

ICA-21: Pre-Harvest Treatment and Inspection of Pome Fruit, Persimmons and Blueberries

REVISION REGISTER

Date of issue	Amendment details
19/12/2018	Version 6.0: Whole document reviewed, updated, renumbered and reformatted into new template including attachments; Updated DEPI references to Agriculture Victoria; Definitions updated in line with standard definitions list (4); Updated of all chemical advice including removal of fenthion and addition of clothianidin treatment option, and update of trichlorfon requirements for persimmon and pome fruit to commence treatment 28 days prior to harvest (6 and removal of 7.2.5 and 7.2.6); Requirement for businesses to retain a copy of the Pre-Harvest Treatment Declaration (7.4.5 and 10.1); Update of reference to broken skins throughout whole document to specify for stone fruit only (6,8.2,8.3.5); Requirement of business to segregate or secure produce (8.1.1); Requirement to maintain harvest inspection equipment (8.3.2); Updated secure conditions and certification requirements to meet Tasmanian quarantine entry conditions (8.4.2).
07/11/2019	Version 6.1: Addition of Madison as a treatment option (6); Addition of the option to treat with multiple chemicals (6).
16/09/2020	Version 6.2: New document format; reformatted requirement table (6); permitting a compatible surfactant for clothianidin and clarification that a single application of clothianidin can be applied when using a combination of chemicals (6); addition of secure storage and transport (8.4.2); updated the requirements on the declaration to include recent chemical application; and addition of harvest inspection details (7.4); clarification that in the "Treatment details" section of the PHAC the most recent date of pre-harvest treatment, the words "Pre-Harvest Spray", the chemical active name and concentration and rate used in the most recent treatment must be included for each source block (8.4.3).
29/06/2022	Version 6.3: removal of stonefruit from the host range of the ICA (1.0, 2.0, 4.0, 6.0), remove the inspection of broken skins (5.0, 6.0, 8.2, 8.3).

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1 Purpose

The purpose of this procedure is to describe:

- the principles of operation and standards required for the calibration, use and maintenance of pre-harvest spray equipment; and
- the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and inspection of pome fruit, persimmons and blueberries for Queensland Fruit Fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

2 Scope

This procedure covers all certification of pre-harvest treatment and inspection of pome fruit, persimmons and blueberries from a business operating under an ICA arrangement to prevent the movement of the quarantine pest QFF.

This procedure is applicable where the requirements are a specified condition of entry of an interstate quarantine authority for QFF host material.

Certification of pre-harvest treatment and inspection of host produce under this procedure is not an accepted quarantine entry condition for all intrastate and interstate markets.

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

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

Information on intrastate and interstate quarantine requirements can be obtained from a local Agriculture Victoria Inspector. Information on interstate requirements can be obtained from the plant quarantine service in the destination state or territory.

3 References

Plant Biosecurity Act 2010

PSW-02: Guide for Completion of Plant Health Assurance Certificates

4 Definitions

Accrediting Authority	means the government department responsible for accrediting a business under this protocol in the exporting State or Territory.
Act	means the Plant Biosecurity Act 2010 (the Act).
APVMA	means Australian Pesticides and Veterinary Medicines Authority.

Authorised Inspector	means an inspector authorised by the relevant State or Territory Government.
Authorised Signatory	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
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 all commercial varieties of <i>Vaccinium spp.</i>
Business	means the legal entity responsible for the operation of the facility and an ICA arrangement detailed on the business's Application for Accreditation.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate or Plant Health Certificate.
Consignment	means a discrete quantity of product transported to a single consignee at one time.
End-point Inspection	means the process by which a representative sample is drawn and inspected from the consignment prior to certification.
Facility	means the location where produce is pre-harvest treated and inspected and/or where certification operations covered by the ICA arrangement are conducted.
FSANZ	means Food Standards Australia New Zealand.
Host Produce	means pome fruit, persimmons and blueberries.
In-line Inspection	means the process by which a representative sample of packed product is drawn and inspected during the processing and packing of the goods.
Inspection	means the act of inspecting produce to determine if fruit fly is present.
Inspector	means the person authorised as an inspector under the Act.
Interstate Certification Assurance (ICA)	means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of produce for interstate and intrastate quarantine purposes.
Lot	means a quantity of homogeneous produce assembled for inspection at one (1) place at one (1) time. A lot could consist of produce from one (1) or more growers/blocks/properties.
Non-conformance	means a non-fulfilment of a specified requirement.
Package	means the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.
Packed Product	means host produce in packages following grading and packing and ready for marketing.
Persimmon	means both inedible and edible peel varieties.

Plant Health Assurance Certificate (PHAC)	means certification issued by an Authorised Signatory of an accredited business.
Pome fruit	means all commercially produced fruits from the <i>Maloideae</i> subfamily and includes apple, pear and quince.
Produce	means fruit of pome fruit, persimmons and blueberries.
Property	means one or more contiguous parcels of land (lots on plan), owned or leased by a business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same business.
Queensland Fruit Fly (QFF)	means all life stages of the species <i>Bactrocera tryoni</i> (Froggatt).
Source Block	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this procedure.

