



# PRE-HARVEST TREATMENT & POST-HARVEST INSPECTION OF APPROVED HOST PRODUCE

## REVISION REGISTER

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## 1. PURPOSE

The purpose of this Procedure is to describe:

the operation and principles; and

- (a) the responsibilities and actions of personnel;
- (b) that applies to the pre-harvest treatment and post-harvest inspection of approved host produce for Queensland Fruit Fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This Procedure covers all certification of pre-harvest treatment and inspection of approved host produce from a Business operating under an ICA arrangement in South Australia.

This Procedure is applicable where the requirements specified in section 6 are a specified condition of entry of an interstate quarantine authority for QFF

**Pest:** Queensland Fruit Fly (QFF) *Bactrocera tryoni*

**Produce:** Blueberries, persimmons, pome and stonefruit

**Location:** Fruit Fly Suspension Zone within South Australia

Part A – covering grower activities, and

Part B - covering packer activities.

Certification of fruit fly host produce under this Procedure may not be an accepted quarantine entry condition for all produce to all intrastate and interstate markets.

Some intrastate or interstate markets may require additional plant health certification for pests and diseases other than fruit fly as a condition of entry.

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

Information on intrastate and interstate quarantine requirements can be obtained by phoning 08 8207 7814



### 3. REFERENCES

#### Plant Health Act 2009

WI-02

*Guidelines for Completion of Plant Health 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 inspector authorised under the Act or person authorised under a law of another State or Territory relating to plant biosecurity.
<b>Authorised Signatory</b>	Means an officer of an ICA accredited business whose name and specimen signature are provided as an authorised signatory with the business's completed Application for Accreditation form.
<b>Block</b>	Mean an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Property Plan.
<b>Blueberries</b>	Means all commercial varieties of <i>Vaccinium</i> spp.
<b>Business</b>	Means the legal entity responsible for the operation of the facility and an Interstate Certification Assurance (ICA) arrangement detailed on the businesses Application for Accreditation.
<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 plants or plant product transported to a single consignee at one (1) time, covered by a single Plant Health Assurance Certificate.
<b>Department</b>	Means Primary Industries and Regions South Australia.



<b>End-point inspection</b>	means the process by which a representative sample is drawn and inspected from the consignment prior to certification
<b>facility</b>	means a location where produce is assembled, inspected, securely stored, certified and dispatched, and where certification operations covered by the ICA arrangement are conducted..
<b>host produce</b>	means stonefruit, blueberries, persimmons and pome fruit.
<b>in-line inspection</b>	means the process by which a representative sample is drawn during the processing and packaging of the goods.
<b>ICA Scheme</b>	means a scheme developed by the States and Territories to meet their respective plant quarantine requirements under the Memorandum of Understanding on Interstate Certification Assurance dated 6 August 1999.
<b>lot</b>	means a quantity of homogenous product assembled for inspection at one (1) place and at one (1) time. A lot could consist of product from one or more growers/blocks/properties.
<b>lot identification</b>	means any coding or marking method used to identify a lot (for example, date, date code or block code).
<b>non-conformance</b>	means a failure to fulfil a specified requirement.
<b>package</b>	means the complete outer covering or container used to transport and market the product.
<b>packed product</b>	means host produce in packages following grading and packing and ready for marketing.
<b>persimmon</b>	means commercially produced fruit from the species <i>Diospyros kaki</i> .
<b>PHAC</b>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<b>Pome fruit</b>	means all commercially produced fruits from the Maloideae subfamily and includes apple, pear and quince.



<b>property</b>	means one (1) or more contiguous parcels of land (lots on plan), owned or leased by a Business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same Business.
<b>Queensland fruit fly (QFF)</b>	means the pest <i>Bactrocera tryoni</i> (Froggatt).
<b>SDS</b>	means Safety Data Sheet, a procedure for handling or working with chemicals in a safe manner and includes information such as physical data, toxicity, health effects, first aid, reactivity, storage, disposal, protective equipment and spill-handling procedures.
<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 arrangement
<b>Stone fruit</b>	means as defined in Codex Alimentarius and includes fresh fruit of apricot, cherry, nectarine, peach and plum.

