



# Interstate Certification Assurance Pre-Harvest Treatment and Inspection of Blueberries

Version 1.0 – 21 July 2022

# ICA31

## Revision Register

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1.0	21 July 2022	Initial Issue

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### 1 PURPOSE

The purpose of this procedure is to describe:

- the operation and principles; and
- the responsibilities and actions of personnel;

that applies to the pre-harvest treatment and inspection of blueberries for blueberry rust under an Interstate Certification Assurance (ICA) arrangement.

### 2 SCOPE

This procedure covers all certification of blueberry fruit from a business operating under an ICA arrangement in Western Australia.

Disease: Blueberry rust

Product: Blueberry fruit

Location: This procedure is separated into two sections:

- Part A covering grower activities; and
- Part B covering packer activities

Certification under this procedure may not be an accepted quarantine entry condition for all interstate and intrastate markets.

Some interstate and intrastate markets may require additional plant health certification for pests and diseases other than blueberry rust as a condition of entry.

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

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

### 3 REFERENCES

WI-QA015

Guidelines for the Completion Plant Health Assurance Certificates

### 4 DEFINITIONS

**Act**

means the *Biosecurity and Agriculture Management Act 2007*

**APVMA**

means Australian Pesticides and Veterinary Medicines Authority.

**Authorised Signatory**

means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.

<b>Block</b>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the property plan.
<b>Blueberries</b>	means all commercial varieties of <i>Vaccinium</i> spp.
<b>Blueberry Rust</b>	means the disease caused by the fungal pathogen <i>Thekopsora minima</i> (previously classified as <i>Pucciniastrum vaccinii</i> ).
<b>Business</b>	means the legal entity responsible for the operation of the dipping facility and ICA arrangement detailed on the business's Application for Accreditation.
<b>Certification Assurance</b>	means an arrangement approved by the Accrediting Authority which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of product to interstate and/or intrastate movement.
<b>Consignment</b>	means a discrete quantity of product transported to a single consignee at one time covered by a single PHAC.
<b>Damaged Skins</b>	means, for blueberries, splits or cracks in the skin due to causes prior to harvest, like hail, but does not included the scar and tear which often occurs when the fruit is removed from the bush.
<b>Facility</b>	means a location where produce is assembled, inspected, securely stored, certified and dispatched.
<b>Interstate Certification Assurance (ICA)</b>	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.
<b>Lot</b>	means a quantity of homogenous product assembled for inspection at one place and at one time. A lot could consist of product from one or more growers/blocks/properties.
<b>Lot Identification</b>	means any coding or marking method used to identify a lot (e.g. date, date code, or block code).
<b>MSDS</b>	means a chemical material safety data sheet, which is available from the chemical reseller or the internet.
<b>Non-conformance</b>	means a non-fulfilment of a specified requirement.
<b>Package</b>	means the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.

<b>Packed Product</b>	means host produce in packages following grading and packing and ready for marketing.
<b>Plant Health Assurance Certificate (PHAC)</b>	means certification issued by an Authorised Signatory of an ICA accredited business.
<b>Property</b>	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.

## 5 RESPONSIBILITY

Position titles have been created to reflect the responsibilities which must be met by the business under the ICA arrangement. These positions must be assigned to trained staff. 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 the ICA procedure;
- training staff in their duties and responsibilities under this ICA procedure;
- ensuring the business and staff comply with their responsibilities and duties;
- ensuring all certification of produce is carried out in accordance with this procedure;
- ensuring staff have current training qualifications in the use of chemicals, including awareness of MSDS; and

### Under Part A

- ensuring the business has current accreditation for an ICA under PART A of this procedure;
- maintaining a property plan for each property on which the produce is to be grown for certification under this procedure;
- ensuring all source blocks of produce to be harvested have undergone pre-harvest treatment as per this procedure;
- ensuring treated produce is identified and segregated from untreated produce to avoid mixing;
- instigating action following detection of blueberry rust infestation at harvest;
- ensuring a Pre-Harvest Treatment and Inspection Declaration is completed; and

### Under Part B

- ensuring the business has current accreditation for an ICA under PART B of this procedure;
- ensuring all produce received for packing and certification under PART B of this procedure is sourced from a business accredited under PART A of this procedure and is accompanied by a valid Pre-Harvest Treatment and Inspection Declaration;
- ensuring treated and untreated produce are identified and controlled to prevent mixing during grading and packaging; and
- taking corrective action following detection of blueberry rust, soil or plant debris during grading and packing or packed product inspection.

