

In-field treatment, monitoring, and inspection of stone fruit systems approach

(CA-32)

Operational Procedure, version 2.0

Information current as of 25 September 2023

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The locations of current fruit fly outbreaks in South Australia are specified on the Department website at <http://pir.sa.gov.au/fruitfly>

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Table 1: Revision register

Revision No.	Date Issued	Amendment Details
1.0	18/08/2022	Version 1 released.
1.1	09/09/2022	Minor edits, Maldison, Control of use legislation information, packing shed (facility) plan and PIRSA directed corrective action added //RE
1.2	26/09/2022	Update to red centre (fruit fly outbreak zone) definitions
1.3	16/01/2023	Update to crop monitoring section. addition of “approved host fruit” definition, and inclusion of jujubes as an approved host fruit under the OP.
2.0	25/09/2023	Reviewed and added red centre requirements, removed requirement for MAT blocks at Part B business.

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1. Purpose

The purpose of this Operational Procedure (“OP”) is to describe the:

- principles of operation and standards required; and
- responsibilities and practices of accredited business and their personnel

required in verifying that any approved host fruit leaving a Corrective Action Zone (“CAZ”), Export Assurance Zone (“EAZ”) or Delimitation Zone (“DZ”) within South Australia destined for other areas within South Australia (excluding the Riverland Pest Free Area) have been monitored, treated, inspected and certified in accordance with this OP.

2. Scope

This Operational Procedure covers certification of pre-harvest & through harvest bait-spraying or cover-spraying, hygiene activity, orchard monitoring & inspection, orchard certification, receipt at the packing shed, post-harvest grading, packing & inspection and certification of eligible Queensland Fruit Fly (QFF) host produce by a business operating under this Operational Procedure in South Australia.

- Produce:** Apricots, cherries, peaches, nectarines, plums (collective referred to as stone fruit) and jujubes
- Pest:** Queensland Fruit Fly (*Bactrocera tryoni*)
- Location:** Within a Corrective Action Zone (CAZ), Export Assurance Zone (EAZ) or Delimitation Zone (DZ) located within South Australia.

3. References

Table 2: Reference list

Item	Source
<i>Plant Health Act 2009</i>	https://www.legislation.sa.gov.au/LZ/C/A/Plant%20Health%20Act%202009.aspx
Destination State’s Plant Quarantine Entry Requirements	https://www.interstatequarantine.org.au/producers/committees/quarantine-regulators/
Plant Quarantine Standard South Australia	https://pir.sa.gov.au/biosecurity/plant_health/plant_quarantine_standard_and_updated_conditions
Work Instruction (WI-01) Guidelines for the Completion of Plant Health Assurance Certificates	https://pir.sa.gov.au/_data/assets/pdf_file/0004/72625/ICA-WI-01-Completing-PHACs.pdf



4. Definitions

Table 3: Definition of terms and phrases

Phrase	Definition
Accredited business	means a business that complies with the conditions outlined in section 5 of the Standard relating to a Compliance Arrangement (CA) the department.
Act	means The <i>Plant Health Act 2009</i>
Address	physical location of property – no PO boxes.
APVMA	Australian Pesticides and Veterinary Medicines Authority.
Authorised Dispatcher	Person responsible for the identification of all packages covered by the PHAC and their dispatch.
Authorised Signatory	An officer of a CA accredited business whose name and specimen signature are provided as an authorised signatory with the business's Application for Accreditation.
Business	The legal entity(s) responsible for the operation of the facility and arrangement detailed in the Application for Accreditation and accredited under the <i>Plant Health Act 2009</i> .
Corrective Action Zone (CAZ)	Previously referred to at the fruit fly 1.5 km “Outbreak Area”. Means an area within 1.5 kilometres radius of a fruit fly outbreak centre, unless otherwise determined by the Chief Inspector.
Certification	A Plant Health Assurance Certificate (“PHAC”), which verifies that a consignment meets the requirements of this arrangement.
Consignment	A discrete quantity of product transport to a single consignee at one time.
Contiguous property	A property which is only separated by a street, road or easement, or by no greater than ten metres.
Delimitation Zone (DZ)	Previously referred to as the 200 m “Outbreak Zone”. Means all the land within a 200-metre radius around each Discovery Point once the outbreak trigger has been met. Also known as the 200 m “red centre”.
Department	the Department of Primary Industries and Regions (PIRSA)
Export Assurance Zone	Previously referred to as the 15 km “Suspension Area”. Means the area starting at the outer boundary of the outbreak area to the pre-determined radius surrounding a fruit fly outbreak centre in which the area freedom status is suspended, and movement controls are applied.



Table 3: Definition of terms and phrases

Phrase	Definition
Host fruit	Any host fruit or fruiting vegetable of fruit flies listed in the Ministerial Notice pursuant to Section 7 of the Plant Health Act, 2009 (Annex 2), which list is reproduced Table 2 of the Plant Quarantine Standard South Australia.
Host produce	Stone fruit and jujubes.
Facility	the approved location where produce is re-packed and where certification operations covered by this arrangement are conducted.
Fruit Fly Affected Area	Also known as the Controlled Movement Zone (CMZ). Means the area enclosed within the combined DZ, CAZ and EAZ.
Inspector	an officer of the Department with delegation to act as a Plant Health Auditor to make sure that accredited businesses are compliant with the requirement of this OP.
Non-conformance	a non-fulfillment of a specified requirement.
Plant Health Assurance Certificate (“PHAC”)	means a Plant Health Assurance Certificate issued under the Act.
Queensland fruit fly (“QFF”)	all life stages of the species <i>Bactrocera tryoni</i> (Froggatt).
Stone fruit	as defined in the APVMA Crop Group 003: Stone Fruits. Apricots, cherries, peaches, nectarines, plums.
The standard (“PQS”)	Plant Quarantine Standard South Australia

5. Responsibilities

These position titles have been used to reflect the responsibilities of staff under the CA-32 OP. In some businesses, one person may carry out the responsibilities of more than one position.

The **Certification Controller** is responsible for:

- ensuring the business and its staff comply with their responsibilities and duties under this OP;
- representing the business during audits and other matters relevant to this OP;
- training staff in their duties and responsibilities under this OP;
- ensuring this accreditation remains current and does not expire;
- ensuring all certification of host produce is conducted in accordance with this OP.

Under **Part A – Grower**



- ensuring the business holds current accreditation under this OP (see section 8);
- maintaining a Property Plan (attachment 2A) for each contiguous property on which produce is grown for certification under this OP (See section 7.1)
- training staff in their duties and responsibilities under this OP;
- ensuring all source blocks of produce grown for certification under this OP have undergone pre-harvest treatments (See section 7.5)
- ensuring treated and untreated produce is identified and controlled to prevent mixing of treated and untreated produce at harvest (section 7.10); and
- taking corrective action following detection of live fruit fly larvae at harvest (See section 7.13)

Under **Part B** – Packer:

- ensuring the business has current accreditation under Part B of this OP;
- maintaining a Facility (Packing Shed) Plan for the accredited packing shed (attachment 2B)
- ensuring treated and untreated produce is identified and controlled to prevent mixing during grading and
- packing (see section 7.20);
- taking corrective action following detection of live fruit fly larvae or broken skins (see section 7.31)

The **Treatment Operator** is responsible for:

- reading the label and/or permit and safety data sheet for the chemical product in use;
- preparing and maintaining bait and cover spray mixtures and formulations;
- ensuring that bait and cover sprays are applied at a rate consistent with the rate shown on the approved label or APVMA permit, every seven days (± 1 day), from four weeks (28 days) prior and until the completion of harvest of approved host fruit for certification;
- maintaining records of all cover spray and bait spray applications and the mixture concentration used at each application;
- maintaining and regularly calibrating cover and bait spray equipment; and
- maintaining spray coverage and spray application rate test records;

The **Harvest Supervisor** is responsible for:

- making sure only fruit from treated blocks is harvested for certification;
- making sure the harvest process and the transport of produce from the orchard to the packing or storage shed eliminates the mixing of treated and untreated produce;
- making sure staff only harvest produce that is free of QFF infestation (harvesting staff are trained to recognise fruit flies as well as symptoms of damage by fruit flies).
- ensuring any fruit identified by pickers as showing sting marks or areas of break down and potential fruit fly infestation are checked and inspected; and
- ensuring any suspected fruit fly infestation is immediately brought to the attention of the Certification Controller.



- Pickers are employees/contractors of the accredited business that harvest approved host fruit from a treated orchard for certification under this OP.

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

- ensuring all host produce received for packing, inspection and certification under Part B is sourced from a business accredited under Part A of this OP (see section 7.17);
- ensuring all host produce grown by another business is accompanied by a PHAC if approved host fruit were grown by a different Part A accredited business.

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

- sampling and inspecting produce for visible symptoms of fruit fly infestation or broken skin (see section 7.21);
- identifying all sample packages (see section 7.24);
- notifying the Certification Controller and taking corrective action following identification of non-conforming produce in any sample package (see section 7.31)
- maintaining records of packed product inspection (see section 7.24).

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing a PHAC, produce covered by the certificate has been prepared in accordance with this OP;
- all details on the certificate are true and correct (see section 7.28).
- ensuring the details on the certificate are true and correct;
- signing and issuing the PHAC.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified and labelled (see section 7.27.1);
- ensuring a PHAC accompanies all consignments upon dispatch;
- maintaining copies of all PHAC's issued by the business;
- ensuring certified produce is transported in secure conditions;
- maintaining copies of all PHACs issued by the business under this OP.

