine produce from two or more growers to make up a load, at least one package shall be selected and inspected from each grower's product making up the load.

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



In-line inspection may only be carried out by the business that packs the produce for certification under this procedure. Samples shall be selected at random from the final packed product as it leaves the packing line.

(b) end-point inspection following assembly of a 'load' for dispatch:-

End-point sample packages must be collected from a consignment after it has been consolidated and prior to its certification and dispatch. Sample packages must be selected at random from the consignment.

7.8.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package to determine freedom from soil and plant debris.

Each individual piece of fruit in the sample package shall be removed from the package and all surfaces examined for evidence of soil and plant debris.

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 by placing either a stamp or sticker with lettering PPS No. on the exposed end of the package and mark on or below the identifier the sequential sample number and their initials prior to returning it to the pallet.

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

An example of a PPS No. stamp or sticker is shown in (refer [Attachment 14](#)).

7.8.4 Action following identification of nonconforming packed product

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

7.8.5 Action following detection of soil and plant debris during packed produce inspection.

The Packed Product Controller must immediately advise the Certification Controller if any fruit has signs of soil and plant debris.

If any sample package contains soil or debris the Certification Controller shall take the following actions -

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 facility premises, shall be rejected for certification under this Operational Procedure; and

7.8.6 Detection of soil and plant debris during the Packed Product Inspection:

(a) In-Line inspection during grading and packing;

1. Reject the sample package; and
2. Withdraw and isolate all packed product on incomplete pallets at the time of inspection; and



3. Stop the packing line to investigate and identify problems.

When the reason for the non-conforming fruit has been identified and corrective action implemented, the business shall select one (1) sample package in every 50 packages from the withdrawn pallets, and shall examine the sample packages for soil or plant debris.

Sample packages are labelled with the next Packed Product Sample (PPS) numbers after the sample package that failed the inspection was identified.

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

If any of the sample packages contain soil or plant debris all the withdrawn pallets and the sample packages shall be rejected.

- (b) end-point inspection following assembly of a 'load' for dispatch.

If any soil or plant debris is found during the inspection process, the Certification Controller shall reject all fruit to the previous inspection point.

The Packed Product Controller must note the reason for the rejection in the comments section of the 'Packed Product Inspection Record' (refer [Attachment 15](#)). These comments must be written next to the entry for any sample package which failed inspection.

7.8.7 Action Following Identification of Soil and Plant Debris in Non-conforming Packed Product

The Certification Controller shall be notified of any rejection of product having soil or plant debris present. The Certification Controller shall advise the grading and packing staff of the non-conformance and conduct an investigation to identify the cause and prevent a re-occurrence of the non-conformance.

7.8.8 Rejected Product for Soil and Plant Debris

- (a) Rejected packages shall be isolated and clearly identified to prevent mixing with conforming packages.
- (b) Rejected packages must be re-graded, re-packed and re-inspected in accordance with this section prior to certification under this Operational Procedure.

Alternatively, rejected packages may be treated and certified in accordance with an alternative quarantine entry condition, or consigned to markets that do not require certification for absence of soil or plant debris.

7.8.9 Packed Product Inspection Records

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

Packed product inspection records shall be in the form of a Packed Product Inspection Record (refer [Attachment 15](#)) or a record which captures the same information.

Packed Product Inspection records **must** include -



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

An example of a completed Packed Product Inspection Record is provided as [Attachment 16](#).

7.9 Dispatch

7.9.1 Package Identification

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

- the Interstate Produce (IP) number of the Business that operates the approved facility in which the **fruit was packed**;
- the words “MEETS ICA-31”;
- the date (or date code) on which the **fruit was packed**; and
- the Interstate Produce (IP) number or other identifier of the grower of the fruit, where the grower is a different Business to the packer.

Package identification must be in place prior to the issuance of an Assurance Certificate by the Business under this Operational Procedure.

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifiers used with the grower’s name or IP number so the grower can be easily identified if required.

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

7.9.2 Assurance Certificate

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

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [CAF-16] (refer [Attachment 2](#)).

