

ICA-01: Dipping with Dimethoate

REVISION REGISTER

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|---------------|--|
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For more information contact the Customer Service Centre 136 186.

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TABLE OF CONTENTS

| | | |
|---|--|----|
| 1 | Purpose | 5 |
| 2 | Scope | 5 |
| 3 | References | 5 |
| 4 | Definitions | 6 |
| 5 | Responsibility | 7 |
| 6 | Requirement | 7 |
| | 6.1 Dimethoate | 8 |
| 7 | Treatment Procedure | 8 |
| | 7.1 Dip Preparation | 8 |
| | 7.1.1 Volume of the Dip Tank | 9 |
| | 7.1.2 Dip Mixture Preparation Chart | 9 |
| | 7.1.3 Ensuring Correct pH | 9 |
| | 7.1.4 Pre-Dipping Treatments | 9 |
| | 7.1.5 Dip Preparation Records | 9 |
| | 7.2 Dipping | 9 |
| | 7.2.1 Dimethoate Dip | 9 |
| | 7.2.2 Manual Fruit Immersion | 10 |
| | 7.2.3 Mechanical Fruit Feeding | 10 |
| | 7.2.4 Last Treatment before Packing | 10 |
| | 7.3 Topping Up | 10 |
| | 7.3.1 Top-Up Program | 11 |
| | 7.4 Treatment Records | 11 |
| | 7.5 Dip Concentration Testing | 11 |
| | 7.5.1 Frequency of Sampling | 11 |
| | 7.5.2 Collection of the Sample | 11 |
| | 7.5.3 Storing and Packaging the Sample | 12 |
| | 7.5.4 Chemical Mixture Analysis Records | 12 |
| | 7.6 Disposal of Dip Mixture | 12 |
| | 7.7 Dip Calibration - Mechanical Fruit Feeding | 12 |
| | 7.7.1 Dip Calibration Test Records | 12 |
| | 7.8 Dip Maintenance | 13 |
| | 7.9 Post Treatment Security | 13 |
| | 7.10 Dispatch | 13 |
| | 7.10.1 Package Identification | 13 |
| | 7.10.2 Assurance Certificates | 14 |

| | | |
|----|---|----|
| | 7.10.3 Assurance Certificate Distribution | 14 |
| 8 | Accreditation | 14 |
| | 8.1 Application for Accreditation | 14 |
| | 8.2 Audit Process | 14 |
| | 8.2.1 Initial Audit | 14 |
| | 8.2.2 Compliance Audits | 14 |
| | 8.2.3 Re-Accreditation | 15 |
| | 8.3 Certificate of Accreditation | 15 |
| | 8.4 Non-conformances and Sanctions | 15 |
| | 8.4.1 Non-conformances | 15 |
| | 8.4.2 Incident Reports | 15 |
| | 8.4.3 Suspension and Cancellation | 16 |
| | 8.4.4 Prosecution | 16 |
| | 8.5 Charging Policy | 16 |
| 9 | Records and document control | 16 |
| | 9.1 ICA System Records | 16 |
| | 9.2 ICA System Documentation | 17 |
| 10 | Attachments | 17 |

1 Purpose

The purpose of this procedure is to describe the:

- principles of operation, design features and standards required for dipping; and
- responsibilities and actions of personnel;

that apply to produce of Queensland fruit fly (QFF) host produce under an Interstate Certification Assurance (ICA) arrangement.

2 Scope

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

- post-harvest dip QFF host fruit with dimethoate; and
- certify that produce has been treated as required.

Dimethoate must be applied in accordance with current label and Australian Pesticides and Veterinary Medicines Authority (APVMA) permit requirements for dipping and may only be used on specified crops, including avocados, custard apples and mangoes.

Some fruits may not enter WA under this ICA procedure.

Certification of post-harvest dipping under this procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

Some intrastate or interstate markets may require additional quarantine certification as a condition of entry. It is the responsibility of the business consigning the produce to ensure compliance with all applicable quarantine requirements.