The **Department** is responsible for:

- overseeing the business's fruit fly trapping and monitoring program;
- ensuring fruit fly traps are installed, serviced and monitored for each source property and packing shed on which approved host fruit are grown for certification under this OP;
- ensuring traps are cleared at a maximum interval of every seven (7) days (plus or minus one (1) day if necessary);
- informing the business of any confirmed wild fly detections;
- maintaining fruit fly trapping and monitoring records;
- informing the accredited business when corrective actions must begin and cease or if their orchard or facility is suspended.



6. Requirements

Certification for **Part A** requires meeting the standards set for Pre-harvest treatment and inspection (**Section 6.1**). Certification for **Part B** requires meeting the standards set for Post-harvest inspection and monitoring (**Section 6.2**).

6.1 Pre-harvest treatment and inspection

- (i) Prior to commencing harvest a program of cover sprays consisting of –
 - a. Any combination of the chemical active ingredients and applied in accordance with Table 4; **and**
 - b. Beginning twenty-eight (28) days prior harvest (twenty-one (21) days for clothianidin); **and**
 - c. A minimum of four (4) pre-harvest cover-sprays to be applied to each block prior to harvest (three (3) applications if using clothianidin); **and**
 - d. Applied at a maximum interval of every seven (7) days (plus or minus one (± 1) day when necessary); **and**
 - e. Conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 - f. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit.

Table 4: Pre-harvest cover sprays chemicals and application requirements

Host Produce type	Chemical	Application
Cherries	Trichlorfon (label)	<ul style="list-style-type: none"> • using 250 mL of a product containing 500 g/L Trichlorfon per 100 litres of water in the first application; and • then using 125 mL of a 500 g/L: product per 100 litres of water in any subsequent applications.
	Clothianidin (label)	<ul style="list-style-type: none"> • Using 40 grams of a product containing 500 g/L of Clothianidin as the only active constituent per 100 litres of water and a suitable organosilicone surfactant at the label rate; and • With a maximum of three (3) applications per season.
	Maldison (Malathion) (label)	<ul style="list-style-type: none"> • using 435 mL of a product containing 1150 g/L of Maldison as the only active ingredient; and • mixed with a suitable yeast autolysate protein lure in accordance with both the Maldison / Malathion and protein label instructions.
		OR



Table 4: Pre-harvest cover sprays chemicals and application requirements

Host Produce type	Chemical	Application
Jujubes and stone fruit not otherwise listed.	Spinosad (label)	<ul style="list-style-type: none"> using 230 mL of a product containing 440 g/L Malathion or Maldison only per 100 litres of water; and with a maximum of four (4) applications per season. using one (1) part of a product containing 0.24 g/L of Spinosad (Naturalure Fruit Fly Bait Concentrate) per 6.5 parts of water (control rate).
	Etofenprox (label)	<ul style="list-style-type: none"> using 100 mL of a product containing 287.5 g/L Etofenprox as the only active constituent per 100 litres of water; and With a maximum of three (3) applications per season.
	Trichlorfon (label)	<ul style="list-style-type: none"> using 250 mL of a product containing 500 g/L Trichlorfon per 100 litres of water in the first application; and then using 125 mL of a 500 g/L: product per 100 litres of water in any subsequent applications.
	Clothianidin (label)	<ul style="list-style-type: none"> Using 40 grams of a product containing 500 g/L of Clothianidin as the only active constituent per 100 litres of water and a suitable organosilicone surfactant at the label rate; and With a maximum of three (3) applications per season.
	Maldison (Malathion) (label)	<ul style="list-style-type: none"> using 230 mL of a product containing 440 g/L Malathion or Maldison only per 100 litres of water; and with a maximum of four (4) applications per season.
	Alpha-cypermethrin (PER91059) (Attachment 16)	<ul style="list-style-type: none"> using 50 – 100 mL of a product containing 100g/L of Alpha-cypermethrin as the only active ingredient per 100 litres of water; or using 20 – 40 mL of a product containing 250 g/L of Alpha-cypermethrin as the only active ingredient per 100 litres of water; or using 17 – 34 mL of a product containing 300 g/L of Alpha-cypermethrin as the only active ingredient per 100 litres of water; or using 13 – 25 mL of a product containing 400/L of Alpha-cypermethrin as the only active ingredient per 100 litres of water; and with a maximum: <ul style="list-style-type: none"> of three (3) applications per crop per season; and



Table 4: Pre-harvest cover sprays chemicals and application requirements

Host Produce type	Chemical	Application
		<ul style="list-style-type: none"> o of two (2) consecutive applications before rotating with one of the other insecticides listed in this table which has a different mode of action.

Equivalency of use legislation allows the use of a chemical registered in another state for the same purpose to be used within South Australia. See Section 6.6.

- (ii) Once harvest has commenced a program of cover sprays or baiting –
 - a. Any combination of the chemical active ingredients and applied in accordance with either Table 4 **or** Table 5; **and**
 - b. Commencing within seven (7) days from the most recent pre-harvest cover spray application; **and**
 - c. Continued until the completion of harvest of fruit for certification; and
 - d. Applied at a maximum interval of every seven (7) days (plus or minus one (± 1) day when necessary); **and**
 - e. Conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 - f. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**

Table 5: Harvest baiting chemicals and application requirements

Chemical	Application
Maldison (Malathion) (label)	<ul style="list-style-type: none"> • using 435 mL of a product containing 1150 g/L of Maldison as the only active ingredient; and • mixed with a suitable yeast autolysate protein lure in accordance with both the Maldison / Malathion and protein label instructions.
Spinosad (label)	<ul style="list-style-type: none"> • using one (1) part of a product containing 0.24 g/L of Spinosad (Naturalure Fruit Fly Bait Concentrate) per 6.5 parts of water (control rate).

Equivalency of use legislation allows the use of a chemical registered in another state for the same purpose to be used within South Australia. See Section 6.6.

- (iii) The property is to be cleared of fallen host fruit by –
 - a. Weekly inspections of the property where any fallen fruit is collected commencing at least four (4) weeks prior to harvest; **and**
 - b. any other plant bearing host fruit on the property which are accessible to the accredited business are maintained in the same way; **and**



- c. Host fruit collected during block hygiene activity must then be disposed of via an agreed destruction method such as deep burial under direction from the Department;
or
 - d. Alternatively, the fruit may be raked or moved into the interrow area or another area on the same accredited property and mulched before **optionally** being treated with a chemical registered for this use; **and**
 - e. Any other trees bearing host produce on the same contiguous land title (or titles), owned or managed by the same business, must be marked on the property plan and, where possible, be managed to prevent fruit fly breeding or from harbouring fruit fly.
- (iv) Pre-harvest trapping and monitoring of the property consisting of:
- a. a program of fruit fly trapping of the property managed by the Department including:
 - i. installing a minimum of two (2) Lynfield or approved equivalent traps on the property; **and**
 - ii. ensuring sufficient traps are installed so that every host fruit tree on the property is within two-hundred and fifty (250) metres of a trap (ensuring traps are not within one-hundred (100) metres of any MAT block or other devices which may affect the traps effectiveness); **and**
 - iii. traps cleared at a maximum interval of every seven (7) days (plus or minus one (± 1) day when necessary); **and**
 - iv. monitored a departmental inspector from four (4) weeks prior to commencing harvest to the completion of harvest of fruit for certification; **and**
 - v. any fruit fly trap located on the property is not to be interfered with, such as but not limited to emptied, inspected, relocated, or tampered with in any way;
and

It is an offence under the *Plant Health Act 2009* to tamper with any fruit fly trap placed by PIRSA. Tampering includes emptying, moving, placing any devices in proximity which may negatively impact the traps effectiveness or otherwise interfering with the trap in any other way. Penalties apply.

- b. Fortnightly crop monitoring by crop monitors commencing eight (8) weeks prior to harvest or at colour break of registered blocks at a minimum rate of ten (10) trees per ten (10) ha block and one (1) additional tree for every hectare above ten (10) ha; **and**
- c. Pickers to be trained on identifying the signs of fruit fly damage in harvested fruit. Where any fruit is identified as showing signs of fruit fly damage further inspected by the Harvest Supervisor; **and**
- d. Harvest inspected for fruit fly infestation and unbroken skin.

6.2 Post-harvest inspection and monitoring

- (i) **Post-harvest inspection and trapping consisting of:**



- a. a program of fruit fly trapping around the packing shed managed by the Department including:
 - i. a minimum of two (2) Lynfield or approved equivalent traps placed on the Part B property ensuring one (1) trap is placed within one-hundred (100) m of either end of the packing shed (and ensuring traps are not within one-hundred (100) metres to a MAT block); **and**
 - ii. cleared at a maximum interval of every seven (7) days (plus or minus one (1) day when necessary); **and**
 - iii. monitored by an Authorised inspector; **and**
 - iv. from four (4) weeks prior to receiving fruit grown under Part A of this procedure and to the completion of all fruit for certification certified and dispatched from the packing shed; **and**
 - v. any fruit fly trap located on the property is not to be interfered with, such as but not limited to emptied, inspected, relocated, or tampered with in any way; **and**
- b. all fruit and packages covered by the certification were inspected and found to be free from fruit fly infestation and unbroken skin.

It is an offence under the *Plant Health Act 2009* to tamper with any fruit fly trap placed by PIRSA. Tampering includes emptying, moving, placing any devices in proximity which may negatively impact the traps effectiveness or otherwise interfering with the trap in any other way. Penalties apply.

6.3 Corrective action criteria

The Department will inform the accredited business when corrective action must begin and when it can cease. Growers must await instruction by the Department in writing before ceasing any corrective actions.

Corrective actions may be triggered if:

- (i) Pest Prevalence thresholds are exceeded when there is a detection of two (2) male flies on the property (not located within a red centre) will result in corrective actions (6.4 Corrective actions) applied until the number of flies captured on the property drops to one (1) or less over a fourteen (14) day rolling period. On each confirmed wild fly detection the Department will also install a supplementary grid of sixteen (16) traps around each detection point.
- (ii) Any part of the property falls within a Delimitation Zone (previously referred to as the 200 metre Outbreak Zone).

