

# PRE-HARVEST TREATMENT AND POST-HARVEST INSPECTION OF TOMATOES, CAPSICUM, CHILLIES AND EGGPLANTS

## (ICA26)

### Operational Procedure

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# Operational Procedure

## Revision Register

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## All Enquiries

### Plant Health Operations Market Access

Department of Primary Industries and Regions (PIRSA)  
33 Flemington Street  
GLENSIDE SA 5065

T: 08 8207 7814 | E: [PIRSA.PlantHealthMarketAccess@sa.gov.au](mailto:PIRSA.PlantHealthMarketAccess@sa.gov.au)

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# 1. PURPOSE

The purpose of this Procedure is to describe: 1) the operation and principles; and 2) the responsibilities and actions of personnel; that applies to the pre-harvest treatment and post-harvest inspection of tomatoes, capsicums, chillies and eggplants for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

# 2. SCOPE

This Procedure covers all certification of pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants from a Business operating under an ICA 26 arrangement in South Australia.

**Pests:** Queensland fruit fly (*Bactrocera tryoni*), Lesser Queensland fruit fly (*Bactrocera neohumeralis*), Northern Territory fruit fly (*Bactrocera aquilonis*) and Mediterranean fruit fly (*Ceratitis capitata*).

**Produce:** host produce of Queensland fruit fly, Lesser Queensland fruit fly and Northern Territory fruit fly on tomato (*Lycopersicon esculentum*), capsicum and chilli (*Capsicum annuum*), eggplant (*Solanum melongena*).

host product of for Mediterranean fruit fly (*Ceratitis capitata*) on field-grown tomatoes (*Lycopersicon esculentum*) ONLY.

**Location:** South Australia

This Procedure covers all certification of pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants from a Business operating under an ICA arrangement in South Australia.

**Pest:** Queensland fruit fly (Fruit fly) **Product:** Tomatoes, capsicums, chillies and eggplants. This Procedure is separated into two (2) sections; Part A covering grower activities, and Part B covering packer activities of host produce receipt, grading and packing, post-harvest inspection and certification.

## ALWAYS READ THE LABEL

Users of agricultural (or veterinary) chemical products **must** always read the label and any Permit before using the product and strictly comply with the directions on the label and the conditions of any Permit. Users are not absolved from compliance with the directions of the label or the conditions of the Permit by reason of any statement made or omitted to be made in this Procedure.

Some intrastate or interstate markets may require additional certification as a condition of entry.

It is the responsibility of the Business consigning the host produce to ensure compliance with all applicable quarantine requirements.

Information on intrastate and interstate quarantine requirements can be obtained by phoning 1800 084 881 or accessing <http://www.interstatequarantine.org.au/>.



### 3. REFERENCES

<b>Plant Health Act 2009</b>	<a href="https://www.legislation.sa.gov.au/LZ/C/A/Plant%20Health%20Act%202009.aspx">https://www.legislation.sa.gov.au/LZ/C/A/Plant%20Health%20Act%202009.aspx</a>
<b>WI-01 Guidelines for Completion of Plant Health Assurance Certificates</b>	<a href="https://www.pir.sa.gov.au/_data/assets/pdf_file/0004/72625/ICA_WI-01_Completing_PHACs.pdf">https://www.pir.sa.gov.au/_data/assets/pdf_file/0004/72625/ICA_WI-01_Completing_PHACs.pdf</a>
<b>Destination State's Plant Quarantine Entry Requirements</b>	<a href="https://www.interstatequarantine.org.au/produce/committees/quarantine-regulators/">https://www.interstatequarantine.org.au/produce/committees/quarantine-regulators/</a>
<b>Plant Quarantine Standard for South Australia</b>	<a href="https://pir.sa.gov.au/biosecurity/plant_health/plant_quarantine_standard_and_updated_conditions">https://pir.sa.gov.au/biosecurity/plant_health/plant_quarantine_standard_and_updated_conditions</a>