5 Responsibility

Position titles used reflect the responsibilities of staff under this 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 have responsibility for 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 procedure;
- ensuring staff comply with their responsibilities and duties under this procedure;
- obtaining and reading the specific Safety Data Sheet (SDS) for the chemical in use; and
- arranging a workplace risk assessment to be conducted in compliance with the Occupational Health and Safety (Hazardous Substances) Regulations 2017 (Victoria).

under PART A – Grower:

- ensuring the business has current accreditation under Part A of this procedure (refer 9);
- maintaining a property plan for each property on which produce is grown for certification under this procedure (refer 7.1);
- ensuring all source blocks of produce grown for certification under this procedure have undergone pre-harvest treatments (refer 7.2);
- ensuring treated and untreated produce is identified and controlled to prevent mixing of treated and untreated produce at harvest (refer 7.3); and
- taking corrective action following detection of live fruit fly larvae at harvest (refer 7.4).

under PART B – Packer:

- ensuring the business has current accreditation under Part B of this procedure;
- ensuring treated and untreated produce is identified and controlled to prevent mixing during grading and packing (refer 8.2); and
- taking corrective action following detection of live fruit fly larvae (refer 8.3).

The **Spray Operator** is responsible for:

- maintaining a tank calibration certificate for each spray tank used for pre-harvest treatment of host produce under this procedure (refer 7.2);
- applying pre-harvest sprays according to specified requirements to all source blocks of host produce certified under this procedure (refer 7.2);
- preparing pre-harvest spray mixtures and maintaining chemical use treatment records (refer 7.2); and
- maintaining pre-harvest spray equipment (refer 7.2).

The **Harvest Supervisor** is responsible for:

- all harvest activities, including identifying treated and untreated blocks of produce (refer 7.3);
- inspection of suspect produce; and
- completing and maintaining a copy of the Pre-Harvest Treatment and Inspection Declaration (refer 7.5).

The **Produce Receipt Officer** is responsible for:

- ensuring all host produce received for packing, inspection and certification under Part B is sourced from a business accredited under Part A of this procedure (refer 8.1); and
- ensuring all host produce grown by another business is accompanied by a Pre-Harvest Treatment and Inspection Declaration (refer 8.1).

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

- sampling and inspecting produce for visible symptoms of fruit fly infestation (refer 8.3);
- identifying all sample packages (refer 8.3);
- notifying the Certification Controller and taking corrective action following identification of non-conforming produce in any sample package (refer 8.3);
- maintaining records of packed product inspection (refer 8.3);

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing a PHAC, produce covered by the certificate has been prepared in accordance with this procedure and the details on the certificate are true and correct in every particular (refer 8.4.3).

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified and labelled (refer 8.4);
- ensuring all PHAC's accompany consignments upon dispatch (refer 8.4); and
- maintaining copies of all PHAC's issued by the business (refer 8.4).

6 Requirement

Agriculture Victoria and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found not to conform to specified requirements.

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

The business must use chemical products in accordance with the instructions included on the APVMA approved chemical product label, applicable APVMA permit and this procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label and Safety Data Sheet (SDS).

The Agricultural and Veterinary Chemical (Control of Use) Regulations 2017 specifies certain chemical use records must be made within 48 hours of use and kept for a minimum of 2 years. Businesses may be required to keep more records of chemical use than as specified by this procedure. ICA record keeping is in addition to the Agricultural and Veterinary Chemical (Control of Use) Regulations record keeping.

Businesses that include the use of agricultural chemicals for fee or reward (e.g. treating produce) are required to hold a Commercial Operators Licence with Agriculture Victoria.

Following the required treatments in this procedure does not absolve the business from the responsibility of ensuring that treated produce does not contain an agricultural chemical residue above the APVMA or FSANZ Maximum Residue Level (MRL).

For further information contact the Customer Service Centre on 136 186 or visit www.agriculture.vic.gov.au.

Pome fruit, persimmons and blueberries certified for pre-harvest chemical treatment under this procedure must be treated in accordance with the APVMA approved product label and/or APVMA permit, as follows:

1. A program of cover sprays consisting of –
 - (a) any combination of the chemical active ingredients and applied in accordance with the following tables
 - Table 1: program of cover sprays for persimmons
 - Table 2: program of cover sprays for pome fruit
 - Table 3: program of cover sprays for blueberries; and
 - (b) beginning at least twenty-eight (28) days prior to harvest (21 days for clothianidin) and continuing until the completion of harvest of fruit for certification; and
 - (c) observing applicable withholding periods as per the label or APVMA permit prior to harvest; and
 - (d) conducted in accordance with the chemical product label and applicable APVMA permit.

and harvest inspected for fruit fly infestation.

AND

2. Post-harvest inspected and found free of QFF infestations.

Table 1: Cover Spray program for Persimmons.

