



# FUMIGATION WITH METHYL BROMIDE

## REVISION REGISTER

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5	02/07/2018	Updated fumigation rates // modified minimum temperature for FF hosts // package permeability //scale calibration

Authorised:

  
**Manager, Market Access & Systems  
Biosecurity SA - Plant Health**

Uncontrolled:



*A business that is accredited for this Operational Procedure will be issued a copy at time of accreditation and will not automatically be advised of any amendments or revisions. To check for changes to this document, contact Biosecurity SA - Plant Health or visit [www.pir.sa.gov.au/ica](http://www.pir.sa.gov.au/ica).*



## 1. PURPOSE

The purpose of this procedure is to describe –

- (a) the principles of operation, design features and standards required for fumigation chambers and facilities; and
  - (b) the responsibilities and actions of personnel;
- that apply to the certification of methyl bromide fumigation of produce under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This procedure covers all certification of methyl bromide fumigation by a Business operating under an Interstate Certification Assurance arrangement in South Australia.

This procedure covers the requirements for fruit fly and other plant pests and is applicable to-

- (a) Businesses operating within a Fruit Fly Quarantine Area; or
- (b) Businesses operating outside a Fruit Fly Quarantine Area where the requirements specified in 6. Requirements are a specified condition of entry of and interstate quarantine authority.
- (c) All other quarantine pests of economic importance.

**This procedure does not abrogate or override the responsibility of licensed fumigators to comply with the legislative requirements as prescribed in the *Controlled Substances Act 1984* and *The Work Health and Safety Act 2012***

**Certification of methyl bromide fumigation under this Operational Procedure may not be an accepted quarantine entry condition for all produce to all intrastate or 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 and interstate quarantine requirements can be obtained from the Plant Health Operations website at [www.pir.sa.gov.au/ica](http://www.pir.sa.gov.au/ica) or by phoning (08) 8207 7814.**

## 3. REFERENCES

**South Australian** *Controlled Substances Regulations 1988*

**Government**

**WI- 02**

Guidelines for Completion of Plant Health Interstate Assurance Certificates



#### 4. DEFINITIONS

<b>Accredit</b>	means to accredit persons to issue Assurance Certificates.
<b>Agvet Code</b>	means Agricultural and Veterinary Chemicals Code Act 1994.
<b>Application for Accreditation</b>	means an Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) arrangement.
<b>APVMA</b>	means the Australian Pesticides and Veterinary Medicines Authority.
<b>Assurance Certificate</b>	means a Plant Health Interstate Assurance Certificate
<b>Authorised Signatory</b>	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.
<b>Business</b>	means the legal entity responsible for the operation of the fumigation facility and ICA arrangement detailed on the Business's Application for Accreditation.
<b>Certification Assurance</b>	means a voluntary arrangement between the Primary Industries and Resources SA and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
<b>Certified/certification</b>	means covered by a valid Plant Health Assurance Certificate.
<b>Chamber</b>	means a permanent or tarped enclosure made from gas-proof material specifically designed for the purpose of fumigation.
<b>Colorimetric tubes</b>	Draeger/Kitagawa stain or detector tubes for measuring fumigant concentrations.
<b>Facility</b>	means the location of the fumigation chamber or chambers covered by the Interstate Certification Assurance arrangement.
<b>Fumigant</b>	means 1000g/kg methyl bromide (CH <sub>3</sub> Br).
<b>Fumigation</b>	means the treatment of produce with a fumigant.
<b>Fumigator</b>	means a person licensed to undertake fumigation pursuant to the Controlled Substances Act.
<b>Fruit Fly</b>	means Queensland and Mediterranean Fruit Fly.
<b>ICA</b>	means Interstate Certification Assurance.
<b>Inspector</b>	means an inspector appointed under the <i>Plant Health Act 2009</i>
<b>Load</b>	means the total number of packages covered by one fumigation treatment.
<b>Lot</b>	means a discrete number of packages of one produce type (eg mangoes or rockmelons) from one source (eg one



packer or one consignee being consigned on one Plant Health Assurance Certificate.)

<b>Quarantine Pests</b>	means all other quarantine pests of economic importance
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
<b>PIRSA</b>	Primary Industries & Regions South Australia
<b>Produce</b>	means plants and plant products and includes members, alive or dead, of the plant kingdom and any material of plant origin.
<b>Suspension Area</b>	means the area within a Fruit Fly Pest Quarantine Area in which area freedom from fruit fly has been suspended.

## 5. RESPONSIBILITY

These 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 fumigation of produce certified under the Business's ICA arrangement is carried out in accordance with this Operational Procedure.
- ensuring all fumigation's are performed by a licensed fumigator (refer 6);
- ensuring the fumigation facility has been approved or deemed an as of right use by the relevant Local Authority (as applicable);
- ensuring a Fumigation Dosage Chart is maintained for each fumigation chamber operated at the facility (refer 7.3.1)
- ensuring each fumigation chamber operated at the facility is covered by a valid Gas Retention Test Certificate issued by a licensed fumigator within the last six months (refer 7.4.2); or first fumigation on each tarp used per outbreak;
- ensuring thermometers used for measuring produce temperatures are identified and calibrated at least every 6 months (refer 7.5.2);
- if applicable, ensuring scales are calibrated at least every 6 months (refer 7.9.3).

The **Fumigator** is responsible for –

- maintaining the fumigation chamber and fumigation equipment (refer 7.4);
- determining the chamber volume (refer 7.4);
- maintaining thermometer identification and calibration records (refer 7.5.2);



- determining the minimum produce temperature for each fumigation (refer 7.6);
- determining the rate and dosage of fumigant required for each fumigation (refer 7.8.1);
- if applicable, maintaining weighing scale calibration records (refer 7.9.3).
- maintaining fumigation treatment records (refer 7.9).