### 4. DEFINITIONS

<b>Accrediting Authority</b>	means the government department responsible for accrediting a business under this protocol in the exporting State or Territory.
<b>Authorised Signatory</b>	means a person whose name and specimen signature is included as an Authorised Signatory on the business's application for accreditation.
<b>block</b>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Business's property plan
<b>capsicum</b>	means the sweet pepper forms of <i>Capsicum annuum</i> including, but not limited to, Bell pepper, Hungarian wax pepper, Banana pepper.
<b>chilli</b>	means the small pungent and hot to taste forms of <i>Capsicum annuum</i> including, but not limited to, Birds Eye, Jalapeno and Habanero.
<b>consignment</b>	means a quantity of packed produce presented on one Plant Health Assurance Certificate by a single consignee.  A consignment may contain a number of lots.
<b>eggplant</b>	means fruit of the species <i>Solanum melongena</i> and <i>S. undatum</i>
<b>end-point inspection</b>	means the process by which a representative sample is drawn and inspected from the finalised load/consignment prior to certification.
<b>facility</b>	means the property where the produce is grown and pre-harvest treatment is carried out, and the location where post harvest operations covered by the ICA arrangement are carried out.
<b>field-grown</b>	a crop which is grown in open cultivated land.



<b>fruit fly</b>	means Queensland fruit fly and Mediterranean fruit fly
<b>in-line inspection</b>	means the process by which a representative sample of packed product is drawn from a lot and inspected during the processing and packing of the produce.
<b>inspection</b>	means the act of inspecting produce to determine if fruit fly is present.
<b>Mediterranean fruit fly</b>	means all stages of the species <i>Ceratitis capitata</i> .
<b>load</b>	means a quantity of packed produce, up to a maximum of <b>2,500 packages</b> , assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.
<b>lot</b>	means a quantity of homogeneous produce assembled at one place at one time. A lot could consist of produce from one or more growers/blocks/properties.
<b>package</b>	means the complete outer covering or container used to transport and market the produce.
<b>packed product</b>	means tomatoes, capsicums, chillies and eggplant in packages following grading and packing and ready for dispatch.
<b>produce</b>	means fruit of the species <i>Lycopersicon esculentum</i> , fruit of the species <i>Solanum melongena</i> , fruit of the small pungent and hot to taste forms of <i>Capsicum annum</i> and fruit of the large bell-pepper forms of <i>Capsicum annum</i> .
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. aquilonis</i> and <i>B. neohumeralis</i>
<b>source block</b>	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this protocol.
<b>tomato</b>	means the fruit of the species <i>Lycopersicon esculentum</i> .
<b>unit</b>	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.

## 5. RESPONSIBILITY

Position titles have been created to reflect the responsibilities which must be met by the Business under the ICA arrangement. These positions must be assigned to trained staff. One person may carry out the responsibilities of more than 1 position.

The **Certification Controller** is responsible for:

- representing the Business during audits and other matters relevant to the ICA Procedure;
- training staff in their duties and responsibilities under this ICA Procedure;
- ensuring the Business and staff comply with their responsibilities and duties; and
- ensuring all certification of host produce is carried out in accordance with this Procedure.



## UNDER PART A

- Ensuring the Business has current accreditation for an ICA arrangement under PART A of this Procedure;
- maintaining a Property Plan for each property on which host produce is grown for certification under this Procedure;
- ensuring all source blocks of host produce to be harvested have undergone pre-harvest treatment as per this Procedure;
- ensuring treated host produce is identified and segregated from untreated host produce to avoid mixing;
- ensuring a PHAC is completed; and
- instigating action following the detection of suspected live Fruit fly infestation at harvest.

## UNDER PART B

- Ensuring the Business has current accreditation for an ICA arrangement under PART B of this Procedure;
- ensuring all host produce received for post-harvest packing and inspection and certification under PART B of this Procedure are sourced from a Business accredited under PART A of this Procedure and are accompanied by a valid PHAC;
- ensuring treated and untreated host produce are identified and controlled to prevent mixing during grading and packaging; and
- taking corrective action following detection of a fruit fly infestation during grading and packing or packed product inspection.

The **Treatment Operator** is responsible for:

- reading the label and/or Permit, and SDS for the chemical product in use;
- preparing and applying pre-harvest chemical treatments to all source blocks of host produce certified under this Procedure;
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment used for the pre-harvest treatment of host produce under this Procedure;
- maintaining pre-harvest spray application calibration test records;
- maintaining pre-harvest spray equipment; and
- maintaining pre-harvest spray mixture preparation and treatment records.