## 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 one 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;
- 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 the host produce is to be 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 produce is identified and segregated from untreated produce to avoid mixing;
- instigating action following detection of suspected live QFF infestation at harvest; and
- ensuring a PHAC is completed.

### 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 produce are identified and controlled to prevent mixing during grading and packaging; and
- taking corrective action following detection of a QFF infestation during grading and packing or packed product inspection.

The **Treatment Operator** is responsible for:

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

The **Harvest Supervisor** is responsible for:

- undertaking produce inspection;
- all harvest activities, including identification of treated and untreated blocks and produce;
- advising of any infestations found and segregating infested produce;



- maintaining 'Harvest Inspection Records'; and
- completion of PHAC.

The **Produce Receive 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 is free from visible symptoms of QFF infestation; and
- ensuring all non-conforming host produce is identified and controlled to prevent mixing with conforming produce.

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

- sampling and inspecting for freedom from visible symptoms of QFF 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 Signatory** is responsible for:

- signing and issuing the PHAC; and
- ensuring that the product certified under the PHAC has been completed in accordance with this ICA Procedure and that the details on the PHAC or declaration are true and correct in every particular.

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 the Procedure.





## 6. REQUIREMENT

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

All source plants on the property must be treated with a pre-harvest cover spray for **stonefruit, persimmons and pome fruit**:

- (a) with a product containing 500 g/L Trichlorfon as the only active constituent; and
  - (i) applied at intervals of seven (7) to 10 days; and
  - (ii) commencing at least 28 days prior to harvest; and
  - (iii) in accordance with all label or APVMA Permit requirements, **or**
- (b) with a Maldison mixture applied in high volume application containing either;
  - (i) 140 mL of 440 g/L product per 100 L water; or
  - (ii) 60 mL of 1000 g/L per 100 L water; or
  - (iii) 55 mL of 1150 g/L per 100 L water; and
  - (iv) at a maximum of three (3) applications per season; and
  - (v) applied at intervals of every three (3) to seven (7) days; and
  - (vi) commencing at least 28 days prior to harvest; and
  - (vii) in accordance with all label or APVMA Permit requirements; **or**
- (c) with a product containing 500 g/L Clothianidin as the only active constituent; and
  - (i) 40 g product per 100 L water; and
  - (ii) organosilicone surfactant at 50 mL/100 L water; and
  - (iii) applied at a maximum of two (2) applications per season; and
  - (iv) at intervals of every seven (7) to 10 days; and
  - (v) in accordance with all label or APVMA Permit requirements; **or**
- (d) a combination of Trichlorfon, Maldison and Clothianidin applied in accordance with all the requirements of (a), (b) and (c) above.



## Blueberries

All source plants on the property must be treated with a pre-harvest cover spray for blueberries:

- (e) with a product containing 75 mL of concentrate containing 400 g/L Dimethoate per 100 L spray mix or 750 mL/ha; and
  - (i) make at least one (1) application before harvest and continue until the end of harvest; and
  - (ii) a maximum number of seven (7) sprays can be applied per crop with a minimum 21 day and a maximum 25 day interval between application in accordance with all label or APVMA Permit requirements; or
  - (f) with a product containing 500 g/L Trichlorfon as the only active constituent; and
  - (i) applied at intervals of seven (7) to 10 days; and
  - (ii) commencing at least 28 days prior to harvest; and
  - (iii) in accordance with all label or APVMA Permit requirements, or
  - (g) with a Maldison mixture applied in high volume application containing either;
    - (i) 140 mL of 440 g/L product per 100 L water; or
    - (ii) 60 mL of 1000 g/L per 100 L water; or
    - (iii) 55 mL of 1150 g/L per 100 L water; and
    - (iv) at a maximum of three (3) applications per season; and
    - (v) applied at intervals of every three (3) to seven (7) days; and
    - (vi) commencing at least 28 days prior to harvest; and
    - (vii) in accordance with all label or APVMA Permit requirements; or
  - (h) a combination of Dimethoate, Trichlorfon, and Maldison applied in accordance with all the requirements of (e), (f) and (g) above;
- and
- (i) post-harvest inspected and found free of QFF infestation; and
  - (j) post-harvest inspected for broken skins (**stonefruit only.**)