The **Authorised Dispatcher** is responsible for –

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified (refer 7.11);
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer 7.14).

**Authorised Signatories** are responsible for –

- ensuring prior to signing and issuing an Assurance 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 (refer 7.14).



## 6. REQUIREMENT

Fumigation with methyl bromide in an approved fumigation chamber for two hours at one of the following rates and in accordance with the entry requirements of the destination State –

For all hosts of either Queensland or Mediterranean Fruit Fly

<b>Methyl Bromide (g/m<sup>3</sup>)</b>	<b>Flesh Temperature</b>
40 g per cubic metre (m <sup>3</sup> )	16°C – 20.9°C
32 g per cubic metre (m <sup>3</sup> )	21 – 31.9°C

For all other treatments-

<b>Methyl Bromide (g/m<sup>3</sup>)</b>	<b>Flesh Temperature</b>
32 g per cubic metre (m <sup>3</sup> )	21 – 31.9°C
40 g per cubic metre (m <sup>3</sup> )	16 – 20.9°C
48 g per cubic metre (m <sup>3</sup> )	11 – 15.9°C
56 g per cubic metre (m <sup>3</sup> )	10 – 10.9°C

Fruit must be fumigated at flesh temperatures above 16°C and no higher than 31.9°C. °C.

### 6.1 Fumigant Loading Rates

Fumigant loading rates for fruits and vegetables are not less than 30% nor more than 50%, of the volume of the chamber when empty,

### 6.2 Package Permeability Requirements

Packages enclosed or covered with impervious materials (such as plastic bags, stacked plastic punnets or waxed paper) must be opened, cut or the packaging removed to allow adequate penetration of the gas unless;

- Packaging has not less than four unobstructed perforations of 6mm diameter per 100cm<sup>2</sup>; or
- Five unobstructed perforations of 5mm diameter per 100cm<sup>2</sup>; or
- Numerous pin holes (at least six per cm<sup>2</sup>)

**A licensed fumigator must carry out all methyl bromide fumigations.**

**100% methyl bromide must be used for fumigating fruit and fruiting vegetables, food producing plants and ornamentals. AVPMA does not permit fumigants containing Chloropicrin to be used for fumigation of these commodities as Chloropicrin is phytotoxic and likely to cause damage to living plant material.**

**Biosecurity SA - Plant Health 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 treatments should check with experienced persons for available information and testing of small quantities is recommended.**



The Business must use products registered under the Agvet Code in accordance with the instructions included on the product's approved label or an applicable Australian Pesticides and Veterinary Authority (APVMA) permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit. Treatment facilities must comply with the requirements of the 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 pesticide residue above the Maximum Residue Level (MRL).

Inadequate ventilation of produce after fumigation may lead to residues of methyl bromide above the MRL and leave produce open to seizure by relevant authorities at intrastate or interstate markets.

## 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 (refer Attachment 1) at least 10 working days prior to the intended date of commencement of certification of produce.

### 7.2 Audit Process

#### 7.2.1 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 Operational 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 posted a Certificate of Accreditation (refer 7.2.4 Certificate of Accreditation).

#### 7.2.2 Compliance Audits

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 weeks of the initial audit and accreditation of the Business.

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.

Ongoing compliance audits are conducted at least once every six months for a Business that operates for more than six months of each year.



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 nonconformance.

### 7.2.3 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.

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

### 7.2.4 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 Interstate Assurance Certificate.**

## 7.3 Fumigation Facility Requirements

Each chamber operated at the facility for methyl bromide fumigation of produce under this Operational Procedure must –

- (a) be a permanently constructed fumigation chamber or a semi-permanent fumigation chamber made from gas-proof material designed specifically for the purpose of fumigation; and
- (b) be covered by a current and valid Gas Retention Test Certificate issued by a licensed fumigator within the last six months (refer 7.4.2 Gas Retention Testing).

### 7.3.1 Fumigation Dosage Chart

The Business shall maintain a Fumigation Dosage Chart (refer Fumigation Dosage chart – Attachment 3) or similar record in close proximity to the chamber for each chamber used by the Business for fumigation under this Operational Procedure.

The chart shall provide the following details –

- (a) the Business's name and Interstate Produce (IP) number;
- (b) the identification of the chamber to which the chart applies;
- (c) the total chamber volume in cubic metres (refer 7.8.1 Calculation of Fumigation Chamber Volume);





- (d) the quantity of methyl bromide in grams (g) required to be added to the chamber to achieve a concentration of 32, 40, 48 and 56 g/m<sup>3</sup> (refer 7.8.1 Calculation of Fumigant Dosage).
- (e) The printed name and signature of the licensed fumigator responsible for the preparation of the chart and the date of preparation.

## 7.4 Fumigation Chamber and Fumigation Equipment

### 7.4.1 Maintenance

The Fumigator shall carry out regular checks of the fumigation chamber and any fumigation equipment such as halide lamps, gas monitoring devices and gas sampling tubes to ensure they continue to operate effectively and remain free from malfunction, damage or excessive wear.

### 7.4.2 Gas Retention Testing

All chambers used for methyl bromide fumigation under an Interstate Certification Assurance arrangement must be covered by valid Gas Retention Test Certificate issued by a licensed fumigator.

Operational chambers must be tested at least every six months, or as required by an Inspector.