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

- ensuring all host produce received for grading, packing and certification under PART B of this Procedure are sourced from a Business accredited under PART A of this Procedure; and



- ensuring all host produce grown by another Business is accompanied by a completed PHAC.

The **Grader/Packer** is responsible for:

- ensuring all host produce packed for certification under PART B of this Procedure are free from visible symptoms of Fruit fly infestation; and  ensuring all non-conforming host produce is identified and controlled to prevent mixing with conforming host produce.

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

- sampling and inspecting a minimum of 1 in every 50 packages in-line or 600 units at end-point for freedom from visible symptoms of Fruit fly infestation;
- identifying all sample packages;
- taking corrective action following the identification of non-conforming host produce in any sample package; and
- maintaining records of packed produce inspection.

The **Authorised Dispatcher** is responsible for:

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

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC; and
- ensuring that the host produce certified under the PHAC has been treated in accordance with this Procedure and that the details on the certificate are true and correct in every particular.

## 6. REQUIREMENT

### ***Pesticides Act 1999***

There may be additional requirements, including records which must be kept, that a Business must meet under the Pesticides Regulation 2009 of the Pesticides Act 1999 that are not specified in this ICA Procedure.

Host produce certified under this ICA Procedure must comply with the following:

- a) A program of cover sprays consisting of;
- b) a Dimethoate mixture applied for **capsicums** only;
  - i) in a high volume application containing 75 mL of a 400 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off; or
  - ii) in a low volume application that applies at least 750 mL of a 400 g/L product per hectare; and
  - iii) at intervals of every 7 to 14 days; and
  - iv) following the relevant APVMA Permit and chemical label directions; or
- c) a Trichlorfon mixture applied for **tomatoes, capsicums and chillies** only;
  - i) in a high volume application containing;





- (1) 250 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in the first application to a block; and
- (2) 125 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in all subsequent spray applications; or
- ii) in a low volume application that applies;
  - (1) 2.5 L of a 500 g/L product per hectare in the first application to the block; and
  - (2) 1.25 L of a 500 g/L product per hectare in all subsequent spray applications; and
- (3) at intervals of every 7 to 10 days; and
- (4) for capsicum and chilli, not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels; and
- (5) following the relevant APVMA Permit and chemical label directions; or
- d) a Trichlorfon mixture applied for **eggplants** only;
  - i) in a high volume application containing 250 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in the first application to a block; and
  - ii) in a high volume application containing 125 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in all subsequent spray applications; and
  - iii) at intervals of every 7 to 10 days; and
  - iv) not exceeding a maximum of 8 applications per crop per season; and
  - v) not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels; and
  - vi) following the relevant APVMA Permit and chemical label directions; or
- e) a Maldison mixture applied for **capsicums** only;
  - i) in a high volume application containing;
    - (1) 295 mL of a 440 g/L product per 100 L water, or
    - (2) 130 mL of a 1000 g/L product per 100 L of water, or
    - (3) 115 mL of a 1150 g/L product per 100 L of water; and
  - ii) applied thoroughly to the host produce to the point of run-off; and
  - iii) at interval of every 7 to 10 days; and
  - iv) not exceeding a maximum of 4 applications per season; and
  - v) following the relevant APVMA Permit and chemical label directions; and
- f) to each block of tomato, capsicum, chilli and eggplants grown on the property for certification; and
- g) commencing a minimum of 21 days prior to commencing harvest; and
- h) ending at the completion of harvest; and
- i) post-harvest inspected and found free from live fruit fly infestation.

An accredited Business may alternate between pre-harvest sprays of Dimethoate, Trichlorfon and Maldison for capsicums only. Intervals between spray applications are determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within 10 days for Trichlorfon.

Host produce from treated plants may be subject to withholding periods. The Business must ensure produce is harvested in accordance with these requirements.

The Business must use products in accordance with the instructions included on the product's approved Permit and label, including any first aid, safety, protection, and storage and disposal directions. 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 to not conform to specified requirements.

