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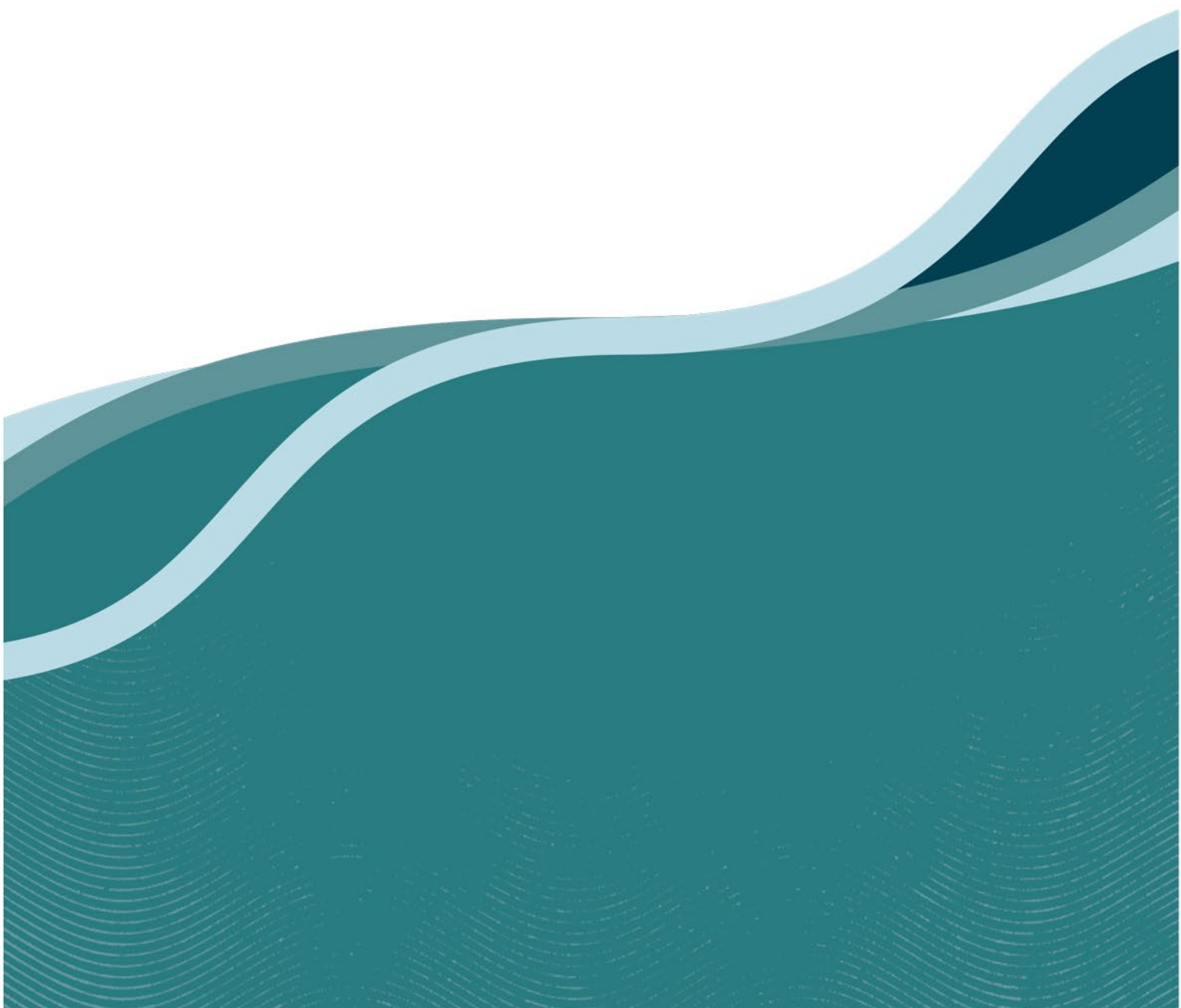
Protect
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Interstate Certification Assurance

Flood Spraying with Dimethoate

Version 7.0 – January 2024

ICA02



Revision Register

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1 PURPOSE

The purpose of this procedure is to describe-

- a) the principles of operation, design features and standards required for flood spraying equipment; and
- b) the responsibilities and actions of personnel

that apply to flood spraying produce with dimethoate for Queensland fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2 Scope

This procedure covers all certification of flood spraying with dimethoate by a Business operating under an Interstate Certification Assurance arrangement in Western Australia.

