AGRICULTURE VICTORIA

ICA-20: Pre-Harvest Treatment and Inspection of Table Grapes

REVISION REGISTER

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06/05/2011	Version 1.1: typographical corrections (6.0), (7.2.2)
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1 Purpose

The purpose of this procedure is to describe:

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

that apply to the certification of pre-harvest treatment and post-harvest inspection of table grapes for the quarantine control of Queensland Fruit Fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

2 Scope

This procedure details requirements for businesses operating under an ICA arrangement to:

- pre-harvest treat and inspect table grapes; and
- certify that produce has been treated as required.

This procedure is applicable where the requirements specified in section 6. Requirement are a specified condition of entry of an interstate quarantine authority for QFF.

Certification of pre-harvest treatment and inspection of table grapes under this procedure may not be 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 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

Standard Operating Procedure - Completion of Plant Health Assurance Certificates

4 Definitions

Accredit	means to authorise nominated staff within a business to issue assurance certificates.

Act	means the Plant Biosecurity Act 2010 (the Act).
APVMA	means the Australian Pesticides and Veterinary Medicines Authority.
APVMA Permit	means a permit issued by the APVMA allowing the minor use of a registered AGVET chemical product.
Authorised Inspection Person	means a person trained in the detection and recognition of fruit fly who is authorised to conduct inspections on behalf of the business by having their name and specimen signature on a register of authorised inspection persons maintained by the business.
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.
Business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed on the business's Application for Accreditation.
Certification Assurance	means a voluntary arrangement between Agriculture Victoria and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate 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 finalised lot/consignment prior to certification.
Facility	means the location where the receival, treatment and certification operations covered by this arrangement are conducted.
Grape	means fruit of the species *Vitis Vinifera* (Linnaeus).
In-line inspection	means the process by which a representative sample is drawn during the processing and packing of the goods.
Inspector	means an inspector authorised 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 product assembled for inspection at one (1) place at one (1) time. A lot could consist of product from one (1) or more growers/blocks/properties.

Lot identification	means any coding or marking method used to identify a lot (e.g., date, date code or block code).
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 table grapes in packages following grading and packing and ready for marketing.
Plant Health Assurance Certificate (PHAC)	means certification issued by an Authorised Signatory of an accredited business.
Property	means one (1) or more contiguous parcels of land (lots on plan) managed by the same business as one (1) farming unit, where the business is managed by the same manager and same calibrated farm equipment is used.
Queensland Fruit Fly (QFF)	means all stages of the species *Bactrocera tryoni* (Froggatt).
Source property	means a property on which table grapes are grown and pre-harvest sprayed for inspection.
Table grape	means a grape grown for fresh consumption.

5 Responsibility

The 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 that carry out these responsibilities. One person may carry out the responsibilities of more than one position.

The **Certification Controller** is responsible for:

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

PART A – Pre-harvest treatment:

- ensuring the business has current accreditation under Part A of this procedure;
- maintaining a property plan for each property on which table grapes are 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 6, 7.2 or 7.3); and
- taking corrective action following detection of live fruit fly larvae at harvest.

PART B – Fruit receival, grading and packing, inspection and certification:

- ensuring the business has current accreditation under Part B of this procedure;
- ensuring that fruit identification and traceability are maintained from receival through to packing (refer 8.1.1);
- overseeing / supervising grading and packing process and post-harvest inspection (refer 8.2 and 8.3);

- investigating and rectifying any problems following detection of non-conformity in packed product by the Packed Product Controller (refer 8.3.5); and
- instigating corrective action following rejection of packed product (refer 8.3.6).

The **Spray Operator** is responsible for:

- maintaining a tank calibration certificate for each spray tank used for the application of pre-harvest bait or cover sprays under this procedure (refer 7.2.2 and 7.3.1);
- obtaining and reading the specific Safety Data Sheet for the chemical product intended for use;
- preparing and applying pre-harvest bait and/or cover sprays as per label instructions (refer 6.1); and
- maintaining spray equipment (refer 7.2.9 and 7.3.7) and completing bait or cover spray mixture preparation and treatment records (refer 7.2.10 and 7.3.8).

The **Harvest Supervisor** is responsible for:

- all harvest activities, including identifying treated and untreated blocks and fruit;
- inspection of suspect fruit; and
- completion of the Pre-Harvest Treatment and Inspection Declaration (refer 7.3.9).

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

- ensuring all table grapes received for packing, inspection and certification under Part B are sourced from a business accredited under Part A of this procedure (refer 8.1); and
- ensuring a Pre-Harvest Treatment and Inspection Declaration is received with each delivery of table grapes from another business (refer 8.1.1).

