



# DIPPING WITH DIMETHOATE

## REVISION REGISTER

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*<http://www.pir.sa.gov.au/ica> to obtain a current version of this document.*



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## 1. PURPOSE

The purpose of this procedure is to describe -

- (a) The principles of operation, design features and standards required for post-harvest dipping Mediterranean Fruit Fly (MFF) and Queensland Fruit fly (QFF) host produce; and
- (b) The responsibilities and actions of personnel;

that apply to the dipping of MFF & QFF host produce with Dimethoate for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This procedure covers all certification of dipping with Dimethoate of eligible MFF & QFF host produce by a Business operating under an Interstate Certification Assurance arrangement in South Australia.

**Pests:** Queensland Fruit Fly (*Bactrocera tryoni*)  
Mediterranean Fruit Fly (*Ceratitis capitata*)

**Produce:** Dimethoate may be used for:

- All melon fruits as specified on the APVMA minor use permit; or
- All fruits specified on the APVMA minor use permit, except for WA which do not accept citrus except for mandarins. The APVMA minor use permit currently includes:
  - Citrus fruit (excluding all edible skin species and mandarins that have received pre-harvest treatment with Dimethoate,
  - tropical and sub-tropical fruit with inedible peel (includes avocado, banana, bread fruit, custard apple, durians, feijoa, guava, jack fruit, kiwi fruit, lychee, longan, mango, mangosteen, melons, papwpaw, passionfruit, tamarillo, pineapple, rambutan, sapodilla, sapote, tamarind and watermelon).

*The Australian Pesticides and Veterinary Medicines Authority (APVMA) have suspended certain use patterns for Dimethoate. It is the responsibility of the business to check with the APVMA ([www.apvma.gov.au](http://www.apvma.gov.au)) to ensure a particular host fruit is still permitted to be treated with Dimethoate*

## 3. REFERENCES

**WI- 01** Guidelines for Completion of Plant Health Interstate  
Assurance Certificates



#### 4. DEFINITIONS

<b>Act</b>	means the <i>Plant Health Act 2009</i>
<b>APVMA</b>	means the Australian Pesticides and Veterinary Medicines Authority.
<b>Authorised Person</b>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<b>Authorised Signatory</b>	means an officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
<b>Biosecurity SA</b>	means Primary Industries and Regions South Australia – Biosecurity SA
<b>Business</b>	means the legal entity accredited under the Act.
<b>Certification</b>	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an Interstate Certification Assurance Procedure or an interstate quarantine entry requirement.
<b>Certification Assurance Arrangement</b>	means a CA Arrangement that enables a business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<b>Consignment</b>	means a discrete quantity of host produce transported to a single consignee at one (1) time covered by a single PHAC.
<b>Dipping</b>	means full immersion in a diluted chemical mixture.
<b>Facility</b>	means the approved location where produce is repacked and where certification operations covered by the ICA arrangement are conducted.
<b>Host produce</b>	means fruit or vegetables which are susceptible to infestation by Queensland fruit fly.
<b>MFF</b>	Means Mediterranean Fruit Fly ( <i>Ceratitidis capitata</i> )
<b>QFF</b>	Means Queensland Fruit Fly ( <i>Bactrocera tryoni</i> )



## 5. RESPONSIBILITY

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

The **Certification Controller** is responsible for-

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

The **Treatment Operator** is responsible for –

- preparing and maintaining dip mixtures and top-up mixtures (refer 7.6);
- maintaining dip preparation, top-up and treatment records (refer 7.6);
- maintaining dip concentration testing analysis records (refer 7.9.4);
- where applicable, calibrating mechanical fruit feeding equipment and maintaining calibration test records (refer 7.4.1);
- maintaining dipping equipment (refer 7.12)

The **Authorised Dispatcher** is responsible for –

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified (refer 7.14.1);
- Maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer 7.14.2).