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC;
- ensuring that blueberries certified under the PHAC or Pre-Harvest Treatment and Inspection Declaration has been completed in accordance with this ICA procedure and that the details of the certificate or declaration are true and correct in every particular.

The **Authorised Dispatcher** is responsible for:

- ensuring all blueberries covered by a PHAC or Pre-Harvest Treatment and Inspection Declaration issued by the business are identified; and
- maintaining duplicate copies of all PHACs or Pre-Harvest Treatment and Inspection Declarations issued by the business under the procedure.

The **Treatment Operator** is responsible for:

- reading the label and/or APVMA permit, and MSDS for the chemical product in use;
- preparing and applying pre-harvest chemical treatments to all source blocks certified under this procedure;
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment;
- maintaining pre-harvest spray application calibration test records;
- maintaining pre-harvest spray equipment; and
- maintaining pre-harvest spray mixture Preparation and Treatment Records.

The **Harvest Supervisor** is responsible for:

- undertaking produce inspection;
- all harvest activities, including identification of treated and untreated blocks of produce;
- ensuring that only treated produce is harvested for certification;
- advising of any infestations found and segregating infested produce; and
- completion of Pre-Harvest Treatment and Inspection Declaration.

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

- ensuring all blueberries received for grading, packing and certification under PART B of this procedure are sourced from a business accredited under PART A under this procedure; and
- ensuring all blueberries grown by another business is accompanied by a completed Pre-Harvest Treatment and Inspection Declaration.

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

- ensuring all produce packed for certification under PART B of this procedure is free from visible symptoms of blueberry rust; and
- ensuring all nonconforming produce is identified and controlled to prevent mixing with conforming produce.

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

- sampling and inspecting for freedom from visible symptoms of blueberry rust, soil and plant debris;
- identifying all sample packages;
- taking corrective action following the identification of nonconforming produce in any sample package; and
- maintaining Packed Product Inspection Records.

### 6 REQUIREMENT

Produce to be certified under this procedure must be treated in accordance with this procedure, label recommendations and APVMA permit requirements.

Produce certified under this ICA procedure must comply with the following:

1. A program of cover sprays, applied at least twice prior to harvest and continuing until harvest completion, consisting of the following chemicals:

- a mixture of 32 mL of concentrate containing 250 g/L Propiconazole per 100 L of water; and
  - applied at 14 day intervals; and
  - applied via high volume sprayers as per label or permit requirements; and
  - complies with the specified withholding period.

OR

- a mixture of 16 mL of concentrate containing 500 g/L Propiconazole per 100 L of water; and
  - applied at 14 day intervals; and
  - applied via high volume sprayers as per label or permit requirements; and
  - complies with the specified withholding period.

OR

- a mixture of 200 g of a concentrate containing 750 g/kg Mancozeb per 100 L of water or 2 kg/ha; and
  - applied at 10-14 day intervals from early bloom as per label or permit requirements; and
  - complies with the specified withholding period.

OR

- a mixture of 125-150 g of a concentrate containing 252 g/kg Boscalid and 128 g/kg Pyraclostrobin per 100 L of water or 1.25-1.5 kg/ha; and
  - applied at 7 to 14 day intervals as per label or permit requirements; and
  - maximum of three foliar spray applications within an annual production cycle; and
  - no more than two consecutive applications before using a fungicide from another MoA Group for two applications; and
  - complies with the specified withholding period.

OR

- a mixture of 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; and
  - applied at 14 day intervals; and
  - following the relevant APVMA Permit and chemical label directions;
  - complies with the specified withholding period.

**OR**

- a combination of Propiconazole, Mancozeb, Boscalid/Pyraclostrobin, Copper Hydroxide and/or Cupric Hydroxide applied in accordance with the above requirements where a minimum of two cover sprays of two different chemicals have been applied in succession with the second of the two sprays being applied within 14 days of harvest;

**AND**

2. A minimum of 600 pieces of fruit post-harvest inspected for blueberry rust, plant debris and soil.

All fungicide treatments should be conducted in accordance with fungicide resistance management strategies.

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

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

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

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 Maximum Residue Level (MRL).