6.4 Corrective actions

If the corrective action threshold is reached for a business accredited under Part A or Part B of this procedure, the Department will advise the accredited business that the number of confirmed wild QFF detected on a property exceeds corrective action threshold limits and the business must take the following actions:



(i) Pest prevalence thresholds exceeded

- a. an **increased bait program** (see Table 6) to all baitable trees on the property consisting of:
 - i. any combination of the chemical active ingredients and applied twice (2) weekly in accordance with Table 6; **or**
 - ii. any combination of the chemical active ingredients applied twice (2) weekly in accordance with Table 4 or Table 5; **and**
 - iii. beginning no later than four (4) days after notification from the Department and continuing until the Department advises the corrective action can cease; **and**
 - iv. conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 - v. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- b. Technical check by **crop monitors** of all host fruit trees within two hundred (200) m of the detections:
 - i. host plants within two hundred (200) m of the detection site must be inspected for infestation; **and**
 - ii. a minimum of one (1) kg of suitable host material should be collected from host plants within the two hundred (200) m area and inspected for larvae.

Corrective actions will be applied for a minimum of fourteen (14) days or until the number of flies detected on the property within a fourteen (14) day period has dropped to zero (0), whichever is greater. See Section 6.3 above.

(ii) Delimitation Zone properties (Part A only)

If a business accredited under Part A of this Procedure falls within a Delimitation Zone, in addition to all Requirements specified under section 6.1 and 6.2 above, the following must be met:

- a. New (mid-season) Delimitation Zone requirements:

If notified by the Department the registered property falls within a newly established Delimitation Zone mid-season:

- i. within twenty-four (24) hours of the notification, or as soon as any re-entry periods or conditions have elapsed, conduct an additional crop monitoring on all the affected property; **and**
- ii. crop monitoring requirements specified under section 6.1 (iv)b **increased** from fortnight to weekly until harvest and certification of all host produce from the registered property is complete; **and**
- iii. application twice (2) weekly of any combination of the chemical active ingredients listed and applied in accordance with Table 4, Table 5, or Table 6.



b. Established Delimitation Zone requirements:

Part A accredited businesses located within a Delimitation Zone prior to pre-harvest requirements commencing must meet the following:

- i. A program of cover sprays consisting of:
 1. Any combination of the chemical active ingredients and applied in accordance with Table 4; **and**
 2. Beginning twenty-eight (28) days prior harvest (twenty-one (21) days for clothianidin); **and**
 3. A minimum of four (4) pre-harvest cover-sprays to be applied to each block prior to harvest (three (3) applications if using clothianidin); **and**
 4. Applied at a maximum interval of every seven (7) days (plus or minus one (± 1) day when necessary); **and**
 5. Conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 6. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- ii. In addition to the cover sprays required in 6.4(ii)b.i above, a program of baiting consisting of:
 1. any combination of the chemical active ingredients and applied in accordance with the following Table 6; **or**
 2. any combination of the chemical active ingredients applied twice (2) weekly in accordance with Table 4 or Table 5; **and**
 3. beginning no later than four (4) days after notification from the Department and continuing until the Department advises the corrective action can cease; **and**
 4. conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 5. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- iii. crop monitoring requirements specified under section 6.1 (iv)b competed weekly commencing eight (8) weeks prior to harvest and continued until all host fruit from certification has been harvested.

Table 6: Corrective actions chemicals and application requirements

Chemical	Application
Spinosad (PER80719) Expiry: 31 March 2025	<ul style="list-style-type: none"> • one (1) part of a product containing 0.24 g/L of Spinosad as the only active constituent per four (4) parts of water; and



Table 6: Corrective actions chemicals and application requirements

Chemical	Application
Maldison (label – eradication rate)	<ul style="list-style-type: none"> applied twice (2) weekly with a minimum re-treatment interval of three (3) days between applications; and 40 mL spot application of the prepared bait to be applied to trees and foliage of baitable trees on the property at a maximum rate of one-hundred and twenty (120) spots per ha. 870 mL of product containing 1150 g/L of Maldison as the only active constituent per one hundred (100) L of water; and mixed with 2 litres of yeast autolysate protein lure; and applied as a spot bait at the rate of 100mL per tree, or every second tree; and reapplied every four (4) days (plus one (+1) day when necessary).

Equivalency of use legislation allows the use of a chemical registered in another state for the same purpose to be used within South Australia. See Section 6.6.

6.5 Suspension criteria

6.5.1 Temporary suspension criteria – pest prevalence threshold

Unless in the Delimitation Zone, (see 6.5.2), if three (3) or more male or non-gravid female (or any combination of the two) flies are captured on the accredited property, accreditation under this Procedure is immediately suspended.

In this event, the business must immediately cease certification of host produce under this Procedure however continue corrective actions (section 6.4(i)), until the number of flies drops down to one (1) or less over a rolling fourteen (14) day period.

Once notified by the Department the number of flies has dropped to one (1) or less, the business may re-commence certification of host produce harvested from that date. Host produce harvested during the suspension period must be treated with an alternatively approved end-point treatment, processing, or consigned to a non-sensitive market.

6.5.2 Temporary suspension criteria – Delimitation Zone

The detection of a single confirmed wild male or non-gravid female fruit fly will result in temporary suspension for any property located within the Delimitation Zone until a minimum of fourteen (14) days without further confirmed detections have lapsed.

- i. if advised by the department that the number of wild male or non-gravid female flies has reached one (1), the business must immediately cease certification of host fruit from the property until the number of wild flies has dropped to zero (0) over a rolling fourteen (14) day fortnight; **and**
- ii. any host produce already harvested from the affected property must be immediately secured and must not be certified under this Procedure.



Once notified by the Department the number of flies has dropped to zero (0), the business may re-commence certification of host produce harvested from that date. Host produce harvested during the suspension period must be treated with an alternatively approved end-point treatment, processing, or consigned to a non-sensitive market.

6.5.3 Seasonal suspension – Part A accredited business

If a Part A accreditation is notified the Epicentre of a Delimitation Zone falls on their property, the Part A accreditation will be suspended. A Part A accreditation suspended under this section and located in an 'inactive' Delimitation Zone may apply to the Chief Inspector (*Plant Health Act 2009*) to re-accreditation with additional controls.

An inactive Delimitation Zone will become active on a single fly detection within the area. It is recommended alternative markets and treatment options are investigated and available to any business seeking Chief Inspector approval under this section.

6.5.4 Part B accredited business

In the event a Part B business is notified a Part A property has been suspended, the Part B business must segregate all host fruit at the packing shed from the suspended property, whether packed or not. All fruit remaining at the packing shed from the suspended property must be directed to either:

- an end-point treatment facility such as, but not limited to, fumigation, irradiation, or dimethoate treatment; **or**
- a non-sensitive market; **or**
- processing;

in accordance with requirements and restrictions as advised by the Department or specified within the Plant Quarantine Standard South Australia.

6.6 Equivalency of use legislation

The Business must use products per the instructions on the product's approved Permit and label, apart from when a use pattern is registered for fruit fly in another state or territory.

The South Australian *Agricultural and Veterinary Products (Control of Use) Regulations 2017* allows the use of chemicals registered for fruit fly in another state or territory in SA, even if SA is **not** listed as a state or territory the chemical has been registered for.

However, the chemical must be used in accordance with the relevant use pattern for fruit fly listed for interstate use. For example, if a certain use pattern of the chemical is listed for another pest, not including fruit fly, it must not be used, but if it is listed for fruit fly, for example in NSW but not in SA, it **can** be used in SA.

This legislation does not apply to permits issued by the APVMA which must be strictly followed and only used exactly as specified, including the states or territories in which they apply.



Chemical treatments may damage some fruits, vegetables and plants. Businesses applying chemical treatments should check with experienced persons for any available information. Testing of small quantities is recommended.

Following the treatment requirements in this procedure does not absolve the Business from the responsibility of ensuring that any pesticide run-off is fully contained and managed within the property.

The Department maintains the right to inspect, at any time, certified host produce and to refuse to accept a certificate where the host produce is found not to conform to specified requirements.

All first aid, safety, protection, and storage and disposal directions must be strictly followed.

7. Procedure

Part A

Part A covers accreditation for growers.

7.1 Orchard Property Plan

A property plan shall be maintained for each contiguous property on which approved host fruit are grown for certification under this OP. The property plan (**See attachment 2A – Property Plan**) shall include the size and location of each block of approved host fruit grown on the property.

The property plan shall include the following details:

- location of all the blocks on which the host produce is grown;
- block reference code or number used to identify each block;
- the type of host produce grown on each block;
- variety and number of host produce trees planted in the block;
- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (for example, house, packing shed, equipment sheds);
- Either the valuation, title, or hundred, plan and parcel information for the property the block or blocks are located on;
- whether it is intended to certify host produce harvested from the block under this OP.

A copy of the property plan shall be included with a business's application for accreditation, and a copy maintained for audit and reference purposes.

Any changes to the property plan during the season must be documented and an updated copy provided to the department within fourteen (14) days.



7.2 Installation of fruit fly traps

The department will install a network of traps on each accredited block to ensure all trees from which approved host fruit are certified are within 250 metres of a fruit fly trap. Traps will be monitored by the department weekly through to the end of harvest and certification of host fruit from the property.

7.3 Crop scouting and monitoring

The **Certification Controller** must ensure any staff undertaking crop monitoring are trained in the recognition of fruit fly damage, such as sting marks or fruit showing signs of break-down (see **attachment 4** for examples).

Each block accredited under this OP must be monitored each fortnight from fruit set until the end of harvest of fruit to be certified under this OP.