Information on intrastate quarantine requirements can be obtained from a local Agriculture Victoria Inspector.

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

Agriculture Victoria 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.

3 References

Plant Biosecurity Act 2010

Standard Operating Procedure - Completion of Plant Health Assurance Certificates

4 Definitions

| | |
|--|--|
| Accrediting Authority | means the government department responsible for accrediting a business under this protocol in the exporting State or Territory. |
| Act | means the Plant Biosecurity Act 2010 (the Act). |
| Approved laboratory | means a diagnostic facility approved by the National Association of Testing Authorities (NATA) or Agriculture Victoria. |
| 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. |
| Business | means the legal entity responsible for the operation of the dipping facility and ICA arrangement detailed on the business's Application for Accreditation. |
| Certification Assurance | means a voluntary arrangement between the Accrediting Authority and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements. |
| Concentrate | means an agricultural chemical concentrate containing 400mg/L dimethoate, registered or approved under an APVMA minor use permit for the control of fruit fly by dipping of the specific host fruit. |
| Consignment | means a discrete quantity of product transported to a single consignee at one time. |
| Facility | means the approved location of the dipping operation covered by the ICA arrangement. |
| Inspector | means the person authorised as an inspector under the Act. |
| Interstate Certification Assurance (ICA) | means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of produce for interstate and intrastate quarantine purposes. |
| 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. |
| Plant Health Assurance Certificate (PHAC) | means certification issued by an Authorised Signatory of an accredited business. |
| Queensland Fruit Fly (QFF) | means all life stages of the species <i>Bactrocera tryoni</i> (Froggatt). |

5 Responsibility

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

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business has current accreditation under this procedure;
- training staff in their duties and responsibilities under this procedure;
- ensuring staff comply with their responsibilities and duties under this procedure;
- ensuring that all dipping is carried out in accordance with this procedure; and
- obtaining and reading all relevant Material and Safety Data Sheets.

The **Treatment Operator** is responsible for:

- preparing and maintaining dip mixtures and top-up mixtures;
- maintaining dip preparation, top-up and treatment records;
- maintaining dip concentration testing analysis records;
- disposal of spent dip and chemical containers in accordance with EPA Guidelines; and
- maintaining and calibrating dipping equipment.

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing an Assurance Certificate, 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.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by an Assurance Certificate are identified; and
- maintaining copies of all Assurance Certificates issued by the business.

6 Requirement

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

This procedure sets out the steps required for compliance with the relevant law(s) or regulatory standards. Before following this procedure, you should:

- assess the effects of chemical treatment on small quantities of your plants or plant product to eliminate the risk of any damage to plant or plant product; and
- ensure all personal protection and safety measures are in place to prevent injury to person(s) carrying out the treatments.

When carrying out treatments, you will be responsible for ensuring compliance with the procedure, taking into account each applicable standard, manufacturing guideline or recommended operating procedure, all workplace health and safety requirements, and compliance with each applicable interstate or national requirement.

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.

The business has the responsibility of ensuring that treated produce does not contain an agricultural chemical residue above the Maximum Residue Level (MRL).

Agriculture Victoria will not be responsible for any damage to plant or plant product or any personal injury that may result from your use or application of treatments.

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

6.1 Dimethoate

All produce to be certified must be treated in accordance with the following requirements:

Chemical

- Products to use are those that contain 400g/L dimethoate as the only active constituent.

Treatment

- Treat by full immersion of fruit for not less than 60 seconds in a mixture with a concentration as specified on the current chemical label, except for passionfruit which may be dipped for 10 seconds, after which they must remain wet for a period of not less than 60 seconds.
- Dipping must be the last treatment before packing, except that a non-recovery gloss coating (“wax”) may be applied to citrus not less than 60 seconds after treatment.
- Citrus fruit may be washed, treated with a fungicide and/or a gloss coating applied a minimum of 24 hours after dipping.

