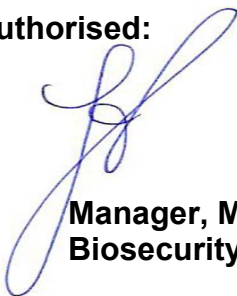


# EMERGENCY PRE-HARVEST BAITING & INSPECTION FOR PEST FREE AREAS

## REVISION REGISTER

Version.	Date of Issue	Amendment Details
1	22 Jan 2012	First Issue – (GSC)
2	25 Mar 2014	Minor edits – (RE)
3	17 May 2018	Updated Application Form (RE)
3.1	18 Oct 2018	Added Property Plan Template // requirement for Valuation Numbers
3.2	10 <sup>th</sup> Jan 2019	Riverland entry / re-entry requirement // minor edits (RE)

Authorised:



**Manager, Market Access & Systems  
Biosecurity SA – Plant & Food Standards – Plant Health**

A Business that is accredited for this Operational Procedure, will be issued with a copy of any revision to this procedure. Holders of uncontrolled copies of this document will not be automatically advised of any amendments or revisions. To check for any changes to this document, contact the Biosecurity SA – Plant Health.

## TABLE OF CONTENTS

1.	PURPOSE.....	4
2.	SCOPE .....	4
3.	REFERENCES.....	5
4.	DEFINITIONS .....	5
5.	RESPONSIBILITY.....	6
5.1	Grower Responsibility (Part A).....	6
1.2	Packer Responsibility (Part B).....	8
6.	REQUIREMENTS .....	8
7.	PROCEDURE .....	10
7.1	Audit Process .....	10
7.1.1	Initial Audit.....	10
7.1.2	Compliance Audits .....	10
7.1.3	Re-Accreditation.....	10
7.1.4	Certificate of Accreditation.....	10
7.2	Grower Activities PART A .....	11
7.2.1	Property Plan.....	11
7.2.2	Fruit fly trapping and monitoring .....	11
7.2.3	Pre-Harvest Baiting .....	11
7.2.4	Tank Calibration .....	11
7.2.5	Equipment Calibration .....	11
7.2.6	Spot Baiting Calibration .....	12
7.2.7	Continuous Bait Calibration.....	12
7.3	Equipment Calibration and Bait Mixture Preparation Records .....	12
7.3.1	Bait Preparation and Treatment Chart.....	12
7.3.2	Bait Mixture Preparation Records.....	13
7.3.3	Chemical Mixtures.....	13
7.3.4	Baiting Treatment .....	13
7.3.5	Preparation of Bait Mixture .....	14
7.3.6	Equipment Maintenance.....	14
7.3.7	Chemical Preparation and Treatment Records .....	14
7.3.8	Inspection for QFF/MFF Infestation.....	14
7.3.9	Inspection under Part A only .....	14
7.3.10	Alternative Produce Inspection by business (grower & packer) accredited under both Parts A & B .....	15
7.3.11	Inspection – Part A .....	15
7.3.12	Records of Inspections.....	15
7.3.13	Action Following Identification of Non-conforming Product .....	15
7.3.14	Inspection Equipment.....	16
7.3.15	Traceability .....	16
7.3.16	Storage, Handling & Security of Certified Produce.....	16
7.4	Dispatch .....	16
7.4.1	Package/Product Identification .....	16

7.5	Packer Activities (Part B) .....	17
7.6	Receival of Produce .....	17
7.7	Identification of Produce.....	17
7.8	Alternative Produce Inspection.....	17
7.9	Inspection Equipment.....	18
7.9.1	In-line Inspection .....	18
7.9.2	End-Point Inspection .....	18
7.10	Inspection Records .....	18
7.11	Action Following Identification of Non-conforming Product .....	18
7.12	Rejected product.....	18
7.13	Dispatch .....	18
7.13.1	Package/Produce Identification .....	18
7.14	Assurance Certificates .....	19
7.15	Certification .....	21
7.15.1	Assurance Certificate Distribution .....	21
7.15.2	Additional Certification.....	21
7.16	Transportation .....	21
7.17	Storage, Handling & Security of Certified Produce.....	22
7.18	Post Certification Security .....	22
8.	ICA SYSTEM RECORDS.....	22
8.7	ICA System Documentation .....	23
9.	ATTACHMENTS .....	23

- 1 Application for Accreditation for an ICA Arrangement
- 2 Plant Health Assurance Certificate
- 3 Bait Mixture Preparation Chart
- 4 Record of Produce Receipt / Receival Record Part B
- 5 Bait Preparation and Treatment Record
- 6 Fruit Inspection Record
- 7 Property Plan
- 8 Property Map
- 9 Grower Declaration

A copy of this Operational Procedure and other ICA information  
is available on the PIRSA web-site at;

<http://www.pir.sa.gov.au/ica>

All contact regarding this Operational Procedure or ICA should be made to  
ICA Officer, Biosecurity SA - Plant Health on (08) 8207 7814.

## 1. PURPOSE

The purpose of this procedure is to describe -

- the principles of operation, design features and standards required; and
- the responsibilities and practices of personnel;

applying to the treatment and inspection and certification of Queensland fruit fly (QFF) and Mediterranean Fruit Fly (MFF) host produce for intra or interstate movement under this Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

**Fruit treated and / or certified under this Procedure must not enter or re-enter the South Australian Riverland Pest Free Area**

This procedure covers treatment, inspection and certification of produce that has undergone a program of pre-harvest bait sprays for the control of QFF or MFF in areas monitored in accordance with the applicable Code of Practice where a fruit fly outbreak has been declared in South Australia.