A minimum of ten (10) trees must be selected at random each fortnight on a block of up to ten (10) hectares and an extra tree must be inspected for every additional hectare above ten hectares.

Sixty (60) of the most susceptible fruit on the selected trees are to be inspected visually for signs of any fruit fly activity with symptomatic fruit (signs of sting marks, break down or early ripening fruit) cut open and checked for the presence of fruit fly larvae or eggs. **Attachment 4** shows examples of fruit fly damage.

Signs of fruit fly can be difficult to detect, depending on the developmental stage of the fruit.

Any suspected fruit fly samples must be handled in accordance with **section 7.12**

7.3.1 Crop Monitoring Record

A **Crop Monitoring Record** (See **attachment 3**) must be maintained and include:

- name of the person conducting the crop monitoring;
- the block name (as indicated on **attachment 2A, Property Plan**) being inspected;
- the date of inspection;
- presence or absence of suspected fruit fly symptoms;
- signature of the person undertaking crop monitoring.

7.4 Block hygiene

Fallen fruit on accredited blocks must be collected and disposed of weekly from the first fruit fall to the end of harvest.

Collect any fallen fruit at a minimum of once every seven (7) days on each block accredited under this OP and after any weather event resulting in the fall of fruit on accredited blocks and any other host trees on the property with fruit at a susceptible stage.



Approved host fruit collected during block hygiene activity must then be disposed of via an agreed destruction method such as deep burial under direction in writing from the department.

Alternatively, the fruit may be raked or moved into the interrow area or another area on the same accredited property and mulched before optionally being treated with a chemical registered for this use.

Any other trees bearing host produce on the same contiguous land title (or titles), owned or managed by the same business, must be marked on the property plan and, where possible, be managed to prevent fruit fly breeding or harbouring.

7.4.1 Block hygiene record

A **Block Hygiene Record** (see **attachment 5**) must be maintained and contain the following information

- name of the person conducting the activity
- the block name (as indicated on the Property Plan) being inspected;
- the date of inspection;
- fruit variety;
- stage of maturity;
- approximate amount of fruit collected for disposal (in kilograms or another verifiable measure such as number of bins);
- signature of the person undertaking crop monitoring.

7.5 Pre-harvest treatment

7.5.1 Pre-harvest cover spraying

All trees on a block accredited under this OP must be pre-harvest treated with a program of cover sprays as specified in **section 6.1 (i) or 6.1 (ii)** for cherries (alternative for cherries, see section 7.5.2 below).

7.5.2 Pre-harvest bait spraying (cherry trees only)

All cherry trees on a block accredited under this OP must be pre-harvest bait sprayed in accordance with **section 6 (iii)** for a period of four (4) weeks immediately before harvest (a minimum of four (4) bait applications applied pre-harvest) using one of the treatments in table 5.

7.6 Treatment once harvest commences

Once harvest has commenced, accredited blocks must be either bait or cover sprayed in accordance with the treatments described in table 4 (cover spray) and table 5 (baiting) until harvest and certification of all host fruit from the property is completed for the season.



7.7 Spray equipment

All spray tanks or other vessels used under this OP must have a permanent volume indicator mark on the side of the spray tank, a sight tube or panel on the outside of the tank, or another method approved by the department which clearly and accurately indicates the minimum and maximum mixture levels along with any incremental volumes used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

Spray equipment shall have a means of continuous agitation of the mixture. Regular checks of spray equipment must be undertaken to ensure it continues to operate effectively.

7.7.1 Cover spray tank volume calibration

Cover spray equipment shall be calibrated using a calibrated flow meter before commencing pre-harvest spraying for the season and at any time where the spray tank has been altered in such a way as to affect the calibrated volume of the tank (e.g., new piping).

During calibration, the **Treatment Operator** shall calibrate each of the volume indicator marks at the normal filling position. At the conclusion of testing, the **Treatment Operator** shall record the calibration using the bait and cover spray calibration Record (**attachment 6**).

Which includes:

- name and address of the owner of the equipment;
- the type of equipment (e.g., boom spray, mister)
- the brand, model and serial number;
- the name and address of the business conducting the test;
- the date of calibration
- the type of flow meter used:
- the date of latest calibration of the flow meter;
- the calibration results;
- the name and signature of the person conducting the calibration.

7.7.2 Spray equipment maintenance

The business shall carry out regular checks of spraying equipment to ensure it continues to operate effectively and remains free from malfunction.

7.7.3 Spray mixture preparation chart

The business shall maintain a **Treatment Preparation Chart (attachment 8)** or a similar record near the spray mixture preparation area for each spray unit used under the OP.

The chart shall include the following details



- identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- if applicable, the gear and engine rpm at which the tractor must be operated;
- the trade name of the concentrate to which the chart applies;
- the name and concentration of the active ingredient in the concentrate;
- the application rate in litres per hectare;
- the quantity of concentrate required per litre of spray mixture in ml per litre;
- the total volume in litres of the spray tank when filled to the maximum mixture level mark;
- the volume in millilitres (ml) of concentrate required in the mixture when filled to the maximum mixture level mark;
- the volume in millilitres (ml) of a concentrate required in the mixture for any known incremental volumes used;
- the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

A separate **Treatment Preparation Chart (attachment 8)** must be prepared for each chemical concentrate used.

7.7.4 Cover spray treatment

Spray mixtures shall be prepared within 24 hours of application.

Treatment mixtures are to be mixed for a minimum of two (2) minutes before commencing the spray operation. Pre-harvest high volume spray (boom or air blast) must be applied with sufficient volume and penetration to achieve thorough spray coverage of all fruit to the point of run-off.

Cover sprays shall be applied in accordance with table 4 commencing at least 21 days (in the case of clothianidin) before the first harvest of a block, and at least 28 days in the case of etofenprox, trichlorfon, maldison or alpha-cypermethrin.

This means that Clothianidin can only be used for the second and subsequent treatments. One of the other cover spray treatments detailed in table 4 must be used for the first pre-harvest cover spray.

Once harvest commences, cover sprays must continue weekly until harvest is completed unless using or switching to baiting.

Please note that certain cover spray chemicals may only be used a limited number of times during the season and must be rotated with other chemistries to ensure their continued effectiveness and to comply with APVMA requirements.



All cover spray treatments shall be recorded on the **Spray Mixture and Application Record (attachment 7)**

7.7.5 Bait and cover spray treatment records

Bait and cover spray mixture preparation and treatment records (**see attachment 7**) must be maintained which identify;

- the date and time of bait or cover spray mixture preparation;
- the trade name of the concentrate used;
- the total volume of concentrate (ml) in the spray mixture;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of rows or hectares sprayed;
- the identification of the **Spray Operator**.

7.8 Bait spray treatment

Bait spraying equipment must be calibrated for tank volume prior to commencing baiting. Bait spray mixtures must be prepared within 24 hours of application (see table 5 for bait formulation information).

Bait sprays must be applied in accordance with the instructions on the label or relevant APVMA permit.

7.8.1 Bait spray equipment calibration

The **Treatment Operator** must carry out:

- calibration tests on spray equipment to determine the application rate prior to commencement of the harvest season each year;
- within four (4) weeks of commencing treatment; and
- ensure there are regular checks of equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage, or excessive wear.

Equipment calibration must be recorded using **attachment 6, Bait and Cover Spray Calibration Record**.



7.9 Preparing bait and cover spray mixture

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

Using a clean graduated measuring vessel, measure the amount of chemical concentrate or bait mixture required for the required volume.

Add the required amount of concentrate or bait to the spray tank or vessel in accordance with the manufacturer's directions on the label. Then, fill the bait or cover spray supply tank or vessel with clean water to the required incremental volume mark or maximum mixture level mark.

Ensure that the chemical (and bait if applicable) is completely diluted in all the water by mixing the tank for a minimum of two (2) minutes before commencing the baiting or cover spraying operation. Some equipment may require extended mixing periods to thoroughly dilute the chemical (and bait, if applicable) in the water.

Equipment must continuously mix the spray mixture or cause the mixture to be agitated in the tank throughout the baiting or spray operation to avoid settling or separation of the concentrate. Mechanical mixing devices can achieve this in the spray tank, or agitation from the spray mixture returned via a by-pass from the spray pump.

7.10 Harvesting

Where the business maintains treated and untreated blocks of approved host fruit, treated and untreated areas in the field shall be identified and produce identified accordingly from harvest through to at the packing shed.

7.11 Harvest inspection

Pickers must be trained by the business to recognise any suspect fruit fly symptoms, including:

- sting marks, which can appear as pin pricks which occur when the female fruit fly punctures the skin of the fruit and lays eggs; and
- softness under the skin which, when cut, shows as a brown, mushy spot where fruit fly larvae have been feeding.

Any suspect fruit brought to the attention of or found by the **Harvest Supervisor** must then be cut to expose the flesh and be examined for the presence of any fruit fly larvae. The **Harvest Supervisor** must immediately inform the **Certification Controller** if any suspected fruit fly activity is detected.

The business must maintain and make available inspection equipment that provides a ten (10) x or greater magnification for the examination of suspect fruit.

The results of any harvest inspection must be recorded using the **Harvest Inspection Record (See attachment 9)** or departmental approved equivalent. The **Harvest Record** or equivalent must include:

- the Interstate Produce (IP) number of the business that grew the produce;
- the date of inspection;



- the source block from which the fruit was harvested;
- the variety;
- the number of bins/crates/trays harvested;
- the number of fruit from the sample that was cut and examined;
- the presence or absence of suspected fruit fly;
- the Harvest Supervisor's name and signature.

7.12 Action following the detection of suspect larvae

If any suspect fruit fly larvae or eggs are detected during crop monitoring or harvest inspection, samples must be immediately placed in a sealable container or bag along with the piece of fruit with which they were associated.