7 Treatment Procedure

7.1 Dip Preparation

The Treatment Operator shall prepare a fresh dip mixture at a minimum of every 48 hours or more frequently as required.

Unused dip mixture may be held overnight for use the next day; however, the mixture must be thoroughly mixed for at least two (2) minutes prior to further use.

Chemical storage periods of longer than 48 hours may be considered where a business can demonstrate, through analysis of the chemical mixture (refer 7.5), the ability to control and maintain the chemical concentration for a specified longer period.

7.1.1 Volume of the Dip Tank

Permanent volume indicator marks shall be made on the inside of the dip tank, or on a sight tube or sight panel on the outside of the tank, or by some other device 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.

7.1.2 Dip Mixture Preparation Chart

The business shall maintain a Mixture Preparation Chart (see Attachment 3, or similar record) in close proximity to the dipping equipment.

7.1.3 Ensuring Correct pH

Dips shall be maintained at a pH below 7.0 to prevent breakdown of the chemical.

The Treatment Operator shall regularly check the dip mixture to ensure correct pH by testing with a pH tester. Dip pH checks shall be recorded by the Treatment Operator.

After measuring the pH, the Treatment Operator shall determine if a pH buffer is required.

An acidifying buffer may be used to achieve and maintain an acceptable pH level.

7.1.4 Pre-Dipping Treatments

Fruit can be treated with water or other chemical treatments prior to dipping provided there is enough time for the majority of the water to drain off and minimise the dilution of the dip mixture.

The direct addition of chemicals to the wash water, or carriage of chemicals on fruit, that raise pH or otherwise reduce the effectiveness of the pesticide should be avoided.

Where fruit has undergone pre-dip wash or treatment, a dip top-up program may be required to maintain the dip mixture concentration within the required tolerance (refer 7.3).

7.1.5 Dip Preparation Records

Records of dip mixture preparation shall be maintained by the Treatment Operator, the record must include the date, time and volumes of concentrate and water used to prepare the dip mixture (refer 7.4).

7.2 Dipping

Fruit should be clean before dipping to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the fruit surface.

7.2.1 Dimethoate Dip

Treat by full immersion of the fruit for a period of not less than 60 seconds, except for passionfruit may be dipped for 10 seconds, after which they must remain wet for a period of not less than 60 seconds.

7.2.2 Manual Fruit Immersion

The Treatment Operator shall ensure all fruit is placed into appropriate dipping containers. These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the fruit. For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Place the containers into the dip, ensuring that all fruit is fully immersed, and fruit does not float from containers. A mesh lid or other device may be required to ensure all fruit remains fully immersed during dipping.

Allow the minimum time period for the fruit type after complete immersion. An accurate timing mechanism capable of measuring time to the second shall be used for timing fruit immersion.

Remove the container from the dip and allow the pesticide mixture to drain from the container.

Repeat the process until all fruit has been treated.

7.2.3 Mechanical Fruit Feeding

The Treatment Operator shall ensure mechanical fruit feed equipment is designed and operated to ensure fruit remains completely immersed in the dip mixture for the required time period (refer 7.7).

Operation of equipment and volume of fruit feeding through the dip shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the dip in less than the required time period.

7.2.4 Last Treatment before Packing

Unless specified below, dip treatments must be the last treatment before packing. The Treatment Operator shall ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

Dimethoate:

- Dipping must be the last treatment before packing, except that a non-recovery gloss coating (“wax”) may be applied to citrus not less than 60 seconds after treatment.
- Citrus fruit may be washed, treated with a fungicide and/or a gloss coating applied a minimum of 24 hours after dipping.

7.3 Topping Up

During the dipping process it may be necessary for the Treatment Operator to top-up the dip mixture to maintain dip concentration and/or volume. This is done by adding the required volume of water and the required volume of concentrate to the dip mixture as determined by the facility’s top-up program (refer 7.3.1).

Add the required amount of concentrate to the dip tank prior to topping-up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the dip tank using a graduated measuring vessel or a liquid metering device or use incremental volume marks indicated on the side of the dip tank.