## 7 PROCEDURE

### PART A: Covers the treatment, harvest, and harvest inspection activities

#### 7.1 Property Plan

A Property Plan must be provided with the business's Application for Accreditation for each block/land holding on which host produce is grown and pre-harvest treated (Attachment 2) for certification under this procedure.

The Property Plan must include the following:

- location of all the blocks on which the produce is grown;
- Block Reference Code or Number used to identify each block;
- the type of produce grown on each block;
- variety and number of host plants planted in the block;
- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (e.g. house, packing shed, equipment sheds etc.); and
- whether it is intended to certify produce harvested from the block under the ICA arrangement.

If any changes occur to the property plan information, a new property plan must be submitted within 10 days of the changes occurring.

#### 7.2 Treatment – Pre-harvest Cover Spraying

The Certification Controller must ensure all source blocks of produce to be harvested have undergone pre-harvest treatment as per this procedure.

### 7.2.1 Cover Spray Equipment Calibration

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

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

#### a) Dynamic Calibration

- 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, (e.g. for one minute), using an accurate measuring cylinder. Replace any nozzle with more than 10% variation from the manufacturers output specification.
- Calculate the effective spraying width of the boom in meters
- for broadcast spraying, use the number of nozzles x the nozzle spacing;
- for band spraying, add the bandwidths;
- for bed spraying, add the bed widths.
- Divide effective spraying width into 100 for the distance in metres to travel in the calibration run (100m<sup>2</sup>).
- Accurately mark out this distance in the field, using stakes or pegs.
- Refill the spray tank with water to the maximum mixture level mark or an incremental volume mark.
- Mark the position of the tractor so that you can return to exactly the same position after the calibration run, ensuring the spray tank has the same level of alignment for accurate measurement of the spray volume used.
- Spray out over the measured distance at the same pressure, same engine RPM, gear and the same ground surface as in your field spraying.
- Return to the exact starting position and refill tank to the same mark, measuring the volume of water required.
- Multiply the number of litres to refill the tank by 100 to give the number of litres the spray equipment will apply per hectare (10,000m<sup>2</sup>).

#### b) Spot Checking

- If the applicable rate has been calibrated previously for a particular sprayer, during spraying divide the volume of spray used (in Litres) by the area treated (in hectares) in a given application.
- If the actual application rate varies by more than 10% from the calculated application rate the spray equipment must be recalibrated using the dynamic calibration method.

The Treatment Operator must carry out regular checks of the spraying equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damages or excessive wear.

### 7.2.2 Pre-Harvest Spray Application Calibration Records

Records of spray equipment calibration tests must be maintained by the Treatment Operator. The record must include the name of the person conducting the calibration test, the date of the calibration and the calibration results.

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

An example of an Equipment Calibration Record is shown in Attachment 3.

### 7.2.3 Cover Spray Mixture Preparation

The Treatment Operator must prepare the chemical mixture at least daily or more frequently as required.

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 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.

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

### 7.2.4 Cover Spray Mixture Preparation and Treatment Records

The Treatment Operator must record details of all cover spray mixture preparation and pre-harvest treatment using a Preparation and Treatment Record (Attachment 4).

The Cover Spray Mixture Preparation and Treatment Record must identify:

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

### 7.2.5 Cover Spray Application

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

## 7.3 Harvesting

The Harvest Supervisor must oversee the harvest process to ensure only treated produce is harvested for certification under this procedure.

### 7.3.1 Identification of Treated and Untreated Blocks of Produce

A business with blocks of treated and untreated produce must identify the treatment status of blocks to prevent mixing of treated and untreated produce.

Example of acceptable methods of identifying treated and untreated blocks include:

- signs indicating both treated and untreated blocks; or
- colour markers indicating treated and untreated blocks.

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

### 7.3.2 Identification of Treated and Untreated Produce at Harvest

A business that harvests treated and untreated blocks of produce must identify the treatment status of harvested produce to prevent mixing of treated and untreated produce.

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

- using picking trays which differ in colour for treated and untreated produce; or
- using picking trays which differ significantly in appearance for treated and untreated produce.

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

## 7.4 Harvest Inspection

Harvest inspection must be undertaken and a Harvest Inspection Record (Attachment 5) must be completed prior to the completion of a Pre-Harvest Treatment and Inspection Declaration (Attachment 6) and delivery to the packer.