<p>In the case of persimmons</p>	<p>(a) with a product containing 500g/L trichlorfon as the only active constituent:</p> <ul style="list-style-type: none"> • containing 250ml of a 500g/L product per 100L water in the first application to a block; and then • containing 125ml of a 500g/L product per 100L water in all subsequent spray applications; and • repeat lower rate at intervals of every seven (7) to ten (10) days; and • commencing at least 28 days prior to harvest; and • for persimmons, a maximum of 4 applications per season; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(b) with a product containing 500 g/kg clothianidin as the only active constituent</p> <ul style="list-style-type: none"> • containing 40g of a 500g/kg product per 100L water plus MAXX Organosilicone surfactant* at 50mL/100L; and • applied at intervals of every seven (7) days; and • a maximum of three (3) foliar sprays per season; and • commencing at least 21 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(c) with a product containing 440 g/L maldison as the only active constituent</p> <ul style="list-style-type: none"> • containing 140ml of a 440 g/L product per 100 L water; and • applied at intervals of every seven (7) to ten (10) days; and • a maximum of four (4) applications per season; and • commencing at least 28 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(d) a combination of trichlorfon, clothianidin and maldison applied in accordance with all the requirements of (a), (b) and/or (c) above at intervals determined by the spray type used in the most recent application.</p> <p>Note:</p> <ul style="list-style-type: none"> • when applying trichlorfon as part of a combination of chemicals, ensure that the first application of trichlorfon is applied at the rate of 250ml/100L, regardless of where in the combination of chemicals this application occurs. • clothianidin can be applied as part of a combination of chemicals. • * Other surfactants may be acceptable but their effectiveness, safety to trees and fruit, or compatibility cannot be guaranteed
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Table 2: Cover Spray program for Pome Fruit.

<p>In the case of pome fruit</p>	<p>(a) with a product containing 500g/L trichlorfon as the only active constituent:</p> <ul style="list-style-type: none"> • containing 500ml of a 500g/L product per 100L water in the first application to a block; and then • containing 250ml of a 500g/L product per 100L water in all subsequent spray applications; and • repeat lower rate at intervals of every seven (7) to ten (10) days; and • commencing at least 28 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(b) with a product containing 500 g/kg clothianidin as the only active constituent</p> <ul style="list-style-type: none"> • containing 40g of a 500g/kg product per 100L water plus MAXX Organosilicone* surfactant at 50mL/100L; and • applied at intervals of every seven (7) days; and • a maximum of three (3) foliar sprays per season; and • commencing at least 21 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(c) with a product containing 440 g/L maldison as the only active constituent</p> <ul style="list-style-type: none"> • containing 140ml of a 440 g/L product per 100 L water; and • applied at intervals of every seven (7) to ten (10) days; and • a maximum of four (4) applications per season; and • commencing at least 28 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(d) a combination of trichlorfon, clothianidin and maldison applied in accordance with all the requirements of (a), (b) and/or (c) above at intervals determined by the spray type used in the most recent application.</p> <p>Note:</p> <ul style="list-style-type: none"> • when applying trichlorfon as part of a combination of chemicals, ensure that the first application of trichlorfon is applied at the rate of 500ml/100L, regardless of where in the combination of chemicals this application occurs. • clothianidin can be applied as part of a combination of chemicals. • * Other surfactants may be acceptable but their effectiveness, safety to trees and fruit, or compatibility cannot be guaranteed
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Table 3: Cover Spray program for Blueberries.

<p>In the case of blueberries</p>	<p>(a) a product containing 500g/L trichlorfon as the only active constituent:</p> <ul style="list-style-type: none"> • containing 250ml of a 500g/L product per 100L water; and • apply at 21, 14, and 7 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(b) a product containing 440 g/L maldison as the only active constituent:</p> <ul style="list-style-type: none"> • containing 140ml of a 440 g/L product per 100L water; and • applied at intervals of every seven (7) to ten (10) days; and • a maximum of six (6) applications per season; and • commencing at least 28 days prior to harvest; and • in accordance with an applicable APVMA permit and/or chemical product label directions. <p>OR</p> <p>(c) a combination of trichlorfon and maldison applied in accordance with all the requirements of (a) and/or (b) at intervals determined by the spray type used in the most recent application.</p>
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NOTE: Trichlorfon is dangerous to bees, the **spray operator** should read and understand all chemical product labels and APVMA permits associated with the chemicals being used prior their application to the crop.

Dangerous to bees. **DO NOT** spray any plants in flower while bees are foraging. Treat in late afternoon when bees have finished foraging.

APVMA permits and product labels can be found on the APVMA website: www.apvma.gov.au.

NOTE: Clothianidin is dangerous to bees, the **spray operator** should read and understand all chemical product labels and APVMA permits associated with the chemicals being used prior their application to the crop.

DO NOT apply by spray, micro-irrigation or soil drench if bees are foraging in the orchard.

Clothianidin will kill bees foraging in the crop to be treated, or in hives which are over sprayed or reached by spray-drift. Residues may remain toxic to bees several days after application.