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

- ensuring all table grapes packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation (refer 8.2); and
- ensuring all non-conforming table grapes are identified and controlled to prevent mixing with conforming table grapes (refer 8.2.1).

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

- sampling and inspecting table grapes for visible symptoms of fruit fly infestation (refer 8.3);
- identifying all sample packages (refer 8.3.4);
- taking corrective action following identification of non-conforming table grapes in any sample package (refer 8.3.5); and
- maintaining records of packed product inspection (refer 8.3.7).

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 8.4.1);
- ensuring PHACs accompany consignments upon dispatch (refer 8.4.3); and
- maintaining copies of all PHACs issued by the business (refer 8.4.5).

6 Requirement

The quarantine control of QFF on produce certified for treatment under this procedure must be treated in accordance with this procedure, approved chemical labels and applicable APVMA permit requirements.

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 products approved label, APVMA permit and this ICA procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label.

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 treating produce for fee or reward are required to hold a Commercial Operators Licence with Agriculture Victoria. Contact the Customer Service Centre (136 186) for information.

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).

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

Table grapes certified under this procedure must comply with the following requirements:

6.1 Pre-harvest treatment means a program of bait sprays or cover sprays

1. A program of **bait spray treatments** consisting of:

   (a) 435ml of Hy-MAL insecticide® (product containing 1150g/L maldison) and 2 litres of yeast autolysate protein lure per **100 litres of water**;

   - applied to all blocks of grape plants on the property, and all other fruit fly host plants on the property,
   - with fruit at a stage susceptible to QFF (unless receiving a program of trichlorfon cover sprays);
   - applied to the foliage at a rate consistent with the **rate shown on the approved label or APVMA permit** for the particular product used;
   - applied at a maximum interval of **every seven (7) days**;
   - from a minimum of **six (6) weeks prior** to commencing harvest;
   - until the completion of harvest of all fruit for certification; and
   - the withholding period specified for the product must be observed.

OR

   (b) 1 part Naturalure® Fruit Fly Bait Concentrate (containing 0.24 g/L Spinosad) mixed with **6.5 parts of water**;

   - applied to all blocks of grape plants on the property, and all other fruit fly host plants on the property,

- with fruit at a stage susceptible to QFF (unless receiving a program of trichlorfon cover sprays);
- applied to the foliage at a rate consistent with the **rate shown on the approved label or APVMA permit** for the particular product used;
- applied at a maximum interval of **every seven (7) days**;
- from a minimum of **six (6) weeks prior** to commencing harvest;
- until the completion of harvest of all fruit for certification; and
- the withholding period specified for the product must be observed.

OR

2. A program of **cover spray treatments** consisting of:

(c) 250ml of a concentrate containing 500g/L trichlorfon per **100 litres of water;**

- applied to all **blocks of grape plants** on the **property** with fruit at a stage susceptible to QFF;
- applied to the crop at a rate consistent with the **rate shown on the approved label or APVMA permit** for the particular product used;
- applied at a maximum interval of **every seven (7) days**;
- from a minimum of **four (4) weeks prior** to commencing harvest;
- up to a **maximum** of six (6) applications per crop per season, continuing until the completion of harvest (note: if the maximum number of treatments have been applied and harvest has not been completed, the business must switch to another treatment option – refer (f) below); and
- the withholding period specified for the product must be observed.

OR

(d) 40g of a concentrate containing 500g/kg clothianidin plus MAXX Organosilicone Surfactant* at 50ml per **100 litres of water**;

- applied to all **blocks of grape plants** on the **property** with fruit at a stage susceptible to QFF;
- applied to the crop at a rate consistent with the **rate shown on the approved label or APVMA** permit for the particular product used;
- applied at a maximum interval of **every seven (7) days;**
- from a minimum of four (4) weeks prior to harvest;
- up to a **maximum** of three (3) applications per crop per season, continuing until the completion of harvest (note: if the maximum number of treatments have been applied and harvest has not been completed, the business must switch to another treatment option – refer (f) below); and
- the withholding period specified for the product must be observed.

OR

(e) 140ml of a concentrate containing 440g/L maldison per **100 litres of water**; (or equivalent rate of maldison)

- applied to all **blocks of grape plants** on the **property** with fruit at a stage susceptible to QFF;
- applied to the crop at a rate consistent with the **rate shown on the approved label or APVMA** permit for the particular product used;
- applied at a maximum interval of **every seven (7) to ten (10) days;**
- from a minimum of four (4) weeks prior to harvest;

- up to a **maximum** of three (3) applications per crop per season, continuing until the completion of harvest (note: if the maximum number of treatments have been applied and harvest has not been completed, the business must switch to another treatment option – refer (f) below); and
- the withholding period specified for the product must be observed.