Gas Retention certificates shall be issued following testing under the supervision of an Inspector in accordance with the following –

- (a) After preparing the chamber in accordance with the requirements of this Operational Procedure, gas concentrations shall be measured and recorded 20 minutes after the start of the fumigation and at two hours after the start of the fumigation **prior** to venting.
- (b) All monitoring points shall be measured to determine that the required concentration has been attained. All monitoring points shall equilibrate within +/- 5% of each other at the twenty minute monitoring where more than one monitoring point is in use (refer 7.7.3 Placement of Gas Sampling Lines).
- (c) Where monitoring points are not equilibrated within +/- 5% of each other at the twenty minute monitoring, the fumigation will be deemed to have failed and the Fumigator shall vent off all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.
- (d) A minimum of 50% of the original fumigant concentration is require to be retained at the final monitoring (after two hours). If the required final concentrations are not reached then the fumigation will be deemed to have failed and the Fumigator shall vent off all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.
- (e) At least one successful fumigation retention test for a chamber must be undertaken before a Gas Retention Test Certificate may be issued for that chamber. The Inspector supervising the test may require additional fumigation retention testing if this is considered necessary.

**It is recommended that newly constructed chambers be tested for leakage using a coloured smoke generator prior to gas retention testing using methyl bromide.**



### 7.4.3 Gas Retention Test Certificate

The Gas Retention Test Certificate must record –

- the name and Interstate Produce (IP) number of the Business that operates the fumigation chamber;
- the facility address;
- the identification of the chamber or impervious tarpaulins to which the certificate applies;
- the date of the test;
- the measurements of the chamber;
- the chamber volume;
- the volume of any external ducting;
- the total chamber volume in cubic metres;
- the fumigation rate (g/m<sup>3</sup>);
- the time of vaporisation;
- the quantity of methyl bromide in grams (g) added to the chamber to achieve the concentration at the time of the test(s);
- the readings for each monitoring point for each test at 20minutes after vaporisation is complete;
- the readings for the each monitoring point for each test at the end of the test (at two hours after vaporisation is complete);
- the time venting commenced;
- the percentage of gas retained for each test at the end of the test;
- the SAHC licence number, printed name and signature of the licensed fumigator who performed the test (s);

This information shall be provided using the Gas Retention Test Certificate included as Attachment 5, or a certificate that captures the same information.

### 7.4.4 Calculation of Fumigation Chamber Volume

The volume of the space to be fumigated is the volume of the total space enclosed for fumigation. It is to be calculated using a measuring tape or other suitable device to determine length, width and height and is to be expressed in cubic metres (m<sup>3</sup>).

Where an enclosed chamber is used for fumigation, the volume of any gas circulation equipment external to the chamber, which is not sealed from the chamber during fumigation, must also be included in calculation of the chamber volume.

The following calculation may be used to determine the volume of the chamber in cubic metres (m<sup>3</sup>) –

$$(\text{chamber height (m)} \times \text{chamber length (m)} \times \text{chamber width (m)}) + \text{external ducting volume (m}^3\text{)} = \text{total chamber volume (m}^3\text{)}$$

For example –

Chamber Height	=	2.5 metres
Chamber Length	=	3 metres
Chamber Width	=	3 metres
Chamber Volume	=	2.5 x 3 x 3 = 22.5 m <sup>3</sup>
External Ducting Volume	=	0.5 m <sup>3</sup> (if applicable)
Total Chamber Volume	=	22.5m <sup>3</sup> + 0.5m <sup>3</sup> = 23.0m <sup>3</sup>



Details of chamber volume, and fumigant dosage rates shall be prominently displayed in the vicinity of the chamber (refer 7.3.1 Fumigation Dosage Chart).

## 7.5 Calculation of Produce Temperature

Immediately prior to the commencement of fumigation, the Fumigator shall determine the minimum flesh temperature of each load of produce to be fumigated.

### 7.5.1 Equipment

Thermometers used for measuring produce temperature may be of the bimetallic, glass (mercury or alcohol) or digital type and shall be uniquely identified for calibration purposes.

Thermometers capable of reading in graduations of 0.1 °C or 0.2 °C shall be used.

### 7.5.2 Calibration of Thermometers

Thermometers used for measuring produce temperatures shall have been calibrated within the previous six months and shall be accurate to within +/- 0.5 °C.

Calibration may be undertaken using the ice-point check method, by checking against a calibrated reference platinum resistance thermometer, or by a recognised testing authority.

The business shall maintain results of thermometer calibration checks.

Thermometer calibration records shall record the following information-

- the date of calibration;
- the identification of the thermometer calibrated;
- the temperature reading (s) and the correction if any to the thermometer reading to an accuracy of at least +/- 0.1 °C;
- the name of the officer or recognised testing authority responsible for conducting the calibration checks.

#### Ice Point Check Calibration

**Thermometers should be washed with distilled or de-ionised water and stored for several hours at 0 °C before calibration check.**

**A slurry mixture of distilled or de-ionised water and shaved ice made from distilled water is prepared in an insulated vessel. Drain any excess free water and then fully immerse each thermometer to above the mercury column. Lift the thermometer until the mercury is just visible and read the indicated temperature. Repeat this procedure until there is no change in the reading and then record the indicated temperature.**

**The correction for the thermometer will be the deviation of the reading from 0°C. If the indicated temperature is outside the range 0 ° +/- 0.5 °C the thermometer is unsuitable for use under this procedure.**

**Whilst it may be possible to adjust electronic thermometers, inaccurate glass thermometers shall be replaced and appropriate records made.**



## 7.6 Produce Temperature Measurement

### 7.6.1 Fruits and Vegetables

The Fumigator shall measure the flesh temperature of one centre fruit or vegetable and one outer fruit or vegetable from each pallet of bulk bin.

For un-palletised fruit and vegetables, a minimum of one outer and one inner fruit or vegetable from every twentieth package shall be sampled.

Temperatures shall be taken from each lot of fruit or vegetables in the load. A minimum of three temperature readings shall be taken from for each lot to be fumigated.