**Authorised Signatories** are responsible for –

- Ensuring prior to signing and issuing an Assurance certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement, and the details on the certificate are true and correct in every particular (refer 7.14).



## 6. REQUIREMENT

Fruit fly host produce certified for post-harvest treatment under this Procedure must comply with the following requirements:

Treat host produce:

- (a) with a mixture containing 400 gm/L Dimethoate, which is registered or approved under an APVMA minor use permit for dipping of host produce; and
- (b) mixed at 100 mL of concentrate in 100 L water in the dip tank; and
- (c) by full immersion of host produce for not less than:
  - (i) 60 seconds for all host produce except passionfruit which may be dipped for 10 seconds, after which they must remain wet for a period of not less than 60 seconds; and
- (d) dipping must be the last treatment before packing, except for melons; and
- (e) for citrus only;
  - (i) non-recovery gloss coating (“wax”) may be applied not less than 60 seconds after treatment; and
  - (ii) host produce may be washed, treated with a fungicide and/or a gloss coating applied a minimum of 24 hours after dipping.

## 7. PROCEDURE

### 7.1 Accreditation

#### Application for Accreditation

A business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation to Biosecurity SA (refer Attachment 1) at least 10 working days prior to the intended date of commencement of certification of produce.

### 7.2 Audit Process

#### 7.2.1 Initial Audit

Prior to accrediting a Business, an Inspector carries out an initial audit of the Business to verify the ICA system is implemented and capable of operating in accordance with the requirements of the Operational Procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

On completion of a successful initial audit, applicants will be granted and receive a Certificate of Accreditation (refer 7.2.4 Certificate of Accreditation).

#### 7.2.2 Compliance Audits

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

A compliance audit is conducted within four weeks of the initial audit and accreditation of the Business.



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

Random audits are conducted on a selected number of accredited Businesses each year. Random audits may take the form of a full compliance audit, or audits of limited scope to sample treatment mixtures, certified produce, ICA system records or ICA system documentation.

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

### **7.2.3 Re-Accreditation**

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

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

### **7.2.4 Certificate of Accreditation**

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

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

**A Business 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.**

## **7.3 Dipping machinery and equipment**

Dipping equipment shall be designed and operated to ensure host produce remains fully immersed in the treatment mixture for a duration of not less than 60 seconds, except for passionfruit, which may be dipped for not less than 10 seconds and then remain wet for no less than 60 seconds after treatment.

Mechanical host produce feed mechanisms must be designed in a manner that ensures host produce is fully immersed and prevents host produce from passing through the dip before it has been completely immersed for the required duration.

### **7.3.1 Volume of the dip tank**

Prior to initial use of tank, the equipment shall be calibrated for tank volume using a calibrated flow meter. Recalibration is required where the tank has been altered to the extent that the changes will impact the volume calibration, i.e., changed tank size.

During calibration, permanent volume indicator marks shall be made on the inside of the tank, or on a sight tube or sight panel on the outside of the tank, or by some other device which clearly and accurately indicates the maximum mixture level and incremental volumes used.



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

A tank calibration certificate shall be issued, which shall include the following minimum information:

- (a) Business IP number;
- (b) unique identification of the tank;
- (c) name of person conducting calibration;
- (d) date of calibration;
- (e) type of calibrated flow meter used;
- (f) date of last calibration of calibrated flow meter;
- (g) maximum volume calibrated; and
- (h) incremental volumes calibrated.

## 7.4 System Calibration

Treatment calibration tests must be conducted on mechanical dip feeding mechanisms to ensure host produce is completely immersed by the dip mixture for not less than sixty (60) seconds, or for passionfruit; the produce is dipped for not less than ten (10) seconds and remains wet for a period of not less than sixty (60) seconds after immersion treatment.

Treatment calibration tests must be repeated until the requirement can be met. An accurate timing mechanism capable of measuring time to the second shall be used to time the calibration period.