In addition;

- all approved host fruit from the accredited property, including any which has already been dispatched to the accredited packing facility, must be contained under secure conditions;
- the business must immediately cease issuing PHAC's for approved host fruit under this OP until the department has confirmed the identity of the larvae.

The container is to be placed in a refrigerator or cooler (**not freezer**), and the department contacted on the same business day on 1300 666 010, and an email sent to PIRSA.PlantHealthMarketAccess@sa.gov.au, with the importance or priority set to "High" including:

- clear digital photographs of the suspect larvae and affected host fruit;
- name of the accredited business;
- the businesses "S" number, available on the CA-32 Certificate of Accreditation "(COA)";
- the name of the person reporting the suspect detection;
- a contact phone number and email address;
- the time and date of the detection.

The department will arrange to collect the sample and have it formally identified by a reference entomologist.

The certification of any further fruit from the accredited block must immediately cease until further advice from the department is received.



7.13 Action following confirmation of live QFF larvae

On positive confirmation from the department, the property where larvae were detected is immediately suspended until the business is advised otherwise. Any host fruit already harvested from the block must not be certified under this OP. Any approved host fruit may be:

- certified under an alternative quarantine entry condition; **or**
- consigned to a market that does not require quarantine treatments or inspection for fruit fly.

7.14 Certification

Businesses accredited under Part A of this OP must complete a PHAC for each load of approved host fruit leaving the property. A PHAC is not required for a business that grows and packs their own approved host fruit under this OP (accredited under both Parts A and B).

The **Plant Health Assurance Certificate** must identify the:

- name and IP (S) number of the accredited business that grew, pre-harvest, treated and inspected the fruit being certified;
- name/identity code for the block the fruit came from as shown on the business property plan;
- type and variety of approved host fruit being certified;
- number and type of bins or other container;
- details of the last pre-harvest chemical treatment, including date, chemical and chemical rate used;
- name of the Authorised Signatory.

7.15 Transporting under secure conditions

Approved host fruit which moves through an area, or another property not declared free of fruit fly must transit under secure conditions. Secure conditions include:

- fully enclosed within a vehicle or container, with no gaps larger than 1.6mm;
- if not fully enclosed, in fly-proof packaging, shrink-wrapped or covered (with lids or tarpaulins) to prevent the entry of fruit fly.

Approved host fruit from an area declared free of fruit fly must be kept separated from any fruit sourced within a CAZ or EAZ.



Part B

PART B covers the packer activities of host produce receipt, grading and packing, post-harvest inspection, and certification.

7.16 Property (facility) plan

Businesses accredited under Part B of this OP must supply a facility plan (**attachment 2B**) to the department before accreditation and whenever changes are made to the layout of the accredited facility.

The facility plan must include a diagram of the facility layout, including;

- areas, where approved host fruit to be certified under this OP are received and stored;
- areas where conforming consignments will be stored separately to non-conforming produce also present in the facility;
- any other storage areas (cool rooms, bays etc.);
- grading areas, including the location and identification of packing lines to be used to grade approved host fruit under this OP;
- areas, where approved host fruit to be packed under this OP, are inspected either in-line or as part of a packed product inspection (PPS);
- areas where suspect or non-conforming approved host fruit will be segregated and quarantined.

7.17 Fruit receipt

The **Produce Receipt Officer** must ensure the following:

- all approved host fruit received for certification under this OP is supplied by a grower accredited under **Part A**;
- where the business receives treated and untreated approved host fruit, the treatment status of the approved host fruit is clearly identified at receipt by the packing facility to prevent mixing of treated and approved host fruit;
- each delivery of host produce supplied by another business is accompanied by a PHAC (see **attachment 14**). A PHAC is required for each day for each lot of host produce supplied for certification under this OP;
- approved host fruit supplied for certification has undergone pre-harvest treatment in accordance with **Part A** of this OP;
- grower identification and pre-harvest treatment details are maintained for all approved host fruit received and certified under this OP;
- produce is segregated or secured upon arrival to ensure produce does not mix with untreated approved host fruit.



7.18 Record of receipt

a '**Record of Receipt**' (see **attachment 10**), or similar record which captures the same information, is maintained by the business. The record must include the following information:

- the name and Interstate Produce (IP) number of the accredited business that grew and pre-harvest treated the host produce;
- the record number;
- PHAC numbers;
- date of receipt;
- approved host fruit type;
- quantity;
- produce **Receival Officer** name and signature.

7.19 Identification and traceability

Where the business receives and packs approved host fruit from more than one accredited business, grower identification must be maintained for all approved host fruit received and certified under this OP from receipt through to certification and dispatch.

Systems shall ensure segregation and traceability is maintained between approved host fruit from accredited blocks, and non-accredited approved host fruit or other fruit fly host produce at all times to prevent mixing.

7.20 Grading and packing

The **Certification Controller** must supervise the sorting and packing operations to ensure that any host produce that does not conform to these requirements is clearly identified and segregated to prevent mixing with conforming product.

Graders must be alert for any evidence of fruit fly damage and infestation. If graders notice fruit showing evidence of fruit fly infestation throughout the normal grading and packing process it must be brought to the attention of the **Certification Controller**.

A **Grading and Inspection Record (attachment 11)** must be completed in the event approved host fruit are presented to the **Certification Controller** for further inspection. All inspections must be recorded on this record, even in the case fruit fly or evidence of fruit fly are not detected.

7.20.1 Packing lines

Packing lines must be completely cleared of all fruit and other plant material, including waste and seconds in between grading and packing fruit from different accredited blocks (even from the same accredited business).

7.20.2 Identification during grading and packing

Where both treated and untreated produce are packed, the business must implement systems to identify the treatment status of host produce during grading and packing to prevent mixing of treated and untreated produce.



Example of acceptable methods of identifying treated and untreated produce during grading and packing include:

- packing treated produce at different times to untreated produce and clearing the lines before changing over; **or**
- packing treated and untreated produce on different packing lines.

Other methods may be used provided they clearly identify, and segregate treated and untreated produce and are acceptable to a departmental auditor.

7.20.3 Identification after packing

A business grading and packing treated, and untreated produce must implement systems to identify the treatment status of the host produce after packing and before it leaves the packing system to prevent mixing of treated and untreated produce.

Examples of acceptable methods of identifying treated and untreated produce after packing include:

- using packaging which differs significantly in appearance;
- marking each package of treated produce in a manner that clearly identifies the host produce as treated in accordance with this OP.

Other methods may be used provided they clearly identify treated and untreated produce and are acceptable to the auditor.

7.21 Packed product inspection

The **Packed Product Controller** must monitor the sorting and packing process by selecting a sample from the packed product for examination. The **Packed Product Controller** must advise the **Certification Controller** of any problems or issues detected so corrective action can be taken.

Packed Product Inspection may be carried out as:

- An **in-line** inspection during the sorting and packing of the consignment; **or**
- An **end-point** inspection following the assembly of a consignment.

7.21.1 In-line inspection

The business must undertake daily inspection of produce to be certified as follows:

- inspect a selection of two percent (2%) of the carton count (one in every fifty packages) from randomly selected packages as they come off the packing line; **and**
- where approved host fruit from multiple growers is being packed as part of the same consignment, at least one package of each grower's approved host fruit must be inspected (more if each grower has more than fifty packages across the load).

7.21.2 End-point inspection



For end-point inspection, samples must be selected at random from the consignment once it has been fully assembled after packing and inspected as follows:

- a minimum of one in fifty packages of host produce destined for certification on any given day must be inspected;
- the business must conduct a 100% inspection of packed host produce from each sample package.

Where the load is made up of multiple growers' approved host fruit, at least one (1) package in every fifty from each grower shall be inspected.

7.22 Examination of samples

Inspection of the selected cartons and approved host fruit must occur at a designated inspection area where the brightness is a minimum of 600 lux. Magnification equipment that provides a minimum of ten (10)x magnification must also be available for the examination of suspect approved host fruit.

7.23 Inspection of selected packages

The Packed Product Controller must conduct a 100% inspection of packed approved host fruit from each sample package to ensure there are no signs of fruit fly damage or unbroken skin.

Any approved host fruit showing signs of fruit fly damage or infestation (sting marks, breakdown, soft areas, bruising or breakdown) must be examined for the presence of eggs or any larvae or maggots.

Every piece of approved host fruit in the selected package must be checked and examined to ensure it is free of fruit fly damage.

7.24 Identification of sample packages

Sample packages must be sequentially numbered during the day of packing.

Identify each sample package with a **Packed Product Sample (PPS)** number by placing either a stamp or sticker bearing the lettering "PPS No." on the exposed end of the package, then marking on or below the identifier the sequential sample number (for each day) and the initials of the person conducting the packed product inspection (**see attachment 13**) – '**Example of a Packed Product Sample Number**').

For palletised consignments, the sample packages must be stacked on the pallet with the "PPS No." visible on the outside of each pallet packed for certification under this OP.

Packed product inspections must be recorded on the **Packed Product Inspection Record (see attachment 12)**.



7.25 Identification of suspected fruit fly

If any suspect fruit fly larvae or eggs are detected during crop monitoring or harvest inspection, samples must be immediately placed in a sealable container or bag along with the piece of fruit with which they were associated.

The container is to be placed in a refrigerator or cooler (**not freezer**), and the department contacted on the same business day on 1300 666 010, and an email sent to PIRSA.PlantHealthMarketAccess@sa.gov.au, with the importance or priority set to “High” including:

- clear digital photographs of the suspect larvae and affected host fruit;
- name of the accredited business;
- the businesses “S” number, available on the CA-32 COA;
- the name of the person reporting the suspect detection;
- a contact phone number and email address;
- the time and date of the detection.