Risks to non-target insects: Clothianidin may have adverse effects on some non-target beneficials and particularly to foliage dwelling predators where IPM is practiced.

It is also recommended that orchard floors with flowering weeds be mown just prior to application. Beekeepers that are known to have hives in, or nearby the area to be sprayed should be notified no less than 48 hours prior to the time of planned application so that bees can be removed or otherwise protected prior to spraying.

APVMA permits and product labels can be found on the APVMA website: www.apvma.gov.au.

7 PART A – Grower Activities

7.1 Property Plan

The Certification Controller shall maintain a property plan for each property on which produce is grown and pre-harvest treated for certification (Attachment 2).

The property plan shall include the following:

- (a) the location of all the blocks on which produce is grown;
- (b) the Block Reference Code, Name or Number used to identify each block;
- (c) road access including street name/s;
- (d) internal roadways within the property;
- (e) the location and identification of buildings on the property (e.g. house, packing shed, equipment sheds etc.);
- (f) for each block on which produce is grown:
 - the name (if any) used on-farm to identify the block or group of blocks;
 - the type of produce planted in the block;
 - the area of the block; and
 - whether it is intended to certify produce harvested from the block under an ICA arrangement.

A copy of the business's property plan/s shall be included with an Application for Accreditation if accreditation for Part A is required (refer 9.1).

7.2 Treatment

7.2.1 Pre-harvest Treatment

All host produce certified under this procedure must be pre-harvest treated for fruit fly with an approved program of cover sprays in accordance with the specified requirements (refer 6).

Cover sprays shall be applied to all host produce in the block, for all blocks in which produce is grown for certification under this procedure.

7.2.2 Cover Spray Equipment 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 (L) 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 Tank Calibration Record (Attachment 3) for the spray tank, which must be available to the auditor at all audits.

The Tank Calibration Record shall provide the following details:

- (a) name and address of the owner of the equipment;
- (b) the type of equipment (e.g. boom spray, mister);
- (c) identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- (d) if applicable, the gear and engine rpm at which the tractor must be operated;
- (e) details of brand, model and serial number of the equipment;
- (f) testing details, name and address of business conducting the test, date, type of flow meter used, date of latest calibration of flow meter;
- (g) calibration results; and
- (h) name and signature of the Testing Officer.

A Tank Calibration Record is not required for handheld equipment such as hand-held misters or knapsack sprayers, where the capacity of the spray tank is less than 25 litres.

7.2.3 Calculating the Quantity 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 Treatment Preparation Chart (refer 7.2.4).

7.2.4 Cover Spray Mixture Preparation Chart

The business shall maintain a Treatment Preparation Chart (Attachment 4) 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 procedure.

The chart shall provide the following details:

- (a) identification of the spray equipment;
- (b) the trade name of the concentrate to which the chart applies;
- (c) the name and concentration of the active ingredient in the concentrate;
- (d) the application rate in litres per hectare;
- (e) the quantity of concentrate required per litre of spray mixture in ml per litre;
- (f) the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer 7.3.1);
- (g) the volume in millilitres (ml) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (h) the volume in millilitres (ml) of a concentrate required in the mixture for any known incremental volumes used; and
- (i) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

A business that uses a variety of chemical concentrates shall prepare a Treatment Preparation Chart for each concentrate used.

7.2.5 Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application or more frequently as required.

7.2.6 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of 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 chemical product 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 the water by mixing the tank for a minimum of two (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, other than handheld equipment such as knapsack or backpack sprayers, 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 using mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

7.2.7 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.

7.2.8 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and pre-harvest treatment using a Preparation and Treatment Record (Attachment 5), or similar record which contains the same information.

7.3 Harvesting

The Certification Controller shall oversee the harvest process to ensure only conforming produce is harvested for certification under this procedure.

7.3.1 Identification of Blocks of Produce

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

Examples of acceptable methods of identifying treated and untreated blocks include using:

- signs indicating both treated and untreated blocks;
- colour markers indicating treated and untreated blocks; or
- bins/crates, which differ significantly in appearance, for treated and untreated produce.

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

7.3.2 Identification of Treated and Untreated Produce at Harvest

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

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

- marking each picking bin/crate of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure; or
- using picking bins/crates which differ significantly in colour and appearance.

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

7.4 Harvest Inspection

A Harvest inspection shall be completed prior to the completion of a Pre-Harvest Treatment and Inspection Declaration and delivery to the packer.