OR

(f) A combined program of bait sprays and cover sprays applied in accordance with all the requirements of 1. or 2. above, at intervals determined by the type of spray in the most recent application.

Note:

- clothianidin can be applied as part of a combination of chemicals as a single application within that combination.
- * Other surfactants may be acceptable but their effectiveness, safety to trees and fruit, or compatibility cannot be guaranteed

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.

AND

6.2 Post-harvest inspected

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

7 PART A – Grower Activities

7.1 Property Plan

The Certification Controller shall maintain a property plan for each property on which table grapes are grown and pre-harvest treated for certification (Attachment 1).

The Property Plan must include the following:

(a) the location of all the blocks on which table grapes are grown;

(b) the Block Reference Code, Name or Number used to identify each block;

(c) the cultivar and number of vines planted in the block;

(d) road access including street name/s;

(e) internal roadways within the property;

(f) the location and identification of buildings (e.g., packing shed, equipment sheds etc.);

(g) for each block on which table grapes are grown:

- the name (if any) used on-farm to identify the block or group of blocks;
- the area of each 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 must be included with an Application for Accreditation if accreditation for Part A is required (refer 9.1).

7.2 Treatment - Pre-Harvest Bait Spraying

7.2.1 Bait Spraying 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 indicate 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 Cover Spray Calibration Certificate (Attachment 2) which must be available to the auditor at the initial audit and all compliance audits.

7.2.2 Bait Spray Equipment Calibration

The Spray Operator shall carry out application rate calibration tests on bait spraying equipment prior to commencement of the season each year and within four (4) weeks of commencement of treatment.

Application rate calibration tests may be carried out by using the attached forms:

Maldison baiting:

- The Bait Spray Calibration Record (Attachment 3) provides an example of calibration of baiting equipment for maldison treatments.

Naturalure® baiting:

- The Bait Spray Calibration Record (Attachment 4) provides an example of calibration of baiting equipment for Naturalure® Fruit Fly Bait Concentrate t treatments.

7.2.3 Bait Spray Equipment Calibration Test Records

A Bait Spray Equipment Calibration Test Record (Attachment 5) or similar records containing the same information shall be maintained by the Spray Operator.

7.2.4 Quantity of Concentrate to Add to Bait Spray Mixture

Calculate:

- 4.35ml of Hy-MAL insecticide® concentrate containing 1150g/L maldison; and
- 20ml of yeast autolysate protein lure;

for every litre of bait spray mixture in the spray tank.

OR

- 1 part Naturalure® Fruit Fly Bait Concentrate mixed with 6.5 parts of water.

Calculate the volumes of Hy-MAL insecticide® concentrate and yeast autolysate or Naturalure® Fruit Fly Bait Concentrate for the maximum mixture level and each incremental volume marked on the spray tank and record these on the Treatment Preparation Chart (Attachment 6).

For Naturalure® Fruit Fly Bait Concentrate calculate 1 litre of product for every 6.5 litres of water in the spray tank (i.e., 153.8ml Naturalure® Fruit Fly Bait Concentrate for every litre of water). The Naturalure® Fruit Fly Bait Concentrate product contains both attractant and insecticide so no additional chemical or protein is required.

7.2.5 Bait Spray Treatment Preparation Chart

The business shall maintain a Treatment Preparation Chart (Attachment 6) or similar record containing the same information in close proximity to the spray mixture preparation area at the time of making up the spray mixture.

A chart shall be prepared for each spray unit used by the business for bait spraying under this procedure.

7.2.6 Bait Spray Treatment

The Spray Operator shall undertake bait spraying of vines from six (6) weeks prior to harvest until the completion of harvest. The bait spray shall be applied to the following schedule:

- **Hy-MAL insecticide® bait spray** – repeat applications at intervals of every seven (7) days, using shorter intervals during warm, wet weather. The mixture shall be applied at a rate of 15-20L prepared bait spray per hectare of vines; or
- **Naturalure® Fruit Fly Bait Concentrate bait spray** – repeat applications every seven (7) days, re-applying sooner if rain washes off the deposit.

The bait spray shall be applied as a coarse spot or band spray in accordance with the chemical label. Pre-harvest bait sprays must be reapplied if rain sufficient to cause run-off occurs within two (2) hours of spraying.