Pests: Queensland Fruit Fly (*Bactrocera tyroni*)

Produce: Dimethoate may be used for:

- all fruits specified on the APVMA label or minor use permit. The label or APVMA minor use permit currently includes:
 - citrus fruit (excluding edible skin species e.g., kumquats), and citrus fruit that has received pre-harvest treatment with dimethoate
- Location: Western Australia.

Flood spraying with dimethoate may not be an accepted quarantine entry condition for all fruits to all interstate markets.

Some 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.

3 References

WI-QA015	Guidelines for the completion of Plant Health Assurance Certificates
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4 Definitions

Application for Accreditation	means an Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement.
Accredit	means to accredit persons to issue Assurance Certificates under regulation 6 of Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013
Act	means the <i>Biosecurity and Agriculture Management Act 2007</i> (Act)
Approved laboratory	means a laboratory approved by the National Association of Testing Authorities (NATA) or the Department of Primary Industries and Regional Development, Western Australia.

APVMA	means the Australian Pesticides and Veterinary Medicines Authority.
Authorised Signatory	means an officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
Business	means the legal entity responsible for the operation of the treatment facility and ICA arrangement as detailed on the Business's Application for Accreditation.
Certificate	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an ICA Procedure or an interstate quarantine entry requirement.
Certification Assurance	means a voluntary arrangement between the Department of Primary Industries and Regional Development, Western Australia and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
DPIRD	means the Department of Primary Industries and Regional Development, Western Australia
Facility	means the location where produce is assembled, inspected, treated, securely stored, certified and dispatched.
Flood spraying	means flooding with a high-volume application which applies at least 16L/minute of the chemical mixture per square metre of the area being flood sprayed.
Fruit fly	means Queensland fruit fly (<i>Bactrocera tryoni</i>) (Froggatt, 1897).
ICA Scheme	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.
Inspector	means a person appointed under section 162 of the Act
Nonconformance	means the non-compliance or non-fulfillment of specified requirements. A critical nonconformance has the potential to seriously compromise the system, a major nonconformance can result in eventual systems breakdown whilst a minor nonconformance is unlikely to cause problems unless there is a change of circumstances.
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> .

5 Responsibility

5.1 Application for Accreditation

The Business must submit an Application for Accreditation annually to DPIRD and nominate in the application, staff to perform duties and issue Assurance Certificates.

5.2 Appointment of Persons Responsible

In the Application, the Business must nominate a Certification Controller and deputies to oversee the ICA arrangement and nominate one or more Authorised Signatories to issue Assurance Certificates on behalf of the Business. These positions may be carried out by the same person or by several people, depending on the size and complexity of the Business's operations.

If during the year, additional signatories need to be authorised, the business must make application and submit the names and signatures of those people.

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

The **Certification Controller** is responsible for-

- representing the Business during audits and other matters relevant to ICA accreditation;
- ensuring the Business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;
- ensuring that all dimethoate flood spraying certified under the Business's ICA arrangement is carried out in accordance with this Operational Procedure.

The **Treatment Operator** is responsible for -

- preparing and maintaining flood spray mixtures and top-up mixtures;
- maintaining spray mixture preparation, top-up and treatment records;
- maintaining spray mixture concentration testing analysis records;
- calibrating flood spray equipment to ensure:
 - the fruit is sprayed in a single layer,
 - fruit is completely covered by the flood spray for a period of not less than 10 seconds and fruit remains wet for at least a further 60 seconds, and
 - the application rate is at least 16L/minute per each square metre of the area being flood sprayed;
- maintaining spray coverage and spray application rate test records
- maintaining flood spraying equipment

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by a Certificate issued by the Business under this Operational Procedure are identified
- maintaining copies of all Certificates issued by the business under the ICA arrangement

Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing a Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement, and the details on the certificate are true and correct in every particular.