The procedure is separated into two sections, Part A covering grower activities of baiting and inspection, and Part B covering packer activities for packing and certification.

This procedure is only applicable for properties:

- located within a Suspension Area and more than 1.5km from a QFF/MFF outbreak epicentre; and
- where QFF/MFF traps (with minimum of 1 (one) trap per property) have been installed on the property to provide a minimum density of 1 (one) per km and are being monitored by Biosecurity SA in accordance with the relevant Code of Practice.

***Certification of pre-harvest treatment and inspection of produce under this Operational Procedure may not fulfil all quarantine entry conditions for all produce to all intrastate and interstate markets.***

***Some intrastate and interstate markets may require additional quarantine certification for requirements other than area/property freedom. It is the responsibility of the Business consigning the produce to ensure compliance with all applicable quarantine requirements.***

***Information on intrastate/interstate quarantine requirements can be obtained from Biosecurity SA - Plant Health or from the web-site. <http://www.pir.sa.gov.au/ica>***

### 3. REFERENCES

**WI-02** Guidelines for the completion of Plant Health Assurance Certificates.

### 4. DEFINITIONS

Accredit	to accredit persons to issue Plant Health Assurance Certificates to meet interstate plant health requirements
Accrediting Authority	Biosecurity SA - Plant Health (A Unit of Primary Industries and Regions South Australia)
Application for Accreditation	an Application for Accreditation by a Business for a Plant Health Interstate Certification Assurance (ICA) Arrangement
Authorised Signatory	an Officer of an Accredited Business whose name and specimen signature is provided as an <i>Authorised Signatory</i> with the Business's Application for Accreditation
Block	means an identifiable, contiguous area of land on which produce is grown and bait sprayed and that is detailed on the property plan.
Business	the legal entity responsible for the ICA arrangement detailed on the Business's Application for Accreditation
Certified or Certification	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an Interstate Certification Assurance Operational Procedure
Consignment	a discrete quantity of plants or plant products consigned to the one business at the one time covered by a single <i>Plant Health Assurance Certificate</i>
Facility	means the property where the produce is grown and bait sprayed, and/or where the packing operations covered by the accreditation are carried out.
Grower Declaration	Means a declaration issued by an Authorised Signatory of an Accredited Business for movement of produce within South Australia from a Part A to Part B Accredited business.
ICA	Interstate Certification Assurance

#### 4 DEFINITIONS (continued)

Interstate Certification Assurance (ICA) Arrangement	an agreement between an accrediting ICA Authority and a Business, to accredit the Business, under specific conditions, to issue assurance certificates for a specified quarantine requirement or requirements
Mediterranean Fruit Fly (MFF)	all stages of the species <i>Ceratitis capitata</i>
Mediterranean Fruit Fly (MFF) Host Produce	means any plant part which may be a host of Mediterranean Fruit Fly (MFF) as determined by the importing state quarantine authority.
Non-conformance	a non-fulfilment of a specified requirement
Package	the final outer covering in which certified produce is consigned eg a box, bin, carton, pallet, bundle, tray etc
Plant Health Assurance Certificate	a Plant Health Assurance Certificate
Property	means one or more contiguous parcels of land (lots on plan), owned or leased by a business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same business.
Queensland Fruit Fly (QFF)	All stages of the species <i>Bactrocera tryoni</i>
Queensland Fruit Fly (QFF) Host Produce	means any plant part which may be a host of Queensland fruit fly (QFF) as determined by the importing state quarantine authority.
Property / Source Property	a property, singular or group of blocks on which produce is grown or packed for certification under this Operational Procedure
Suspension Area	means a declared restricted area made by order of Primary Industries and Regions.

#### 5. RESPONSIBILITY

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

##### 5.1 Grower Responsibility (Part A)

The **Certification Controller** is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;

- ensuring the Business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;
- maintaining a property plan and map (See Attachments 7 & 8) for each property where QFF/MFF host produce is to be grown for certification under this procedure;
- ensuring all source blocks to be harvested have undergone pre-harvest treatment as per this procedure;
- ensuring treated fruit is identified and segregated from untreated fruit to avoid mixing;
- instigating action following detection of suspected live fruit fly larvae.
- ensuring all Grower Declarations (See Attachment 9) issued under the Business's ICA arrangement are true and correct in every particular

The **Inspection Officer** is responsible for –

- ensuring host fruit suspected of being infested with fruit fly larvae has been checked for signs of infestation, and
- recording the Inspection details.

The **Baiter** is responsible for -

- preparing and applying pre-harvest bait mixtures as per this procedure;
- maintaining and calibrating pre-harvest baiting equipment;
- maintaining pre-harvest bait preparation and treatment records.

The **Product Controller/Dispatcher** is responsible for -

- ensuring all produce covered by a Grower Declaration under the ICA arrangement has been identified or treated in accordance with this Operational Procedure;
- maintaining duplicate copies of all completed Grower Declarations
- ensuring all produce intended for certification under the ICA arrangement is identified and segregated from produce not being certified under this procedure and the identity of the produce and source property details are maintained;
- ensuring all packages covered by a Grower Declaration issued by the Business under this Operational Procedure are identified; and
- ensuring certified produce is stored and transported in secure conditions which prevents cross-infestation by uncertified produce.