Calibration tests shall be conducted:

- (a) once immediately prior to commencement of treatment and certification of produce each season for each host produce type being treated; and
- (b) within a minimum of four (4) weeks of commencement of treatment each season, or prior to the compliance audit, whichever is the earlier; and
- (c) once a month during certification of produce under the Procedure.

### 7.4.1 Record of mechanical dip calibration

Records of mechanical dip calibration tests shall be kept (see Attachment 8) and shall include

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

### 7.4.2 Maintaining correct pH

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

The mixture pH must be monitored at commencement of treatment each day to ensure correct pH. The mixture shall be tested with a commercially available pH tester.





After measuring the pH, the Treatment Operator must record the result on the Dip Mixture Preparation, Top-up and Treatment record (Attachment 4).

If the pH level has been adjusted using a buffer, the pH must be retested and recorded on the next line of the Preparation, Top-up and Treatment record (Attachment 4)

### **7.4.3 Topping Up**

During the dipping process it may be necessary for the Treatment Operator to top-up the dip mixture to maintain dip concentration and/or volume. This is done by adding the required volume of water and the required volume of concentrate to the dip mixture as determined by the facility's top-up program (Section 7.7.4)

Add the required amount of concentrate to the dip tank prior to topping – up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the dip tank using a graduated measuring vessel or a liquid metering device, or use incremental volume marks marked on the side of the dip tank.

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

### **7.4.4 Top-Up Program**

A facility, which uses topping-up as a means of maintaining dip volume and/or concentration, must develop and document a top-up program for maintaining dip concentration.

The top-up program shall state –

1. the frequency of topping-up based on the quantity of fruit treated or time; and
2. The quantity of concentrate and water required to be added.

The business shall provide evidence that the dip top-up program being used is effective in achieving and maintaining dip concentration within +/- 15% of the required concentration (refer 7.8 Dip Concentration Testing).

### **7.4.5 Top-up Preparation Records**

Records of dip top-up preparation shall be maintained (see Attachment 5). The record must include:

- (a) the date and time of topping up; and
- (b) operator initials; and
- (c) volume of concentrate added to dip mixture (mL); and
- (d) volume of water added to dip mixture (L).

## **7.5 Dipping Treatment**

Mixture concentration and application shall meet the Requirement of this Procedure.

The dip mixture shall be prepared at a maximum of every 48 hours or more frequently, as required.

Unused dip mixture may be held overnight for use the next day, however, the mixture must be thoroughly mixed for at least two (2) minutes prior to further use.



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

Host produce should be clean before dip treatment is applied to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the host produce surface.

### **7.5.1 Dip mixture preparation chart**

The Business shall maintain a 'Dip Mixture Preparation Chart' or similar record in close proximity to the dipping equipment (see Attachment 5).

The Chart shall provide the following details -

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

### **7.5.2 Preparing the dip mixture**

Fill the dip tank with clean water to the appropriate incremental volume mark or maximum mixture level mark.

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

Ensure that the chemical is completely diluted in all of the water by vigorously mixing the tank for a minimum of two (2) minutes before commencing the dipping operation. Some facilities may require extended periods of mixing to fully dilute the chemical in the water.

The treatment preparation record (see Attachment 4) must include:

- (a) the date and time of treatment preparation; and
- (b) person preparing mixture; and
- (c) pH of mixture; and
- (d) volume of concentrate in mixture (mL); and
- (e) volume of water in mixture (L).

### **7.5.3 Pre-dipping treatments**

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

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



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

#### 7.5.4 Last treatment before packing

Dipping must be the last treatment before packing, except for melons and conditionally on citrus, which may:

- (a) have a non-recovery gloss coating (wax) applied at least 60 seconds after dipping with Dimethoate; or
- (b) be washed, fungicide treated and/or have a gloss coating applied a minimum of 24 hours after dipping with Dimethoate.