6 Requirement

6.1 Post-harvest treatment

- 1) Host produce must be flood sprayed:
 - a) In a mixture containing 400 mg/L dimethoate, which is registered or approved under an APVMA minor use permit for the control of fruit fly for flood spraying of the specific host produce.
 - b) In a high-volume application of at least 16L/minute per each square meter of the area being sprayed
 - i) Provide complete coverage of the fruit for a minimum period of 10 seconds, after which the fruit must remain wet for not less than 60 seconds after treatment.
 - c) Flood spraying must be the last treatment before packing and conditionally on citrus, which may –
 - i) have a non-recovery gloss coating ("wax") applied not less than 60 seconds after treatment.
 - ii) be washed, treated with a fungicide and/or gloss coating applied not less than 24 hours after flood spraying.

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

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

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

Following the required treatments in this procedure does not absolve the Business from the responsibility of ensuring that treated produce does not contain a pesticide residue above the Maximum Residue Level (MRL).

7 Procedure

7.1 Accreditation

7.1.1 Application for Accreditation

A Business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation at least 10 working days prior to the intended date of commencement of certification of produce

7.1.2 Audit Process

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 Operational Procedure.

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

Any changes to the scope, equipment, procedures or nominated persons list as documented at the initial audit will constitute a nonconformance unless the Business has written permission from the ICA Officer, DPIRD to make the changes.

Compliance Audit

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

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.

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 nonconformances.

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.

A compliance audit is conducted within twelve weeks of the Business applying for re-accreditation each year.

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

Certificate of Accreditation

An accredited Business will receive a *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* detailing the facility location, Operational 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.

7.2 Flood Spray Preparation

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

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

Periods longer than 48 hours may be considered where a Business can demonstrate by analysis of the chemical mixture the ability to control and maintain concentration for a specified longer period.

7.2.1 Volume of the Spray Tank

- Permanent volume indicator marks shall be made on the inside of the 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 required to fill the tank to that level.

7.2.2 Calculating the Quantity of Concentrate to Add to the Flood Spray Mixture

Using the calibrated volume of the spray tank, calculate 1 ml of a concentrate containing 400g/L dimethoate for every litre of mixture in the spray tank.

A similar calculation may be used when part filling the tank to a known incremental volume.

7.2.3 Spray Mixture Preparation Chart

The Business shall maintain a Spray Mixture Preparation Chart or similar record in close proximity to the flood spraying equipment.

The chart shall provide the following details-

- a) the total volume in litres (L) of the spray tank when filled to the maximum mixture level mark;
- b) the volume in millilitres (mL) of concentrate required in a full tank of the made-up spray mixture;
- c) the volume in millilitres (mL) of a concentrate required to a made-up spray mixture for known incremental volumes or top-up volumes used; and
- d) the printed name and signature of the person responsible for the Chart's preparation and the date of preparation.

7.2.4 Ensuring Correct pH

Dimethoate flood sprays shall be maintained at a pH below 7.0 to prevent breakdown of the pesticide.

- The Treatment Operator shall regularly check the flood spray mixture to ensure correct pH by testing the mixture with a pH tester. Spray mixture 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.

7.2.5 Preparing the Spray Mixture

- If a buffer is required, add it to the empty spray tank or during filling.
- Using a clean graduated measuring vessel, measure the required amount of chemical needed to achieve 400 mg/L of dimethoate for the required volume of mixture.
- Suitable measuring vessels include graduated plastic or glass measuring cylinders or syringes.
- 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 appropriate **incremental volume** mark or **maximum mixture level** mark.

Other ingredients may only be added to the mixture if they are known to be compatible with the chemical used to control fruit flies

- Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some facilities may require extended periods of mixing to fully dilute the chemical in the water.
- The flood spraying facility must have a means of mixing 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.

7.2.6 Pre-Flood Spraying Treatments

Host produce can be treated with water or other chemical treatments prior to spraying with Dimethoate provided there is enough time for the majority of the water to drain off to minimise the dilution of the spray mixture.

The direct addition of chemicals to the wash water, or carriage of chemicals on host produce, that raise pH or otherwise destroy the pesticide must be avoided.

Where host produce has undergone pre-flood spray treatment washing or chemical treatments, a spray mixture top-up program may be required to maintain the spray mixture concentration within the required tolerance.

7.2.7 Flood Spray Preparation Records

Records of spray mixture preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the spray mixture.