**Authorised Signatories** are responsible for -

- Ensuring that all fruit in consignment has been sourced from a block accredited under Part A of this Operational Procedure; and
- ensuring, prior to signing and issuing a Grower Declaration that produce has been prepared in accordance with this procedure and the details on the certificate are true and correct.

## 1.2 Packer Responsibility (Part B)

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to accreditation;
- training staff in their duties and responsibilities under this procedure;
- ensuring the business and staff comply with their responsibilities and duties;
- maintaining a property plan for each property where QFF/MFF host produce is to be packed for certification under this procedure.
- ensuring treated and non-treated fruit is identified to avoid mixing after harvest;
- instigating action following detection of suspected live fruit fly larvae (if applicable).

The **Fruit Receival Officer** is responsible for -

- ensuring all produce received for packing and certification under Part B is sourced from a business accredited under Part A;
- ensuring produce grown by another business is accompanied by either a completed Grower Declaration or PHAC.

The **Product Controller/Dispatcher** is responsible for -

- ensuring all packages covered by a PHAC issued by the business are identified; and
- maintaining copies of all PHACs issued by the business under this procedure.

**Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing a PHAC, that produce has been prepared in accordance with this procedure.

## 6. REQUIREMENTS

Produce certified under this Operational Procedure must comply with the following requirements;

- If accredited under Part A (Grower), at least one Queensland/Mediterranean Fruit Fly Monitoring trap must be installed and monitored on the property by Biosecurity SA – Plant Health in accordance with the appropriate Fruit Fly Code of Practice.
- The property must be more than 1.5km from a QFF/MFF outbreak epicentre and implement a pre-harvest treatment program of one of the following bait mixtures:
  - **435 ml of an insecticide containing 1150 g/L maldison mixed with 2 litres of yeast autolysate protein lure per 100 litres of water:**
    - applied to all blocks of host produce on the property,
    - applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to Queensland fruit fly (unless receiving a program of Dimethoate cover sprays);
    - applied at a rate and manner consistent with the approved label or permit for chemicals used;



- applied at a maximum interval of every seven days;
- applied from a minimum of two weeks prior to commencing harvest;
- applied to the completion of harvest of all fruit for certification; and
- the withholding period specified for the product must be observed.

OR

➤ **Naturalure® Fruit Fly Bait Concentrate mixed with water in accordance with label;**

- applied to all blocks of host produce on the property,
  - applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to Queensland fruit fly (unless receiving a program of Dimethoate cover sprays);
  - applied at a rate and manner consistent with the approved label or permit for chemical used;
  - applied at a maximum interval of every seven days;
  - applied from a minimum of two weeks prior to commencing harvest;
  - applied to the completion of harvest of all fruit for certification; and
  - any withholding period specified for the product must be observed.
  -
- Produce must be post-harvest inspected after harvest and found free of fruit fly infestation.

***Biosecurity SA – Plant Health and interstate quarantine authorities maintain the right to inspect at any time certified produce and to refuse to accept a certificate where produce is found not to conform to specified requirements.***

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

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

***Prior to export, the business must check certification requirements with destination State, as there may be additional certification requirements to those listed.***

## 7. PROCEDURE

### 7.1 Audit Process

#### 7.1.1 Initial Audit

Prior to accrediting a Business, an initial audit is carried out to verify the Business has adequately trained staff so as to be capable of operating in accordance with the requirements of the Operational Procedure. The system and training must be effective in ensuring compliance with the specified requirements of the ICA arrangement.

On completion of a successful initial audit, applicants will be granted accreditation and provided a Certificate of Accreditation for the current season, up to a maximum of twelve months from the date of the initial audit (refer 7.1.4 Certificate of Accreditation).

#### 7.1.2 Compliance Audits

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

Compliance audits are, wherever practical, conducted when the ICA system is operating.

A compliance audit is conducted within four weeks of the successful initial audit or the first consignment undertaken under this arrangement to ensure compliance with the requirements.

A compliance audit is conducted within 12 weeks of renewal and again between six and nine months after the date of accreditation for an ICA arrangement if operating for more than six months of the year.

#### 7.1.3 Re-Accreditation

Accredited Businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to being accredited to certify produce under the ICA arrangement.

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

#### 7.1.4 Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the facility location, Operational Procedure, scope (type of produce) and period of accreditation.

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

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

## 7.2 Grower Activities PART A

### 7.2.1 Property Plan

A property plan and map (Attachment's 7 & 8) must be provided with the business' application for accreditation for each block/land holding on which host fruits are grown and treated for certification under this procedure. The property plan shall include the following

- The Valuation number of the property (ten digit number shown on council or water rates invoices)
- location of all the blocks on which host fruit is grown;
- Block Reference Code or Number used to identify each block;
- locations, varieties and number of trees on each block;
- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (e.g. house, packing shed, equipment sheds, etc).
- Location of each fruit fly trap installed on the property.

### 7.2.2 Fruit fly trapping and monitoring

Biosecurity SA - Plant Health will install a minimum one QFF or MFF trap on each property (depending upon outbreak and where one does not already exist) prior to accreditation being granted to ensure there is a minimum of 1 per square kilometre.

This trap will be monitored by Biosecurity SA - Plant Health while produce is being certified by the business.