Pickers shall remain alert for evidence of fruit fly infestation in treated produce harvested for certification under this Procedure. Any soft produce or produce showing symptoms of fruit fly infestation (i.e. softened areas, spotted areas weeping or showing bruising or breakdown) shall 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 host produce as follows:

Rejected produce shall be broken open to expose the flesh and examined by the Harvest Supervisor for the presence of live QFF infestation. Symptoms of QFF infestation (see Attachment 10) include:

- split, discoloured, deformed, blemished or deteriorating produce; or
- characteristic QFF 'sting marks' that appear to be pin pricks. Sting marks are a puncture mark caused when a female QFF punctures the skin with its ovipositor and positions eggs within the host produce. Once the eggs hatch the larvae burrow towards the centre of the host produce; or
- softness under the skin. Cut the symptomatic produce in half. Larvae may be found, or the host produce will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present; or
- mature QFF larvae are creamy white and up to 9 mm long, with a slightly conical shaped body and 11 segments. When examined under a hand lens the thin head has small black mouth parts. There are three (3) pairs of spiracles (small raised structures used for breathing) grouped together at the thick end of the larvae. When disturbed, and especially if exposed to sunlight, they can draw their body in to an 'n' shape and 'flick' themselves up to 10 cm in any direction. This is a dispersal mechanism of the mature QFF larvae and is diagnostic for the species.

Rejected produce shall be cut to expose the flesh and examined by the Harvest Supervisor for the presence of live fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of suspect fruit fly infestation.

The Harvest Supervisor shall immediately advise the Certification Controller on detection of live fruit fly larvae.

7.4.1 Harvest Inspection Equipment

The business shall maintain inspection equipment such as a hand lens, microscope or other device that provides x10 or greater magnification for examination of suspect produce.

7.4.2 Harvest Inspection Records

The Harvest Supervisor shall maintain a record of harvest inspection of produce. Harvest inspection records shall be in the form of a Harvest Inspection Record (Attachment 6) or similar record providing the same information.

7.4.3 Detection of Infested Produce at Harvest

Where any produce is found to be infested with fruit fly at harvest, the Certification Controller shall ensure:

- (a) all produce harvested from the source block on the day of the detection shall be rejected for certification under this procedure;
- (b) harvesting from the source block/s shall cease for any produce intended for certification under this procedure until a pre-harvest cover spray treatment has been applied in accordance with Section 6. Requirement; and
- (c) the detection shall be reported to Agriculture Victoria within three (3) working hours so that an investigation may be carried out to determine the cause and any problems rectified.

7.4.4 Rejected Produce

All produce rejected for certification under this procedure shall be isolated and clearly identified to prevent mixing with conforming produce.

Rejected produce must be:

- (a) post-harvest 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.

NOTE: It is an offence under the Plant Biosecurity Act 2010 to sell fruit fly infested produce in Victoria.

7.5 Pre-Harvest Treatment and Inspection Declaration

A business which pre-harvest treats host produce that is to be packed for certification by another business must be accredited for an ICA arrangement under Part A of this procedure.

The accredited business under Part A shall provide the packing business under Part B a Pre-Harvest Treatment and Inspection Declaration (Attachment 7) with each delivery of produce supplied for certification.

The business shall maintain copies of all Pre-Harvest Treatment and Inspection Declarations for produce sent to another business to pack and certify under this procedure for auditing purposes.

The Pre-Harvest Treatment and Inspection Declaration must identify:

- (a) the name and Interstate Produce (IP) Number of the accredited business that grew, and pre-harvest treated the produce; and
- (b) the type of produce supplied; and
- (c) the number and type of packages; and
- (d) the reference code or block number; and

- (e) the date/s of the most recent pre-harvest treatment on each source block/s in which the produce was grown; and
- (f) the active constituent name and concentration of the most recent treatment e.g. "500g/L trichlorfon" on each source block; and
- (g) the rate of chemical used of the most recent treatment on each source block e.g. "125ml/100L trichlorfon" ; and
- (h) the name and signature of the Authorised Signatory.

A declaration is not required where the business that grows, pre-harvest treats and pre-harvest inspects the produce is the same business that packs, inspects and certifies the produce under this procedure.

8 PART B – Packer Activities

8.1 Produce Receipt

The Produce Receipt Officer shall ensure that all host produce received for certification under this procedure:

- (a) is supplied with a declaration issued by a grower accredited under Part A of this procedure (where the grower and packer are different businesses); and
- (b) where the business receives treated and untreated produce:
 - the treatment status of the produce is clearly identified upon receipt at the packing facility to prevent mixing of treated and untreated produce; or
- (c) where the business only receives produce that has been pre-harvest treated in accordance with Part A;
 - no specific identification of the treatment status of the produce is required.

Any produce received that is not clearly identified as treated shall be regarded as untreated for the purpose of this procedure.

8.1.1 Receipt of Produce Grown by Another Business

A business that packs host produce grown by another business accredited under Part A of this procedure shall ensure:

- (a) a Pre-Harvest Treatment and Inspection Declaration (Attachment 7) is received for each block supplying produce for certification;
- (b) produce supplied for certification has undergone pre-harvest treatment in accordance with the specified requirements (refer 6);
- (c) grower identification and the pre-harvest treatment details are maintained for all produce received and certified under this procedure from receipt to certification and dispatch; and
- (d) produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce.

The business shall maintain copies of all declarations received from growers whose produce they pack and certify under this procedure for audit purposes.

8.2 Grading and Packing

All produce graded and packed for certification under this procedure shall be inspected for evidence of fruit fly infestation during the normal grading and packing process.