## 7. PROCEDURE PART A

### 7.1 Property Plan

A Property Plan must be provided with the application for accreditation of a Business for each block/land holding on which host produce is grown and pre-harvest treated (Attachment 2 – ‘Property Plan’) for certification under this Procedure.

The Property Plan must include the following:

- location of all the blocks on which the host produce is grown; and
- Block Reference Code or Number used to identify each block; and
- the type of host produce grown on each block; and
- road access including street name/s; and
- internal roadways within the property; and
- location and identification of buildings (for example, house, packing shed, equipment sheds, etc.); and
- whether it is intended to certify host produce harvested from the block under the ICA arrangement.

**If any changes occur to the Property Plan information, a new Property Plan must be submitted to ICA Records Management.**

### 7.2 Treatment – pre-harvest cover spray

All tomato, capsicum, chilli or eggplant fruit certified under this Procedure must have been pre-harvest treated for fruit fly with an approved program of cover sprays.

#### 7.2.1 Spray tank volume calibration

Permanent volume indicator marks shall be made on the side of the spray 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.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of



calibration of the spray tank, which must be available to the auditor at the initial audit and all compliance audits.

The person conducting the calibration test shall issue a 'Spray Tank Calibration Certificate' (Attachment 3) of the tank which includes:

- name and address of the Owner of the equipment;
- the type of equipment (for example boom spray, mister);
- the Brand, Model and Serial Number;
- the name and address of the Business Conducting the test;
- the date of testing;
- the type of flow meter used;
- the date of latest calibration of the flow meter;
- the calibration results; and
- the name and signature of the Testing Officer.

### 7.2.2 Spray equipment calibration and maintenance

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 and within 4 weeks of commencement of treatment; and
- regular checks of spray equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear.

### 7.2.3 Pre-harvest spray application calibration records

Records of spray equipment calibration tests must be maintained by the **Treatment Operator**. The 'Equipment Application Calibration Test Record' (Attachment 4) shall identify the:

- (a) name and signature of the person conducting the test;
- (b) date of testing;
- (c) number of nozzles;
- (d) output for individual nozzles (L/minute/nozzle);
- (e) effective spray width (metres);
- (f) calibration run (metres);
- (g) litres used in run (L); and
- (h) application rate (L/ha).

Results of testing must include the full calculations used to determine the application rate of the spray equipment.



## 7.2.4 Mixture Preparation Chart

Prior to spray application, the **Treatment Operator** shall maintain a 'Spray Mixture Preparation Chart' (Attachment 5) near the mixture preparation area that provides the following details:

- (a) the unique identification of the spray equipment and if applicable, the tractor to which the Chart applies;
- (b) if applicable, the gear and engine revs per minute (RPM) at which the tractor shall be operated;
- (c) the total volume in litres (L) of the spray tank when filled to the maximum mixture level mark;
- (d) the trade name of the concentrate to be used and the stated concentration of the active ingredient in the formulation;
- (e) the volume in millilitres (mL) of concentrate required in the mixture for any known incremental volumes used; and
- (f) the printed name and signature of the person responsible for the Chart's preparation and date of preparation.

## 7.2.5 Cover spray mixture preparation

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 concentrate required for the required volume of mixture. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of 2 minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation on the concentrate. This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

The spray mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

## 7.2.6 Cover spray preparation and treatment records

The **Treatment Operator** must record details of all cover spray mixture preparation and pre-harvest treatment using a 'Preparation and Treatment Record' (Attachment 6).

The cover spray mixture 'Preparation and Treatment Record' must identify:

- the name and Interstate Produce (IP) number of the accredited Business; and
- the date and time of cover spray mixture preparation and application; and
- volume/weight of concentrate used (millilitres) in the spray mixture; and
- the total volume (litres) of the made up spray mixture; and



- the trade name of the concentrate used; and
- any other pesticide or additives in the spray mixture (adjuvant); and
- calibration test record; and
- treatment equipment used; and
- type of host produce; and
- the area (ha) and number of blocks treated; and
- the identification of the Treatment Operator.

### 7.2.7 Cover spray application

The **Treatment Operator** must ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all host produce.