Where a trap is deemed to have been tampered with by a business, the ICA-56 accreditation may be cancelled or suspended.

This trap must be checked at least twice before commencing certification of produce under this procedure.

### 7.2.3 Pre-Harvest Baiting

A business wishing to certify produce under this arrangement must be more than 1.5km from an outbreak epicentre. Any produce harvested from properties within 1.5km of an outbreak epicentre must not certified under this arrangement.

### 7.2.4 Tank Calibration

Permanent volume indicator marks shall be made on the side of the bait tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the maximum mixture level and any incremental volumes used. Volume indicator marks shall include the volume in litres required to fill the tank to that level.

### 7.2.5 Equipment Calibration

The Baiter shall carry out calibration tests on baiting equipment to determine the bait application rate prior to commencement of the harvest season each year and within four weeks of commencement of treatment. Calibration must also be carried out if there is a

change or modification to equipment Record of the calibration will be maintained on Attachment 3 or a similar record provided on request.

### 7.2.6 Spot Baiting Calibration

Application rate calibration tests may be carried out by using the following method -

- fill the bait tank with water. With the pump operating at the pressure selected to produce a coarse stream, collect and record the output from the equipment using an accurate timer and measuring cylinder.
- measure the time required to discharge 1 litre from the baiting equipment.
- divide this figure by 10 to give the time required to apply 100 ml of bait mixture.
- divide the figure produced by the previous step by 2 to give the time required to apply 50 ml of bait mixture.
- record these times as a guide to the time required to apply the recommended quantity of bait mixture to each target.

The chemical use rate differs for each chemical:

- Maldison - apply 15 to 20 litres of mixture per hectare.
- Naturalure - apply 7.5 litres of mixture per hectare.

### 7.2.7 Continuous Bait Calibration

Fill the bait tank with water. With pump operating at the pressure selected to produce a coarse spray, collect and record the output from the equipment using an accurate timer and measuring cylinder.

- measure the time (seconds) required to discharge 1 litre from the baiting equipment (A).
- measure the distance travelled (metres) by the baiting equipment in 10 seconds at normal operating speed (B).
- record the average distance (metres) between rows in the block (A).
- to calculate the number of litres applied per hectare use the following calculation –
  - $100,000 \div (A) \div (B) \div (C) = \text{litres/ha}$

The chemical use rate differs for each chemical:

- Maldison - apply 15 to 20 litres of mixture per hectare.
- Naturalure - apply 7.5 litres of mixture per hectare.

## 7.3 Equipment Calibration and Bait Mixture Preparation Records

### 7.3.1 Bait Preparation and Treatment Chart

The Business shall maintain a Bait Mixture Preparation Chart (Attachment 3) or similar record in close proximity to the bait mixture preparation area at the time of making up the bait mixture.

Unless the baiting equipment changes, a treatment preparation chart is only required to be prepared once for each baiting unit used by the business under this procedure.

The chart shall provide the following details-

- the identification of the baiting equipment and if applicable the tractor to which the chart applies;
- if applicable, the gear and engine rpm at which the tractor shall be operated;
- the time in seconds required to apply 100 ml of bait mixture
- the total volume of the bait tank when filled to the maximum mixture level mark;
- the trade name of the concentrate to be used and the stated concentration of as the active ingredient in the formulation;
- for maximum volume; the volume in millilitres (ml) of -
  - (a) the chosen concentrate; and
  - (b) yeast autolysate (where required); and
  - (c) water required to achieve the required bait mixture when filled to the maximum mixture level mark;
- for incremental volumes; the volume in millilitres (ml) of -
  - (d) the chosen concentrate; and
  - (e) yeast autolysate (where required); and
  - (f) water required to achieve the required bait mixture for any incremental volumes used;
- the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

### 7.3.2 Bait Mixture Preparation Records

A Bait Mixture Preparation Record (Attachment 6) or similar record containing the same information shall be maintained by the Baiter. Every treatment must be recorded here.

### 7.3.3 Chemical Mixtures

Maldison and yeast mixture:

- 435 ml of a concentrate containing 1150 g/L maldison, and
- 2 litres of yeast autolysate protein lure;

for every 100 litres of bait **mixture** in the bait tank; or

Naturalure® Fruit Fly Bait Concentrate mixed with water according to label directions.

The volume of chemical required for each fill level used by the business on the bait tank must be recorded on the Mixture Preparation Chart (Attachment 3).

EXAMPLE For Naturalure® Fruit Fly Bait Concentrate at 6.5 to 1 calculate 10 litres of product for every 65 litres of water in the bait tank (i.e. 153.8 ml Naturalure® for every litre of water). The Naturalure® product contains protein lure, so no additional chemical or protein is required.

### 7.3.4 Baiting Treatment

The Baiter shall begin baiting **at least two weeks prior to harvest** and must continue baiting until the completion of harvest. The bait shall be applied at least every seven days

and in accordance with the label directions. Pre-harvest baits must be reapplied if rain sufficient to cause run-off occurs within two hours of application.

**Maldison insecticide bait** – repeat applications every 7 days. The bait mixture shall be applied at a rate of 15-20L per hectare.

**Naturalure® bait** – repeat applications every 7 days. The bait mixture shall be applied at a rate consistent with the approved chemical label.