7.3 Flood Spraying

Fruit should be clean before spray treatment is applied to avoid fouling the spray mixture and restricting or reducing contact of the chemical with the fruit surface.

7.3.1 Method of Flood Spraying

The Treatment Operator shall ensure that flood spraying equipment is designed and operated to ensure fruit passes under the spray in a single layer and the entire surface of the fruit is completely covered for at least ten (10) seconds.

All surfaces of the fruit must be in contact with the spray mixture either by rotating the fruit as it passes under the spray, or through designing the spray system to ensure complete coverage of the fruit as it passes through the spray.

Fruit feed mechanisms must be designed in a manner that prevents fruit from passing through the spray before it has been completely covered with spray for ten (10) seconds or more or allows hand-operated processes to be accurately timed.

Operation of equipment and volume of host produce feeding through the spray shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the spray in less than ten (10) seconds.

Host produce must be allowed to remain wet with chemical for at least a further sixty (60) seconds after it has been completely covered with spray for ten (10) seconds.

7.3.2 Last Treatment Before Packing

Flood spraying 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 host produce between flood spraying and packing. However, other processes may be approved provided they do not affect the efficacy of the flood spray treatment.

Flood spraying must be the last treatment before packing and conditionally on citrus, which may –

- a) have a non-recovery gloss coating (“wax”) applied not less than 60 seconds after treatment.
- b) be washed, treated with a fungicide and/or gloss coating applied not less than 24 hours after flood spraying.

7.4 Maintaining Spray Concentration and Volume

Concentration of the chemical mixture must be maintained within $\pm 15\%$ of the required concentration at all times.

7.4.1 Topping Up

During the spraying process it may be necessary for the Treatment Operator to top-up the spray mixture to maintain the required concentration and/or volume. This is done by adding the required quantity of water with the required amount of concentrate to the spray mixture as determined by the facility’s top-up program (refer 7.4.2 Top-Up Program).

Calculate the required amount of concentrate and water by first determining the required volume of spray mixture to be added during the top-up procedure. Calculate the quantity of concentrate required for every litre of **mixture** added in the top-up procedure (refer 7.2.2 Calculating the Quantity of Concentrate to Add to the Flood Spray Mixture).

Refer to the facility’s Spray Mixture Preparation Chart.

Add the required amount of concentrate to the spray 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 spray tank using a graduated measuring vessel or a liquid metering device or use **incremental volume** marks marked on the side of the spray tank.

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before recommencing flood spraying.

7.4.2 Top-up Program

A facility which uses topping-up as a means of maintaining spray volume and/or concentration must develop and document a top-up program for maintaining spray mixture 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 spray top-up program being used is effective in achieving and maintaining spray mixture concentration within $\pm 15\%$ of the required concentration.

7.4.3 Top-Up Preparation Records

Records of spray top-up preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water added to the spray mixture

7.5 Treatment Records

The Treatment Operator must record all spray mixture preparation, top-up mixture preparation and host produce treatment using a Spray Mixture Preparation, Top-Up and Treatment Record or records which capture the same information.

The Business's treatment records must record -

- the date of flood spray mixture or top-up mixture preparation
- the time of flood spray mixture or top-up mixture preparation
- the volume of concentrate used (millilitres)
- the volume of the made-up spray mixture or top-up mixture (litres)
- the trade name of the concentrate used
- the date the spray mixture was discarded
- the date of treatment
- treatment commencement time
- treatment completion time
- the type of fruit treated
- approximate quantity of fruit treated
- the identification of the Treatment Operator.

7.6 Spray Concentration Testing

The Business must verify the ability to achieve and maintain Spray concentrations by providing results of analysis of samples of a spray mixture from an approved laboratory.

7.6.1 Frequency of Sampling

Samples shall be gathered and tested-

- a) once prior to initial approval of the facility (so an analysis result is available for the Inspector carrying out the initial audit of the Business's facility and operating procedures), and
- b) once during the initial run of any new operating procedure, and
- c) at least annually during each season thereafter.