## 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 (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 accreditation and posted a Certificate of Accreditation (refer section 7.2.3 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.**

Part A - Covers grower activities

### 7.3 Property Plan

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

The Property Plan must include the following:

- (a) location of all the blocks on which the host produce is grown; and
- (b) Block Reference Code or Number used to identify each block; and
- (c) the type of host produce grown on each block; and
- (d) variety and number of host produce trees planted in the block; and
- (e) road access including street name/s; and
- (f) internal roadways within the property; and
- (g) location and identification of buildings (for example, house, packing shed, equipment sheds);
- (h) 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 the PIRSA ICA Contact Officer.

### 7.4 Treatment – pre-harvest cover spray

All host produce certified under this Procedure must have been pre-harvest treated for fruit fly with an approved program of cover sprays.

#### 7.4.1 Spray equipment calibration and maintenance

The **Treatment Operator** must carry out:

- (a) calibration tests on spray equipment to determine the application rate prior to commencement of the harvest season each year and within four (4) weeks of commencement of treatment; and



- (b) regular checks of spray equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear.

#### 7.4.2 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 3) shall identify the:

- (a) name 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/run); and
- (h) application rate (L/ha).

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

#### 7.4.3 Cover spray mixture preparation

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

Using a clean graduate measuring vessel, measure the amount of concentrate required for the required volume of mixture. Suitable measuring vessels include graduate 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 two (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.*



#### 7.4.4 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' (see Attachment 4).

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

- (a) the name and Interstate Produce (IP) number of the accredited Business; and
- (b) the date and time of cover spray mixture preparation and application; and
- (c) volume/weight of concentrate used (millilitres or g) in the spray mixture; and
- (d) the total volume (litres) of the made up spray mixture; and
- (e) the trade name of the concentrate used; and
- (f) any other pesticide or additives in the spray mixture (adjuvant); and
- (g) calibration test record (Yes/No); and
- (h) treatment equipment used; and
- (i) type of host produce; and
- (j) the number of blocks treated; and
- (k) the identification of the Treatment Operator.

#### 7.4.5 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 reapplied if rain, sufficient to cause run-off, occurs within two(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.*



## 7.5 Harvesting

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

### 7.5.1 Identification of blocks of produce

A Business with blocks of treated and untreated produce must identify the treatment status of blocks to prevent mixing of treated and untreated produce.

Example of acceptable methods of identifying treated and untreated blocks include:

- (a) signs indicating both treated and untreated blocks; or
- (b) colour markers indicating treated and untreated blocks.

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

### 7.5.2 Identification of treated and untreated produce at harvest

A Business with blocks of treated and untreated produce must identify the treatment status of blocks to prevent mixing of treated and untreated produce.

Example of acceptable methods of identifying treated and untreated blocks include:

- (a) using picking bins / crates which differ in colour for treated and untreated produce; or
- (b) using picking bins / crates which differ significantly in appearance for treated and untreated produce.

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

## 7.6 Harvest inspection

Harvest inspection must be completed prior to the completion of a PHAC and delivery to the packer (see Attachment 10).

### 7.6.1 Inspection equipment

The Business must maintain the following inspection equipment:

- (a) adequate illumination; and
- (b) a hand lens, microscope or other device that provides at least X10 magnification; and



- (c) reference illustrations and photographs for identification of QFF and symptoms of QFF infestations (see Attachment 5 – ‘Inspection for Queensland Fruit Fly information sheet’); and
- (d) sealable plastic bags and labels for collecting specimens of infested produce; and
- (e) pocket knife or similar to cut produce to further investigate for the presence of QFF.

### 7.6.2 Inspection procedure

**Pickers** shall remain alert for evidence of QFF infestation in treated produce harvested for certification under this Procedure. Any produce showing symptoms of QFF infestation (i.e., softened areas, spotted areas, weeping or showing bruising or breakdown) must be rejected and retained in suitably marked reject bins or other receptacles for inspection by the Harvest Supervisor.