Ensure that the chemical is completely diluted in all of the water by thoroughly mixing the tank for a minimum of two (2) minutes before recommencing the dip operation.

7.3.1 Top-Up Program

A facility, which uses topping-up as a means of maintaining dip volume and/or concentration, must develop and document a top-up program for maintaining dip concentration.

The top-up program shall state:

- a) the frequency of topping-up based on the quantity of fruit treated or time; and
- b) the quantity of concentrate and water required to be added.

The business shall provide evidence that the dip top-up program being used is effective in achieving and maintaining dip concentration within $\pm 15\%$ of the required concentration (refer 7.5).

7.4 Treatment Records

The Treatment Operator must record all dip mixture preparation, top-up mixture preparation and fruit treatment using a Mixture Preparation, Top-Up and Treatment Record (Attachment 2) or records which capture the same information.

7.5 Dip Concentration Testing

The business must verify the ability to achieve and maintain dip concentrations within $\pm 15\%$ of the required concentration by providing results from the analysis of samples of a dip mixture from an approved laboratory.

7.5.1 Frequency of Sampling

Samples shall be gathered and tested:

- a) once prior to initial audit of the facility; and
- b) at least annually during each season thereafter.

Annual sampling is required during the season for each fruit species being treated where there is a change to the method of processing the fruit (i.e. one species is dipped wet and the other dry), or in chemicals or other treatments applied to the fruit prior to dipping (i.e. one species is treated with a fungicide and one is not) where these may materially affect the maintenance of the dip mixture concentration.

Dip samples shall be collected at a minimum of:

- a) immediately following preparation of a fresh dip mixture; and
- b) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a dip mixture is discarded.

Additional dip samples required for a facility using a top-up program shall include a sample of a dip mixture taken immediately prior to topping-up the mixture according to the facility's documented top-up program.

7.5.2 Collection of the Sample

Samples of a minimum of 200ml shall be taken from the centre of the dip tank after thoroughly mixing and placed in a clean glass sample bottle with a secure watertight lid.

7.5.3 Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within 24 hours of collection to minimise losses in chemical concentration.

Samples must be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements and be accompanied by a completed Chemical Analysis Submission form (Attachment 4).

7.5.4 Chemical Mixture Analysis Records

Results of the analysis must be retained by the business for a minimum of 24 months from receipt and be made available when requested by an Inspector (refer 9).

Details of chemical mixture analysis results shall be maintained using a Chemical Mixture Analysis Record (Attachment 5) or records which capture the same information.

Once accredited, any deficiency in an analysis result must, as soon as practical, be reported to Agriculture Victoria within 24 hours so an investigation can be carried out to determine the cause and rectify any problems.

7.6 Disposal of Dip Mixture

Disposal of spent dipping solution must be carried out in accordance with the provisions of the Environment Protection Act 2017 and the Environment Protection (Prescribed Waste) Regulations 1998. For more information regarding disposal of spent dipping solution, contact your local water authority or an EPA-approved waste transporter.

Empty chemical containers must be triple rinsed and if eligible can be recycled via the drumMUSTER program or managed in accordance with EPA requirements.

7.7 Dip Calibration - Mechanical Fruit Feeding

The Treatment Operator shall carry out calibration tests on mechanical fruit feed equipment, at a minimum of:

- a) once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated; and
- b) once a month during each fruit season.

Calibration tests may be carried out by placing an identifiable piece of fruit (e.g. marked with waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator times the period that the marked piece of fruit is immersed in the dipping mixture.

This process is repeated three (3) times and on each occasion the fruit must remain fully immersed in the dipping mixture for the minimum time period.

If any of the tests reveal that the fruit is not remaining fully immersed for the minimum time period, the equipment shall be adjusted, and the procedure repeated until a satisfactory result is achieved.