Assurance Certificates shall include-

- (a) in the “Accredited Certifier that Prepared the Produce” section-
 - the name and address of the Accredited Certifier that **packed** the fruit;



- (b) in the “Grower or Packer” section-
- the name and address of the Accredited Certifier that was responsible for **pre-harvest treatment** of the fruit. Where the consignment contains fruit pre-harvest treated by a number of growers the word “VARIOUS” shall be used;
- (c) in the “IP No. of Acc. Business” section-
- the IP No. of the Accredited Certifier that **packed** the fruit;
- (d) in the “Treatment” section-
- in the date column, the most recent date or dates of pre-harvest treatment of the source block/s;
 - in the treatment column, the words “Pre-Harvest Spray”;
 - in the chemical (Active Ingredient) column, the concentration and name of the active ingredient in the concentrate most recently used (e.g. “250 g/L propiconazole”);
 - in the concentration column, the mixing rate of the concentrate in the spray mixture (e.g. “at 0.32 mL/L); and
 - in the duration and temperature column, the words “cover spray”;
- (e) in the “Additional Certification” section-
- **”Meets ICA-31”**;

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

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

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

7.9.3 Assurance Certificate Distribution

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

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

7.10 ICA System Records

The Business shall maintain the following records-

PART A

- (a) Property Plan for each property ([Attachment 3](#));
- (b) Chemical Mixture Tank Calibration Certificate [CAF-03] ([Attachment 5](#));
- (c) Cover Spray Application Calibration Test Record ([Attachment 6](#));
- (d) Cover Spray Mixture Preparation Chart ([Attachment 7](#));
- (e) Cover Spray Mixture Preparation and Treatment Record ([Attachment 9](#));
- (f) Harvest Inspection Record ([Attachment 10](#));



- (g) if applicable, Pre-Harvest Declaration ([Attachment 12](#));

PART B

- (a) Pre-Harvest Declaration ([Attachment 12](#));
- (b) Packed Product Inspection Record ([Attachment 15](#));
- (c) if applicable, a Grower Identifier Record;
- (d) a copy of each *Plant Health Assurance Certificate* [CAF-16] issued by the Business (refer [Attachment 2](#)).

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

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

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

7.11 ICA System Documentation

The Business shall maintain the following documentation-

- (a) a copy of the Business's current Application for Accreditation ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement*;
- (d) a current copy of the *Work Instruction Guidelines for Completion of Plant Health Assurance Certificates* [WI-02].

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

8. ATTACHMENTS

Attachment 1	<i>Application for accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement</i>	CAF-47 (FRONT 2 PAGE)
Attachment 2	<i>Plant Health Assurance Certificate</i>	CAF-16 (COMPLETED EXAMPLE)
Attachment 3	Property Plan	CAF-153 (BLANK)
Attachment 4	Identification of Blueberry Rust	

**PRE-HARVEST TREATMENT AND INSPECTION OF BLUEBERRIES FOR BLUEBERRY RUST**

Attachment 5	Chemical Mixture Tank Calibration Certificate	CAF-03 (BLANK)
Attachment 6	Cover Spray Application Calibration Test Record	CAF-130 (BLANK)
Attachment 7	Cover Spray Mixture Preparation Chart	CAF-102 (BLANK)
Attachment 8	Cover Spray Mixture Preparation Chart	CAF-102 (COMPLETED EXAMPLE)
Attachment 9	Cover Spray Mixture Preparation and Treatment Record	CAF-103 (BLANK)
Attachment 10	Harvest Inspection Record	CAF-154 (BLANK)
Attachment 11	Harvest Inspection Record	CAF-154 (COMPLETED EXAMPLE)
Attachment 12	Pre-Harvest Treatment and Harvest Inspection Declaration	CAF-155 (BLANK)
Attachment 13	Pre-Harvest Treatment and Harvest Inspection Declaration	CAF-155 (COMPLETED EXAMPLE)
Attachment 14	Identification of Packed Product Sample Packages	
Attachment 15	Packed Product Inspection Record	CAF-132 (BLANK)
Attachment 16	Packed Product Inspection Record	CAF-132 (COMPLETED EXAMPLE)

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

Pursuant to section 420 of the *Biosecurity Act 2014*

OFFICE USE ONLY

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

Important Information for applicants

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

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

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

How to complete form for a new application

- Must complete entire form.