The **Treatment Operator** shall ensure that no other treatments, such as fungicide treatment or washing, are applied to host produce between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

#### 7.5.5 Maintaining dip concentration and volume

During dipping operations, the concentration of the chemical mixture must be maintained within  $\pm 15\%$  of the required concentration and in accordance with any endorsed top-up program.

#### 7.5.6 Treatment records

The Treatment Operator must record all dip mixture preparation, top-up mixture preparation and host produce treatment using a 'Dip Mixture Preparation, Top-Up and Treatment Record' or records which capture the required information (see Attachment 4).

The Business' treatment records must include:

- (a) the date and time of dip mixture or top-up mixture preparation; and
- (b) whether the mixture is topping-up only; and
- (c) pH check; and
- (d) the volume of concentrate used (mL); and
- (e) the volume of the made-up dip mixture or top-up mixture (L); and
- (f) the trade name of the concentrate used and the chemical used; and
- (g) the date the dip mixture was discarded; and
- (h) the date of treatment; and
- (i) treatment commencement time; and
- (j) treatment completion time; and
- (k) the type of host produce treated; and
- (l) the approximate quantity of host produce treated; and
- (m) the identification of the Treatment Operator



## 7.6 Dip treatment mixture concentration testing

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

### 7.6.1 Preparing the Dip Mixture

If a buffer is required, add it to the empty dip tank or during filling.

Using a clean graduated measuring vessel, measure the required amount of chemical needed to achieve either 400 mg/L of dimethoate for the required volume of **mixture**.

Suitable measuring vessels include graduated plastic or glass measuring cylinders or syringes.

Add the required amount of concentrate to the dip tank in accordance with the manufacturer's directions on the label.

Fill the tank with clean water to the appropriate **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 two minutes before commencing the dip operation. Some facilities may require extended periods of mixing to fully dilute the chemical in the water.

### 7.6.2 Dip Preparation Records

Records of dip mixture preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the dip mixture (refer 7.7.4 Treatment Records).

## 7.7 Dipping

Fruit must be clean before dipping to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the fruit surface.

### 7.7.1 Manual Fruit Immersion

The Treatment Operator shall ensure all fruit are placed into appropriate dipping containers.

These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the fruit.

For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Place the containers into the dip, ensuring that all fruit is fully immersed and fruit does not float from containers. A mesh lid or other device may be required to ensure all fruit remains fully immersed during dipping.

Allow the minimum time period for the fruit type after complete immersion (refer 6. Requirement). An accurate timing mechanism capable of measuring time to the second shall be used for timing fruit immersion.

Remove the container from the dip and allow the pesticide mixture to drain from the container.

Repeat the process until all fruit has been treated.



### **7.7.2 Mechanical Fruit Feeding**

The Treatment Operator shall ensure mechanical fruit feed equipment is designed and operated to ensure fruit remains completely immersed in the dip mixture for the required time period (refer 7.3 Dipping machinery and equipment).

Fruit feed mechanisms must be designed in a manner that prevents fruit from passing through the dip in less than the required time period.

Operation of equipment and volume of fruit feeding through the dip shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the dip in less than the required time period.

Small fruits that may be dipped for ten (10) seconds must be allowed to remain wet with chemical for at least a further sixty (60) seconds after dipping for ten (10) seconds.

### **7.7.3 Last Treatment Before Packing**

Dip treatments must be the last treatment before packing.

The Treatment Operator shall ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

**Citrus fruits only** may –

- 1. have a non-recovery gloss coating (wax) applied at least (60) seconds after dipping with dimethoate; or**
2. Be washed, fungicide treated and/or have a gloss coating applied a minimum of 24 hours after dipping with dimethoate.

### **7.7.4 Treatment Records**

The treatment Operator must record all dip mixture preparation, top-up mixture preparation and fruit treatment using a Dip Mixture Preparation, Top-Up and Treatment Record (refer Attachment 4) or records, that capture the same information.