The department will arrange to collect the sample and have it formally identified it by a reference entomologist.

All approved host fruit harvested from the source property the suspect fruit was harvested from, including any already packed and certified, must immediately be segregated and contained under secure conditions pending advice from the department.

Certification of any further approved host fruit from that property must immediately cease until further advice from the department is received.

7.26 Security

All approved host fruit received, packed and certified under this OP must be clearly marked and be stored in the area designated on Part B accredited businesses facility plan (**attachment 2 B**).

Approved host fruit that is being transported through a fruit fly affected area must be transported under secure conditions to prevent infestation by fruit flies.

Packaged approved host fruit must be handled, stored and transported securely and continuously from the point of departure to the destination in either:

- Unvented packages;
- Vented packages with the vents secured with mesh with a maximum aperture of 1.6mm; **or**
- Packages, bins, or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm.



Unpackaged approved host fruit must be handled, stored and transported continuously and securely in commercial cool storage, at or below 10°C.

If a single cold room is being used to store approved host fruit from more than one accredited orchard, bins must be kept separated by 1.6 metres.

7.27 Dispatch

7.27.1 Package Identification

The **Authorised Dispatcher** must ensure that, prior to issuing a PHAC, each package intended for certification under this OP is marked in indelible and legible characters of at least 5 mm with:

- the Interstate (IP) number of the business that operates the approved facility in which the host produce was packed;
- the words “**Meets CA-32**”;
- the date (or date code) on which the host produce was packed; **and**
- the Interstate Produce number or other identifier of the grower of the host produce, where the grower is a different business to the packer.

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

7.28 Certification

A PHAC must be completed for each consignment of approved host fruit grown, treated, inspected and packed under this OP and be signed by an Authorised Signatory of Part B accredited business.

The PHAC must include:

- In the “**Accredited business that prepared the produce**” section, the name and address of the Accredited business that packed and inspected the approved host fruit under Part B;
- In the “**Grower**” section, the name and address of Part A accredited property on which the approved host fruit was grown, pre-harvest monitored, pre-harvest treated, and harvest inspected. Where the Certificate covers approved host fruit grown by multiple Part A accredited growers the word “VARIOUS” must be used and details provided in an attachment; “**See Attachment**” included;
- In the “**Consignment Details**” section;
- The number and type of packages in the consignment;
- In the “**Type of Produce**” column, a description of the host produce;
- In the “**Additional Certification**” section, the statement “**Meets CA-32 Trial Conditions**” must be written, stamped or typed.

See **attachment 14** for a completed example of a **PHAC**.



7.29 Monitoring

The department will install a minimum of two fruit fly traps no further than 100 metres away from either end of a packhouse accredited under Part B of this OP. Traps will be placed to ensure all host plants with fruit at a susceptible stage on the property are located within 250 metres of a fruit fly trap. Traps will be monitored weekly between budburst through to the end of harvest.

7.30 Identification and notification

The accredited business will be notified of the diagnostic results on the same day the results are confirmed by a South Australian Research and Development Institute (“SARDI”) entomologist.

The accredited business shall be notified within twenty four (24) hours or on the next business day if corrective action is required.

7.31 Corrective action

If the **Part B** accredited business receives advice from the department that corrective action is required, all plants with suitable foliage within a radius of up to 100 metres must be bait or cover sprayed in accordance with section 6.

8. Accreditation

The department may accredit a business to implement an CA-32 provided that the business complies with the requirements of this CA-32 manual. The business must complete an application for accreditation or renewal (attachment 1) to apply for, or renew accreditation under this OP

8.1 Application for accreditation

8.1.1 Certificate of accreditation

An accredited business will receive a COA detailing the facility location, OP, scope and period of accreditation.

The business must maintain a current COA and make it available on request by an Inspector.

A business must not commence or continue certification of produce under this arrangement unless it is in possession of a valid and current COA.

8.2 Audit process

8.2.1 Initial audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the CA-32 system is in place and capable of operating in accordance with the requirements of the OP, and the system is effective in ensuring compliance with the specified requirements of the CA-32 arrangement.



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

8.2.2 Compliance audits

Compliance audits are conducted to verify the business continues to operate in accordance with the requirements of the OP.

Compliance audits are, wherever practical, conducted when the CA-32 system is operating.

A compliance audit is conducted within four (4) weeks of the initial audit or issue of the first PHAC.

A compliance audit is conducted between six (6) and nine (9) months after the date of accreditation for a CA-32 arrangement that operates for more than six months of the year.

8.2.3 Random audits

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, CA-32 system records or CA-32 system documentation.

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected non-conformances.

8.3 Non-conformance and sanctions

8.3.1 Non-conformances

The above audits are intended to evaluate the business against the requirements (section 6) and procedures (section 7) to ascertain the business is effectively implementing the CA-32.

If the auditor detects failure to meet one or more requirements needed for accreditation, the auditor must raise a non-conformance report (NCR). If the NCR report indicates the integrity of the accreditation has been significantly compromised, the NCR may provide grounds for suspension or cancellation of the accreditation.

8.3.2 Types of non-conformances

Non-conformities are categorised as minor, major, or critical.

A minor non-conformance is one which does not compromise the effectiveness of the OP, but which varies sufficiently or is omitted from the documented OP to be regarded as irregular. One example would be an occasional failure by the business to keep accurate records.

A major non-conformance is one, which compromises the integrity of the system and is likely to increase the risk of a breakdown in procedures. One example would be inadequate verification and record keeping.



A critical non-conformance relates to the failure by the business to carry out operational and record keeping procedures which are crucial to the effectiveness of the system. Examples include deliberate and/or repeated failures to apply correct treatments or conduct inspections or to knowingly sell uncertified host product, or produce which is infested with fruit fly larvae.

8.3.3 Actions following detection of non-conformances

Minor non-conformances

Repeated minor non-conformances of a similar nature may result in the issue of a major non-conformity at subsequent audit.

Major non-conformances

Detection of a major non-conformity will result in a follow up audit and may lead to temporary suspension of the CA-32 until the problem is investigated and rectified. If the problem is not rectified the non-conformity may be termed critical. The issue of a major non-conformity may lead to an investigation and prosecution of the business for being in breach of legislation.

Critical non-conformances

The confirmation of a critical non-conformity may result in suspension or cancellation of accreditation, or the instigation of other verification arrangements as determined by the department. It may lead to an investigation and prosecution where a breach of the Act can be confirmed.

Physical or verbal abuse or aggressive behaviour towards an Inspector, or otherwise hindering the audit process is an offence under the Act and may also incur a critical non-conformance and / or result in immediate cancellation of the CA-32.

8.3.4 Incident reports

Incident reports may be raised by the business or by quarantine authorities. An investigation into the incident is conducted by the department and the findings are reported back to the originator. The outcome of the investigation may also lead to grounds for suspension or cancellation of the accreditation.

8.3.5 Suspensions and cancellations

The department may suspend or cancel an accreditation of a business if it found that the business has:

- failed to rectify an NCR;
- provided false or misleading information during audits;
- failed to meet accreditation requirements to move produce under this CA-32;
- failed to pay fees owed to the department.

See **section 24** of the Act for a complete list of grounds for cancellation. A business may also voluntarily surrender their accreditation. All outstanding fees owed to the department must be settled.



8.4 Re-accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the CA-32 arrangement. businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to commencing further treatment and certification of produce under the CA-32 arrangement.

A compliance audit is conducted each year within twelve weeks of the business commencing treatment of produce following re-accreditation.

Re-accreditations after suspension or cancellation will also be preceded by audits.

An accredited business will receive a COA for an CA-32 detailing the scope of the arrangement including;

- the facility location;
- the OP;
- any restrictions on the accreditation such special conditions;
- the period of accreditation;
- the business must maintain a current COA and make this available on request by an Inspector.

A business may not commence or continue certification of produce under the CA-32 arrangement unless it is in possession of a valid and current COA for the procedure and produce type covered by the CA.

9. CA-32 system records and document control

9.1 Documents and References

The Certification Controller shall retain and have easy access to the following documents:

- the COA;
- a copy of the latest Application for Accreditation form; **and**
- a copy of the most current CA-32 Operational OP;

9.2 CA-32 system Records

The following records must be filed by the business and held in a secure area for at least 12 months;

Part A Accredited Business:

- copies of all Plant Health Assurance Certificates;



- copy of the Property Plan for each contiguous property (**Attachment 2A**);
- a Crop Monitoring Record (**Attachment 3**);
- a Block Hygiene Record (**Attachment 5**);
- Bait and Cover Spray Calibration Records (**Attachment 6**);
- Bait and Cover Spray Preparation and Treatment Records (**Attachment 7**);
- A Treatment Preparation Chart (**Attachment 8**); *and*
- A Harvest Inspection Record (**Attachment 9**)

Part B Accredited Business

- A Record of Receipt **Attachment 10**;
- A copy of the Facility (Packing Shed) Plan (**Attachment 2B**);
- Grading Inspection Record (**Attachment 11**); *and*
- Packed Product Inspection Record (**Attachment 12**)

10. Attachments

Table 7: List of appendices	
Attachment	Title
Attachment 1	Copy of Application Form (blank)
Attachment 2	Property Plan (blank)
Attachment 3	Facility (Packing Shed) Plan
Attachment 4	Crop Monitoring Record (blank)
Attachment 5	Photographs showing examples of fruit fly infested fruit
Attachment 6	Block Hygiene Record (blank)
Attachment 7	Bait and Cover Spray Calibration Record (blank)
Attachment 8	Bait and Cover Spray Preparation and Treatment Record (blank)
Attachment 9	Treatment Preparation Chart (Blank)
Attachment 10	Harvest Inspection Record (blank)
Attachment 11	Record of Receipt (blank)
Attachment 12	Grading Inspection Record (blank)
Attachment 13	Packed Product Inspection Record (blank)
Attachment 14	Example Packed Product Sample (PPS) Number
Attachment 15	Example Plant Health Assurance Certificate (blank)
Attachment 16	Copy APVMA Permit (spinosad)
Attachment 17	Copy APVMA Permit (alpha-cypermethrin)



The above list of Appendices forms part of the CA-32 Operational OP and must be read and used in conjunction with all sections as listed above. The format of any of the appendices may be subject to change by the department at any time.