### 7.6.2 Live Plants and Plant Products

The Fumigator shall take sufficient temperature readings from each lot to be fumigated to determine the minimum and maximum temperatures of the load.

Temperatures shall be varied between the top middle and bottom and from outer and inner packages of each lot.

A minimum of three temperature readings shall be taken from each lot to be fumigated.

### 7.6.3 Produce Temperature Records

The Fumigator shall record each temperature reading and the maximum and minimum produce temperatures of the load on the Fumigation Treatment Record (refer Attachment 4).

## 7.7 Preparing, Loading and Sealing the Chamber

### 7.7.1 Preparing the Chamber

The Fumigator shall check the chamber for damage and possible leak sites prior to the chamber being loaded.

Any damage (eg damaged door seals or holes or tears in chamber walls) shall be made good prior to loading.

The Fumigator shall check chamber circulation and ventilation systems are operating correctly and ensure all vents are closed and sealed prior to the chamber being loaded.

### 7.7.2 Loading the Chamber

Produce may be fumigated either unpacked, in bulk bins or following packing.

The Fumigator shall ensure produce packaged or covered with impervious materials such as plastic bags or waxed paper are opened, cut or removed to allow adequate penetration of the gas.

### 7.7.3 Placement of Gas Supply Line (s)

The gas supply line (s) shall be strategically placed within the chamber to effectively introduce and allow dispersal of the gas. As the fumigant is more than three times heavier than air, the gas should be introduced directly into the airstream of the



circulation fan. Precautions must be taken to prevent any liquid fumigant coming in contact with produce being fumigated.

**A piece of impermeable sheeting (plastic or rubberised canvas) or a tray may be used.**

Adequate fan circulation must be provided to circulate the fumigant (refer 7.9.5 Mixing of Fumigant).

#### 7.7.4 Placement of Gas Sampling Lines

When gas concentrations are to be monitored during fumigations, gas-sampling lines must be positioned within the chamber for each fumigation. Sampling lines must be crushproof (for example 6 mm internal diameter hydraulic hose is effective) and must be positioned as follows-

- (a) for chambers less than 5 m<sup>3</sup> one gas sampling line shall be located in the centre of the stack;
- (b) for chambers 5 m<sup>3</sup> or greater three sampling lines shall be used and located at the top back, centre, and base front of the stack.

#### 7.7.5 Sealing the Chamber

Once all of the produce has been placed in to the chamber, the Fumigator shall ensure the chamber is gas tight by closing all vents and access pints and checking all possible leak sites such as doors, gaskets and joints.

### 7.8 Fumigation

After the chamber has been sealed the Fumigator turns on all circulation fan (s).

#### 7.8.1 Calculation of Fumigant Dosage

See 6. Requirements for the fumigation dosage rates appropriate to the fumigation being carries out.

The dosage rate applied to fumigation shall be determined by the temperature of the **coldest produce** from any lot to be fumigated in the chamber load.

For fruit fly host produce, treatment must not commence if the temperature of the fruit is below 16°C or is greater than 31.9°C or above.

Determine the amount of methyl bromide required in grams (g) using the following formula -

Chamber volume x dosage rate = g methyl bromide

For example -

$$22.5\text{m}^3 \times 32\text{g}/\text{m}^3 = 720 \text{ g methyl bromide}$$

The Fumigator shall maintain records of the total amount of methyl bromide applied during each fumigation on the Fumigation Treatment Record (refer Attachment 4).



## 7.9 Application of Fumigant

### 7.9.1 Sealed System

The Fumigator measures out the required amount of fumigant into the measuring cylinder. After the required amount of fumigant has been decanted and checked the fumigant is introduced into the chamber via the volatiliser.

### 7.9.2 Loss of Weight System

The fumigator measures out the required amount of fumigant by the loss of weight in the dispensing cylinder.

To operate this method, the dispensing cylinder is placed onto scales to allow the weight of the cylinder to be determined before the application of the fumigant.

The fumigator must tare off the weight of the required amount of fumigant on the dispensing cylinder and open the valve to apply the required amount until the cylinder is at the tared weight.

### 7.9.3 Calibration of Weighing Scales

Scales used for the loss of weight system must be calibrated using a known weight at least every six months.

The business shall maintain results of weighing scale calibration checks.

Weighing scale calibration records shall record the following information:

- The date of calibration;
- The identification of the scales calibrated (serial number or other unique identifier);
- Confirmation that the equipment is accurate to within  $\pm 1$  percent of the minimum dosage (g) of methyl bromide used for the chamber; and
- The officer responsible for the calibration check.

### 7.9.4 Vaporiser/Volatiliser

Although methyl bromide has a boiling point of 3.6 °C and will vaporise when released at temperatures above 4.0 °C, freezing may occur as the gas is released from the delivery cylinder. For this reason a vaporiser or volatiliser must be used to introduce the methyl bromide as a hot gas.

A suitable device has part of the delivery tube of copper, coiled and submerged in hot water.

### 7.9.5 Mixing of Fumigant

To ensure adequate mixing of the fumigant, fans shall be used to disperse the gas throughout the chamber and thereby enhance the penetration of the fumigant. Once



the gas is evenly distributed it maintains that conditions unless an outside event such as excessive leakage occurs.

It is suggested that an axial fan capable of providing 60 room changes of volume per hour be used for 15 minutes after the introduction of the gas. Low velocity/low volume fans may be used for longer periods.