Fruit from treated vines should not be harvested until the specified withholding period of the product has elapsed after the bait spray application. The withholding period of some chemicals may be too long to allow their use during fruit harvest.

7.2.7 Bait Spray Preparation

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

7.2.8 Making Up the Bait Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of concentrate 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.

(a) For Hy-MAL insecticide® bait spray, repeat this process for the yeast autolysate. Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark. Ensure that the chemicals are completely diluted in all of 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 and yeast autolysate in the water.

(b) For Naturalure® Fruit Fly Bait Concentrate bait spray, first add water equivalent to the volume of Naturalure® Fruit Fly Bait Concentrate to be mixed to the tank and start the agitation system. Then add the full amount of Naturalure® Fruit Fly Bait Concentrate followed by the remaining amount of water. Allow agitation system to operate for at least five (5) minutes before applying the mixture. Once mixed, constant agitation of the spray solution is recommended to ensure uniformity of spray mixture. Once prepared, the spray solution shall be used within 24 hours.

Spray equipment, other than handheld equipment such as knapsack or backpack sprayers, must have a means of continuous agitation 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.

7.2.9 Bait 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.

7.2.10 Bait Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all bait spray mixture preparation and pre-harvest bait spraying using a Preparation and Treatment Record (Attachment 7) or similar record which captures the same information.

7.3 Treatment - Pre-Harvest Cover Spraying

7.3.1 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 Cover Spray Calibration Certificate (Attachment 2) of the spray tank.

7.3.2 Quantity of Concentrate to Add to Cover Spray Mixture

Calculate:

- 2.5ml of a concentrate containing 500g/L trichlorfon;
- 40g of a concentrate containing 500g/kg clothianidin; or
- 1.4ml of a concentrate containing 440g/L maldison;

for every litre of cover spray mixture in the spray tank.

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 (Attachment 8).

7.3.3 Cover Spray Mixture Preparation Chart

The business shall maintain a Treatment Preparation Chart (Attachment 8) 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.

7.3.4 Cover Spray Treatment

The Spray Operator must undertake pre-harvest cover spraying of all grape vines on the property at least every seven (7) days prior to harvest up to completion of harvest. The first cover spray must be applied at least four (4) weeks prior to commencing the harvest of all produce for certification.

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

Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off occurs within two (2) hours of spraying

Produce from treated vines should not be harvested until the specified withholding period has been complied with after the cover spray application. A maximum of six (6) cover spray treatment applications per crop per season may be applied when using trichlorfon.

7.3.5 Cover Spray Mixture Preparation

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

7.3.6 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 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 (2) minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

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

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

7.3.7 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.

7.3.8 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 7), or similar record providing the same information.

7.3.9 Pre-Harvest Treatment and Inspection Declaration

A business which pre-harvest treats table grapes that are to be packed and certified by another business must be accredited under Part A of this procedure.

The grower shall provide a completed Pre-Harvest Treatment and Inspection Declaration (Attachment 9) to the packer with each delivery of table grapes 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.

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.

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;

(b) a statement that the business is accredited under Part A of this procedure for the source property or properties;

(c) details of pre-harvest treatments applied to the source block/s in which the produce was grown;

(d) the identity and date/s of the last treatment of the source block/s in which the produce was grown; and

(e) a statement that the produce has been inspected during harvest and found free of live fruit fly.

8 PART B – Packer Activities

8.1 Produce Receipt

The Produce Receipt Officer shall ensure that all table grapes received for certification under this procedure are supplied by a grower accredited under Part A.

8.1.1 Receipt of Produce Grown by Another Business

A business that packs table grapes grown by another business shall ensure:

(a) each delivery of table grapes supplied by another business is accompanied by a Pre-Harvest Treatment and Inspection Declaration (Attachment 9);

(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 receival to certification and dispatch; and

(d) grower identification that provides traceability of packed product back to the source block.

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

The business shall implement sorting systems during the grading and packing process to ensure all table grapes certified for pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation. Graders and packers shall inspect for characteristic sting marks that could be a potential site for fruit fly infestation. If sting marks are detected within bunches, then they shall be rejected for certification.

Any rejected produce shall be cut open and examined for the presence of either fruit fly eggs or fruit fly larvae. 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 that 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 and before they leave the packing system 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 for dispatch.

8.3.1 Sample Selection

The Packed Product Controller shall select a minimum of 600 units or a minimum of 2% of the carton count (one (1) in every 50 packages) from randomly selected packages from each load of certified produce consigned from the facility each day.

Regardless of the sample size determined, there is a minimum sample size of three (3) cartons. When calculating the number of cartons in the sample, the number will always be rounded up. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection should be five (5) cartons.