The Business's treatment records must record –

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



## 7.8 Dip Concentration Testing

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

### 7.8.1 Frequency of Sampling

Samples shall be gathered and tested –

- (a) Once prior to initial approval of the facility (so an analysis result is available for the Inspector carrying out the initial audit of the Business's facility and operating procedures); and
- (b) At least annually during each season thereafter.

Annual sampling is required during the season for each fruit species being treated where there is a difference in the method of processing the fruit (ie. one species is dipped wet and the other dry), or in chemicals or other treatments applied to the fruit prior to dipping (ie one species is treated with a fungicide and one is not) where these may materially affect the maintenance of the dip mixture concentration.

Dip samples shall be collected at a minimum of –

- (a) Immediately following preparation of a fresh dip mixture; and
- (b) At cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a dip mixture is discarded.

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

### 7.8.2 Collection of the Sample

Samples of a minimum of 200 mL shall be taken from the centre of the dip tank and placed in a clean glass sample bottle with a secure watertight lid.

### 7.8.3 Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within 24 hours of collection to minimise losses in chemical concentration.

Samples must be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements.

Samples shall be accompanied by a completed Fruit Fly Chemical Treatment Sample for Analysis form. A copy of this form is included as an Attachment.

### 7.8.4 Chemical Mixture Analysis Records

Results of the analysis must be retained by the Business for a minimum of 12 months from receipt and be made available when requested by an Inspector (refer 8.1 ICA System Records).

Details of chemical mixture analysis results shall be maintained using a Chemical Mixture Analysis Record (refer Attachment 7) or records which capture the same information.

The Business's chemical mixture analysis records must include-



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

Additional data that should be recorded by the Business includes-

- the name and quantity of any detergents, fungicides, or other additives added to the spray mixture;
- type and quantity of fruit treated prior to collection of the sample;
- Whether the fruit was dry, moist or wet when it entered the dip mixture.

Once accredited, any deficiency in an analysis result (refer 7.5.5 Maintaining Dip Concentration and Volume) **must**, as soon as practical, be reported to the Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.

## 7.9 Disposal of Dip Mixture

The treatment facility must have the facilities to dispose of the dip mixture in a manner consistent with the South Australian Health Commission and the Environmental Protection Agency (EPA).

## 7.10 Dip Calibration – Mechanical Fruit Feeding

The Treatment Operator shall carry out calibration tests on mechanical fruit feed equipment at regular intervals.

Calibration tests shall be carried out at a minimum of –

- (a) Once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated; and within a minimum of four weeks from commencement of treatment each season, or prior to the annual compliance audit, whichever is the earlier; and
- (b) Once a month during each fruit season.

The Treatment Operator shall ensure that fruit species that only require a ten (10) second dip remain wet and do not undergo any drying process (eg. Fans, blowers or heaters) for at least a further sixty (60) seconds after the fruit has been fully immersed in the dip for 10 seconds.



*Calibration tests may be carried out by placing an identifiable piece of fruit (eg. marked with waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator times the period that the marked piece of fruit is immersed in the dipping mixture.*

*This process is repeated three times and on each occasion the fruit must remain fully immersed in the dipping mixture for the minimum time period. Small fruits requiring only a ten second dip must remain wet for a further sixty after dipping for ten seconds.*

*If any of the tests reveal that fruit is not remaining fully immersed for the minimum time period, the equipment shall be adjusted and the procedure repeated until a satisfactory result is achieved.*

### 7.11 Dip Calibration Test Records

Records of mechanical fruit feed calibration tests shall be maintained by the Treatment Operator which record –

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

An example of Mechanical Fruit Feed Calibration Test Record is included as Attachment 8.

### 7.12 Dipping Equipment Maintenance

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

### 7.13 Post Treatment Security for Tasmania and South Australia

Packing shall commence as soon as practicable after treatment. Fruit may be allowed to dry adequately prior to packing.