Annual sampling is required during the season for each host produce species being treated where there is a difference -

- a) in the method of processing the host produce (i.e. one species is sprayed wet and the other dry), or
- b) in chemicals or other treatments applied to the host produce prior to flood spraying (i.e. one species is treated with a fungicide and one is not), and

where these may materially affect the maintenance of the spray mixture concentration.

Spray mixture samples shall be collected at a minimum of -

- a) immediately following preparation of the spray mixture; and

- b) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of host produce that will be treated in the facility before a spray mixture is discarded.

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

7.6.2 Collection of the Sample

Samples of a minimum of 200 ml shall be taken from the centre of the spray tank, or if this is not practical, from a spray nozzle after the spray has run for a minimum of five minutes and placed in a clean glass sample bottle with a secure watertight lid.

7.6.3 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.

Samples shall be accompanied by a completed Fruit Fly Chemical Treatment Sample for Analysis form.

7.6.4 Chemical Mixture Analysis Records

Results of the analysis must be retained by the Business for a minimum of 12 months from receipt and be made available when requested by an Inspector.

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

The Business's chemical mixture analysis records must include-

- the date and time of collection of the sample
- the full trade name and batch no. of the concentrate used
- the total volume of concentrate added to the spray mixture
- the total volume of the prepared spray mixture from which the sample was taken.

Additional data that should be recorded by the Business includes-

- the name and quantity of any detergents, fungicides or other additives added to the spray mixture;
- type and quantity of host produce treated prior to collection of the sample
- whether the host produce was dry, moist or wet when it exposed to the spray mixture.

Once accredited, any deficiency in an analysis result **must**, as soon as practical, be reported to the Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems

7.7 Disposal of the Spray Mixture

The treatment facility must have the facilities to dispose of the spray mixture in a manner consistent with the requirements of the Health Department of Western Australia and Local Authorities (Shire or City Councils etc.).

7.8 Flood Spray Equipment Calibration

The Treatment Operator shall carry out calibration tests on flood spray equipment at regular intervals to verify spray coverage and spray application rates are in accordance with requirements.

Spray coverage and spray application rate calibration tests shall be carried out at a minimum of -

- a) once immediately prior to commencement of treatment and certification of produce each season for each host product type being treated; and
- b) within four weeks of commencement of treatment each season, or prior to the compliance audit, whichever is the earlier; and
- c) once a month during each host produce season.

7.8.1 Spray Coverage Calibration

The Treatment Operator shall ensure host produce is completely covered by the flood spray for a minimum of ten (10) seconds.

The Treatment Operator shall ensure that host produce remains wet and does not undergo any drying process (e.g., fans, blowers or heaters) for at least a further sixty (60) seconds after the host produce has been flood sprayed for ten (10) seconds.

Calibration tests may be carried out by placing an identifiable piece of host produce (e.g. marked with a waterproof ink) on the feed mechanism with other host produce at the normal flow rate. The Treatment Operator times the period that the marked piece of host produce is under the spray.

This process is repeated three times and on each occasion the host produce must remain completely covered with the spray mixture for at least ten (10) seconds and remains wet for a further sixty seconds (60) after flood spraying for ten seconds.

If any of the tests reveal that host produce is not remaining fully under the spray for at least ten (10) seconds, or host produce is undergoing a drying process within sixty (60) seconds of treatment, the equipment shall be adjusted, and the procedure repeated until a satisfactory result is achieved.

7.8.2 Spray Coverage Calibration Records

Records of spray coverage calibration tests shall be maintained by the Treatment Operator which record -

- a) the name of the person conducting the test;
- b) the date of testing; and
- c) the results achieved during the tests.

An example Spray Coverage Test Record is included as Attachment 7.

7.8.3 Spray Application Rate Calibration

The Treatment Operator shall ensure that the application rate of the flood spray equipment is at least 16 L per minute per each square metre of the area being flood sprayed.

Calibration tests may be carried out by calculating the size of the spray area in square metres. The boundary being the line at which a fruit's surface is fully wetted in ten seconds.

For example:- spray area width = 1.5 metres spray area length = 2.0 metres
Total spray area = $1.5 \times 2.0 = 3.0 \text{ m}^2$

Place a collection vessel under each of the spray nozzles for a measured time period and determine the volume of output from each nozzle over a one minute period.