7.7.1 Dip Calibration Test Records

The Treatment Operator shall record the calibration tests on a Dip Calibration Test Record (Attachment 6), or similar record which provides the same information.

7.8 Dip Maintenance

The Treatment Operator shall carry out regular checks of dipping equipment to ensure it continues to operate effectively and remains free from soiling, malfunction, blockages, damage or excessive wear.

7.9 Post Treatment Security

Packing shall commence as soon as practicable after treatment. Fruit may be allowed to dry adequately prior to packing.

Treated fruit shall be held for the minimum practical period after treatment before it must be secured against reinfestation.

Any fruit, which is stored outside the treatment facility after treatment and prior to dispatch, must be held under secure conditions.

Any treated fruit, which remains unpacked at the end of the day, must be held in secure conditions until packed.

Completed pallets shall be held for the minimum practical period before placing in secure conditions.

Certified fruit must be stored at and transported from the facility in secure conditions, which prevent infestation, by fruit fly. Secure conditions include:

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

The business shall have adequate procedures in place that prevents the mixing of treated and untreated fruit at the facility.

7.10 Dispatch

7.10.1 Package Identification

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

- the Interstate Produce (IP) number of the business that operates the facility in which the produce was treated;
- the words "MEETS ICA-01"; and
- the date (or date code) on which the fruit was treated.

Produce that has not been verified as conforming to the requirements specified in this procedure shall not be marked as stated above.

7.10.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to consignment of produce to a market requiring certification of dip treatment.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate (Attachment 1).

Individual Assurance Certificates shall be issued to cover each consignment to avoid splitting of consignments.

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

7.10.3 Assurance Certificate Distribution

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

The **duplicate** (white copy) must be retained by the 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 10 working days prior to the intended date of commencement of certification of produce.

8.2 Audit Process

8.2.1 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 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 Certificate of Accreditation (refer 8.3).

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

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation (refer 8.3).

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.

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 being accredited to certify produce under the ICA arrangement.

8.3 Certificate of Accreditation

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

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

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

8.4 Non-conformances and Sanctions

8.4.1 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 nonconformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

8.4.2 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.

8.4.3 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.

8.4.4 Prosecution

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

8.5 Charging Policy

The business will be charged an annual accreditation fee.

A fee will be charged for all scheduled audits conducted. Unannounced audits will not be charged. Agriculture Victoria can be contacted for a schedule of fees.

9 Records and document control

9.1 ICA System Records

The business shall maintain the following records:

- Mixture Preparation Chart;
- Mixture Preparation, Top-Up and Treatment Record;
- Chemical Mixture Analysis Record;
- Dip Calibration Test Record (if mechanical fruit feed equipment is used); and
- the duplicate copy of each Plant Health Assurance Certificate issued.

ICA system records shall be retained for a period of not less than 24 months from completion. ICA system records shall be made available on request by an Inspector.

9.2 ICA System Documentation

The business shall maintain the following documentation:

- a copy of the business's current endorsed Application for Accreditation;
- a copy of the current endorsed Authorised Signatory forms;
- a current copy of this Operational Procedure; and
- a current Certificate of Accreditation for an ICA Arrangement.

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

10 Attachments

| | |
|--------------|--|
| Attachment 1 | Plant Health Assurance Certificate (PSE-045, example) |
| Attachment 2 | Mixture Preparation, Top-Up & Treatment Record (PSF-087) |
| Attachment 3 | Mixture Preparation Chart (PSF-359) |
| Attachment 4 | Chemical Analysis Submission Form (PSF-088) |
| Attachment 5 | Chemical Mixture Analysis Record (PSF-089) |
| Attachment 6 | Dip Calibration Test Record (PSF-090) |

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

| Consignor | |
|-----------|---------------------------------|
| Name | ABC PTY LTD |
| Address | STREET ROAD, MLEBOURNE VIC 3000 |

| Consignee | |
|-----------|-----------------------------|
| Name | PRODUCE PEOPLE |
| Address | SOMEWHERE ROAD, ADELAIDE SA |