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

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

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

Completed pallets shall be held for the minimum practical period before placing in secure conditions.

Certified fruit must be stored at the facility and transported from the facility in secure conditions, which prevent infestation, by fruit fly.

Secure conditions include –

- (a) unvented packages;





- (b) packages with the vents secured with gauze/mesh with a maximum aperture of 1.6 mm;
- (c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6mm;
- (d) shrink-wrapped and sealed as a palletised unit;
- (e) Fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

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

Where consignments are transported to Tasmania as full container lots, the seal number must be included in the in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment (refer Attachments 2 and 3).

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

The Business shall have adequate procedures in place to prevent mixing of treated and untreated fruit at the facility.

## 7.14 Dispatch

### 7.14.1 Package Identification

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

- the Interstate Produce number of the Business that operates the approved facility in which the produce was treated;
- the words “MEETS ICA – 01”; and
- the date (or date code) on which the fruit was treated;

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

### 7.14.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Interstate Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment of produce from a Fruit Fly Quarantine Area or to a market requiring certification of dimethoate dip treatment.

Interstate Assurance Certificates shall be in the form of a Plant Health Interstate Assurance Certificate. A completed example is shown as Attachment 3.

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



Interstate Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Interstate Assurance Certificates (WI-01).

### **7.14.3 Interstate Assurance Certificate Distribution**

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

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

## **8. ICA SYSTEM RECORDS**

The Business shall maintain the following records –

- (a) Dip Mixture Preparation Chart (refer 7.5.1);
- (b) Dip Mixture Top-Up Program (if dip mixture is topped-up, refer 7.4.4);
- (c) Dip Mixture Preparation, Top-Up and Treatment Record (refer 7.7.4);
- (d) Chemical Mixture Analysis Record (refer 7.8.4);
- (e) Mechanical Fruit Feed Calibration Test Record (if mechanical fruit feed equipment is used, refer 7.4.1); and
- (f) The duplicate copy of each Plant Health Interstate Assurance Certificate issued by the Business (refer 7.14.2.).

ICA system records shall be retained for a period of not less than 12 months from competition or until the next compliance audit of the business, whichever is the later.

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

An Inspector shall make ICA system records available on request.



## 8.1 ICA System Documentation

The Business shall maintain the following documentation –

- (a) A copy of the Businesses current Application for Accreditation (refer Attachment 1);
- (b) A current copy of this Operational Procedure; and
- (c) A current Certificate of Accreditation for an interstate Certification Arrangement

The business shall make ICA system documentation available when requested by an Inspector.

## 9. ATTACHMENTS

- Attachment 1** Application for Accreditation of a Business for a Plant Health Interstate Certification Assurance Arrangement
- Attachment 2** Plant Health Interstate Assurance Certificate – Blank
- Attachment 3** Plant Health Interstate Assurance Certificate – Example.
- Attachment 4** Dip Mixture Preparation, Top-Up and Treatment Record
- Attachment 5** Dip Mixture Preparation Chart and top-up Record
- Attachment 6** Fruit Fly Chemical Treatment Sample for Analysis
- Attachment 7** Chemical Mixture Analysis Record
- Attachment 8** Mechanical Fruit Feed Calibration Test Record.



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

Review / complete clearly and return to Biosecurity SA - Plant Health Operations, 33 Flemington Street Glenside SA, 5065.  
Or email scanned completed copy to [pirsa.planthealthmarketaccess@sa.gov.au](mailto:pirsa.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 \*

ICA01

Dipping with Dimethoate

**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	
Business Name:		Line 2:	
Postal Address Line 1:		State:	Postcode:
Suburb:			
Partners Names:			
Last Name		First Name	
Last Name		First Name	
Other Trading Names:			
ABN / ACN Number:			

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

Facility Address Line 1:		Line 2:	
Suburb:		State:	Postcode:
Accreditation Contact:		First Name	
Position:			
Property Valuation No.:		Section:	Hundred:
Contact Details:		Mobile:	
Postal Address		Line 2:	
Postal Suburb		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)