### 7.4.1 Inspection Equipment

The business must maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification.

### 7.4.2 Inspection Procedure

Pickers shall remain alert for evidence of rust infection in treated produce harvested for certification under this procedure. Any 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 certified under this procedure.

The Harvest Supervisor must immediately advise the Certification Controller where symptoms of rust are detected.

### 7.4.3 Harvest Inspection Records

The Harvest Supervisor must maintain a record of harvest inspection of produce. Harvest inspection records shall be in the form of a Harvest Inspection Record (Attachment 5) or records which capture the same information.

Harvest inspection records must include:

- the date of inspection;
- the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the produce;
- the block/s from which the produce was harvested;
- the number of punnets or other packs harvested;
- the number or weight of blueberries examined;
- the presence or absence of blueberry rust; and
- the Harvest Supervisor's name and signature.

### 7.4.4 Detection of Nonconforming Produce at Harvest

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

- all fruit harvested from the source block on the day of the detection shall be rejected for certification under this procedure;
- all fruit from the source block/s shall be rejected for certification under this procedure until:

- at least seven days have elapsed after the source block/s has received a pre-harvest cover spray (not counting repeat spraying if rain occurs within two hours of spraying) with a fungicide in accordance with Section 6; and
- the detection shall be reported to DPIRD within 24 hours so an investigation of the cause may be carried out and any problems rectified.

#### 7.4.5 Rejected Produce

After sorting and removal of infected fruit, rejected produce must be isolated and may be consigned to markets that do not require certification of treatment and/or inspection for blueberry rust.

### 7.5 Pre-Harvest Treatment and Inspection Declaration

A business which pre-harvest treats produce that is to be packed and certified by another business must be accredited under PART A of this procedure.

The accredited business must provide the packing business with a completed Pre-Harvest Treatment and Inspection Declaration (Attachment 6) with each delivery (lot) of produce supplied for certification under this procedure.

The Pre-Harvest Treatment and Inspection Declaration must identify;

- the name and Interstate Produce (IP) number of the accredited Business that grew and pre-harvest treated the produce;
- a statement that the business is accredited under PART A of this procedure for the source property or properties;
- details of the last pre-harvest treatment applied to the source block or blocks in which the produce was grown;
- the identity of the block and the date or dates of the last treatment of the source block or blocks in which the produce was grown; and
- a statement that the produce has been inspected during harvest and found free of blueberry rust.

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

### **PART B: Covers the packer activities of fruit receipt, grading and packing, inspection, and certification**

#### **7.6 Receipt of Produce**

The Produce Receipt Officer must ensure the following:

- all produce received for certification under this procedure is supplied by a grower accredited under Part A; and
- where the business receives treated and untreated produce, the treatment status of the produce is clearly identified at receipt by the packing facility to prevent mixing of treated and untreated produce; and
- each delivery of produce supplied by another business is accompanied by a Pre-Harvest Treatment and Inspection Declaration. (Attachment 6). A declaration is required for each day for each block supplying produce for certification under this procedure; and
- verify that the Pre-Harvest Treatment and Inspection Declaration is completed in accordance with section 7.5; and
- grower identification and pre-harvest treatment details are maintained for all produce received and certified under this procedure; and
- produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce; and
- a Receipt Record (Attachment 7) or similar record which captures the same information is maintained by the business. The record must include the following information:
  - Pre-Harvest Treatment and Inspection Declaration received
  - date of receipt
  - produce type
  - quantity
  - Officer's name and signature

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

The business must maintain copies of all declarations received from growers whose produce is packed and certified under this procedure.

#### **7.7 Grading and Packing**

All blueberries graded and packed for certification under this procedure shall be inspected for evidence of blueberry rust, soil, and plant debris during the normal grading and packing process.

The Certification Controller shall be immediately advised on detection of blueberry rust.

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

#### **7.8 Packed Product Inspection**

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

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

Packed Product Inspection may be carried out as an:

- in-line inspection during grading and packing; or

- end-point inspection following assembly of a consignment.

The Packed Product Controller shall ensure that packed product is assembled in an orderly fashion so product packed since the last sample can be easily identified.

### 7.8.1 Sample Selection

The Packed Product Controller shall select a **minimum of 2% of carton count** (one in every fifty packages) or part thereof, with a **minimum of 600 individual pieces** of produce inspected from randomly selected packages from each load of certified produce consigned from the facility each day.