Pre-harvest cover sprays must be re-applied if rain, sufficient to cause run-off, occurs within 2 hours of spraying.

Produce from treated blocks should not be harvested until the specified withholding period has been complied with after the cover spray application.

### 7.2.8 Harvesting

The **Certification Controller** must oversee the harvest process to ensure only treated host produce is harvested for certification under this Procedure.

### 7.2.9 Identification of blocks of host produce

A Business with blocks of treated and untreated host produce must identify the treatment status of blocks to prevent mixing of treated and untreated host produce. Examples of acceptable methods of identifying treated and untreated blocks include: signs indicating both treated and untreated blocks; or colour markers indicating treated and untreated blocks.

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

### 7.2.10 Identification of treated and untreated host produce at harvest

A Business that maintains treated and untreated blocks of host produce must identify the treatment status of harvested host produce to prevent mixing of treated and untreated host produce. Examples of acceptable methods of identifying treated and untreated host produce include: 1) using picking bins/crates which differ in colour for treated and untreated host produce; or 2) using picking bins/crates which differ significantly in appearance for treated and untreated host produce. Other methods may be used provided they clearly identify treated and untreated host produce at harvest and are acceptable to the auditor.

### 7.2.11 Plant Health Assurance Certificates (PHACs)

A Business which pre-harvest treats host produce that is to be packed for certification by another Business must be accredited under PART A of this Procedure.



Businesses who supply host produce to be packed by another Business for certification must supply a PHAC (Attachment 9) with each delivery of host produce.

The Certification Controller must ensure a PHAC is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

PHACs must be completed, issued and distributed in accordance with the Work Instruction *WI-01 Guidelines for completion of Plant Health Assurance Certificates*.

PHACs must include:

- (a) In the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that pre-harvest treated and inspected the consignment of host produce; and
- (b) In the 'Grower' section, the name and address of the property on which the host produce was grown, pre-harvest monitored and post-harvest inspected.
- (c) In the 'Consignment Details' section,
  - (i) the number and the type of packages in the consignment; and
  - (ii) in the 'Type of Produce' column, a description of the host produce; and
- (d) in the 'Treatment Details' section the details of the last pre-harvest treatment applied to the source block or blocks in which the host produce was grown.

additional detail for Tasmania only: In the '*Additional Certification*' section, the statement "handled, stored and transported in secure conditions".

The Business must not issue a PHAC for host produce owned by another Business. An individual PHAC must be issued to cover each consignment to avoid splitting of consignments.

Books of pre-printed PHACs are available from ICA Records Management, Department of Primary Industries, phone 02 6552 3000. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.

A PHAC is not required where the Business that grows and pre-harvest treats the host produce is the same Business that packs, inspects and certifies the host produce under this Procedure.

## 8. PROCEDURE PART B

### 8.1 Receival of host produce

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

- (a) all host produce received for certification under this Procedure is supplied by a grower accredited under Part A; and
- (b) where the Business receives treated and untreated host produce, the treatment status of the host produce is clearly identified at receival by the packing facility to prevent mixing of treated and untreated host produce; and
- (c) each delivery of host produce supplied by another Business is accompanied by a PHAC (Attachment 9). A PHAC is required for each day for each block supplying host produce for certification under this Procedure; and
- (d) host produce supplied for certification has undergone pre-harvest treatment in accordance with Part A of this Procedure; and
- (e) grower identification and pre-harvest treatment details are maintained for all host produce received and certified under this Procedure.; and
- (f) host produce is segregated or secured upon arrival to ensure host produce does not mix with untreated host produce.



Any host produce received that is not clearly identified as treated must be regarded as non-treated and rejected and managed as untreated host produce for the purpose of this Procedure.

The Business must maintain copies of all PHACs received from growers whose host produce is packed and certified under this Procedure.

## 8.2 Grading and packing

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

The Business must implement sorting systems during the grading and packing process to ensure all host produce certified for pre-harvest treatment and inspection is free from visible symptoms of Fruit fly infestation.

### 8.1.1 Identification during grading and packing

Where both treated and untreated host 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 host produce.