In-line Inspection

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

In-line inspection shall only be performed at facilities where the grapes are being packed (i.e., packing house or in-field). The In-line inspection method is only available at the first point of packing the table grapes.

For shed and field packed grapes, the in-line inspection shall involve selection of a sample of packed product from all grapes in the same category of produce, packed on the one day for certification under this protocol.

Packed produce shall be sampled at the rate of 600 units or a minimum of 2% of carton count (one (1) in every 50 packages) or part thereof and shall be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation. For field packed grapes, sampling shall be conducted prior to the packed product being moved from the field for consolidation.

End-Point Inspection

Samples shall be selected at random from each category in the consignment following consignment assembly.

End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch.

8.3.2 Harvest Inspection Equipment

Businesses 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 (attachment 13);

(d) sealable plastic bags and labels for collecting specimens of infested produce;

(e) specimen bottles and a fine paint brush for collecting insect specimens;

(f) methylated spirits; and

(g) pocketknife or similar to cut produce to further 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 table grapes from each sample package for evidence of fruit fly infestation. Particular attention is to be paid to split, discoloured, deformed or deteriorating grape berries within the bunch.

Inspect each bunch in the sample for characteristic fruit fly 'sting marks'. Sting marks are a puncture mark caused when a female QFF punctures the fruit's skin with its ovipositor and positions eggs within the fruit. If sting marks are detected, cut open the symptomatic grape and inspect for the presence of either fruit fly eggs or fruit fly larvae.

For shed packed grapes, packages selected for inspection shall be inspected away from the packing line. For field packed grapes, packages shall be inspected in a predetermined location in the field (e.g., row ends). Each grape in the sampled packages shall be examined by an Authorised Inspection Person and found free from visible symptoms of 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 10) bearing the lettering PPS 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.

8.3.5 Detection of Non-conforming Packed Product

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

(a) all produce harvested from the source block/s, including any produce which has been packed for certification, but which remains at the facility shall be rejected for certification. If the business is unable to identify the source block, all produce from the property that was the source of these grapes shall be rejected for certification, including product that is already harvested and packed, until the following has been completed;

(i) two (2) cover sprays have been applied;

- with trichlorfon, clothianidin or maldison in accordance with all label and APVMA recommendations for the control of fruit fly in grapes;
- at least seven (7) days have elapsed since the last cover spray was applied following the detection of fruit fly in packed product; and
- the withholding period for the product has elapsed.

or

(ii)two (2) bait sprays have been applied;

- in accordance with the specified requirements (refer 6);
- at least fourteen (14) days have elapsed since the first bait spray was applied following the detection of fruit fly in packed product; and
- the withholding period for the product has elapsed.

and

(iii) a sample of 600 units or a minimum of 2% of the carton count of packed product from the source block/s has been inspected in the packing shed and no live fruit fly has been detected; and

(b) 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 Product

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 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 packed product inspections.

Packed Product Inspection Records must include:

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

Packed product inspection records shall be in the form of a Packed Product Inspection Record (Attachment 11) or a record which captures the same information:

8.4 Dispatch

8.4.1 Package Identification

The Authorised Dispatcher shall ensure that, after treating and packing, and prior to issuing a PHAC, each package intended for certification under this procedure is marked in indelible, legible and visible characters of at least 5mm, with:

- the Interstate Produce (IP) number of the accredited business;
- the words "MEETS ICA-20";
- the date (or date code) on which the produce was treated or packed; and
- the description of the contents.

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a record matching the grower's identifier with the grower's IP number, so the grower's IP number 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 Certificates

The Authorised Dispatcher shall ensure a PHAC (Attachment 12) is completed and signed by an Authorised Signatory prior to consignment of produce to a market requiring certification of pre-harvest treatment and inspection of table grapes for fruit fly.

PHACs must 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 'Certificate details' section:

- the IP number of the accredited business that packed the produce;

(c) 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;

(d) in the 'Treatment details' section:

- the most recent date/s of pre-harvest treatment of all the source block/s;
- the words "Pre-Harvest Spray" in the Treatment column;
- the applicable chemical used (e.g. 500 g/L trichlorfon) in the Chemical (active ingredient) column;
- the appropriate label concentration (e.g. for table grapes "250 ml/100 L trichlorfon") and the words "Cover Spray" in the Concentration/duration and temperature column.

The business must not issue a PHAC for produce owned by another business. An individual PHAC must be issued to cover each consignment to avoid splitting of consignments.