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

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

The Certification Controller shall be immediately advised on detection of live fruit fly larvae and follow the response procedure outlined (refer 8.3.5).

The Certification Controller shall oversee the grading and packing process to ensure only conforming produce is packed for certification under this procedure.

8.2.1 Identification during Grading and Packing

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

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

- packing treated produce at different times to untreated produce and clearing the lines before changing over; or
- packing treated and untreated produce on different packing lines.

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

8.2.2 Identification after Packing

A business that grades and packs treated, and untreated produce shall implement systems to identify the treatment status of the produce after packing to prevent mixing of treated and untreated produce.

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

- using packaging which differs significantly in appearance; or
- marking each package of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure.

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

8.3 Packed Product Inspection

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

8.3.1 Sample Selection

The Packed Product Controller shall select a minimum of one (1) package in every 50 packages or part thereof from each product packed per day.

- (a) In-line inspection:
 - samples shall be selected at random from the final packed produce as it leaves the packing line;
 - must only be carried out by the business that packs the produce for certification under this procedure; and
 - must be performed at facilities where the host produce is being packed; and
- (b) End-point inspection:
 - samples shall be selected at random from the consignment following consignment assembly; and
 - must be conducted after the consignment has been consolidated but prior to certification and dispatch.

8.3.2 Inspection Equipment

The business shall maintain the following inspection equipment:

- (a) adequate illumination;
- (b) a hand lens, microscope or other device that provides at least x10 magnification;
- (c) reference illustrations and photographs for identification of fruit fly;
- (d) sealable specimen bottles and labels for collecting specimens of infested produce;
- (e) methylated spirits; and
- (f) pocketknife or similar to cut produce to investigate for the presence of fruit fly.

8.3.3 Examination of the Sample

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

Any soft produce or produce showing symptoms of fruit fly infestation (i.e. 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 produce shall be evidence of live fruit fly infestation.

8.3.4 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 (Attachment 9) 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.

8.3.5 Detection of Non-conforming Packed Produce

Detection of Live Fruit Fly Larvae

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

The Certification Controller shall take the following actions:

- (a) all produce harvested from the source block/s on the day of the detection, including any produce which has been packed for certification, but which remains on the premises, shall be rejected for certification under this procedure;
- (b) all produce from the source block/s shall be rejected for certification under this procedure until a pre-harvest cover spray treatment has been applied in accordance with the chemical product label and applicable APVMA permit and a period of at least seven (7) days have elapsed since the first cover spray was applied following the detection of fruit fly; and
- (c) the detection shall be reported to Agriculture Victoria within three (3) working hours so an investigation of the cause may be carried out and any problems rectified.

8.3.6 Rejected Produce

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

Packages rejected for live fruit fly larvae must be either:

- 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.

NOTE: It is an offence under the Plant Biosecurity Act 2010 to sell fruit fly infested produce in Victoria.

8.3.7 Packed Product Inspection Records

The Packed Product Controller shall maintain records of the inspection results on a Packed Product Inspection Record (Attachment 8), or similar record which captures the same information.

8.4 Dispatch

8.4.1 Package Identification

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

- the Interstate Produce (IP) number of the facility in which the produce was packed;
- the words "MEETS ICA-21"; and
- the date (or date code) on which the produce was packed.

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

Any packages containing produce that has not been pre-harvest treated and inspected in accordance with the requirements of this procedure shall not be marked as stated above.

8.4.2 Handling, Storage and transport under secure conditions

The accredited business must handle, store and transport host produce according to the secure conditions.

Certified fruit must be transported from the facility in secure conditions that prevent infestation by fruit fly. Secure conditions include:

- unvented packages; or
- packages with vents secured with gauze/mesh with a maximum aperture of 1.6 mm; or
- fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6mm; or
- shrink wrapped and sealed as a palletised unit; or
- fully enclosed or screened buildings, cold rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6mm.

8.4.3 Plant Health Assurance Certificate

The Authorised Dispatcher shall ensure a PHAC (Attachment 1) is completed and signed by an Authorised Signatory of the business prior to the consignment being sent to a market requiring certification of treatment and inspection of host produce for QFF.

PHAC's shall include:

- (a) in the "Accredited business that prepared the produce" section:
 - the name and address of the accredited business that packed the produce;
- (b) in the "Grower or Packer" section:
 - the name and address of the accredited business that was responsible for pre-harvest treatment of the produce. Where the consignment contains produce pre-harvest treated by a number of growers the word "VARIOUS" shall be used;
- (c) in the "Certificate details" section:
 - the IP No. of the accredited business that packed the produce;
- (d) in the "Treatment details" section:
 - for each source block(s)
 - i. the most recent date of pre-harvest treatment;
 - ii. the words "Pre-Harvest Spray" in the Treatment column;
 - iii. the chemical active name and concentration of the most recent treatment e.g. "500g/L trichlorfon" in the Chemical (active ingredient) column; and
 - iv. the rate of chemical used of the most recent treatment e.g. "125ml/100L trichlorfon") in the Concentration column;

Individual PHAC's shall be issued to cover each consignment to avoid splitting of consignments.