For example:- Spray equipment with 16 spray nozzles gives the following Total output volumes over a one minute period-

$3.05\text{L} + 3.07\text{L} + 3.08\text{L} + 3.03\text{L} + 3.04\text{L} + 3.08\text{L} + 3.05\text{L} + 3.06\text{L} + 3.05\text{L} + 3.06\text{L} + 3.07\text{L} + 3.04\text{L} + 3.05\text{L} + 3.04\text{L} + 3.06\text{L} + 3.07\text{L} = 48.9 \text{ L/min}$ Total output

Calculate the application rate per square metre over the spray area using the following calculation-

$\text{Total output (L/min)} \div \text{Total spray area (m}^2) = \text{Application Rate (L/min/m}^2)$

For example:- $48.9 \text{ L/min} \div 3.0 \text{ m}^2 = 16.3 \text{ L/minute/m}^2$

If any test reveals that the application rate is below 16 L/min per square metre of the area being sprayed, the equipment shall be adjusted by increasing the output volume or decreasing the spray area (provided the fruit remains under the spray for a period of at least ten seconds) and the procedure repeated until a satisfactory result is achieved.

7.8.4 Spray Application Rate Calibration Records

Records of spray application rate calibration tests shall be maintained by the Treatment Operator which record -

- a) the name of the person conducting the test;
- b) the date of testing; and
- c) the results achieved during the tests.

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

An example Spray Application Rate Test Record is included as Attachment 8.

7.9 Flood Spray Equipment Maintenance

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

7.10 Post Treatment Security

Packing must commence as soon as practicable after treatment. Host produce may be allowed to dry adequately prior to packing.

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

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

Any treated host produce 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 host produce 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 1.6 mm;
- c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6 mm;
- d) shrink-wrapped and sealed as a palletised unit;
- e) fully enclosed or screened buildings, cold rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.
- f) shrink wrapped and sealed as a palletised unit;
- g) fully enclosed or screened buildings, cold rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm

Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the Business must secure the top layer of the pallet by applying a row of tape over the shrink-wrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the Plant Health Assurance Certificate covering the consignment and the date.

The business must have adequate procedures in place that prevents the mixing of treated and untreated host produce at the facility.

7.11 Dispatch

7.11.1 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 -

- a) the name of the product type, e.g. "Oranges";
- b) the name of the person/company responsible for the package;
- c) the name and postcode of the town nearest to the location at which the fruit was grown/packed;
- d) the nett weight;
- e) the Business Interstate Produce Number (IPN);
- f) the Treatment date (or code);
- g) the words, "Meets ICA - 02".

prior to the issuance of a Certificate by the Business under this Operational Procedure.

Any packages containing fruit that has not been treated in accordance with the requirements of this Operational Procedure shall not be marked as stated above.

7.11.2 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 dimethoate treatment.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate. A completed example is shown as Attachment 1.

An Authorised Signatory must -

- complete a Certificate (Attachment 1) for each consignment.
- check that the quantities, labelling and fruit types in the assembled consignment match the details on the Certificate.
- give each Certificate a unique number.

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

7.11.3 Certificate Distribution

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

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

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

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

7.12 ICA System Records

The Business shall maintain the following records-

- Spray Mixture Preparation Chart
- Spray Mixture Top-Up Program (if spray mixture is topped-up)
- Spray Mixture Preparation, Top-Up and Treatment Record
- Chemical Mixture Analysis Record
- Spray Coverage Test Record
- Spray Application Rate Test Record
- the duplicate copy of each certificate issued by the Business

ICA system records shall be retained for a period of not less than 12 months from completion.

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

7.13 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 current Certificate of Accreditation for an Interstate Certification Assurance Arrangement.

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

8 NON-CONFORMANCES and Sanctions

8.1 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 must 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.

8.2 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 must 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.