PHACs shall be completed, issued and distributed in accordance with the Standard Operating Procedure - Completion of Plant Health Assurance Certificates.

8.4.4 Additional Certification – Phylloxera

For exports to Tasmania, table grapes must also be certified under ICA-23 as being from a property located within a Phylloxera Exclusion Zone.

8.4.5 PHAC Distribution

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

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

9 Accreditation

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 for packing and certification by another business, indicate Part A on the application and attach a property plan;
- only packs and certifies produce, indicate Part B on the application; or
- pre-harvest treats, packs, inspects and certifies the 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.

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued 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 the 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 (12) 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/s 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 by the PHAC.

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) Maldison Bait Spray Calibration (refer 7.2.2);

(c) Naturalure Bait Spray Calibration (refer 7.2.2);

(d) Bait Spray Equipment Calibration Test Record (refer 7.2.3);

(e) Treatment Preparation Chart (Baiting) (refer 7.2.5);

(f) Treatment Preparation Chart (Cover Spraying) (refer 7.3.3);

(g) Preparation and Treatment Record (refer 7.3.8); and

(h) Pre-Harvest Treatment and Inspection Declaration (refer 7.3.9).

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 8.4.3).

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 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; 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	Property Plan	(PSF-252)
Attachment 2	Cover Spray Calibration Certificate	(PSF-319)
Attachment 3	Maldison Bait Spray Calibration	(PSF-066)
Attachment 4	Naturalure Bait Spray Calibration	(PSF-422)
Attachment 5	Bait Spray Equipment Calibration Test Record	(PSF-321)
Attachment 6	Treatment Preparation Chart (Baiting)	(PSF-072)
Attachment 7	Preparation and Treatment Record	(PSF-073)
Attachment 8	Treatment Preparation Chart (Cover Spray)	(PSF-369)
Attachment 9	Pre-Harvest Treatment and Inspection Declaration	(PSF-320)
Attachment 10	Identification of Packed Product Sample Packages	(PSF-015)
Attachment 11	Packed Product Inspection Record	(PSF-105)
Attachment 12	Plant Health Assurance Certificate	(PSE-042)
Attachment 13	Inspection for Queensland Fruit Fly information sheet	(PSF-354)

PROPERTY PLAN

Property Plan Details

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

1. the location of blocks in which produce is grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. variety and number of vines planted in the block;
4. road access including street name/s;
5. internal roadways within the property;
6. the location and identification of buildings on the property (house, packing shed, equipment sheds etc);
7. is the produce from the block to be certified under the ICA arrangement.

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

Block Reference Code or No.	Name Used on Farm for the Block	Grape Variety	Area (Ha)	Grapes 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 for accreditation form)*

Postcode

Scope Of Arrangement

Application is made for accreditation under Part A or Part B of **ICA-20**: Pre-Harvest Treatment and Inspection of Table Grapes.

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 properties/blocks outlined;

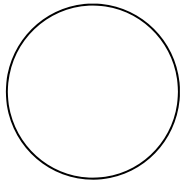
(b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the Certificate of Accreditation for the procedure covering the arrangement;

(c) a new application must be made to amend any of the current details in the Application for Accreditation of a Business for an Arrangement or this Property Plan.

..... __ __ / __ __ / 20 __ __

Signature Date

PROPERTY PLAN



INDICATE NORTH

COVER SPRAY CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of Owner of Equipment: _____

Type of equipment: _____

Brand: _____

Model: _____

Serial No.: _____

Other Identification: _____

TESTING DETAILS

Calibration Authority: *(name and address)* _____

Test: _____

Date of Testing: _____

Type of Flow Meter Used: _____

Date of Latest Calibration of Flow Meter: _____

CALIBRATION RESULTS

Mixture Level Volume: *(max, litres)* _____

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

_____

_____

CERTIFICATION

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

Printed Name Signature Date / /

VICTORIA State Government

Maldison Bait Spray Calibration

Date:	
Unit ID:	
Name: (print)	
Signature:	

System 1 Directed Application per Tree:
(usually hand-gun style applying one directed spot per tree)

Target:	Target Rate = 50-100ml bait spray per tree
Measure:	Seconds to spray 1 litre (1000ml) = _____**(A)**
Calculate:	Seconds to spray 100ml =
	Seconds to spray 1 litre **(A)** ÷ 10 = _____**(B)**
Calculate:	Seconds to spray 50ml =
	Seconds to spray 100ml **(B)** ÷ 2 = _____**(C)**
Example:	Seconds to spray 1 litre **(A)** = 50 seconds Seconds to spray 100ml **(B)** = 5 seconds Seconds to spray 50ml **(C)** = 2.5 seconds