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

Certificate details (please print)

| IP Number | Facility number | Procedure |
|-----------|-----------------|-----------|
| V9999 | 01 | ICA-01 |

| Accredited business that prepared the produce | |
|---|---------------------------------|
| Name | ABC PTY LTD |
| Address | STREET ROAD, MELBOURNE VIC 3000 |

| Grower or Packer | |
|------------------|---------|
| Name | VARIOUS |
| Address | |

| Other facilities supplying produce | |
|------------------------------------|--|
| | |

| Brand name OR identifying marks (as marked on packages) | Date OR date code (as marked on packages) |
|---|---|
| ABC PRODUCE | 25/08/2020 |

| Number of packages | Type of packages (e.g. trays, cartons) | Type of produce | Authorisation for split consignment |
|--------------------|--|-----------------|-------------------------------------|
| 48 | Boxes | Oranges | |
| | | | |
| | | | |
| | | | |
| | | | |

Treatment details

| Treatment date | Treatment | Chemical (active ingredient) | Concentration / duration and temperature |
|----------------|-----------|------------------------------|--|
| 17/08/2020 | Dipping | Dimethoate | 400mg/L for 60 seconds |
| | | | |
| | | | |

| Additional certification / Codes | | |
|--|----------------------------|-------------------------------|
| | | |
| <p>Declaration: I, an Authorised Signatory of the accredited business that prepared the plants, plant products, used equipment, used packages or earth materials described above, hereby declare that the plants, plant products, used equipment, used packages or earth materials have been prepared in the business' approved facility in accordance with the business' Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the <i>Plant Biosecurity Act 2010</i> to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.</p> | | |
| Authorised Signatory (print name) A.Signature | Signature A.Sign | Date 25 / 08 / 2020 |

MIXTURE PREPARATION, TOP-UP & TREATMENT RECORD

| Mixture Preparation & Top-Up Preparation | | | | | | | Fruit Treatment | | | | | | | | | | | |
|--|------|------------|-----------------------|------------------------------------|-----------------------|------------------------|-----------------|------------|-------------|---------------------------------|----------------------------|----------------------|--------|--------|--------|---|---------------------------|-----------|
| Date | Time | Top-Up (✓) | Volume Of Mixture (L) | Application Rate (e.g. 100mL/100L) | Trade Name Of Product | Date Mixture Discarded | Treatment Date | Start Time | Finish Time | Type / Variety of Fruit Treated | Pre-Treatment Test Reading | 30 Minute Monitoring | | | | Number of Packages/ Weight of Commodity Treated | Treatment Operator's Name | Signature |
| | | | | | | | | | | | | Test 1 | Test 2 | Test 3 | Test 4 | | | |
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MIXTURE PREPARATION CHART

| | | | |
|----------------------------------|--|---------------------|-----------|
| Chemical Application: | | | |
| Mixture Application Rate: | | Mixing Rate: | mL |
| Chemical Concentrate: | | | |

Full Tank:

| | | | |
|--------------------------|---------------|----------------------------------|---------------|
| Full Tank Volume: | Litres | Concentrate to Full Tank: | mL / G |
|--------------------------|---------------|----------------------------------|---------------|

Part Fill or Top-Up:

| | | | |
|------------------------|--|----------------------------|--|
| Litres Mixture: | | mL / G Concentrate: | |
| Litres Mixture: | | mL / G Concentrate: | |
| Litres Mixture: | | mL / G Concentrate: | |
| Litres Mixture: | | mL / G Concentrate: | |

| | | | |
|-------------------------------------|--|--------------|-----------------------|
| Prepared By: (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.