This CA-32 manual, and accurate up to date associated information and subsequent updated versions and associated documentation (Act, PQS etc.) may be accessed on the PIRSA website at www.pir.sa.gov.au/ica or www.pir.sa.gov.au/planthealth

Additional clarification or advice is available from PIRSA on (08) 8207 7814.



ATTACHMENT 1:

ATTACHMENT 1: APPLICATION FOR ACCREDITATION OR ANNUAL RETURN (CA)

Complete clearly and return to Biosecurity SA - Plant Health Operations, 33 Flemington St, Glenside SA, 5065.

Or email scanned completed copy to PIRSA.PlantHealthMarketAccess@sa.gov.au

(Please print. See Conditions / 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 OP (Arrangement) at one Facility

Has Business previously been registered for movement of produce? Yes No
If yes, provide Interstate Produce (IP) Number (& Facility number).

S									
---	--	--	--	--	--	--	--	--	--

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

ICA/CA/IR Number

CA	32
----	----

Title of Arrangement Operational OP or Registration *

Monitoring, Treatment and Inspection of Stone Fruit grown in an
ALPP Systems Approach (QFF)

PART A (ORCHARD) PART B (PACKER) A & B

Applicant Details.

Type of Ownership of Business. (Tick or mark one)

Individual Partnership Incorporated Company Cooperative Association Trust Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partner 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
Last Name	First Name
Yes	No

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).

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

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

Certification is attached

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	Given Name(s)	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 & vegetable types, machinery, grapevines or nursery stock)

Seasonal Operator: (tick or Y = Yes)

Destination states: (tick or Y = Yes)

NO	YES	If yes, indicate operating months	
		Consignments per season	
QLD	VIC	WA	NSW
		NT	TAS
			SA

ENSURE YOU ALSO COMPLETE AND SIGN SECOND PA



APPLICATION for ACCREDITATION / REGISTRATION or ANNUAL RETURN (ICA / CA / IR)

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 OP unless permission to use different records/methods is requested below and is granted and endorsed by the Department of Primary Industries and Regions

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
			/ /
			/ /
			/ /
			/ /

Note: Where applicants are members of a partnership, each partner must sign the application. 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.

- You, All Partners or Director 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
..... / /
Name of Desk Auditor (please print) Signature of Officer Date

PIRSA STAMP

Conditions of Accreditation S16 / Registration S26

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

- The applicant must operate in full accordance with the Act and for ICA/CA Arrangements with the applicable Operational OP, which includes maintenance and provision of prescribed records for regular audit.
- The applicant is responsible to ensure that staff undertaking responsibilities required of the 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 OP or Act can be viewed or downloaded from – 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 (i.e., 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



APPLICATION for ACCREDITATION / REGISTRATION or ANNUAL RETURN (ICA / CA / IR)

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. Partnerships require all partners to sign.

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

Operational OP / 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. (You may make application for both CA01/(IVCA) and IR01 by ticking the YES box)

Applicant Details

- **Type of Ownership** shall be either – Individual, Partnership, 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**; physical address of business is required
- **Partner Names**; all partners names 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 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 regarding 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 OP.
- **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 OP.

Authorising / Signing

The Applicant (individual, all partners or company director/senior manager) 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

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



ATTACHMENT 2: PROPERTY PLAN

PP No:

Grower Name:		
Property address:		
Property Contact Details <i>(If different than those on Application form)</i>	Name:	Email:
	Mobile:	Telephone:
Grower / Supplier CAA (S) Number	<i>Example: S1234-01-CA30</i>	

Note: A **Property Plan** (overleaf) must be included for **each** contiguous property covered by the Business' Interstate Certification Assurance arrangement.

The **Property Plan** must include the following:

- a. the location of all blocks on which host produce is planted;
- b. the block reference code or number used to identify each block;
- c. the type of host produce grown on each block;
- d. the cultivar and number of trees planted in the block;
- e. road access including street name/s;
- f. internal roadways within the property;
- g. the location and identification of buildings on the property (e.g., house, packing shed, equipment sheds, etc.);
- h. whether it is intended to certify host produce harvested from the block under the CA agreement.

You **must** supply either 1. Valuation Number(s) (preferred); **or** 2. Title(s) **or** 3. Hundred, Plan and Parcel details. Any forms which do not contain this information will be returned for correction

Property Valuation Number(s) <i>(Ten digit valuation number from council or water rates NOT the property value)</i>	
Title(s) (CT or CL Number) <i>CT = Certificate of Title, CL = Crown Lease</i>	
Hundred(s)	
Plan(s) (FP or DP number if applicable)	
Parcel (s) <i>(Section or Allotment Number)</i>	

Complete the following details for each block shown on the Property Plan

Block reference Code or No.	Name used on farm for the block	Variety of host produce	Number of trees



ATTACHMENT 2. PROPERTY PLAN





ATTACHMENT 3: FACILITY PLAN (PART B)

PP No:

Business Name:		
Property address:		
Business Contact Details <i>(If different than those on Application form)</i>	Name:	Email:
	Mobile:	Telephone:
Packing Shed "S" Number	<i>Example: S1234-01-CA30</i>	

Note: A **Facility Plan** (overleaf) must be included for each Part B Accredited Packing Shed covered by the Business' Interstate Certification Assurance arrangement.

The **Facility Plan** must include the following:

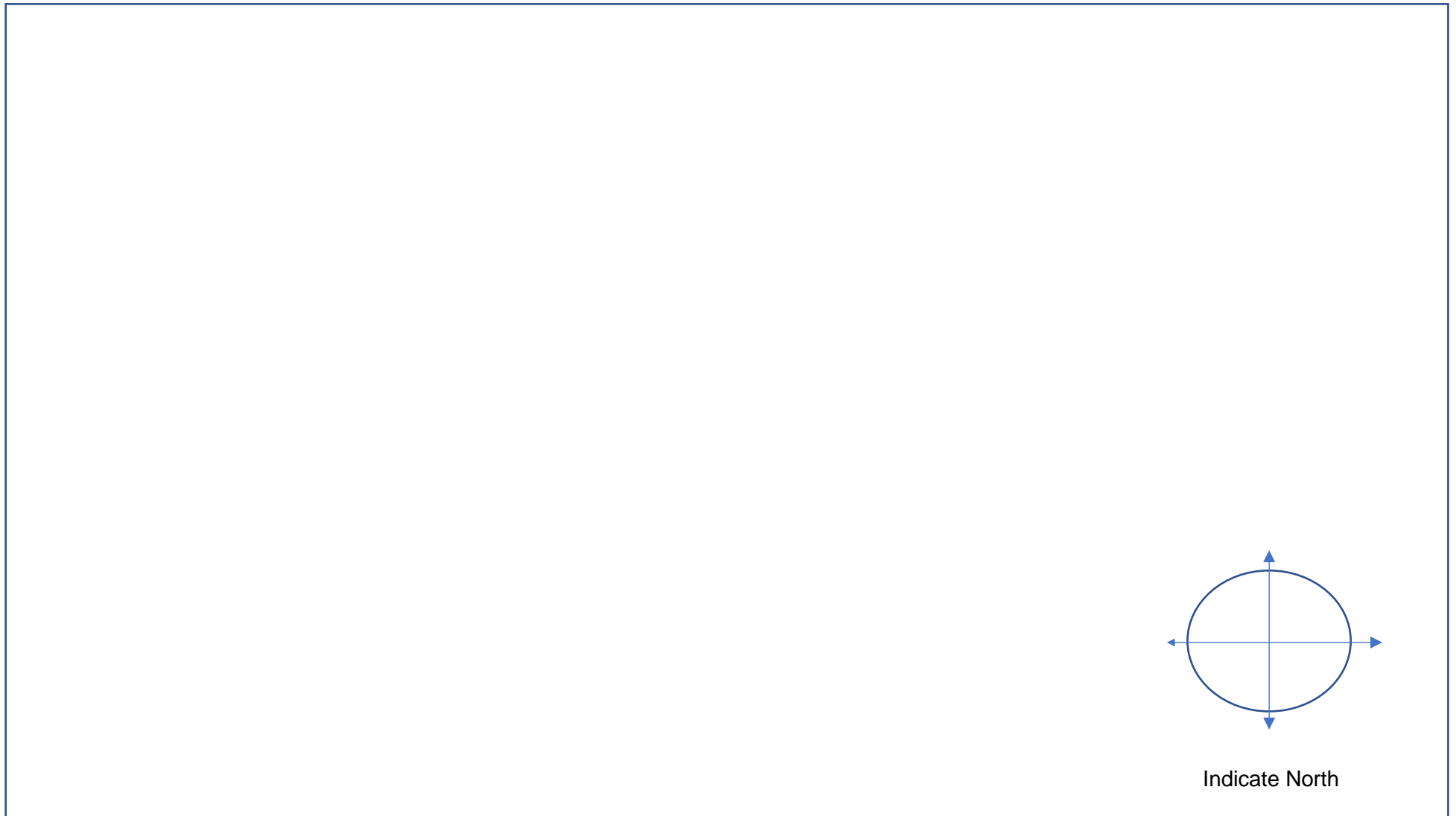
a.	Fruit receival areas (loading docks, delivery bays etc);
b.	Areas where conforming and non-conforming consignments will be stored;
c.	Cold rooms where approved host fruit will be stored;
d.	Packing and grading lines where approved host fruit will be handled under this CA;
e.	road access including street name/s;
f.	Area where inspection of suspect fruit will be conducted
g.	All areas must be clearly identified (packing line 1, cold room 1 etc.)