How to complete form for an amendment or renewal

- Update any areas that require amendments;
- Must complete part A section 1, part B sections 2-4 and part C.

How to submit this form

- In person to:
Any [Department of Agriculture and Fisheries regional office](#); or
- Via post to:
Department of Agriculture and Fisheries
PO Box 5083
Nambour Qld 4560

Prescribed fee

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

Term of accreditation

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

Notification

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

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

Contact us

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

Type of application *(select one only)*

New application Amendment Renewal

Part A – Accredited certifier application

1. Applicant details

Please supply ACN or ARBN *(if applicable)*

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

Q					
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Applicant is: *(select one only)*

an individual a partnership an incorporated company a co-operative association

other *(please specify)*

--

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

--	--

Other name/s

--

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

--	--

--	--

--	--

If applicant is an incorporated company, co-operative association or other type of legal entity, please complete the following *Supply the full legal name.*

--

Trading name/s of the applicant *Supply any business names or brand names used by the applicant on packages of certified items.*

--

2. Address details

Street address

--

--	--	--	--

Postal address *(if different to street address)*

--

--	--	--	--

3. Contact details

--	--	--

--

Preferred method of contact

Any E-mail Phone Mail

Consignment Details (Please print)

Certificate Number **99999999**

Consignor

Name **Joe's Blueberries Pty Ltd**
Address **Childers Road
Bundaberg Qld 4670**

Consignee

Name **F & V Wholesalers Pty Ltd**
Address **South Australian Produce Market
Burma Road, Poorooka SA 5095**

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Name
Address

Method of Transport (Provide details where known)

Road Track/Trailer Registration
 Rail Consignment
 Air Airline/Flight no.
 Sea Vessel Name & Voyage no.

Certification Details (Please print)

Accredited Certifier Carrier of Biosecurity Matter

Name **Joe's Blueberries Pty Ltd**
Address **Childers Road
Bundaberg Qld 4670**

Grower or Packer

Name **Joe's Blueberries Pty Ltd**
Address **Childers Road
Bundaberg Qld 4670**

IP No. of Acc. Certifier

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

Q 9999

Joe's Blueberries

02/06/2019

Facility No.	Procedure Code	Expiry Date
01	ICA-31	01/10 /19

Facility No.	Procedure Code	Expiry Date
		/ /

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Carrier of Biosecurity Matter	Authorisation for Split Consignment
2000	Cartons	Blueberries	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
/ /	<input type="checkbox"/> Dipping	Dimethoate	400ppm	<input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.
/ /	<input type="checkbox"/> Flood Spraying	Dimethoate	400ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m ³	Two hours @ °C
/ /	<input type="checkbox"/> Grown and packed on a property free from red imported fire ant			
/ /	<input type="checkbox"/> Sourced from a property located more than 5km from a known infestation of red imported fire ant			
/ /	<input type="checkbox"/> Mature green condition at packing			
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			
/ /	<input type="checkbox"/> Inspected and found free of melon thrips			
28 / 05 /2019	0.32 mL of a concentrate containing 250 g/L Propiconazole			

Additional Certification

Meets ICA-31

Declaration

I, an Authorised Signatory of the accredited certifier that prepared the Carrier of Biosecurity Matter described above, hereby declare that the Carrier of Biosecurity Matter have been prepared in the accredited certifier's approved facilities in accordance with the accreditation(s) granted to the accredited certifier under the Biosecurity Act 2014 and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please print)