Fruit from treated plants may be subject to withholding periods, the accredited business must ensure produce is harvested in accordance with these requirements. The withholding period of some chemicals may be too long to allow their use during fruit harvest. Naturalure® has no withholding period when used as directed on the registered label.

### 7.3.5 Preparation of Bait Mixture

Prepare the bait mixture by using a clean graduated measuring vessel. Measure the required amount of concentrate for the required volume of **mixture**. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Prepare the chemical mixture in accordance with the manufacturer's directions on the label. Once prepared, the bait solution must be used within 24 hours.

Baiting equipment, other than hand held equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the bait mixture in the bait tank throughout the baiting operation to avoid settling or separation of the mixture. This can be achieved by mechanical mixing devices in the bait tank, or agitation from bait mixture returned via a by-pass from the tank pump.

### 7.3.6 Equipment Maintenance

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

### 7.3.7 Chemical Preparation and Treatment Records

The Baiter must record details of all bait mixture preparation and pre-harvest baiting application on the Preparation and Treatment Record (Attachment 5) or similar record which captures the same information.

### 7.3.8 Inspection for QFF/MFF Infestation

The business shall implement a system of fruit inspection to verify fruit fly treatments have been effective. A record of post-harvest inspection (Attachment 6) must be maintained by the business.

### 7.3.9 Inspection under Part A only

A business accredited under Part A only of the protocol must inspect the produce prior to consignment to a business accredited under Part B of this arrangement and use the Fruit Inspection Record (Attachment 6) to record Inspections.

### 7.3.10 Alternative Produce Inspection by business (grower & packer) accredited under both Parts A & B

Where a business is packing produce sourced from their own property and they manage a packing shed that is located within the same outbreak area, they may conduct the product inspection and record (Attachment 6), either:

- Prior to grading and packing; or
- As an In-line inspection at grading; or
- An end-point inspection following assembly of a 'load' for dispatch.

### 7.3.11 Inspection – Part A

Harvest inspection shall be completed and recorded:

- In the case of a business that is different to the packer, prior to completing certification for delivery to the packer; or
- in the case of a business which both grows and packs the fruit an end point or in-line inspection may be conducted each day prior to certification and dispatch of fruit.

Inspection of produce must be completed as follows:

- Inspect a random selection of 600 pieces of fruit from each variety, each day of harvest;
- Product received from multiple properties or blocks must have undergone a separate 600 piece inspection for each day of harvest;
- A random sample of 10% from each 600 piece sample made up of either sound fruit or any suspect fruit must be destructively sampled to look for signs of infestation.
- Suspect fruit shall be cut across any areas of damage that show symptoms of fruit fly infestation and examined with proper inspection equipment stipulated in this procedure. The presence of moving white larvae in the flesh may indicate fruit fly infestation.

### 7.3.12 Records of Inspections

The Certification Controller shall maintain records of fruit inspection and any suspect findings in the form of a Fruit Inspection Record (Attachment 6) or a record that captures the same information.

### 7.3.13 Action Following Identification of Non-conforming Product

Where host produce has been inspected and is suspected of being infested with fruit fly, the following actions shall be taken –

- all fruit harvested from the source block, including any fruit which has been packed for certification must be contained under secure conditions; and
- the host fruit must not be consigned/certified under this procedure; and
- the certification controller must contact Biosecurity SA - Plant Health to report the interception within 24hrs (during business hours) or first available working day.
- No produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.

A Business which both grows and packs the host fruit can conduct the harvest inspection in conjunction with the final inspection for fruit fly infestation as long as the packing facility is located within the same outbreak.

### 7.3.14 Inspection Equipment

Businesses shall maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

### 7.3.15 Traceability

The business must maintain a Record of Receipt (Attachment 4) where the business intends to consign treated fruit from more than one block.

### 7.3.16 Storage, Handling & Security of Certified Produce

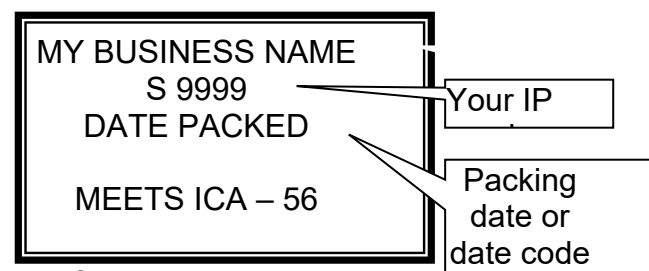
Produce intended for certification under this Operational Procedure must be handled and stored in conditions that maintain identification of the accredited source property and prevents mixing of conforming and nonconforming produce.

## 7.4 Dispatch

### 7.4.1 Package/Product Identification

Prior to issue of an Assurance Certificate under this Operational Procedure, the Authorised Dispatcher must ensure that each package of certified produce is marked in permanent/indelible and legible characters of at least 5mm on an outer end or side surface with:

- the Interstate Produce (IP) number of the accredited Business certifying the produce under this Operational Procedure;
- the words “MEETS ICA-56”; and
- date (or date code) on which produce was packed. (See example stamp ➡).
- A package is the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.
- NOTE; Some states (e.g Victoria) also require the locality and postcode of the grower/packhouse etc to be clearly legible on the packaging. Please verify this prior to sending as non-conforming produce can be subject to return.
- Produce not certifiable as conforming to the pre-harvest and inspection requirements specified in this Operational Procedure shall not be marked as stated above.