PHAC's shall be completed, issued and distributed in accordance with the Work Instruction Guide for Completion of Plant Health Assurance Certificates [PSW 02].

8.4.4 PHAC Distribution

The original (yellow copy) must accompany the consignment.

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

9 Accreditation

In order to become accredited, the Application for Accreditation must be signed and returned. The application form includes the terms and conditions applying to this agreement.

9.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this procedure shall make application for accreditation at least ten (10) working days prior to the intended date of commencement of operation under the ICA arrangement.

If the business:

- grows and pre-harvest treats produce, indicate Part A on the application and attach a Property Plan;
- packs pre-harvested treated produce grown by other businesses, indicate Part B on the application; or
- grows and packs pre-harvested treated produce, indicate Part A and B on the application and attach a Property Plan.

9.2 Audit Process

9.2.1 Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA system is implemented and capable of operating in accordance with the requirements of this procedure and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

At the initial audit, the inspector shall request a copy of the chemical label to confirm active constituent, use by date, rate and withholding period for the host produce.

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued a Certificate of Accreditation (refer 9.3).

9.2.2 Compliance Audits

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

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

A compliance audit is conducted:

- within four (4) weeks of the initial audit or issuance of first PHAC, whichever is later;
- within twelve weeks of the business applying for re-accreditation; and
- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or re-accreditation.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation (refer 9.3).

Random audits are conducted on a selected number of accredited businesses each year.

Random audits may take the form of a full compliance audit, or audits of limited scope to sample treatment mixtures, certified produce, ICA system records or ICA system documentation.

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

9.2.3 Re-Accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to being accredited to certify produce under the ICA arrangement.

9.3 Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation for an ICA Arrangement detailing the facility location, procedure, scope (type of produce and chemical covered) and period of accreditation.

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

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

9.4 Non-conformances and Sanctions

9.4.1 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA 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 Non-conformance Report (NCR). Actions required to address the non-conformance shall be discussed and recorded on the NCR.

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

9.4.2 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in produce certified under this ICA 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.

9.4.3 Suspension and Cancellation

Agriculture Victoria may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to Agriculture Victoria;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

Any action taken by Agriculture Victoria to suspend or cancel an accreditation shall be provided in writing to the business. This shall also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

9.4.4 Prosecution

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

10 Records and Document Control

10.1 ICA System Records

The business shall maintain the following records:

PART A

- (a) Property Plan for each property (refer 7.1);
- (b) Tank Calibration Record (refer 7.2.2);
- (c) Harvest Inspection Record (refer 7.4.2);
- (d) Treatment Preparation Chart (refer 7.2.4);
- (e) Preparation and Treatment Record (refer 7.2.8); and
- (f) a copy of each Pre-Harvest Treatment and Inspection Declaration completed (refer 7.5).

PART B

- (a) a copy of each Pre-Harvest Treatment and Inspection Declaration received (refer 8.1.1);
- (b) Packed Product Inspection Record (refer 8.3.7);
- (c) if applicable, a Grower Identifier Record (refer 8.4.1); and
- (d) a copy of each PHAC issued by the business (refer 8.4.4).

ICA system records shall be retained for a period of at least 24 months from completion, or until the next compliance audit of the ICA arrangement, whichever is later.

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

10.2 ICA System Documentation

The business shall maintain the following documentation:

- (a) a copy of the business's current Application for Accreditation;
- (b) a current copy of this Operational Procedure;
- (c) a copy of the business's current Authorised Signatory form(s); and
- (d) a current Certificate of Accreditation for an ICA Arrangement.

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

11 Attachments

- Attachment 1 Plant Health Assurance Certificate (example) (PSE-029)
- Attachment 2 Property Plan (PSF-114)
- Attachment 3 Tank Calibration Record (PSF-086)
- Attachment 4 Treatment Preparation Chart (PSF-072)
- Attachment 5 Preparation and Treatment Record (PSF-073)
- Attachment 6 Harvest Inspection Record (PSF-116)
- Attachment 7 Pre-Harvest Treatment and Inspection Declaration (PSF-117)
- Attachment 8 Packed Product Inspection Record (PSF-118)
- Attachment 9 Identification of Packed Product Sample Packages (PSF-015)
- Attachment 10 Inspection for Queensland Fruit Fly information sheet (PSF-354)

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

Consignor	
Name	ABC PTY LTD
Address	STREET ROAD, COBRAM VIC

Consignee	
Name	PRODUCE PEOPLE
Address	SOMEWHERE ROAD, MILDURA VIC

Reconsigned to (splitting consignments or reconsigning whole consignments)	
Name	
Address	

Certificate details (please print)

IP Number	Facility number	Procedure
V9999	01	ICA-21

Accredited business that prepared the produce	
Name	ABC PTY LTD
Address	STREET ROAD, COBRAM VIC