**The use of high velocity/high volume fans for periods longer than 15 minutes may lead to the fumigant being forced from the chamber.**

**Fumigation commences once all the fumigant has been introduced into the chamber and vaporised (the time of vaporisation).**

**Effective mixing of the methyl bromide may be determined monitoring gas concentrations at all monitoring points 20 minutes after the introduction of the gas (refer 7.9.7 Monitoring Fumigant Concentration). All monitoring points must equilibrate within +/- 5% of each other (where more than one sampling point is used), otherwise the fumigation is deemed to have failed.**

#### 7.9.6 Testing for Leaks

Once the fumigation has commenced, the Fumigator shall test the chamber for leaks using TIF or Riken leak detectors. Sites checked shall include -

- doors sealing points;
- external ducting; and
- exit pints for supply lines and gas sampling lines.

Any leaks detected shall be repaired immediately. If leaks are detected that can not be repaired during the treatment, the fumigation must be aborted and the chamber repaired before further use.

#### 7.9.7 Monitoring Fumigant Concentration

Effective fumigation is dependent on maintaining a satisfactory level of fumigant within the chamber during the fumigation. Monitoring of fumigant concentration is not mandatory for every fumigation, however this is preferred practice (refer 7.4.2 Gas Retention Testing).

Fumigators may elect to monitor gas concentration during fumigations. Where monitoring indicates that the required concentration will not be achieved the Fumigator shall vent of all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.

When the cause has been rectified the produce must be re-gassed at the specified rate.

### 7.10 Completion of Fumigation

#### 7.10.1 Venting

After two hours of treatment the chamber shall be ventilated by running the exhaust system to extract all of the remaining gas and ensure that the concentration of methyl bromide is below 5 ppm before produce is released from the chamber.



The Fumigator should check fumigant concentrations before releasing the produce by drawing an air sample from the chamber into a colorimetric tube before releasing the chamber. Air samples must be taken near the floor of the chamber in the vicinity of the exhaust duct. This can be accomplished by installing a metal tube in the chamber to transport the sample from the floor to an opening in the chamber wall.

The concentration of methyl bromide in the chamber must be below the Exposure Standard or 5 ppm or less before the product can be released. If the concentration is greater than 5 ppm then forced venting should be resumed and further measurements of concentration taken.

Inadequate aeration of produce poses grave risks to the health of workers involved in unpacking, transport and marketing of fumigated fruit.

### 7.10.2 Unloading the Chamber

Unloading of the chamber may commence after the Fumigator has released the produce. The ventilation system should be kept running during this process.

### 7.10.3 Aeration of Produce

Treated produce shall be given sufficient time to air after treatment to allow adequate dispersal of the fumigant out of the produce and ensure that the Exposure Standards of 5 ppm of methyl bromide and any applicable maximum residue limits are not exceeded.

### 7.10.4 Identification and Control of Treated and Untreated Produce

The Business shall have adequate procedures in place, which prevent mixing of treated and untreated produce at the facility.

Examples of acceptable methods of identifying the treatment status of treated and untreated produce after fumigation include –

- (a) locating untreated produce in a clearly identified and separate area to treated produce and maintaining separation until dispatch; or
- (b) marking each package of treated produce in a manner that clearly identifies the produce as conforming to the requirements specified under this Operational Procedure (refer 7.13.1 Package Identification).

Other methods may be used provided they clearly identify and segregate treated and untreated produce.

## 7.11 Treatment Records

The Fumigator must record each fumigation using a Fumigation Treatment Record (refer Attachment 4) or records which capture the same information.

Treatment records must identify –

- the date of fumigation;
- the packer's identification;
- the type of produce treated;
- the quantity of produce treated;
- all temperatures measurements taken prior to fumigation;





- the fumigation dosage rate;
- the total quantity in grams of fumigant released in the fumigation;
- the commencement time of the fumigation (the time vaporisation is completed);
- the completion time of the fumigation (the time venting commenced);
- the Fumigator's SA Health licence number, name and signature.

### 7.12 Post Treatment Security for Tasmania

The following requirements apply to **fruit** treated for **fruit fly** or **consigned to Tasmania** only.

Treated fruit may be allowed to air adequately prior to securing the produce against reinfestation. Treated fruit shall be held for the minimum practical period after fumigation and airing before it must be secured against reinfestation.

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

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

Certified fruit must be transported from the facility in secure conditions that 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 1.6mm;
- (d) shrink-wrapped and sealed as a palletised unit;
- (e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

**Fruit consigned to Tasmania must be transported in full container lots sealed prior to transport or as lesser container lots in accordance with the requirements of (a), (b) or (d) above.**

**Where consignments are transported to Tasmania as full container lots, the seal number must be included in the in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment (refer Attachment 2).**

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



## 7.13 Dispatch

### 7.13.1 Package Identification

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

- the Interstate Produce number of the Business that operates the approved facility in which the produce was treated; and
- the words “MEETS ICA –04”; and
- the date (or date code) on which the fruit was treated;

Prior to the issuance of an Interstate Assurance Certificate by the Business under this Operational Procedure.

## 7.14 Assurance Certificates

The Authorised Dispatcher shall ensure an Interstate Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to dispatch of the consignment from the facility to a market requiring certification of fumigation with methyl bromide.

Interstate Assurance Certificates shall be in the form of a Plant Health Interstate Assurance Certificate. A completed example is shown as Attachment 2.

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

Interstate Assurance Certificates shall be completed, issued to cover each consignment (ie. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

Interstate Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Assurance Certificates (WI-02).

### 7.14.1 Interstate Assurance Certificate Distribution

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

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

## 8. ICA SYSTEM RECORDS

The Business shall maintain the following records –

- (a) Fumigation Dosage Chart for each chamber (refer 7.3.1);
- (b) Gas Retention Test Certificate for each chamber (refer 7.4.3);
- (c) If applicable, thermometer calibration records (refer 7.5.2);
- (d) If applicable, scale calibration records (refer 7.9.3)
- (e) Fumigation Treatment Record (refer 7.11);
- (f) A copy of each Plant Health Interstate Assurance Certificate issued by the Business (refer 7.14.1).