Calculation of Number of Trees per Hectare: (for use in system 2)

Trees Per Hectare:	10,000 ÷ average distance between Rows (m) x average distance between Trees (m)
Actual Sum on the calculator:	10,000 ÷ (___m x ___m) = ___ tree/ha
Example:	10,000 ÷ (7.3m x 3.9m) = 351 tree/ha

System 2 Continuous Spray to One Side of each Row:
(usually bike mounted style with directed jet out each side)

Target:	Target Rate = 15-20 litres per hectare (l/ha)
Measure:	Seconds to spray 1 litre (at standard operating pressure) = _____**(D)**
Measure:	Metres Travelled in 10 seconds (at normal operating speed) = _____**(E)**
Record:	Av distance between rows (m) = _____**(F)**
Calculate:	Litres applied per hectare = 100,000 ÷ **(D)** ÷ **(E)** ÷ **(F)** = l/ha
Example:	Seconds to spray 1 litre **(D)** = 30 seconds Metres travelled in 10 seconds **(E)** = 28 metres Av metres between rows **(F)** = 7.3 metres
Actual Sum on the calculator:	100,000 ÷ seconds **(D)** ÷ metres **(E)** ÷ metres **(F)** = l/ha
Example:	100,000 ÷ 30 ÷ 28 ÷ 7.3 = 16.3 l/ha

Target:	Target Rate = 50-100 ml per tree
Convert:	Litres per hectare to ml per tree = l/ha x 1000 ÷ trees/ha = ml/tree
Example:	16.3 x 1000 ÷ 351 = 46.4 ml/tree

Naturalure Bait Spray Calibration

Date:	
Unit ID:	
Name: (print)	
Signature:	

System 1 Continuous Band Spray:
(usually bike mounted style with directed jet out each side)

Target:	Target Rate = 7.5 litres of mixture per hectare (l/ha)
Measure:	Seconds to spray 1 litre (1000ml) = _____**(D)** *(at standard operating pressure)*
Measure:	Metres travelled in 10 sec = _____**(E)** (at normal operating speed)
Record:	Ave. distance between rows = _____**(F)**
Calculate:	Litres applied per hectare = 100,000 divided by **(D)** divided by **(E)** divided by **(F)**; or 100,000 ÷ **(D)** ÷ **(E)** ÷ **(F)** = l/ha
Example:	**(D)** = 65 seconds to spray 1 litre **(E)** = 28 metres travelled in 10 seconds **(F)** = 7.3 metre average row spacing 100,000 ÷ 65 ÷ 28 ÷ 7.3 = 7.5 l/ha
Actual:	100,000 ÷ __**(D)** ÷ __**(E)** ÷ __**(F)** = _____ l/ha

System 2 Direct Application per Bait Spot
(usually hand –gun style applying one directed spot per tree)

Target:	Target Rate = 50 ml bait per spot
Measure:	Seconds to spray 1 litre = _____**(A)**
Calculate:	Seconds to spray 50 ml = Seconds to spray 1 litre **(A)** ÷ 20 = _____**(B)**
Calculate:	Seconds to spray 20 ml = Seconds to spray 1 litre **(A)** ÷ 50 = _____**(C)**
Calculate:	Litres applied per hectare = 100,000 ÷ **(D)** ÷ **(E)** ÷ **(F)** = l/ha
Example:	Seconds to spray 1 litre **(A)** = 50 seconds Seconds to spray 50 ml **(B)** = 2.5 seconds Seconds to spray 20 ml **(C)** = 1 second

Calculation of Number of Bait Spots per Hectare (for use in system 2)

Trees per hectare:	10,000 ÷ ave. distance between rows (m) x ave. distance between trees (m)
Example (on the calculator):	10,000 ÷ (7.3 x 3.9) = 351 trees/hectare
Calculate:	10,000 ÷ (_____ x _____) = trees/ha
Target:	Target Rate = 150 baits/ha
Calculate:	trees/ha divided by Target Rate = number of trees baited/ha
Actual:	_____ ÷ _____ = bait every _____ tree

BAIT SPRAY EQUIPMENT CALIBRATION TEST RECORD

Date of Test	Dosage (20 / 50 / 100ml)	Time (sec) Required to Discharge	Testing Officer's Name	Testing Officer's Signature

Brand and Model of Unit

_____

Notes:

1. Bait Spray Equipment Calibration Tests must be carried out each year prior to commencement of the season and within 4 weeks of commencement of treatment.
2. Use clean water in the equipment during calibration to avoid exposure to chemicals.
3. Record the time taken to discharge the required dosage of water during normal operating conditions.