## 7.5 Packer Activities (Part B)

### 7.6 Receival of Produce

A business that packs produce grown by another business shall ensure:

- each delivery of produce supplied by another business is accompanied by a PHAC;
- fruit supplied for certification has undergone pre-harvest treatment and inspection in accordance with Part A of this procedure;
- grower identification and pre-harvest treatment details are maintained for all fruit received and certified under this procedure from receival to certification and dispatch;
- produce is segregated or secured upon arrival to ensure produce does not mix with untreated fruit.
- A Receival Record (Attachment 4) is maintained by the business
- The business shall maintain copies of all declarations and PHAC's received from growers whose produce they pack and certify under this procedure.
- Any host fruit not clearly identified upon receival shall be regarded as non-treated, rejected and treated as untreated produce for the purpose of this procedure.
- A receival record is not required for businesses accredited under Part A & B of this procedure that grow and pack their own produce.

### 7.7 Identification of Produce

A business which packs baited and non-baited host fruit shall implement systems to identify the status of host produce during grading and packing to prevent mixing of baited and non-baited produce.

Examples of acceptable methods of identifying baited and non-baited host fruit during grading and packing include:

- packing baited produce at different times to non-baited produce and clearing the lines before changing over;
- packing baited and non-baited produce on different packing lines;
- using packaging which differs significantly in appearance; or
- marking each package of baited produce in a different manner.
- Other methods may be used provided they clearly identify and segregate baited and non-baited host produce.

### 7.8 Alternative Produce Inspection by a Business (grower & packer) Accredited under both Part A and B

Where a business is packing produce sourced from their own property and they manage a packing shed that is located within the same outbreak area, they may conduct in-line and end-point product inspections. The businesses wishing to do these inspections must be accredited under Part A and Part B of this procedure.

Samples shall be selected at random from packed product as an in-line inspection or end-point inspection.

The Packed Product Controller must conduct a daily inspection of a random sample from all QFF/MFF host produce of each variety from each grower.

Produce shall be inspected:

- visually; by inspecting a minimum of 600 pieces of produce inspected at random during packing or grading; and

- destructively; by cutting open at least 10% of the 600 piece visual inspection sample of produce, or a minimum of 60 pieces from any suspect produce

## 7.9 Inspection Equipment

Businesses shall maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

### 7.9.1 In-line Inspection

In-line inspection shall only be performed at facilities where the produce is being packed (i.e. packing house). The produce may be inspected at any time during the packing process.

### 7.9.2 End-Point Inspection

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

Each 600 piece sample must be obtained from a minimum of three cartons.

## 7.10 Inspection Records

The Certification Controller shall maintain records of suspect fruit inspection, in the form of a Fruit Inspection Record (Attachment 6) or a record that captures the same information.

## 7.11 Action Following Identification of Non-conforming Product

Where host produce has been inspected and is suspected of being infested with fruit fly, the following actions shall be taken –

- all fruit harvested from the source block, including any fruit which has been packed for certification must be contained under secure conditions; and
- the host fruit must not be consigned/certified under this procedure; and
- the certification controller must contact Biosecurity SA - Plant Health to report the interception within 24hrs (during business hours) or first available working day.
- no produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.

## 7.12 Rejected product shall be isolated and clearly identified to prevent mixing with conforming product. Rejected product shall be:

- undergo an approved treatment prior to consignment to a market requiring certification of treatment for fruit fly (chemical restrictions may apply); or
- consigned to a market that does not require certification of treatment for fruit fly.

## 7.13 Dispatch

### 7.13.1 Package/Produce Identification

Prior to issue of an Assurance Certificate under this Operational Procedure, the Authorised Dispatcher must ensure that each package of certified produce is marked in

permanent/indelible and legible characters of at least 5mm on an outer end or side surface with:

- the Interstate Produce (IP) number of the accredited Business certifying the produce under this Operational Procedure;
- the words “MEETS ICA-56”; and
- date (or date code) on which the produce was packed. (See example stamp ➔).
- A package is the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.
- NOTE; Some states (e.g Victoria) also require the locality and postcode of the grower/pack house etc to be clearly legible on the packaging. Please verify this prior to sending as non-conforming produce can be subject to return.
- Produce not certifiable as conforming to the pre-harvest and inspection requirements specified in this Operational Procedure shall not be marked as stated above.



#### 7.14 Assurance Certificates

The Authorised Dispatcher shall ensure a PHAC is completed and signed by an Authorised Signatory prior to consignment of the certified produce.

Assurance Certificates shall be in the form of a Grower Declaration or a Plant Health Assurance Certificate (PHAC) for a Part A Accredited business supplying another Part B Accredited Business, or a PHAC where a business is packing and certifying fruit received from a Part A Accredited grower, refer to Attachments 2 and 3.

Assurance Certificates shall include:

- In the box across the top of the certificate insert the details of the accredited business issuing the PHAC;
- In “IP Number” insert the certifying accredited Business’s IP #,
- In “Facility No” insert the certifying accredited Business’s facility number ie 01,
- In “Arrangement No” insert ICA-56, and
- in the “Consignor” section, the name, physical address and post code of the business sending the certified produce;
- in the “Consignee” section, the name, physical address and post code of the business receiving the certified produce;
- in the “Accredited Business that Prepared the Produce” section -
- the name, physical address and post code of the accredited Business certifying the produce;

in the “**Grower**” section -

- Name, IP#, physical address and postcode of each accredited Business that **owns or manages the accredited property on which the produce was grown**. Where the produce in the consignment was grown by a number of accredited Businesses, the word “VARIOUS” shall be used and an Attachment Sheet may be used. The

packer must maintain records of growers supplying produce for each consignment to provide traceability in case of detection of QFF/MFF infestation.