### In-Line Inspection

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

### End-Point Inspection

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

### 7.8.2 Examination of the Sample

The Packed Product Controller shall carry out an inspection of the package for evidence of blueberry rust, 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 with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering PPS No. (Packed Product Sample No.) on the exposed end of the package, then marking on or below the identifier the sequential sample number and their initials.

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

An example of a PPS No. stamp or sticker is shown as Attachment 9.

### 7.8.4 Detection of Nonconforming Packed Produce

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

### 7.8.5 Detection of Soil and Plant Debris

#### In-Line Inspection

If any sample package contains soil or plant debris, the Packed Product Controller shall:

- reject the sample package;
- withdraw and isolate all packed product on incomplete pallets at the time of inspection; and
- stop the packing line.

Once any problems have been identified and rectified, grading and packing may recommence on to new pallets.

The Packed Product Controller shall note in the “Comments” section of the Packed Product Inspection Record (Attachment 8) next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller shall select an additional three sample packages in every one hundred packages from the withdrawn pallets. The Packed Product Controller shall examine the three sample packages for soil and plant debris.

Sample packages shall be given the next Packed Product Sample (PPS) numbers after the sample package which initially failed inspection. The inspection results shall be entered on the Packed Product Inspection Record.

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

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

OR

### End-Point Inspection

If any soil or plant debris is found in a sample package the entire pallet shall be rejected.

The Packed Product Controller shall note in the “Comments” section of the Packed Product Inspection Record (Attachment 8) next to the entry for any sample package which failed inspection, the reason for failure and the number of packages on the rejected pallet.

### 7.8.6 Detection of Blueberry Rust

The Packed Product Controller must immediately advise the Certification Controller if any produce is found to be infested with blueberry rust.

The Certification Controller shall take the following actions:

- 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; and
- all produce from the source block(s) shall be rejected for certification under this procedure until at least seven days have elapsed after the source block(s) have been pre-harvest cover sprayed; and
- the detection shall be reported to DPIRD within 3 working hours so an investigation of the cause may be carried out and any problems rectified.

### 7.8.7 Rejected Product

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

Packages rejected for soil and plant debris must be either:

- regraded, repacked and reinspected in accordance with section 7.8.4 prior to certification under this procedure; or
- consigned to markets that do not require certification for absence of soil and plant debris.

Packages rejected for detection of blueberry rust must be:

- consigned to markets that do not require blueberry rust certification.

### 7.8.8 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 (Attachment 8) 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 any blueberry rust, soil or plant debris detected during inspection;
- the number of any withdrawn or rejected packages;

- the inspection results and follow-up action by the Certification Controller following withdrawal; and
- the Packed Product Controller's name and signature.

## 7.9 Dispatch

### 7.9.1 Package Identification

The Authorised Dispatcher must ensure that, prior to issuing a Plant Health Assurance Certificate (PHAC), each package intended for certification under this procedure is marked in indelible and legible characters of at least 5 mm with:

- the Interstate (IP) number of the business that operates the approved facility in which the produce was packed;
- the words "Meets ICA-31";
- the date (or date code) on which the produce was packed;
- Packed Product Sample Number if package was inspected; and

Any packages containing produce that has not been prepared in accordance with the requirements of this procedure must not be marked as stated above.

### 7.9.2 Plant Health Assurance Certificates

The Authorised Dispatcher must ensure a PHAC (Attachment 1) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

Each PHAC shall include:

- in the 'Accredited Business that Prepared the Produce' section -
- the name and address of the Accredited Business that treated and inspected the blueberries;
- in the 'Grower' section –
- the name and address of the property on which the blueberries were grown. Where the consignment contains blueberries from a number of growers the word "VARIOUS" must be used; and
- in the 'Consignment Details' section -
- the number and type of packages in the consignment; and
- in the 'Produce Type' column –
- a description of the blueberries.

The business must not issue a PHAC for blueberries owned by another business.

An individual PHAC shall be issued to cover each consignment (i.e. a discreet quantity of produce transported to a single consignee at one time) to avoid splitting of consignments.

PHACs must be completed, issued and distributed in accordance with the Guide for Completion of Plant Health Assurance Certificates [WI-QA015].