You **must** supply either **1. Valuation Number** (s (preferred)); **or 2. Title(s)** **or 3. Hundred, Plan and Parcel** details. Any forms which do not contain this information will be returned for correction

Property Valuation Number(s) <i>(Ten digit valuation number from council or water rates NOT the property value)</i>	
Title(s) (CT or CL Number) <i>CT = Certificate of Title, CL = Crown Lease</i>	
Hundred(s)	
Plan(s) (FP or DP number if applicable)	
Parcel (s) <i>(Section or Allotment Number)</i>	



ATTACHMENT 2 B. Facility (Packing Shed) Plan – Part B



ATTACHMENT 4: CROP MONITORING RECORD

Business Name		IP Number:	
----------------------	--	-------------------	--

Date of Inspection	Block Name or Number. <i>Must match name used on property plan</i>	No of trees or inspected per block	Evidence of QFF damage or infestation?		Comments (Note, maturity stage, any problems detected during crop scouting and notes regarding the level of damage or infestation)	Crop Monitors Details	
			Yes	No		Printed Name	Signature



ATTACHMENT 5: EXAMPLE PHOTOGRAPHS OF INFESTED FRUIT



ATTACHMENT 9: TREATMENT PREPARATION CHART

TREATMENT PREPARATION CHART

Chemical Concentrate: _____

Adjuvant (*bait, surfactant etc*) Concentrate _____

Full Tank Volume: _____ L

Concentrate in Full Tank: _____ mL or g

Adjuvant in Full Tank: _____ mL or g

Machinery / Spray Plant ID: _____ (registration / serial / unique

ID)

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

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____



ATTACHMENT 10: HARVEST INSPECTION RECORD

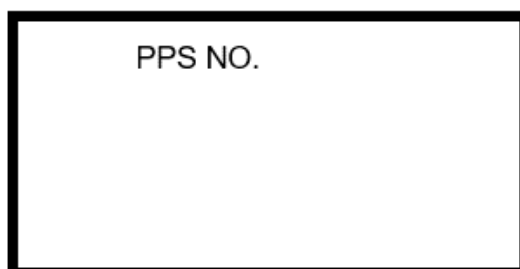
Business Name						IP Number:			
Date	Grower IP Number	Source Block <i>Must match name used on property plan</i>	No. of Bins/Crates harvested	No. of Fruit Cut & Examined		Suspect larvae present?	Details	Harvest Supervisor	
				Yes	No			Name	Signature

ATTACHMENT 14: EXAMPLE PACKED PRODUCT SAMPLE NUMBER

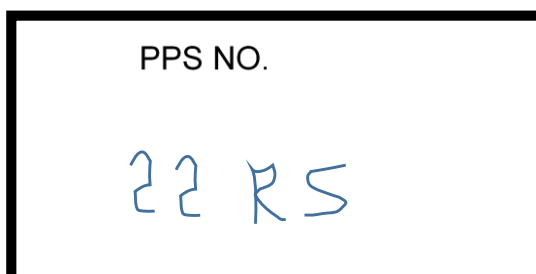
Marking Sample Packages After Packed Product Inspection

- a) mark one end of each sample package by applying a stamp or sticker with the PPS Number (Packed Product Sample Number) and their initials as shown below; and
- b) ensure that the PPS Number stamp or sticker is visible on the exposed end of the package when the package is assembled on the pallet.

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)



ATTACHMENT 15: EXAMPLE PLANT HEALTH ASSURANCE CERTIFICATE (PHAC)

Certificate Number **12345**

IP Number					Facility No.			Arrangement Code				
S	1	2	3	4	-	0	1	-	C	A	3	2

Consignment Details (Please print clearly and initial any changes)

Consignor

Name	Sam's Stonefruit
Address	Lot 1 Packer Road Renmark SA 5341

Consignee

Name	Steve's Fruit Sales
Address	APML, Diagonal Road Pooraka 5095

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	Sams Stonefruit
Address	Lot 1 Packer Road Renmark SA 5341

Grower (as marked on packages)

Name	Colin's Cherry Farm
Address	1 Cherry Avenue Renmark SA 4341

Brand Name or Identifying Marks (as marked on packages)

Colin's Fresh Cherries

Date Code (as marked on packages)

20/10/2022

No. of Packages	Type of Package (e.g., trays, cartons)	Type of Produce	Authorisation for Split Consignment
22	2 kg trays	Cherries	
16	5 kg cartons	Sour cherries	

Treatment Details

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

Additional Certification

Meets CA-32 Systems Approach Trial Conditions

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)

Sam Smith

Signature

SBSmith

Date

21/12/2022

ATTACHMENT 16: COPY OF APVMA PERMIT (NATURALURE)



Australian Government
**Australian Pesticides and
Veterinary Medicines Authority**

PERMIT TO ALLOW MINOR USE OF A REGISTERED AGVET CHEMICAL
PRODUCT FOR CONTROL OF MEDITERRANEAN AND QUEENSLAND FRUIT FLIES
IN VARIOUS CROPS

PERMIT NUMBER – PER80719

This permit is issued to the Permit Holder in response to an application granted by the APVMA under section 112 of the Agvet Codes of the jurisdictions set out below. This permit allows a person, as stipulated below, to use the product in the manner specified in this permit in the designated jurisdictions. This permit also allows the Permit Holder and any person stipulated below to claim that the product can be used in the manner specified in this permit.

THIS PERMIT IS IN FORCE FROM 9 APRIL 2015 TO 31 MARCH 2025

Permit Holder:

BIOSECURITY SA – PLANT HEALTH OPERATIONS
33 Flemington Street
GLENSIDE SA 5065

Persons who can use the product under this permit:

Employees of or persons under the direction of Primary Industries and Regions SA (Biosecurity SA) and equivalent interstate departments or agencies, or persons generally within 15 km of a declared fruit fly suspension area.

CONDITIONS OF USE

Products to be used:

NATURALURE FRUIT FLY BAIT CONCENTRATE (APVMA No. 58234)

Containing: 0.24g/L SPINOSAD as the only active constituent.

Directions for Use:

Crop	Pest	Rate
Fruit fly host plants including: Ornamental plants, amenity trees, fruit and nut trees, vines and vegetables in commercial and residential areas.	Mediterranean Fruit Fly (<i>Ceratitis capitata</i>) Queensland Fruit Fly (<i>Bactrocera tryoni</i>)	<i>Spray preparation:</i> Apply 1 part product to 4 parts water. <i>Application:</i> Apply prepared spray as a spot application (40 mL spot) to trees and foliage at a maximum rate of 120 spots per hectare. DO NOT apply more than two (2) applications per week with a minimum re-treatment interval of 3 days between successive applications.

Critical Use Comments:

- Avoid direct spray contact with fruit, nuts and vegetables.
- Application should specifically and carefully be targeted at only the foliage plants.
- Some fruits are particularly susceptible to blemishes, discolouration or severe spotting from protein based baits.
- The risk of phytotoxicity is increased during hot, dry conditions and re-application of spray to the same location on the plants. As part of a spray program involving consecutive sprays in short periods it is recommended to alternate applications amongst the trees or crop rows to which the product is applied in the treatment area to minimise potential for phytotoxicity.

Withholding Period:

Not required when used as directed.

Jurisdiction:

SA, NSW, TAS, VIC and WA only.

Additional Conditions:

This permit allows for the use of a product in a manner specified on the permit. Persons who wish to prepare for use and/or use products for the purposes specified in this permit must read, or have read to them, the details and conditions of this permit. Unless otherwise stated, the use of the product must be in accordance with the product label.

Export of treated produce

Maximum Residue Limits (MRLs) have been established to allow treated produce to be used for human and animal consumption. An MRL has been established for SPINOSAD in various FRUIT AND NUT TREES, VINES AND VEGETABLES. MRLs can be found in the *Agricultural and Veterinary Chemicals Code Instrument No. 4 (MRL Standard)*. MRLs apply only to produce marketed and consumed in Australia. If treated produce is to be exported, residues must not exceed the limits/tolerances of the importing country.

Issued by the Australian Pesticides and Veterinary Medicines Authority

Note: 01/02/2018. Permit updated to include Tasmania under Jurisdiction. Permit issued as Version 2.

23/03/2020 –Permit expiry extended to 31/03/2025. Permit issued as Version 3.

PER80719

Version 3

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ATTACHMENT 17: COPY OF APVMA PERMIT (ALPHA-CYPERMETHRIN)



Australian Government
**Australian Pesticides and
Veterinary Medicines Authority**

**PERMIT TO ALLOW MINOR USE OF A REGISTERED AGVET CHEMICAL
PRODUCT FOR CONTROL OF FRUIT FLIES IN STONE FRUIT**

PERMIT NUMBER – PER91059

This permit is issued to the Permit Holder in response to an application granted by the APVMA under section 112 of the Agvet Codes of the jurisdictions set out below. This permit allows a person, as stipulated below, to use the product in the manner specified in this permit in the designated jurisdictions. This permit also allows the Permit Holder and any person stipulated below to claim that the product can be used in the manner specified in this permit.

THIS PERMIT IS IN FORCE FROM 30 JUNE 2021 TO 30 JUNE 2027

Permit Holder:
HORTICULTURE INNOVATION AUSTRALIA
Level 7, 141 Walker Street
NORTH SYDNEY NSW 2060

Persons who can use the product under this permit:
Persons generally.