The **Harvest Supervisor** must complete the inspection of host produce as follows:

- (a) Rejected produce shall be broken open to expose the flesh and examined by the Harvest Supervisor for the presence of live QFF infestation. Symptoms of QFF infestation (see Attachment 5 – ‘Inspection for Queensland Fruit Fly information sheet’) include:
  - (i) split, discoloured, deformed, blemished or deteriorating produce; or
  - (ii) characteristic QFF ‘sting marks’ that appear to be pin pricks. Sting marks are a puncture mark caused when a female QFF 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; or
  - (iii) softness under the skin. Cut the symptomatic 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; or
  - (iv) mature QFF larvae 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 three (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 an ‘n’ shape and ‘flick’ themselves up to 10 cm in any direction. This is a dispersal mechanism of the mature QFF larvae and is diagnostic for the species.

The Harvest Supervisor must immediately advise the Certification Controller on detection of live QFF larvae.





### 7.6.3 Harvest inspection records

The Harvest Supervisor must maintain a record of harvest inspection of host produce. Harvest inspection records shall be in the form of a Harvest Inspection Record (see Attachment 6 – Harvest Inspection Record) or records which capture the same information

Harvest inspection records must include:

- (a) the date of inspection; and
- (b) the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the host produce; and
- (c) the block/s from which the host produce was harvested; and
- (d) the number of bins/crates harvested; and
- (e) the number of host produce cut and examined; and
- (f) the presence or absence of QFF; and
- (g) the Harvest Supervisor's name and signature.

### 7.6.4 Detection of non-conforming host produce at harvest

Where produce has been inspected and is suspected of being infested with QFF, the **Certification Controller** must take the following actions:

- (a) all host produce harvested from the source block, must be segregated, clearly identified and held under secure conditions within the pack house to avoid mixing with non-conforming produce; and
- (b) all host produce from the source block (including any produce which has already been packed for certification) must not be certified or consigned under this ICA Procedure; and
- (c) the detection must be reported to PIRSA within 24 hours (during business hours) or the first available working day, so an investigation of the cause may be carried out and any problems rectified; and
- (d) no produce from the source property may be certified under the Procedure until PIRSA has confirmed the identity of the larvae.

### 7.6.5 Rejected produce

- (a) treated and certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and/or inspection for QFF.



## 7.7 Plant Health Assurance Certificates

A Business which pre-harvest treats produce that is to be packed and certified 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 10) with each delivery of host produce.

The Harvest Supervisor 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 the 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 packed and inspected the 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 harvest inspected; and
- (c) in the 'Consignment Details' section,
  - (i) the number and 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; and
- (e) in the 'Additional Certification' section the statement "inspected during harvest and found free of live QFF"; and
- (f) 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*

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



## 7.8 PROCEDURE – PART B

**Part B** – Covers the packer activities of produce receipt, grading and packing, post-harvest inspection and certification

### 7.9 Receipt of Produce

The **Produce Receipt 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 produce, the treatment status of the host produce is clearly identified at receipt by the packing facility to prevent mixing of treated and untreated produce; and
- (c) each delivery of host produce supplied by another Business is accompanied by a PHAC (see Attachment 10). A PHAC is required for each day for each lot of host produce supplied for certification under this Procedure; and
- (d) 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) produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce; and
- (g) a 'Record of Receipt' (see Attachment 7), or similar record which captures the same information, is maintained by the Business. The record must include the following information;
  - (i) the name and Interstate Produce (IP) number of the accredited Business that grew and pre-harvest treated the host produce; and
  - (ii) the record number; and
  - (iii) PHAC numbers; and
  - (iv) date of receipt; and
  - (v) produce type; and
  - (vi) quantity; and
  - (vi) Produce Receipt Officer name and signature.

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



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

### 7.10 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 QFF infestation.

### 7.11 Identification during grading and packing

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

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

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

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

### 7.12 Packed product inspection

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

The **Packed Product Controller** must continually monitor the grading and packing process by selecting a sample for examination from the packed product.

The Packed Product Controller must advise the Certification Controller of any problems or potential problems detected in these samples (for example, contain suspect QFF eggs or larvae) so that corrective action can be implemented.