- insert details in the “Brand Name / Identifying Marks” and “ Date Packed (or date code)” as specified on the packaging.

in the **Type of Produce** section -

- the **type and quantity** of produce in the consignment. Cross through unused lines as shown on example to prevent unauthorised inclusions to certificate, post dispatch.

**NOTE: If there is insufficient room to list each produce type or source property, an Attachment Sheet may be used.**

**Write, “See Attachment” and securely attach an Attachment Sheet to each copy of the Assurance Certificate.**

The Attachment Sheet must include -

- the words “ATTACHMENT SHEET”;
- the name and address of the consignor;
- the Assurance Certificate number;
- the number and type of packages in the consignment and the type of produce in the package;
- the signature of the Authorised Signatory that signed the Assurance Certificate and the date.

Under **Treatment** options:

- select the relevant treatment (either Maldison or Naturalure)
- Enter the date of last treatment in the “Duration and Temperature” Column
- If applicable, enter the date the produce entered cold storage under the “Duration and Temperature” column
- If applicable, enter the date the produce left cold storage under the “Duration and Temperature” column

in the **“Additional Certification”** section of the certificate -

- Write the words ‘**Must not enter or re-enter the South Australian Riverland Pest Free Area**’
- any applicable code(s) or specified quarantine requirement(s) for the market to which the produce is consigned.
- At the bottom the Authorised Signatory must insert their name, the date and sign the completed certificate.

Individual Assurance Certificates shall be issued to cover each consignment (ie a discrete quantity of produce to a single consignee at the one time).

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

## 7.15 Certification

A business which pre-harvest treats product that is to be packed for certification by another business must be accredited under Part A of this procedure..

A Plant Health Assurance Certificate (PHAC) (Attachment 2) must be supplied for each separate consignment sent to a packer accredited under part B and shall include:

- the IP # and name of the accredited business that treated the fruit; and
- identification of the block/land holdings where the fruit was grown, pre-harvest treated and inspected; and
- the words “Meets ICA-56 Part A”; and
- the date (or date code) on which the fruit was treated or packed.

A PHAC is not required where the Business that grows and pre-harvest treats the fruit is the same Business that packs and certifies the fruit under this procedure and the packing facility is located within the same outbreak area.

A PHAC is required where the pack house is located outside of the area, even if the property where the produce is grown is owned by the same business that owns the pack house.

A PHAC is also required where a grower is sending produce to a pack house owned by a different company and both the pack house and property are located within the same suspension zone.

Individual Assurance Certificates shall be issued to cover each consignment (ie a discrete quantity of produce to a single consignee at the one time).

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

### 7.15.1 Assurance Certificate Distribution

- The original (yellow copy) must accompany the consignment.
- The duplicate (white copy) must be retained by the Business.

### 7.15.2 Additional Certification

The Authorised Dispatcher should check whether any other quarantine requirements (eg a treatment or condition) apply to the produce and market they are consigning the produce to, prior to preparing an Assurance Certificate for the consignment.

If any other plant health certification is required, the certifying Business must: certify the produce under the appropriate ICA operational arrangement; or contact Biosecurity SA - Plant Health to gain the additional certification required.

## 7.16 Transportation

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

- unvented packages;
- vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6mm;

- fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6mm;
- shrink wrapped and sealed as a palletised unit; or
- fully enclosed or screened buildings, cool rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6mm.
- The Business shall have adequate procedures in place that prevent the mixing of treated and untreated fruit at the facility and during transport.
- Accepted methods of segregation include transport under the secure conditions above, where the treated and untreated produce is consigned together in a fully enclosed vehicle or under tarpaulins; the produce must be segregated in a way to ensure QFF/MFF cannot infest the treated produce.

#### Segregation may include:

- separation by a minimum of 1 metre in all directions from other products under ambient temperature conditions; or,
- a minimum of 100mm in all directions in a cool storage environment; or,
- segregation through the use of a physical barrier, such as a solid board or mesh with a maximum aperture of 1.6mm.

### 7.17 Storage, Handling & Security of Certified Produce

Produce intended for certification under this Operational Procedure must be handled and stored in conditions which maintains the identification of the produce and its accredited source property, and prevents mixing of conforming and nonconforming produce.

### 7.18 Post Certification Security

Certified produce must be transported under secure conditions which prevents cross-infestation by uncertified produce and whilst being transported through outbreak areas or areas that are not declared free from fruit fly. Secure conditions **for fruit fly** include -

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

## 8. ICA SYSTEM RECORDS

The Business shall maintain the following records -

### Part A

- A current property plan for each block/source property
- Baiting Equipment Calibration Record;
- Bait Mixture Preparation Chart;
- Chemical Mixture Preparation and Baiting Record;
- Suspect Fruit Inspection record (where business is accredited under Part A only);

- Duplicate copy of each Plant Health Assurance Certificate issued.