Signature

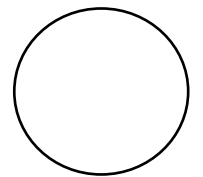
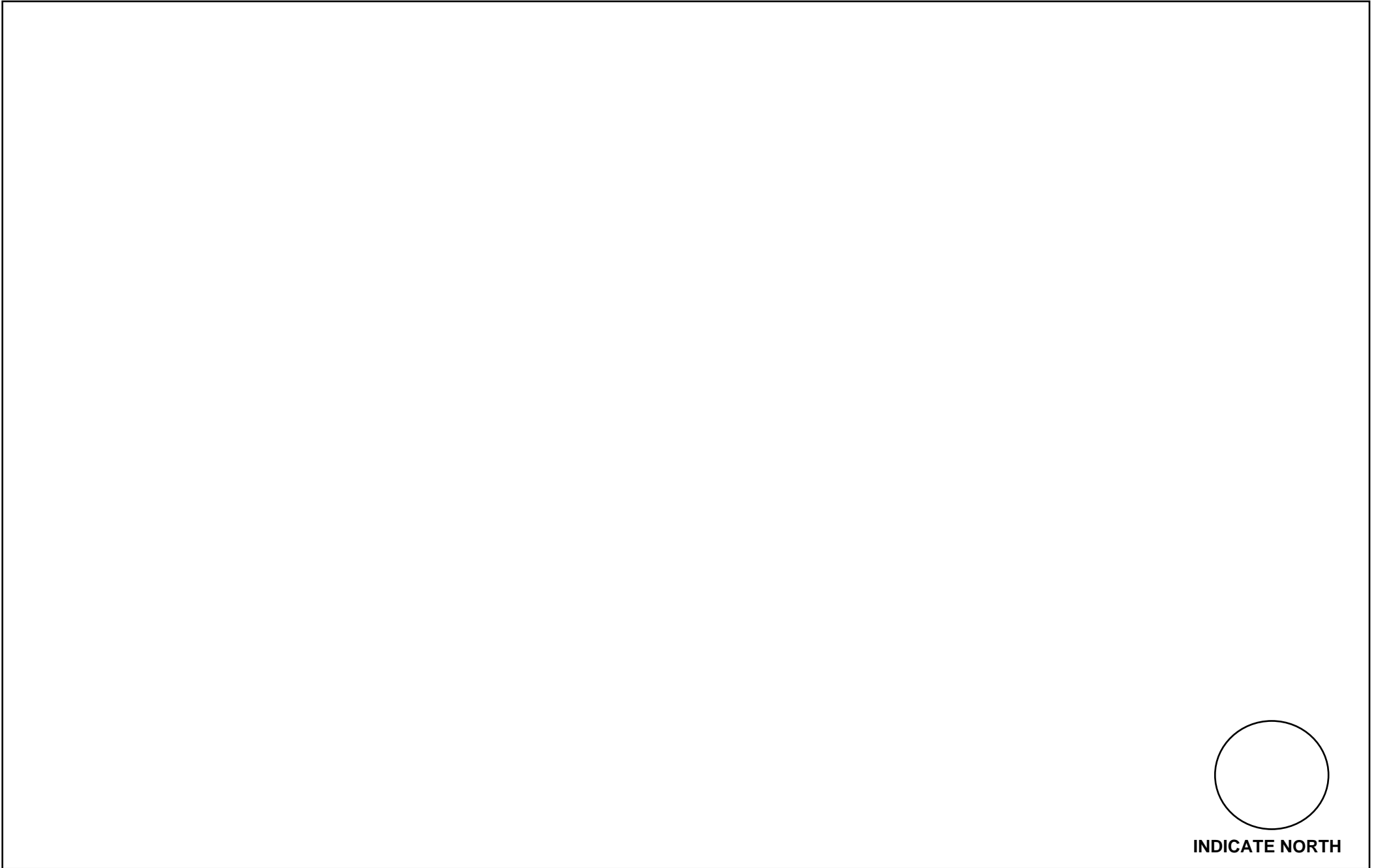
Date

Arthur John Signatory



02/06/2019

PROPERTY PLAN



INDICATE NORTH

PROPERTY PLAN DETAILS

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

1. the location of blocks on which blueberries are grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. road access including street name/s;
4. internal roadways within the property;
5. the location and identification of buildings on the property (house, packing shed, equipment sheds etc.)

COMPLETE THE FOLLOWING DETAILS FOR EACH BLOCK SHOWN ON THE PROPERTY PLAN

Block Reference Code or No.	Name Used on Farm for the Block	Type of Produce	Area of Block (Ha)	Fruit to be Certified?
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				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-31 *Pre-Harvest Treatment and Inspection of Blueberries for Blueberry Rust* -

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 an accredited certifier for an Interstate Certification Assurance arrangement* [CAF-47] or this Property Plan.