#### 7.12.1 Sample selection

The Packed Product Controller must select a minimum of one (1) package in every 50 packages or part thereof.

(a) In-line inspection:

- (i) in-line inspection must only be carried out by the Business that packs the host produce for certification under this Procedure; and
- (ii) in-line inspection must be performed at facilities where the host produce is



- being packed; and
- (iii) the in-line inspection method is only available at the first point of packing the host produce; or
- (iv) the in-line inspection must involve the selection of a sample of packed product from all host produce in the same category of host produce, packed on the one (1) day for certification under this Procedure; and
- (v) packed produce must be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation.

or

- (b) End-point inspection:
  - (i) end-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch; and
  - (ii) the sample must be selected at random from the final packed product.

### 7.12.2 Inspection equipment

The Business must maintain the following inspection equipment:

- (a) adequate illumination; and
- (b) a hand lens, microscope or other device that provides at least X10 magnification; and
- (c) reference illustrations and photographs for identification of QFF and symptoms of QFF infestations (see Attachment 5 – 'Inspection for Queensland Fruit Fly information sheet'); and
- (d) sealable plastic bags and labels for collecting specimens of infested produce; and
- (e) pocket knife or similar to cut produce to further investigate for the presence of QFF.

### 7.12.3 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 QFF and broken skins. Symptoms of QFF infestation (see Attachment 5) include:
  - (i) split, discoloured, deformed, blemished or deteriorating produce; or
  - (ii) characteristic QFF 'sting marks' that appear to be pin pricks. Sting marks are a puncture mark caused when a female QFF 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; or
  - (iii) softness under the skin. Cut the symptomatic 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; or

- (iv) mature QFF larvae 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 three (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 an 'n' shape and 'flick' themselves up to 10 cm in any direction. This is a dispersal mechanism of the mature QFF larvae and is diagnostic for the species; or
- (v) **(for stonefruit only)** broken skin includes any crack, split, puncture or other break of the skin that penetrates through to the flesh that occurred prior to grading and packing.

#### 7.12.4 Identification of sample packages

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

- (a) 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 (see Attachment 8 – 'Example of a Packed Product Sample Number').
- (b) 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.

#### 7.12.5 Action following detection of non-conforming packed product

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

#### 7.12.6 DETECTION OF LIVE QFF LARVAE

If live QFF Larvae are detected, the **Packed Product Controller** must immediately advise the Certification Controller if any produce is found infested with live QFF.

The **Certification Controller** must take the following actions:

- (a) all host produce harvested from the source block/s, including any produce which has been packed for certification but which remains on the premises, must be rejected for certification under this Procedure; and
- (b) the detection must be reported to PIRSA within 24 working hours of detection, (during business hours) or the first available working day, so an investigation of the cause may be carried out and any problems rectified.



### 7.12.7 DETECTION OF PRODUCE WITH BROKEN SKIN

If any sample package contains produce with broken skin, the Packed Product Controller must:

#### **In-line inspection:**

- (a) reject the sample package; and
- (b) withdraw and isolate all product packed since the previous sample package was selected; and
- (c) stop the packing line; and
- (d) note in the “Comments” section of the ‘Packed Product Inspection Record’ (see Attachment 9) next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.
- (e) following resumption of grading and packing, the Packed Product Controller must:
  - (i) select an additional three (3) sample packages from the withdrawn packages; and
  - (ii) carry out 100% inspection of the host produce in the additional sample packages for conformance with the requirements specified in Section 6; and
  - (iii) give additional sample packages the next three (3) Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results must be entered on the ‘Packed Product Inspection Record’.
- (f) If all three (3) additional sample packages are found to conform, the withdrawn packages and the three (3) sample packages may be passed for certification and returned to the product assembly point.
- (g) If any of the additional sample packages contain non-conforming host produce, all withdrawn packages shall be rejected.

Once any problems have been identified and rectified, grading and packing may recommence

#### **End point inspection**

- (a) reject the entire consignment; and
- (b) note in the “Comments” section of the ‘Packed Product Inspection Record’ next to the entry for any sample package which failed the inspection, the reason for failure and the number of packages in the rejected consignment.