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

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____ _____ _____

Printed Name Signature Date

PREPARATION AND TREATMENT RECORD FOR _____

(crop/commodity treated)

MIXTURE PREPARATION					**TREATMENT**							
Date	Time	Quantity of Concentrate (mL or g)	Quantity of Mixture (Litres)	Trade Name of Product and other pesticides /additives	Location where product was used	Date of Application	Application rate (eg. 100ml/ 100L)	Equipment / Treatment Used	Treatment Lot No.	Quantity Treated	Wind speed and direction (if applicable)	Chemical User's Name and Signature

TREATMENT PREPARATION CHART

Spray Unit:			
Tractor (if applicable):			
Engine RPM/Throttle Setting:			
Concentrate (Trade Name):			
Active Ingredient:		**Conc.:**	
Application Rate:		**Litres / Ha:**	
Concentrate Mixing Rate:		**mL/Litre of Mixture:**	

Full Tank (Concentrate [mL or g]/Mixture [L])		
Full Spray Tank Volume:		Litres
Volume of Concentrate:		Millilitres

Part Fill			
	mL/g Concentrate /		Litres Mixture
	mL/g Concentrate /		Litres Mixture
	mL/g Concentrate /		Litres Mixture

Prepared by					
Print 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-20.

I_____ *(full printed name)*

an Authorised Signatory of-

_____ *(business name),*

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

hereby declare that the-

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

of table grapes identified by –_____ *(package identification)*

delivered to -

_____ *(business name)*

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

on - / / (date)

for grading, packing, post-harvest inspection and certification under the procedure *Pre-Harvest Treatment and Inspection of Table Grapes* [ICA-20], declare-

1. The last pre-harvest treatment of the source block contained – (☑ as appropriate)

   ☐ 4.35 mL of a concentrate containing 1150 g/L **maldison** plus 20 mL of yeast autolysate protein lure per litre of bait spray mixture in the spray tank; **OR**

   ☐ 1 part of a concentration containing 0.24 g/L **spinosad** to each 6.5 litres water; **OR**

   ☐ 250 mL of a concentrate containing 500 g/L **trichlorfon** per 100 litres of water; **OR**

   ☐ 40 g of a concentrate containing 500 g/kg **clothianidin** plus MAXX Organosilicone Surfactant at 50 mL per 100 litres of water; **OR**

   ☐ 140ml of a concentrate containing 440g/L **maldison** per 100 litres of water.

2. 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

Name of Signatory: (print name)			
Signature:		**Date:**	..... / ..... / .....

There are penalties under the **Plant Biosecurity Act 2010**, for any person providing an Inspector with information that is false or misleading.

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

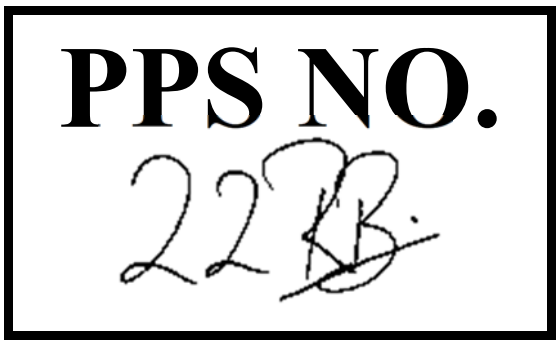
Following inspection, the Packed Product Controller must -

(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)



VICTORIA State Government

PACKED PRODUCT INSPECTION RECORD

Fruit Type:		Business Interstate Produce (IP) Number:	V				

Date of Inspection	PPS No	Free of Larvae		Comments	Packed Product Controller	
		Yes	No	(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	Printed Name	Signature

VICTORIA State Government

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, WENTWORTH NSW**

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

Certificate details (please print)

IP Number	**Facility number**	**Procedure**
V9999	**01**	**ICA-20**

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	**25/03/2022**

Number of packages	**Type of packages** (e.g. trays, cartons)	**Type of produce**	**Authorisation for split consignment**
48	**BOXES**	**Table Grapes**	

Treatment details

Treatment date	**Treatment**	**Chemical** (active ingredient)	**Concentration / duration and temperature**
17/03/2022	Pre-harvest spray	500 g/L trichlorfon	250ml/100L trichlorfom

Additional certification / Codes

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 ***Plant Biosecurity Act 2010*** to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.

Authorised Signatory (print name)	**Signature**	**Date**
A.Signature	A.Sign	25 / 03 / 2022

FRUIT FLY LARVAE and STING MARKS