CHEMICAL TREATMENT SAMPLE FOR ANALYSIS SUBMISSION FORM

(Only one sample to be submitted per Form)

Sample Details:

| | | | |
|---|--|---|--|
| Client's Name: | | IP Number: | |
| Postal Address: | | Street Address: | |
| | | | |
| | | | |
| Telephone No: | | Fax No: | |
| Product Treated: | | | |
| Chemical used (tick one): | <input type="checkbox"/> Diazinon <input type="checkbox"/> Chlorpyrifos <input type="checkbox"/> White Petroleum Oil | <input type="checkbox"/> Other (specify): | |
| Chemical Branch Name: | | Batch Number: | |
| Total Volume of Mixture (litres): | | | |
| Name and Amount of other chemicals added: | | | |
| Date of Mixing: | | Time of Mixing: | |
| Method of Application (tick one): | <input type="checkbox"/> Dip <input type="checkbox"/> Flood Spray <input type="checkbox"/> Non-recirculating Spray | Other: | |
| Product Wetness immediately prior to Treatment (tick one): | <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Dripping | Other: | |
| Sample Number as marked on sample bottle: | | | |
| Date sample collected: | | Time sample collected: | |
| Product volume treated up until sample collected (kg): | | | |
| Total volume of chemical mixture at time of sampling (litres): | | | |
| Other information on sample: | | | |
| | | | |

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

CHEMICAL MIXTURE ANALYSIS RECORD

| Sample Details | Chemical Mixture Details | | Fruit Details | Analysis Details |
|-------------------|-----------------------------|--------------------------|--|------------------|
| Date of Sampling- | Trade Name of Concentrate - | Other Additive/s- | Fruit Treated- | Laboratory- |
| | | | | |
| Time of Sampling- | Batch No.- | Volume of Additive/s- | Quantity Treated- | Analysis No.- |
| | | | | |
| | Volume of Concentrate- | Total Volume of Mixture- | Condition <input type="checkbox"/> | Analysis Result- |
| Sample No.- | mL | mL | <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet | |
| | | | | |
| Date of Sampling- | Trade Name of Concentrate - | Other Additive/s- | Fruit Treated- | Laboratory- |
| | | | | |
| Time of Sampling- | Batch No.- | Volume of Additive/s- | Quantity Treated- | Analysis No.- |
| | | | | |
| | Volume of Concentrate- | Total Volume of Mixture- | Condition <input type="checkbox"/> | Analysis Result- |
| Sample No.- | mL | mL | <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet | |
| | | | | |
| Date of Sampling- | Trade Name of Concentrate - | Other Additive/s- | Fruit Treated- | Laboratory- |
| | | | | |
| Time of Sampling- | Batch No.- | Volume of Additive/s- | Quantity Treated- | Analysis No.- |
| | | | | |
| | Volume of Concentrate- | Total Volume of Mixture- | Condition <input type="checkbox"/> | Analysis Result- |
| Sample No.- | mL | mL | <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet | |
| | | | | |
| Date of Sampling- | Trade Name of Concentrate - | Other Additive/s- | Fruit Treated- | Laboratory- |
| | | | | |
| Time of Sampling- | Batch No.- | Volume of Additive/s- | Quantity Treated- | Analysis No.- |
| | | | | |
| | Volume of Concentrate- | Total Volume of Mixture- | Condition <input type="checkbox"/> | Analysis Result- |
| Sample No.- | mL | mL | <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet | |
| | | | | |

DIP CALIBRATION TEST RECORD

| Date of Test: | Fruit Type: | Time Immersed in Dip (seconds): | | | Time of Drying Process (seconds): | Name of Testing Officer: | Comments: |
|---------------|-------------|---------------------------------|--------|--------|-----------------------------------|--------------------------|-----------|
| | | Test 1 | Test 2 | Test 3 | | | |
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NOTES:

- 1. Calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the Business's compliance audit, and once a month during the season for each fruit type being treated.
- 2. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of fruit is completely immersed in the dipping mixture in the normal flow of fruit.
- 3. For small fruits requiring only a ten second dip, record the minimum time period between completion of the ten second dip and any drying process (e.g. fans, blowers or heaters) is applied to the fruit. Where no drying process is applied show not applicable (N/A).
- 4. Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete immersion or drying of small fruits.