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

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

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

### 8.1.2 Identification after packing

A Business which grades and packs treated and untreated host produce must implement systems to identify the treatment status of the host produce after packing, and before they leave the packing system, in order to prevent mixing of treated and untreated host produce.

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

- using packaging which differs significantly in appearance; or
- sealable plastic bags and labels for collecting specimens of infested produce; and
- pocket knife or similar to cut produce to further investigate for the presence of Fruit fly.

### 8.1.3 Inspection procedure

The **Packed Product Controller** must carry out 100% inspection of the host produce as follows:

- a. each piece of host produce in the sample package must be removed from the package and all surfaces examined for evidence of fruitfly. Symptoms of fruitfly infestation include:
  - split, discoloured, deformed, blemished or deteriorating produce;



- characteristic Fruit fly 'sting marks' that appear to be pin pricks. Sting marks are a puncture mark caused when a female Fruit fly punctures the skin with its ovipositor and positions eggs within the host produce. Once the eggs hatch the larvae burrow towards the centre of the host produce;
- softness under the skin. Cut the symptomatic host produce in half. Larvae may be found, or the host produce will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present; and
- mature Fruit fly larvae. These are creamy white and up to 9 mm long, with a slightly conical shaped body and 11 segments. When examined under a hand lens the thin head has small black mouth parts. There are 3 pairs of spiracles (small raised structures used for breathing) grouped together at the thick end of the larvae. When disturbed, and especially if exposed to sunlight, they can draw their body in to a 'n' shape and 'flick' themselves up to 10 cm in any direction. This is a dispersal mechanism of the mature Fruit fly larvae and is diagnostic for the species.

#### 8.1.4 Fruit fly identification

Where eggs or larvae are suspected of being Fruit fly, the suspects must be submitted to the Department.

#### 8.1.5 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 and their initials (Attachment 8 – '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 Procedure.

#### 8.1.6 Action following identification of non-conforming packed product

The **Packed Product Controller** must take the following actions on the detection of non-conforming packed product.

- If live Fruit fly larvae are detected, the Packed Product Controller must immediately advise the Certification Controller if any host produce is found infested with live Fruit fly. The Certification Controller must take the following actions:
- all host produce harvested from the source block/s, including any host produce which has been packed for certification but which remains on the premises, must be rejected for certification under this Procedure; and





- the detection must be reported to the Department within 24 working hours of detection, so an investigation of the cause may be carried out and any problems rectified; and
- all produce from the source block/s shall be rejected for certification until the following has been completed;
- a cover spray program has been applied in accordance with the label recommendations for the control of fruit fly in tomatoes, capsicum, chillies and eggplants, and
- a period of at least 21 days has elapsed since the first cover spray was applied following the detection of fruit fly in packed product; and
- a sample of 600 units or a minimum of 2% of the carton count of packed product from the source block/s has been inspected in the packing shed and no live fruit fly has been detected.

### 8.1.7 Rejected product

All rejected packages must be isolated and clearly identified to prevent mixing with conforming packages.

Packages rejected for live Fruit fly larvae must be either:

- certified in accordance with an alternative quarantine entry condition; or
- consigned to markets that do not require certification of treatment and/or inspection for Fruit fly.

### 8.1.8 Packed product inspection records

The **Packed Product Controller** must maintain records of the results of packed product inspection. Packed product inspection records must be in the form of a 'Packed Product Inspection Record' (Attachment 7), or a similar record which captures the same information. 'Packed Product Inspection Records' must include:

- Business name; and
- type of host produce; and
- the Interstate Produce (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- the PHAC number; and
- the date of inspection of the sample package; and
- the sample package sequential number ("PPS No."); and
- the inspection result for the sample package (Yes/No); and
- details of defects or problems detected during inspection; and
- the number of any withdrawn or rejected packages; and
- the inspection results and follow-up action by the Certification Controller following withdrawal; and



- the Packed Product Controller's name and signature.

## 8.4 Dispatch

### 8.1.9 Product identification

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

- the Interstate Produce (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- the words "Meets ICA-26"; and
- the date (or date code) on which the host produce was packed; and
- the Interstate Produce (IP) number or other identifier of the grower of the host produce, where the grower is a different Business to the packer;

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

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifier with the grower's names or IP number so that the grower can be easily identified if required.