ICA system records shall be retained for a period of at least 12 months from completion, or until the next compliance audit of the ICA arrangement, whichever is the later and shall be made available on request by an Inspector.



**An accredited Business must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is conducted more than 12 months from the last compliance audit, the business must maintain all records completed since the previous compliance audit.**

## 8.1 ICA System Documentation

The Business shall maintain the following documentation –

- (a) a copy of the Business's current Application for Accreditation (refer Attachment 1);
- (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. ATTACHMENTS

- |              |  |
|--------------|--|
| Attachment 1 | Application for Accreditation of a Business for a Plant Health Interstate Certification Assurance Arrangement. |
| Attachment 2 | Plant Health Interstate Assurance Certificate (completed example)  |
| Attachment 3 | Fumigation Dosage Chart (blank)  |
| Attachment 4 | Fumigation Treatment Record (blank)  |
| Attachment 5 | Gas Retention Test Certificate (blank).  |
| Attachment 6 | Thermometer Calibration Record (blank)   |

A copy of this Operational Procedure and other ICA information is available on the Biosecurity SA - Plant Health web-site at;

[http://www.pir.sa.gov.au/biosecurity/plant\\_health/exporting\\_commercial\\_plants\\_and\\_plant\\_products\\_from\\_south\\_australia](http://www.pir.sa.gov.au/biosecurity/plant_health/exporting_commercial_plants_and_plant_products_from_south_australia)

All contact regarding this Operational Procedure or ICA should be made to:

Senior Plant Biosecurity Officer – Market Access, Biosecurity SA - Plant Health by  
Phone (08) 8207 7814, email [PIRSA.PlantHealth@sa.gov.au](mailto:PIRSA.PlantHealth@sa.gov.au),  
or at 33 Flemington St, Glenside SA 5065.



**ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION**

Review / complete clearly and return to Biosecurity SA - Plant Health Operations, 33 Flemington Street Glenside SA, 5065.  
Or email scanned completed copy to pirs.planthealthmarketaccess@sa.gov.au  
(Please print. See Conditions and Application Instructions on pages 2 and 3 of this Application.)

Type of application being made (Tick or mark one):  Annual Return  New  Amendment

NOTE: This application can only cover one Procedure (Arrangement) at one Facility

Has Business previously been registered for movement of produce?  Yes  No

If yes, provide the Interstate Produce (IP) Number (& Facility number).

Operational Procedure / Arrangement (# Arrangement details must be included - see note on page 3)

ICA/CA/IR Number

Title of Arrangement, Operational Procedure or Registration \*

ICA04

Fumigation

**Applicant Details.**

Type of Ownership of Business.

Individual  Partnership  Incorporated Company  Cooperative Association  Trust  Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partners Names:

(Provide additional partners on a separate sheet)

Other Trading Names:

ABN / ACN Number:

Last Name		First Name	
Line 2:			
State:		Postcode:	
Last Name		First Name	
Last Name		First Name	
Line 2:			
State:		Postcode:	

Have you, any Partner or Director of the Business or anyone in a Management role been convicted of an indictable offence or other offence involving dishonesty in the past five years? (answer by circling / marking appropriate box).

Yes	No
-----	----

A Company must attach a copy of *Certification of Incorporation* with new applications.

Certification is attached

A Co-operative Association must attach a copy of *Certificate or Registration* to new applications

**Facility / Accreditation Details**

Facility Address Line 1:

Suburb:

Accreditation Contact:

Position:

Property Valuation No.:

Contact Details:

Postal Address

Postal Suburb

Line 2:			
State:		Postcode:	
Last Name		First Name	
Section:		Hundred:	
Phone:	Mobile:		
Fax:	Email:		
Line 2:			
State:		Postcode:	

**Persons Permitted to Sign or Verify Plant Health Certification**

Role	Last Name, First Name	Specimen Signature
Certification Controller / Responsible Person		
Backup Cert Controller / Responsible Person		
Authorised Signatory / Responsible Person		
Authorised Signatory / Responsible Person		

Products Certified / Imported:

(List all fruit and vegetable types, machinery, grapevines or nursery stock)

Seasonal Operator: (tick or Y = Yes)

NO	YES	
----	-----	--

Importing Details

Consignments per year:

States of Origin: (tick or Y = Yes)

Nursery Membership (tick or Y = Yes)							NGISA	NIASA	AGCAS
QLD	VIC	WA	NSW	NT	TAS		Overseas		

ENSURE YOU ALSO COMPLETE AND SIGN SECOND PAGE



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Product / Certification Assurance Records and Methodology

The business must carry out the necessary responsibilities and duties, and maintain records strictly in accordance with the applicable Operational Procedure unless permission to use different records/methods is requested below and is granted and endorsed by Biosecurity SA - Plant and Food Standards on this form.

I hereby request to use the following alternative or additional records/methods detailed below.

	Granted by PIRSA <input type="checkbox"/>
	Inspector Initials / Stamp

PIRSA   
STAMP

I / We the undersigned applicant(s) do hereby declare that the information provided herein is accurate to the best of my/our knowledge and belief and make this application on my behalf, or on behalf of the above-mentioned business as a representative appointed to do so.

*Partner, Director / Approved Representative	Designation	Signature	Date
			/ /
			/ /
			/ /
			/ /

For corporations/associations a Director, Company Secretary or Manager with legal authority to sign for the company must sign.  
Use the following checklist to ensure you have provided key information to enable the application to be processed.

- Parties have signed above.       All Responsible Persons have signed page 1.       ABN is provided.
- Type of ownership indicated.       Copy of Company Certification attached (new applicants).