### 7.12.8 Rejected product

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

Packages rejected for live QFF larvae must be either:

- (a) certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and/or



inspection for QFF. Packages rejected for broken skins (**stonefruit only**) must be either:

- (a) re-graded, re-packed and re-inspected in accordance with this section prior to certification under this Procedure; or
- (b) treated and certified in accordance with an alternative quarantine entry condition; or
- (c) consigned to markets that do not require certification of treatment and/or inspection of QFF.

### 7.12.9 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' (see Attachment 9), or a similar record which captures the same information.

'Packed Product Inspection Records' must include:

- (a) Business name; and
- (b) type of host produce; and
- (c) the Interstate Produce (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- (d) the date of inspection of the sample package; and
- (e) PHAC number; and
- (f) the sample package sequential number (PPS No.); and
- (g) the inspection result for the sample package; and
- (h) details of defects or problems detected during inspection; and
- (i) the number of any withdrawn or rejected packages; and
- (j) the inspection results and follow-up action by the Certification Controller following withdrawal; and
- (k) the Packed Product Controller's name and signature.

## 7.13 Dispatch

### 7.13.1 Package identification

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

- (a) the Interstate (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- (b) the words "Meets ICA-21"; and
- (c) the date (or date code) on which the host produce was packed; and





- (a) the Interstate Produce number or other identifier of the grower of the host produce, where the grower is a different Business to the packer.

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.

### 7.13.2 Plant Health Assurance Certificate (PHAC)

The **Authorised Dispatcher** must ensure a PHAC (see Attachment 10) 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:

- (a) in the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that packed the product; and
- (b) 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 produce pre-harvest treated by a number of growers the words "VARIOUS" must be used; and
- (c) in the "Additional Certification" section "Inspected and found free of QFF larvae and broken skins" must be written.

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.

### 7.13.3 PHAC Distribution

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

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

## 8. RECORDS AND DOCUMENT CONTROL

### 8.1 ICA system records

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

Under PART A

- (a) current 'Property Plan' for each block/source property (Attachment 2); and
- (b) 'Equipment Application Calibration Test Record' (Attachment 3); and
- (c) 'Preparation and Treatment Record' (Attachment 4); and
- (d) 'Harvest Inspection Record' (Attachment 6); and
- (e) a copy of each PHAC issued under this Procedure. (Attachment 10)



Under **PART B**

- (a) a copy of each PHAC received (Attachment 10); and
- (b) 'Record of Receipt' (Attachment 7); and
- (c) 'Packed Product Inspection Record' (Attachment 9); and

a copy of each PHAC issued under this Procedure. Records must be retained for 12 months from completion.

Records shall be made available on request to an Authorised Person.

## **8.2 ICA system documentation**

The Business must maintain the following documentation:

- (a) a current copy of the Procedure; and
- (b) a current Certificate of Accreditation.

Documentation must be made available on request to an Authorised Person.

## **9. ATTACHMENTS**

Attachment 1	Application for Accreditation as a Biosecurity Certifier
Attachment 2	Property Plan
Attachment 3	Equipment Application Calibration Test Record
Attachment 4	Preparation and Treatment Record
Attachment 5	Inspection for Queensland fruit fly Information Sheet
Attachment 6	Harvest Inspection Record
Attachment 7	Record of Receipt
Attachment 8	Example of a Packed Product Sample Number
Attachment 9	Packed Product Inspection Record
Attachment 10	Plant Health Assurance Certificate



**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).

S
---

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

ICA/CA/IR Number

Title of Arrangement, Operational Procedure or Registration \*

ICA21
-------

Pre-Harvest Treatment & Post Harvest Inspection of Approved Host Produce
--

**Applicant Details.**

Type of Ownership of Business.

PART A  PART B  PART A & B

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

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)

NO	YES	Months Operating:
----	-----	-------------------

Seasonal Operator: (tick or Y = 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	Y 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.