#### Part B

- A current property plan for each property where packing occurs
- Product Receival Record
- A copy of each PHAC received from a business operating under Part A of this procedure, where produce has been supplied for packing and certification under Part B of this procedure.
- Fruit Inspection Record (where the business is sourcing and packing their own produce under Part A & B)
- A duplicate copy of each PHAC issued by the Business under this procedure.

ICA system records shall be retained for the later of:

- a minimum period of twelve (12) months; or
- until the next compliance audit of the ICA arrangement.

ICA system records shall be made available when requested by an Authorised Officer.

#### 8.7 ICA System Documentation

The Business shall maintain the following documentation -

- a copy of the Business's current Application for Accreditation (refer Attachment 1);
- a current copy of this Operational Procedure; and
- a current Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement.

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

### 9. ATTACHMENTS

Attachment 1	Application for Accreditation for an ICA Arrangement
Attachment 2	Plant Health Assurance Certificate - Blank
Attachment 3	Bait Spray Mixture Preparation Chart
Attachment 4	Record of Produce Receipt / Receival Record Part B
Attachment 5	Bait Preparation and Treatment Record
Attachment 6	Fruit Inspection Record
Attachment 7	Property Plan
Attachment 8	Property Map
Attachment 9	Grower Declaration







ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Product / Certification Assurance Records and Methodology

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

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

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

PIRSA   
STAMP

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

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

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

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

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

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

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

Office Use Only

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

Conditions of Accreditation S16 / Registration S26

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

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

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

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

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

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

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

ENSURE YOU ALSO READ PAGE 3



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Application Notes

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

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

Operational Procedure / Arrangement

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

Applicant Details

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

Facility / Accreditation Details

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

Persons Permitted To Sign or Verify Plant Health Certification

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

Product Details

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

Product / Certification Assurance Records and Methodology

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

Authorisation / Signing

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

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

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

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

Gary Cox,

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





ATTACHMENT 3

## BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit \_\_\_\_\_

Tractor (*if applicable*) \_\_\_\_\_ Gear \_\_\_\_\_

Engine RPM/Throttle Setting \_\_\_\_\_

Concentrate (*Trade Name*) \_\_\_\_\_

Active Ingredient \_\_\_\_\_ Conc. \_\_\_\_\_ /

Concentrate Mixing Rate \_\_\_\_\_ mL/litre of mixture

### Full Tank

Volume of Water = \_\_\_\_\_ Litres

Volume of Yeast Autolysate = \_\_\_\_\_ millilitres

Volume of Concentrate = \_\_\_\_\_ millilitres

### Part Fill

\_\_\_\_\_ mL Yeast Autolysate and

\_\_\_\_\_ mL Concentrate / \_\_\_\_\_ Litres Water

\_\_\_\_\_ mL Yeast Autolysate and

\_\_\_\_\_ mL Concentrate / \_\_\_\_\_ Litres Water

Prepared by: \_\_\_\_\_ / /  
Printed Name Signature Date



**BAIT PREPARATION AND TREATMENT RECORD**

ATTACHMENT 5

**Name of Accredited Business:** ..... **Record Number:** .....

Interstate Produce (IP) Number	S				
--------------------------------	---	--	--	--	--

BAIT MIXTURE PREPARATION					TREATMENT					
--------------------------	--	--	--	--	-----------	--	--	--	--	--

Date	Time	Quantity of Mixture (Litres)	Concentrate Trade Name and Active Ingredient Name	Other Chemicals Added	Date Applied	Equip/ Treatment	Treatment Lot #	Quantity Treated	Name	Sprayer / Baiter Signature

Checked by:

.....  
 Certification Controller (please print name)

.....  
 Signature of Certification Controller

.... / .... / ....  
 Date

The Accredited Business must enter a record for each preparation and treatment for certification under 'The Arrangement'.



**PROPERTY PLAN** **ATTACHMENT 7**

<b>Grower Name:</b>	
<b>Property Address:</b>	

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

The Property Plan is to 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 ICA arrangement.

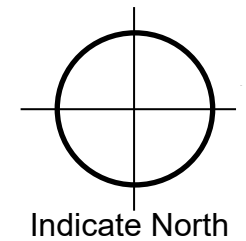
Note: A Property Plan (overleaf) must be included for each property covered by the Business' Interstate Certification Assurance arrangement.





**Property Plan**

ATTACHMENT 8





ATTACHMENT 9

GROWER HARVEST & INSPECTION DECLARATION

A Pre-Harvest Treatment & Inspection Declaration must be provided with each consignment to a packer accredited under Part A of the ICA-56 arrangement.

I *(full printed name)*.....

an Authorised Signatory of -

..... *(Business name)*,

Interstate Produce (IP) No.

<b>S</b>				
----------	--	--	--	--

hereby declare that the-

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

of -.....*(type of produce)*

identified by -

.....*(package identification)*

delivered to-

..... *(Business name)*

Interstate Produce (IP) No. **S**

--	--	--	--

on / /

*(date)*

The identity of the source block(s) and date(s) of the last pre-harvest treatment are -

Treatment	Block Reference Code, Name or No.Number	Date of Last Pre-harvest
Maldison Naturalure		
Maldison Naturalure		
Maldison Naturalure		
Maldison Naturalure		
Maldison Naturalure		
Maldison Naturalure		

I am authorised to sign on behalf of the business. I declare the produce listed above has been inspected for the presence of fruit fly larvae and the information given is to the best of my knowledge true and correct in every particular.

\_\_\_\_\_

Name

Signature

/ /

Date