.....
Signature

/ /
Date

Symptoms of blueberry rust infestation



Figure 1. Sunken lesions around calyx of berry and yellow flecking (courtesy Department of Primary Industries New South Wales).



Figure 2. Rust pustules on lesion adjacent to calyx of berry (courtesy Department of Primary Industries New South Wales).

Symptoms of blueberry rust infestation



Figure 3. Blueberry rust lesions on topside (left) and underside (right) of blueberry leaves (courtesy Department of Primary Industries New South Wales)



Figure 4: Blueberry rust pustules developing around the base of blueberry fruits (courtesy of Department of Primary Industries New South Wales and Department of Primary Industries, Parks, Water and Environment, Tasmania)

Chemical Mixture Tank Calibration Certificate

EQUIPMENT CALIBRATED

Name and Address of
Owner of Equipment:

Type of equipment
(e.g. boom spray, mister):

Brand:

Model:

Serial No.:

Other Identification:

TESTING DETAILS

Name and Address of the
Business Conducting the
Test:

Date of Testing:

Type of Flow Meter Used:
Date of Latest Calibration
of Flow Meter:

CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

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

CERTIFICATION

The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.

Printed Name

Signature

Date

COVER SPRAY APPLICATION CALIBRATION TEST RECORD

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

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

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor _____

Operating Gear _____ Engine RPM _____

Concentrate (*Trade Name*) _____

Active Ingredient _____ Conc. _____ g/L

Application Rate _____ litres/hectare

Concentrate Mixing Rate _____ mL/litre of mixture

Full Tank

Full Spray Tank Volume = _____ Litres

Volume of Concentrate = _____ millilitres

Part Fill

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

Prepared by: _____ / /
Printed Name Signature Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit Hardi Mini-Variant 600

Tractor Ford 5000

Operating Gear 2 (high) Engine RPM 2500

Concentrate (Trade Name) Tilt 250 EC

Active Ingredient propiconazole Conc. 250 g/L

Application Rate 32 mL/100 litres

Concentrate Mixing Rate 0.32 mL/L of mixture

Full Tank

Full Spray Tank Volume = 1000 Litres

Volume of Concentrate = 320 millilitres

Part Fill

240 mL Concentrate / 750 Litres Mixture

160 mL Concentrate / 500 Litres Mixture

80 mL Concentrate / 250 Litres Mixture

Prepared by: S. Operator S Operator 15/6/16
Printed Name Signature Date

Cover Spray Mixture Preparation and Treatment Record

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

Harvest Inspection Record

Picking Date	Time of picking	Block Details	Cultivar	Number of Berries Inspected	Rust Present Y/N	Comments	Harvest Supervisor's Name	Signature

HARVEST INSPECTION RECORD

Harvest Inspection Record								
Picking Date	Time of Picking	Block Details	Selection /Cultivar	Number of Berries Inspected	Rust Present Y/N	Comments	Harvest Supervisor's Name	Signature
28/06/2016	9.00am	N15	936	600	N	No rust detected	H Supervisor	<i>H Supervisor</i>

PRE-HARVEST TREATMENT AND HARVEST INSPECTION DECLARATION

A Pre-Harvest Treatment Declaration must be provided to the packer to cover Blueberries delivered for certification under ICA-31 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. **Q**

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hereby declare that the-

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

_____ (type of produce)

identified by -

_____ (package identification)

delivered to-

_____ (Business name)

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

--	--	--	--

 on / / (date)

for grading, packing, and certification under the ICA Operational Procedure Pre-harvest Treatment and Inspection of Blueberries for Blueberry Rust [ICA-31] declare (as appropriate) -

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

- a **cover spray** applied to the point of run-off containing -
 - 0.32 ml of 250 g/L propiconazole
 - 2g of 750g/kg mancozeb
 - 1.25 – 1.5g of 252g/kg Boscalid and 128 g/kg Pyraclostrobin
 - _____ (concentration) Copper Hydroxide at _____ (rate).
 - _____ (concentration) Cupric Hydroxide at _____ (rate).