Any packages containing host produce that have not been pre-harvest treated and inspected in accordance with the requirements of this Procedure must not be marked as stated above.

### 8.1.10 Plant Health Assurance Certificates (PHACs)

The **Authorised Dispatcher** must ensure a PHAC (Attachment 9) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

PHACs must be completed, issued and distributed in accordance with the Work Instruction WI-01 'Guidelines for the completion of Plant Health Assurance Certificates'.

PHACs must include Certification Details:

- in the 'Accredited Business that Prepared Produce' section, the name and address of the Accredited Business that packed the product; and
- in the 'Grower' section, the name and address of the Accredited Business that was responsible for pre-harvest treatment of the host produce. Where the consignment contains host produce pre-harvest treated by a number of growers the word "VARIOUS" must be used.

The Business must not issue a PHAC for product owned by another Business. An individual PHAC must be issued to cover each consignment to avoid splitting of consignments.

Books of pre-printed PHACs are available from ICA Records Management, Department of Primary Industries, phone 02 6552 3000.

Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.



### 8.1.11 PHAC distribution

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

## 9. RECORDS AND DOCUMENT CONTROL

### 9.1 ICA system records

The Business must maintain the following records, or similar which record the same information:

Under PART A

- current 'Property Plan' for each block/source property (Attachment 2); and
- Spray Tank Calibration Certificate' (Attachment 3); and
- Equipment Application Calibration Test Record' (Attachment 4); and
- Spray Mixture Preparation Chart (Attachment 5); and
- 'Preparation and Treatment Record' (Attachment 6); and
- PHAC (Attachment 9); and

Under PART B

- PHACs received from Part A businesses (Attachment 9); and
- 'Packed Product Inspection Record' (Attachment 7); and
- a copy of each PHAC issued under this Procedure.

Records must be retained for at least 4 years from completion. Records shall be made available on request to an Authorised Person.

### 9.2 ICA system documentation

The Business must maintain the following documentation:

- a current copy of the ICA Procedure; and
- a current Certificate of Accreditation. Documentation must be made available on request to an Authorised Person.

## 10. ACCREDITATION

### Application for Accreditation

A business seeking accreditation under this procedure shall make an application for accreditation at least ten (10) working days prior to the intended date of commencement of certification of produce.



## Audit Process

### 10.1.1 Initial Audit

Prior to accrediting a business, an Authorised Inspector shall conduct an initial audit of the business to verify the system is implemented and capable of operating in accordance with the requirements of this procedure, and the system is effective in ensuring compliance with the specified requirements of the arrangement.

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

### 10.1.2 Compliance Audits

Compliance Audits are conducted to verify that the system continues to operate in accordance with the requirements of this procedure. Compliance audits are, wherever practical, conducted when the system is operating. A compliance audit is conducted:

- within four weeks of the initial audit and accreditation or issue of the first PHAC; and
- within twelve weeks of the business being reaccredited; and
- in the case of a business operating for more than six months of a year, between six and nine months after accreditation or reaccreditation.

Upon completion of a successful initial compliance audit, accreditation is granted to cover the current season, up to a maximum of twelve months.

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

### 10.1.3 Re-Accreditation

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

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

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

### 10.1.4 Certificate of Accreditation

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

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



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

## Non-conformances and Sanctions

### 10.1.5 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Non-conformance Report (NCR). Actions required to address the non-conformance shall be discussed and recorded on the NCR.

If the integrity of the accreditation has been significantly compromised, the non-conformance may provide grounds for the suspension or cancellation of the accreditation and prosecution.

### 10.1.6 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in produce certified under this arrangement. An investigation into the incident shall be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation and prosecution.

### 10.1.7 Suspension and Cancellation

PIRSA Biosecurity SA may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to the PIRSA Biosecurity SA;
- contravened a requirement that compromises the integrity of the arrangement;
- not rectified a non-conformance.

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

### 10.1.8 Prosecution

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

## Charging Policy

The business will be charged an annual accreditation fee. This fee may be waived if other accreditations are held by the business.