8.3 Suspension and Cancellation

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

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

9 Attachments

Attachment 1	Plant Health Assurance Certificate	Example
Attachment 2	Spray Mixture Preparation, Top-Up and Treatment Record	Blank
Attachment 3	Spray Mixture Preparation Chart	Blank
Attachment 4	Spray Mixture Preparation Chart	Example
Attachment 5	Fruit Fly Chemical Treatment Sample for Analysis	Blank
Attachment 6	Chemical Mixture Analysis Record	Blank
Attachment 7	Spray Coverage Test Record	Blank
Attachment 8	Spray Application Rate Test Record	Blank



Department of
Primary Industries and
Regional Development

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

Certificate Number:

XXXXXX

Business Specific Information*

Dispatch Date: ___ / ___ / ___ Ref No: _____

Arrival Date: ___ / ___ / ___ PO No: _____

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

Plant Health Assurance Certificate

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

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

Consignment Details

Consignor

Name **ABC Pty Ltd**

Address **Block Road**
Perth WA 6000

Consignee

Name **Fresh Agents**

Address **Somewhere Road**
Somewhere SA

Re-consigned To

(Splitting consignments or re-consigning whole consignments).

Name

Address

Certification Details

IP Number Facility Number Procedure

W 9999 01 ICA-02

Accredited Business That Prepared The Produce

Name **ABC Pty Ltd**

Address **Block Road**
Perth WA 6000

Grower or Packer

Name **ABC Pty Ltd**

Address **Block Road**
Perth WA 6000

Other Facilities Supplying Produce

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or Identifying marks (As marked on packages)	Date Code (As marked on packages)	Authorisation for Split Consignment
144	Trays	Avocado	ABC Produce	230323	Affix Authorisation Stamp to Split / Re-consignee here

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Flood spray	Dimethoate	22/3/2023	400 ppm Spray for 30 sec then wet for 60 sec

Additional Certification / Codes

Declaration

I, an authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the business's Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013 to issue assurance certificates without being accredited and/ or making false statements in certificates and declarations.

Authorised Signatory's Name (Print Name)

Signature

Date

Joe Bloggs

23/03/2023

SPRAY MIXTURE PREPARATION CHART

Chemical Concentrate = _____

Full Dip Tank Volume = _____ Litres

Concentrate to Full Tank = _____ millilitres

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

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

Prepared by _____ / /
Printed Name Signature Date

SPRAY MIXTURE PREPARATION CHART

Chemical Concentrate = Dimethoate

Target mixture Concentration = 400 ppm

Full Dip Tank Volume = 1400 Litres

Concentrate to Full Tank = 1400 millilitres

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

<u>50</u>	mL Concentrate /	<u>50</u>	Litres Mixture
<u>100</u>	mL Concentrate /	<u>100</u>	Litres Mixture
<u>250</u>	mL Concentrate /	<u>250</u>	Litres Mixture
<u>400</u>	mL Concentrate /	<u>400</u>	Litres Mixture
<u>500</u>	mL Concentrate /	<u>500</u>	Litres Mixture
<u>750</u>	mL Concentrate /	<u>750</u>	Litres Mixture
<u>1000</u>	mL Concentrate /	<u>1000</u>	Litres Mixture

Prepared by T Operator

Printed Name

T Operator

Signature

01/01/2023

Date

FRUIT FLY CHEMICAL TREATMENT SAMPLE FOR ANALYSIS (ICA02)

(Only one sample to be submitted per form)

SAMPLE DETAILS

Client's Name:	<input type="text"/>	IP Number:	<input type="text" value="W"/>
Postal Address:	<input type="text"/> ----- <input type="text"/>	Street Address:	<input type="text"/> ----- <input type="text"/>
Telephone No:	<input type="text"/>	Fax No:	<input type="text"/>
Product Treated:	<input type="text"/>		

Chemical used (tick or write in): DimethoateChemical Brand Name Batch Number Total Volume of Mixture: Volume of concentrate added: mLName and Amount of other chemicals added: Date of Mixing: Time of Mixing: Product condition immediately prior to Treatment (tick one): Dry Moist DrippingSample Number as marked on sample bottle: Date sample collected: Time sample collected: Quantity treated before sample collected: Total volume of chemical mixture **at time of sampling**: LitresOther information on sample: **ANALYSIS DETAILS – For Laboratory Use Only****Laboratory****Identification:**

(apply stamp)

Laboratory Number: Date Received: Date analysed: Analysis Method: **Result:** Chemical: Concentration: Mg/L Date analysed: Comments:

Analyst Name: Signature Date

CHEMICAL MIXTURE ANALYSIS RECORD (ICA02)

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