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

- a **low volume cover spray** applied at -
 - 2kg of 750g/kg mancozeb
 - 1.25 -1.5kg of 252g/kg Boscalid and 128 g/kg Pyraclostrobin

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

PRE-HARVEST TREATMENT AND HARVEST INSPECTION DECLARATION

A Pre-Harvest Treatment Declaration must be provided to the packer to cover Blueberries delivered for certification under ICA-31 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I John William Grower (full printed name)

an Authorised Signatory of -

Jonno's Blueberries Pty Ltd (Business name),

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

9	0	0	0
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hereby declare that the-

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

of -

Blueberries (type of produce)

identified by -

Jonno's Blueberries Pty Ltd (package identification)

delivered to-

Central Packing Co. P/L (Business name)

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

9	9	9	9
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on 21/06/19 (date)

for grading, packing, and certification under the ICA Operational Procedure Pre-harvest Treatment and Inspection of Blueberries for Blueberry Rust [ICA-31] declare (as appropriate) -

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

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

0.32 ml of 250 g/L propiconazole

2g of 750g/kg mancozeb

1.25 - 1.5g of 252g/kg Boscalid and 128 g/kg Pyraclostrobin

_____ (concentration) Copper Hydroxide at _____ (rate).

_____ (concentration) Cupric Hydroxide at _____ (rate).

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

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

2kg of 750g/kg mancozeb

1.25-1.5kg of 252g/kg Boscalid and 128 g/kg Pyraclostrobin

per hectare.

3. 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
<u>B13</u>	<u>16/06/19</u>

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

J Grower
Signature

21 / 06 / 19
Date

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages after Packed Product Inspection

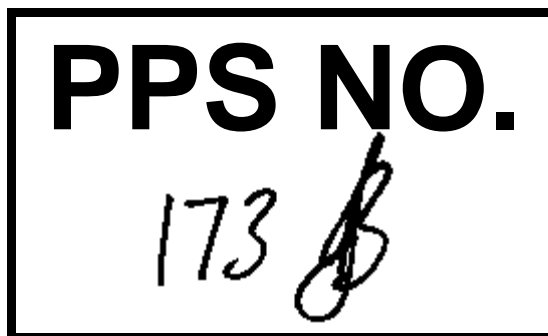
Following inspection, the Packed Product Controller must -

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)



PACKED PRODUCT INSPECTION RECORD

IP No. Q

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

Record Completed on _____ / _____ / _____
Date

Packed Product Controller _____
Printed Name
Signature

PACKED PRODUCT INSPECTION RECORD

IP No. Q

9	9	9	9
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Date of Inspection	PPS No.	Soil Plant Debris Present <input checked="" type="checkbox"/>		COMMENTS <small>(Note any problems detected during inspection and number of any withdrawn or rejected packages)</small>	Packed Product Controller's Signature
		NO	YES		
23/10/15	1	✓			P Controller
"	2	✓			P Controller
"	3	✓			P Controller
"	4	✓			P Controller
"	5	✓			P Controller
"	6	✓			P Controller
"	7	✓			P Controller
"	8	✓			P Controller
"	9	✓			P Controller
"	10	✓			P Controller
"	11	✓			P Controller
"	12	✓			P Controller
"	13	✓			P Controller
"	14	✓			P Controller
"	15	✓			P Controller
"	16	✓			P Controller
"	17	✓			P Controller
"	18	✓			P Controller
"	19	✓			P Controller
"	20	✓			P Controller
"	21	✓			P Controller
"	22	✓			P Controller
"	23	✓			P Controller
"	24	✓			P Controller
"	25	✓			P Controller
"	26		✓	Soil and Plant debris found. Source – Jonno's Blueberries (Q9000) block No C13. Total of 50 trays of blueberries from this grower rejected and re-inspected.	P Controller
"	27	✓			P Controller
"	28	✓			P Controller
"	29	✓			P Controller
"	30	✓			P Controller

Record Completed on 23/06 19
Date

Packed Product Controller P Controller
Printed Name

P Controller
Signature