Applicants must provide an Annual Return on the prescribed form each year they are accredited.

Incomplete applications will delay processing as they will need to be returned

Please direct any queries regarding this application or the Accreditation/Registration to the Market Access Officer on 8207 7814.

Office Use Only

DESK AUDIT <input type="checkbox"/> Passed <input type="checkbox"/> Not Passed because .....			
Alternate record-keeping granted    Yes <input type="checkbox"/> No <input type="checkbox"/> .....			
.....	.....	..... / ..... / .....	PIRSA STAMP
Name of Desk Auditor (please print)	Signature of Officer	Date	

Conditions of Accreditation S16 / Registration S26

For the purposes of this accreditation / registration the following conditions shall apply:

- The applicant must operate in full accordance with the Act and for ICA/CA Arrangements with the applicable Operational Procedure, which includes maintenance and provision of prescribed records for regular audit.
- The applicant is responsible to ensure that staff undertaking responsibilities required of this accreditation are adequately trained to do so.
- The frequency and number of audits will be determined by the Minister and carried out by persons authorised by the Minister.
- All fees for audits and inspections will be set by the Minister and the costs borne by the accredited person or business.
- The applicant will receive a Certificate of Accreditation / Registration which must be prominently displayed at the Business Facility.
- Restrictions may be imposed on the type of product an importer may bring into South Australia.

A copy of the relevant Operation Procedure or Act can be viewed or downloaded from - [www.pir.sa.gov.au/ica](http://www.pir.sa.gov.au/ica)

Issue of Assurance Certificates / Registration of Importers / Verification of Product

The Plant Health Act 2009 requires any person issuing a Plant Health Assurance Certificate (PHAC) to be accredited to do so. Penalties apply. (see section 25).

The Plant Health Act 2009 requires any person bringing or introducing plant or plant related products into SA to be registered (section 26) and imported products require verification. It is an offence to import without being registered or to fail to have imported product verified. Penalties apply (see sections 7, 25 and 33).

Only an accredited person may issue an assurance certificate (PHAC) or verify imported products (ie verify that an assurance certificate or other document relating to a plant or plant related product under a corresponding law complies with the requirements of the corresponding law). It is an offence to issue a Plant Health Assurance Certificate or verify imported product without being accredited. Penalties apply (see sections 7, 25 and 33).

ENSURE YOU ALSO READ PAGE 3



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Application Notes

The form must be fully completed by an Applicant on their behalf or on behalf of a legal entity/business that they have authority to represent.

Attach a separate page if there is insufficient space available for all required details. (Late fees apply for Annual Returns)

Operational Procedure / Arrangement

The ICA / CA / IR number and name you are seeking Accreditation/Registration for must be entered here.  
E.g. ICA23, CA01 etc. Applications without these details will be delayed or not processed.

Applicant Details

- **Type of Ownership** shall be either - Individual, Partnership, Trust, Incorporated Company, Co-operative Association, Trust or other legal entity. (It may not be a Family Trust).
- **Name of the Legal Entity** either Individual, Business, Corporation, Association or Trust (if a Family Trust a trustee representing the Trust). Use attachment if insufficient room.
- **Address**; postal address of business is required.
- **Partners Names**; at least one partner representing the partnership must be provided.
- **Other Trading Name(s)**; List any other trading names used. Use attachment if insufficient room.
- **ABN / ACN Number**; ABN is the Australian Business Number.
- **Convictions**; Need to answer whether you, or any Director of the business or anyone in a Management role has been convicted of an indictable offence or offence involving dishonesty in the past five years ? This question must be answered. If it is not, the application will not be processed.

Facility / Accreditation Details

- **Facility Address / Location**; Clearly indicate the location or physical address details where product will be prepared/verified that will enable a PIRSA officer to easily locate the premises. (Usually the registered address of the business).
- **Contact**: Name and role of the principal contact to be used in regard to the accreditation/Registration.
- **Property Valuation Number and Section and Hundred**; Must clearly indicate the Property Valuation Number, Section and Hundred of the property. These are available from the Council rate notice.
- **Postal Address**; A mailing address may be provided for posting of all correspondence.

Persons Permitted To Sign or Verify Plant Health Certification

- **Role**; The role of the person able to verify product on behalf of the accredited business.
- **Names**; The full name and specimen signature of each of these persons.

Product Details

- **Products Certified / Imported**; Indicate the imported product / equipment / machinery you expect to certify/verify using this procedure.
- **Seasonal Operator**; Indicate whether seasonal operation will apply and if so what months.
- **Consignments per year**; Importers to provide estimate number of consignments per year
- **Nursery Membership**; Nurseries to provide membership details
- **States of Origin**; Provide a yes for States that product is expected to come from.

Product / Certification Assurance Records and Methodology

- Complete only if you wish to maintain records in alternate method to that specified in Procedure.

Authorisation / Signing

The Applicant (individual, all partners, trustee or company director) must sign acknowledging they represent the business seeking accreditation and the information is accurate. It is an offence under section 51 of the Plant Health Act 2009 to make a false or misleading statement (whether by reason of the inclusion or omission of a particular) in an application made or information provided. Penalties apply.

Separate applications are required for each accreditation / registration. (i.e. ICA, CA, IVCA, Importer etc)

see [www.pir.sa.gov.au/ica](http://www.pir.sa.gov.au/ica)

Please direct queries regarding this Application, Accreditation or Registration to the Market Access Officer on 8207 7814.

Gary Cox,

Manager, Market Access & Systems, Biosecurity SA - Plant Health.