Products Certified / Imported:		
NO	YES	

**Importing Details**

Consignments per year:

States of Origin: (tick or Y = Yes)

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

ENSURE YOU ALSO COMPLETE AND SIGN SECOND PAGE



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Product / Certification Assurance Records and Methodology

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

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

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

PIRSA   
STAMP

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

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

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

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

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

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

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

Office Use Only

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

Conditions of Accreditation S16 / Registration S26

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

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

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

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

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

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

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

ENSURE YOU ALSO READ PAGE 3



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Application Notes

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

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

Operational Procedure / Arrangement

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

Applicant Details

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

Facility / Accreditation Details

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

Persons Permitted To Sign or Verify Plant Health Certification

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

Product Details

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

Product / Certification Assurance Records and Methodology

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

Authorisation / Signing

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

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

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

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

Gary Cox,

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



Certificate Number **12345**

IP Number	Facility No.	Arrangement Code
S	-	

**Consignment Details** (Please Print)

Consignor

Consignee

Name
Address

Name
Address

Reconsigned To

Method of Transport

(Splitting consignments or reconsigning whole consignments) (Provide details where known)

Name
Address

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

**Certification Details** (Please Print)

Accredited Business that Prepared the Produce

Grower or Packer

Name
Address

Name
Address

IP No. of Acc. Business

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

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

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

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

**Additional Certification**

**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

--	--	--



Certificate Number **12345**

IP Number				Facility No.			Arrangement Code					
<b>S</b>	<b>9</b>	<b>8</b>	<b>7</b>	<b>6</b>	<b>-</b>	<b>0</b>	<b>1</b>	<b>I</b>	<b>C</b>	<b>A</b>	<b>0</b>	<b>1</b>

**Consignment Details** (Please Print)

Consignor

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Consignee

Name	Fresh is Best
Address	Windsor Drive
	Newmarket Victoria 3031

Reconsign 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** (Please Print)

Accredited Business that Prepared the Produce

Grower or Packer

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Name	Buffy Gardens
Address	Lyons Rd
	Virginia SA 5120

IP No. of Acc. Business Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

<b>S 9876</b>	<b>Willow Family Growers or WFG</b>	<b>10 June 2018</b>
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No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
<b>22</b>	<b>Cartons</b>	<b>Tomato</b>	
<b>16</b>	<b>Trays</b>	<b>Passionfruit</b>	

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
10/6/04	<input checked="" type="checkbox"/> Dipping	Dimethoate	400 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.

**Additional Certification**

**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

<b>Charlie Willow Jr</b>	<b>Charlie Willow Jr</b>	<b>10/6/18</b>
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**RECORD OF REQUIRED TOP-UP TREATMENTS**