A fee will be charged for all scheduled audits conducted. Unannounced audits will not be charged. PIRSA Biosecurity SA can be contacted for a schedule of fees.



## 11. ATTACHMENTS

Attachment 1	Application for Accreditation as a Biosecurity Certifier
Attachment 2	Property Plan – ICA-26
Attachment 3	Spray Tank Calibration Certificate
Attachment 4	Equipment Application Calibration Test Record
Attachment 5	Spray Mixture Preparation Chart
Attachment 6	Preparation and Treatment Record
Attachment 7	Packed Product Inspection Record Example of a Packed Produce Sample Number (PPS No.)
Attachment 8	Plant Health Assurance Certificate



ATTACHMENT 9

ANNUAL RETURN  
FOR A COMPLIANCE AGREEMENT

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

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

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

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

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

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

ICA/CA/IR Number

Title of Arrangement, Operational Procedure or Registration \*

ICA26

Pre-Harvest Treatment and Post-Harvest Inspection of Tomatoes Capsicum, Chillies and Eggplants

Tick box if you wish this application to apply to both CA01 / (IVCA) and IR01 ?  yes

Applicant Details.

Type of Ownership of Business.

Individual  Partnership  Incorporated Company  Cooperative Association  Trust  Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partners Names:

(Provide additional partners on a separate sheet)

Other Trading Names:

ABN / ACN Number:

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

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

Yes	No
-----	----

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

Certification is attached

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

Facility / Accreditation Details

Facility Address Line 1:

Suburb:

Accreditation Contact:

Position:

Property Valuation No.:

Contact Details:

Postal Address

Postal Suburb

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

Persons Permitted to Sign or Verify Plant Health Certification

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

Products Certified / Imported:

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

Seasonal Operator: (tick or Y = Yes)

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

Importing Details

Consignments per year:

States of Origin: (tick or Y = Yes)

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

ENSURE YOU ALSO COMPLETE AND SIGN SECOND PAGE





ANNUAL RETURN  
FOR A COMPLIANCE AGREEMENT

**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"/>	.....
.....	.....	..... / ..... / .....
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 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 A COMPLIANCE AGREEMENT

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,

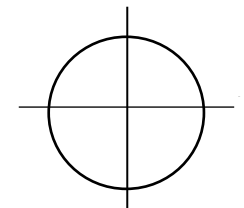
Manager, Market Access & Systems, Biosecurity SA - Plant Health.





Attachment 2 Page 1

Property Plan ICA-26



Indicate North





ATTACHMENT 5

## 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 Concentrate = \_\_\_\_\_ millilitres

### Part Fill

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

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

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









**ATTACHMENT 8**

**Example of a Packed Product Sample Number Marking Sample Packages After Packed Product Inspection** Following inspection, the Packed Product Controller must:

- (c) 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
- (d) 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)

PPS NO.
---------

Completed Stamp or Sticker (Example Only)

PPS NO.
22 BB



Plant Health Assurance Certificate (Completed Example)

Certificate Number **12345**

IP Number					Facility No.			Arrangement Code					
S	9	8	7	6	-	0	1	-	I	C	A	2	6

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

Consignor

Name	Camerons Chilli Packers
Address	Lot 1 Packer Road
	Norton Summit SA 5136

Consignee

Name	Charlies Chilli Wholsalers
Address	40 Windsor Drive
	Newmarket Victoria 3031

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	Camerons Chilli Packers
Address	Lot 1 Packer Road
	Pooraka SA 5095

Grower (as marked on packages)

Name	Colin's Chilli Farm
Address	1 Cherry Avenue
	Norton Summit SA 5136

Brand Name or Identifying Marks (as marked on packages)

Colin's Fresh Chilli
----------------------

Date Code (as marked on packages)

01/07/2020
------------

No. of Packages	Type of Package(eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
22	10 kg trays	Chillis	

Treatment Details

Date	Treatment	Chemical (Act/Ingredient)	Concentration	Duration and Temperature
1/12/20	Trichlorfon	Trichlorfon	250mL / 100L	Last treated 1/12/2020

--

**Declaration**

I, an Authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the business's Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please Print)	Signature	Date
Cameron Lapin	CLLapin	1/12/2020