# PLANT HEALTH ASSURANCE CERTIFICATE

Certificate Number **12345**

IP Number	Facility No.	Arrangement Code
S	-	

### Consignment Details (Please print clearly and initial any changes)

#### Consignor

Name
Address

#### Consignee

Name
Address

#### Reconsigned To

(Splitting consignments or reconsigning whole consignments)

Name
Address

#### Method of Transport

(Provide details where known)

<input type="checkbox"/> Road	<small>Vehicle Details Reg. No.</small>
<input type="checkbox"/> Rail	<small>Consignment no.</small>
<input type="checkbox"/> Air	<small>Airline/Flight no.</small>

### Certification Details

Accredited Business that Prepared the Produce (as IP# above)

Name
Address

Grower(s) (as marked on packages)

Name
Address

(for ICA-23 each source property must have a current Property Approval)

Brand Name or Identifying Marks (as marked on packages) Date Code (as marked on packages)

--	--

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment

Date	Treatment	Chemical (Act/Ingredient)	Concentration	Duration and Temperature
	<input type="checkbox"/> Dipping	Dimethoate	400 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.
	<input type="checkbox"/> Dipping	Fenthion	412.5 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.
	<input type="checkbox"/> Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Flood spraying	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Non-recirculated spray	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m <sup>3</sup>	Two Hours @ °C
	<input type="checkbox"/> Heat Treatment	Hot Air	Hot Water	Min @ °C

### Additional Certification

(Apply ICA Stamp here)

### 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 Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please Print)

Signature

Date

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# PLANT HEALTH ASSURANCE CERTIFICATE

Certificate Number **12345**

IP Number	Facility No.	Arrangement Code
S 9 8 7 6 - 0 1 I C A 0 4		

### Consignment Details (Please print clearly and initial any changes)

#### Consignor

Name	J and P Fresh Produce
Address	21 Longway Road VIRGINIA SA 5120

#### Consignee

Name	Arthur's Fresh Produce
Address	Footscray Markets FOOTSCRAY VIC 3011

#### Reconsigned To

(Splitting consignments or reconsigning whole consignments)

Name	
Address	

#### Method of Transport

(Provide details where known)

<input checked="" type="checkbox"/> Road	Vehicle Details Reg. No. SES 101
<input type="checkbox"/> Rail	Consignment no.
<input type="checkbox"/> Air	Airline/Flight no.

### Certification Details

Accredited Business that Prepared the Produce (as IP# above)

Name	Fumigation Contractors
Address	Lees Road Virginia SA 5120

Grower (as marked on packages)

Name	J and P Fresh Produce
Address	21 Longway Road Virginia SA 5120

(for ICA-23 each source property must have a current Property Approval)

Brand Name or Identifying Marks (as marked on packages)

J and P Fresh Produce
-----------------------

Date Code (as marked on packages)

29 Mar 2012
-------------

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
22	Cartons	Capsicum (green)	
16	Trays	Tomato (Gourmet)	

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
	<input type="checkbox"/> Dipping	Dimethoate	400 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.
	<input type="checkbox"/> Dipping	Fenthion	412.5 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.
	<input type="checkbox"/> Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Flood spraying	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Non-recirculated spray	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
29/6/08	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m <sup>3</sup>	Two Hours @ °C
	<input type="checkbox"/> Heat Treatment	Hot Air	Hot Water	Min @ °C

### Additional Certification

*(Apply ICA Stamp here)*

### 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 Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please Print)

Signature

Date

Guy Fumigator	<i>Guy Fumigator</i>	29/3/2012
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**FUMIGATION DOSAGE CHART**  
**ICA-04**

Chamber Identification: .....

Total Chamber Volume: .....

Business Name: .....

IP Number: **S** .....

Facility Address: .....

.....Post Code.....

**DOSAGE CHART**

<b>CONCENTRATION (g/m<sup>3</sup>)</b>	<b>CALCULATED QUANTITY OF METHYL BROMIDE (gms)</b> (required to achieve indicated concentration)
16	
24	
32	
40	
48	
56	

This chart is to be located in close proximity to each Fumigation Chamber

Prepared by: ..... (Fumigators Name).

Signature: ..... Date: .....





Operator of Fumigation Chamber				Interstate Produce No:			<b>10. S</b>		
Facility Address:				Chamber Identification:					
				Date of Test:					
Chamber Dimensions (internal):		Length	m	Width	m	Height	m	Chamber Volume:	m <sup>3</sup>
Fumigator's Printed Name:				External Ducting (if applicable)			m <sup>3</sup>		
Fumigator's SAHD Licence No:				Expiry Date:	/	/	Total Chamber Volume:	m <sup>3</sup>	
Test Number	Fumigation Rate (g/m <sup>3</sup> )	Quantity of Methyl Bromide added (g)	Time Vaporisation Completed	Gas Concentration at Monitoring Point(s) after 20 minutes	Gas Concentration at Monitoring Point(s) after 2 hours	Time Venting Commenced	Percentage of Methyl Bromide retained after 2 hours		
<p>The fumigation chamber described above has been tested in accordance with requirements of Primary Industries and Resources South Australia Operational Procedure <b>Fumigation with Methyl Bromide (ICA-04)</b> and has been shown to achieve at least 50% retention of methyl bromide gas after 2 hours fumigation period</p> <p>Fumigators Name.....Signature.....Date...../...../.....</p> <p>Inspectors Name.....Signature.....Date...../...../.....</p>									

**INTERSTATE CERTIFICATION  
ASSURANCE**

**THERMOMETER CALIBRATION  
RECORD**

**Thermometer Calibration**

Name of Fumigation Company or Fumigator's Business Name	Date	Thermometer Number	Temperature Reading	Variation of Temperature from Ice Point - 0°C	Name of Testing Officer (please print)	Signature of Testing Officer
	... / ... / ...					
	... / ... / ...					
	... / ... / ...					
	... / ... / ...					
	... / ... / ...					
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