Grower or Packer	
Name	ABC PTY LTD
Address	STREET ROAD, COBRAM VIC

Other facilities supplying produce	

Brand name OR identifying marks (as marked on packages)	Date OR date code (as marked on packages)
ABC PRODUCE	25/06/2022

Number of packages	Type of packages (e.g. trays, cartons)	Type of produce	Authorisation for split consignment
20	TRAYS	APPLE	

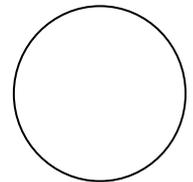
Treatment details

Treatment date	Treatment	Chemical (active ingredient)	Concentration / duration and temperature
17/05/2022	Pre-harvest spray	500 g/L trichlorfon	250ml/100L trichlorfom

Additional certification / Codes		
<p>Declaration: I, an Authorised Signatory of the accredited business that prepared the plants, plant products, used equipment, used packages or earth materials described above, hereby declare that the plants, plant products, used equipment, used packages or earth materials have been prepared in the business' approved facility in accordance with the business' Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the <i>Plant Biosecurity Act 2010</i> to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.</p>		
Authorised Signatory (print name) A.Signature	Signature A.Sign	Date 25 / 06 / 2022

OFFICIAL

PROPERTY PLAN



INDICATE NORTH

TANK CALIBRATION RECORD

<i>Equipment Calibrated</i>	
Name And Address Of Owner Of Equipment:	
Type Of Equipment (e.g. Boom Spray, Mister):	
Brand:	
Model:	
Serial No.:	
Other Identification:	

<i>Testing Details</i>	
Name And Address Of The Business Conducting The Test:	
Date Of Testing:	
Type Of Flow Meter Used:	
Date Of Latest Calibration Of Flow Meter:	

<i>Calibration Results</i>	
Maximum Mixture Level Volume (Litres):	
Incremental Volumes (Litres) (As Marked On The Spray Tank):	

<i>Certification</i>					
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 / /

TREATMENT PREPARATION CHART

Chemical Concentrate: _____

Full Tank Volume: _____ L

Concentrate in Full Tank: _____ mL or g

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

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____

Printed Name

Signature

Date

PRE-HARVEST TREATMENT AND INSPECTION DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer to cover each delivery (lot) of produce delivered to the packer for certification under the procedure ICA-21.

I _____ (full printed name)

an Authorised Signatory of -

_____ (business name),

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

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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. **V**

--	--	--	--

on - / / (date)

for grading and packing for certification under the procedure ICA-21: Pre-Harvest Treatment and Inspection of Pome fruit, Persimmons and Blueberries, was -

1. Grown by the business which is accredited under Part A of procedure ICA-21;
2. Pre-harvest treated with a cover spray mixture in accordance with the procedure;
3. The identity and date(s) of the last pre-harvest treatment of the source block(s) is -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment	Chemical (active ingredient)	Concentration

and;

4. The produce was inspected at harvest and found free from live fruit fly larvae.

Authorised signatory (print name)

Signature

Date

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

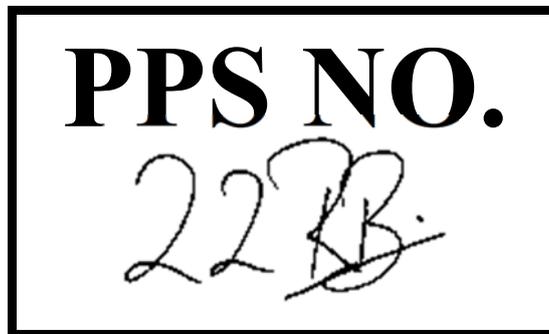
Following inspection, the Packed Product Controller must -

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

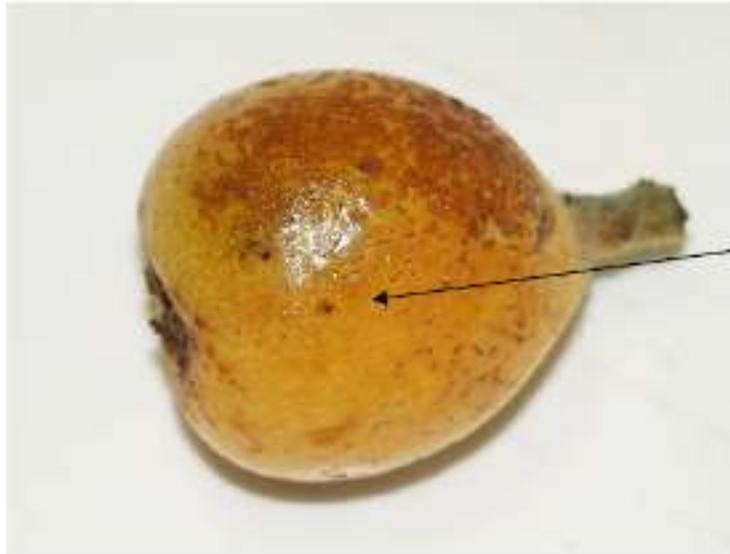
Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)



FRUIT FLY LARVAE and STING MARKS



STING MARKS



LARVAE