### 7.9.3 PHAC Distribution

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

The **duplicate** (blue copy) is to be sent to the below address not less than monthly.

- Quality Assurance Officer  
Quarantine WA  
Locked Bag 69  
WELSHPOOL DC, WA 6986

The **triplicate** (white copy) must be retained by the accredited business.

## 8 ACCREDITATION

### 8.1 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; or
- packs pre-harvested treated produce, indicate Part B on the application; or
- grows and packs pre-harvested treated produce, indicate Part A and B on the application.

### 8.2 Audit Process

#### 8.2.1 Initial Audit

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

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

#### 8.2.2 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 weeks of the initial audit and accreditation or issue of the first PHAC; and
- within twelve weeks of the business applying for reaccreditation; and
- in the case of a business operating for more than six months of a year, between six and nine months after accreditation or reaccreditation.

On completion of a successful initial compliance audit, accreditation is granted to cover the current season, up to a maximum of twelve months.

Random audits are conducted on a selected number of accredited businesses each year. These may take the form of a full compliance audit, or audit 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.

#### 8.2.3 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 commencing further certification of produce under the ICA arrangement.

### 8.3 Certificate of Accreditation

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

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

## 9 NON-CONFORMANCES AND SANCTIONS

### 9.1 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 compromised, the non-conformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

### 9.2 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.

### 9.3 Suspension and Cancellation

that applies to the pre-harvest treatment and inspection of blueberries for blueberry rust under an Interstate Certification Assurance (ICA) arrangement.

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 DPIRD;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

Any action taken by DPIRD 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 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 must maintain the following records, or similar which record the same information:

#### Under PART A

- current Property Plan for each block/source property;
- Equipment Calibration Record

- Preparation and Treatment Record
- Harvest Inspection Record
- Pre-Harvest Treatment and Inspection Declaration

### Under PART B

- if applicable, Pre-Harvest Treatment and Inspection Declaration
- Packed Product Inspection Record;
- if applicable, a Grower Identifier Record (refer 7.9.1)
- a copy of each PHAC issued under this procedure.

Records must be retained for at least 12 months from completion or until the next compliance audit, whichever is the later.

Records shall be made available on request to an Authorised Inspector.

## 10.2 ICA System Documentation

The business must maintain the following documentation:

- a copy of the current endorsed Application for Accreditation;
- a copy of endorsed Authorised Signatory Application forms;
- a current copy of the Operational Procedure; and
- a current Certificate of Accreditation.

Documentation shall be made available on request to an Authorised Inspector.

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## 11 ATTACHMENTS

Attachment 1	Plant Health Assurance Certificate
Attachment 2	Property Plan
Attachment 3	Equipment Calibration Record
Attachment 4	Preparation and Treatment Record
Attachment 5	Harvest Inspection Record
Attachment 6	Pre-Harvest Treatment and Inspection Declaration
Attachment 7	Receival Record
Attachment 8	Packed Product Inspection Record
Attachment 9	Packed Product Sample Number



ORIGINAL (Yellow) – Consignment Copy  
DUPLICATE (Blue) – Quarantine WA Copy  
TRIPLICATE (White) – Business (Book) Copy

Certificate Number:

XXXXX

Business Specific Information\*

Dispatch Date: / /

Ref No: \_\_\_\_\_

Arrival Date: / /

PO No: \_\_\_\_\_

\* These items display business specific information entered at the discretion of the consignor. They do not represent any part of the certifying conditions of the produce.

## Plant Health Assurance Certificate

Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013

All accreditation details must be completed. Please print clearly and initial any alterations

### Consignment Details

#### Consignor

Name **ABC Pty Ltd**

Address **Block Road**

**Perth WA 6000**

#### Consignee

Name **Fresh Agents**

Address **Somewhere Road**

**Somewhere SA**

#### Re-consigned To

(Splitting consignments or re-consigning whole consignments).

Name

Address

### Certification Details

IP Number

Facility Number

Procedure

**W 9999**

**01**

**ICA-31**

#### Accredited Business That Prepared The Produce

Name **ABC Pty Ltd**

Address **Block Road**

**Perth WA 6000**

#### Grower or Packer

Name **ABC Pty Ltd**

Address **Block Road**

**Perth WA 6000**

#### Other Facilities Supplying Produce

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or Identifying marks (As marked on packages)	Date Code (As marked on packages)	Authorisation for Split Consignment
<b>344</b>	<b>Trays</b>	<b>Blueberries</b>	<b>ABC Produce</b>	<b>230322</b>	Affix Authorisation Stamp to Split / Re-consignee here

### Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature

### Additional Certification / Codes

### Declaration

I, an authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the business's 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 Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013 to issue assurance certificates without being accredited and/or making false statements in certificates and declarations.