9.1 Attachment 5

**TOP-UP TREATMENT #1**

**Date of Treatment**

**Start Time**

\_\_\_\_ / \_\_\_\_ / \_\_\_\_  
\_\_\_\_ : \_\_\_\_ am / pm

Volume of Chemical Concentrate added to the Mixture

**Volume of Water added to the Mixture**

Type of Produce Treated

Quantity of Produce Treated

\_\_\_\_\_ millilitres  
\_\_\_\_\_ **Litres**  
\_\_\_\_\_  
\_\_\_\_\_ kgs

**TOP-UP TREATMENT #2**

**Date of Treatment**

**Start Time**

\_\_\_\_ / \_\_\_\_ / \_\_\_\_  
\_\_\_\_ : \_\_\_\_ am / pm

Volume of Chemical Concentrate added to the Mixture

**Volume of Water added to the Mixture**

Type of Produce Treated

Quantity of Produce Treated

\_\_\_\_\_ millilitres  
\_\_\_\_\_ **Litres**  
\_\_\_\_\_  
\_\_\_\_\_ kgs

**TOP-UP TREATMENT #3**

**Date of Treatment**

**Start Time**

\_\_\_\_ / \_\_\_\_ / \_\_\_\_  
\_\_\_\_ : \_\_\_\_ am / pm

Volume of Chemical Concentrate added to the Mixture

**Volume of Water added to the Mixture**

Type of Produce Treated

Quantity of Produce Treated

\_\_\_\_\_ millilitres  
\_\_\_\_\_ **Litres**  
\_\_\_\_\_  
\_\_\_\_\_ kgs

**DECLARATION**

I, the Treatment Officer of the Accredited Business, hereby declare that the information provided on this form is true and correct in every detail.

.....

.....

.... / ... / .....

Treatment Officer's Name (please print)

Signature

Date



**FRUIT FLY CHEMICAL TREATMENT SAMPLE FOR ANALYSIS**

(only one sample may be submitted per form)

**9.2 SAMPLE DETAILS**

ATTACHMENT 6

Business Name			
Contact Name		IP Number	<b>S</b>
Telephone Numbers	( )	Mobile	
Facsimile Number	( )		
Address	LOCATION	POSTAL	
	..... ..... .....	..... ..... ..... Postcode .....	
Chemical Concentrate	<input type="checkbox"/>	Dimethoate	
Trade Name of Concentrate (Brand Name)			
Batch Number of Chemical			
Total Volume of Mixture (Litres)		Litres	
Volume of Chemical Concentrate added to Mixture		millilitres	
Name and amount of any other Chemicals added			
Date Mixture Prepared	.... / .... / ....	Time Mixture Prepared	__ : __ am / pm
Method of Application	<input type="checkbox"/> Dip	<input type="checkbox"/> Flood Spray	<input type="checkbox"/> Non-recirculating Spray
Level of <i>Produce Wetness</i> immediately prior to Treatment			
<input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Dripping Wet			
Sample Number as marked on Sample Bottle			
Date Sample Collected	.... / .... / ....	Time Sample Collected	__ : __ am / pm
Quantity of Produce Treated up until Sample Collected		kgs	
Total Volume of Chemical Mixture <u>at Time of Sampling</u>		Litres	
Additional Information on Sample (optional)			

**ANALYSIS DETAILS – LABORATORY USE ONLY**

Laboratory Name		Number	
Date Received by Laboratory	.... / .... / ....	Date Analysed by Laboratory	.... / .... / ....
<b>Analysis Method</b>			
<b>Result</b>	Chemical	Concentration	mg/L
Additional Information / Comments			
<b>LABORATORY IDENTIFICATION STAMP</b>			
..... Analyst's Name (please print)	..... Analyst's Signature	..... / ..... / ..... Date	



**CHEMICAL MIXTURE ANALYSIS RECORD**

ATTACHMENT 7

SAMPLE DETAILS	CHEMICAL MIXTURE DETAILS		FRUIT DETAILS	ANALYSIS DETAILS
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-



**MECHANICAL FRUIT FEED CALIBRATION TEST RECORD**

ATTACHMENT 8

Date of Test	Produce Type	Time Immersed in Dip (seconds)			Time to Drying Process (seconds)	Name of Testing Officer	Comments
		Test 1	Test 2	Test 3			
.... / .... / ....							
.... / .... / ....							
.... / .... / ....							
.... / .... / ....							
.... / .... / ....							
.... / .... / ....							

**NOTES**

- Mechanical fruit feed equipment calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the Business's compliance audit, and once a month during the season for each produce type being treated.
- Three tests must be carried out. For each test, record the number of seconds an identifiable piece of produce is completely immersed in the dipping mixture in the normal flow of produce.
- For small produce requiring only a ten second dip, record the minimum time period between completion of the ten second dip and any drying process (eg fans, blowers or heaters) is applied to the produce. Where no drying process is applied, show not applicable (N/A).
- Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete immersion or drying of small fruits.