Authorized Signatory's Name (Please Print)

Signature

Date

**Joe Bloggs**

*Joe Bloggs*

**23/03/2022**

## PROPERTY PLAN DETAILS

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

1. the location of blocks on which tomatoes, capsicums, chillies or eggplant 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	Blueberry cultivar	Size/number	Fruit to be Certified?
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO
				YES/NO

## ARRANGEMENT DETAILS

Applicant's Name (as shown on the application form)

Street Address of Facility (as shown on the application form)

Postcode

## SCOPE OF ARRANGEMENT

Application is made for accreditation under Part A of ICA-31 *Pre-Harvest Treatment and Inspection of Blueberries for Blueberry Rust* for the following:

I ..... (full printed name) the

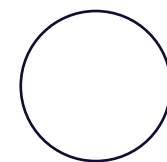
..... (position in business) am authorised to sign on behalf of the business and I understand that-

- (a) accreditation will only be granted for the scope outlined above;
- (b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the *Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement* covering the arrangement;
- (c) application must be made to amend any of the current details in the *Application for Accreditation of a Business for an Interstate Certification Assurance Arrangement* or this Property Plan.

...../...../20 .....

Signature

Date



INDICATE NORTH

Uncontrolled copy

# EQUIPMENT CALIBRATION TEST RECORD (ICA31)

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

## NOTES

- Spray application rate calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the business's compliance audit, and once a month during the season for each fruit type being treated.
- Calculate the Total output of the spray equipment by placing a collection vessel under each spray nozzle for a measured time period and determine the volume of output from each nozzle over a one minute period. Total the output (L/min) from each of the nozzles to give the Total Output (L/min).
- Calculate the Total Spray Area (m<sup>2</sup>) by multiplying the spray area width by the spray area length, the boundary being the line at which the fruit's surface is fully wetted.
- Divide the Total output (L/min) by the Total Spray Area (m<sup>2</sup>) to give the Application Rate (L/min/m<sup>2</sup>)-  

$$\text{Total Output (L/min)} \div \text{Total Spray Area (m}^2\text{)} = \text{Application Rate (L/min/m}^2\text{)}$$
- Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.

## PREPARATION AND TREATMENT RECORD (ICA31)

[illegible]

Uncontrolled copy

# HARVEST INSPECTION RECORD (ICA31)

Date	Grower IP Number	Source block/s	No. of Punnets / other packs harvested	No. or weight of blueberries examined	Rust present <input checked="" type="checkbox"/>		Details	Harvest Supervisor's	
					Yes	No		Name	Signature
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
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					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			

# PRE-HARVEST TREATMENT AND INSPECTION DECLARATION (ICA31)

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-31.

I ..... (full printed name)  
an Authorised Signatory of –

..... (business name),

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

--	--	--	--

on - ..... \ ..... \ 20 ..... (date)

for grading and packing for certification under the procedure ICA-31: Pre-Harvest Treatment and Inspection of Blueberries for Blueberry Rust, declare that the fruit in the lot was -

1. Grown by the business which is accredited under Part A of procedure ICA-31.
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

4. The produce was inspected at harvest and found free of blueberry rust.

..... / ..... / 20 .....

Signature

Date

Uncontrolled copy

## RECEIVAL RECORD (ICA31)

[illegible]

Uncontrolled copy

# IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

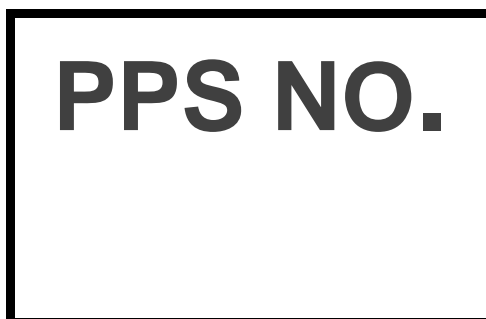
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## Marking Sample Packages After Packed Product Inspection

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)



Uncontrolled copy