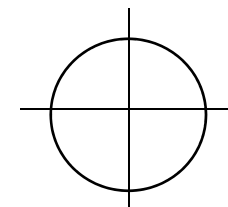
Gary Cox,

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





**Property Plan  
ICA-21**



Indicate North







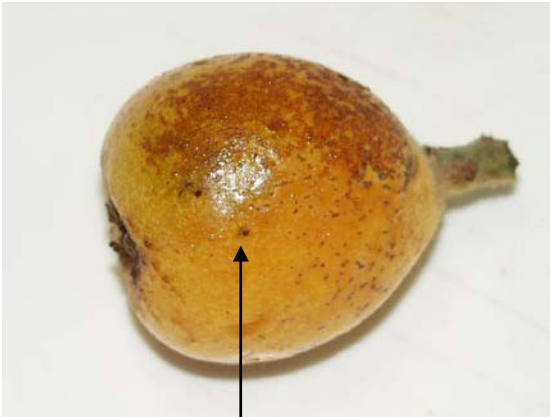
### Preparation and Treatment Record

<b>Business Name</b>		<b>IP Number:</b>	
----------------------	--	-------------------	--

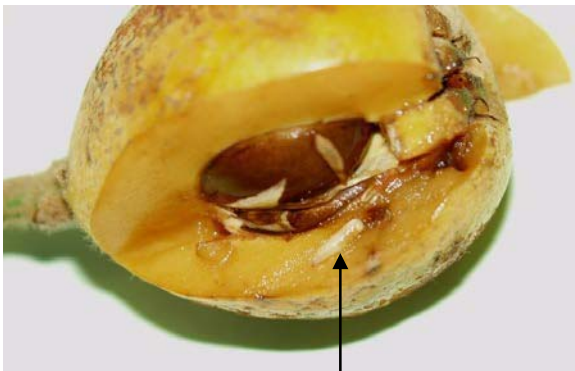
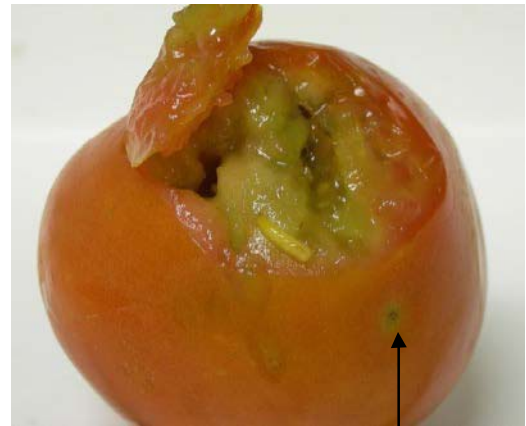
Mixture Preparation						Treatment Application				
Date and time of preparation and application	Volume/Weight of concentrate (mL or g)	Volume of mixture (L)	Trade name of concentrate	Other adjuvant	Calibrated (Y/N)	Treatment Equipment used	Type of produce	Number treated (block or ha)	Treatment Operator's Name	Signature

**Inspection for Queensland Fruit Fly information sheet**  
(Images courtesy of Department of Environment and Primary Industries, Victoria)

**Larvae and sting marks**



Sting marks



Larvae



**ATTACHMENT 5**

**Harvest Inspection Record**

Date	Grower IP Number	Source Block/s	No. of Bins/Crates	No. of Fruit Cut & Examined	Fruit Fly Present		Details	Certification Controller	
					Yes	No		Name	Signature
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
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					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			
					<input type="checkbox"/>	<input type="checkbox"/>			



**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)**



**Completed Stamp or Sticker (Example Only)**





### Packed product inspection record

<b>Business Name</b>		<b>IP Number:</b>	
<b>Host produce type</b>			

Date of Inspection	PHAC No.	PPS No	Free of live fruit fly		Free from broken skins (Stonefruit only)		Comments (note any problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller	
			Yes	No	Yes	No		Printed Name	Signature



# PLANT HEALTH ASSURANCE CERTIFICATE

Original (yellow) - Consignment Copy / Duplicate (white) - Business

## Accreditation Details (all accreditation details must be completed)

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

Certificate  
Number

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

Consignor

Consignee

Name	<b>Sams Stonefruit</b>
Address	<b>Lot 99 Golden Road</b>
	<b>STONEFRUITVILLE SA 5999</b>

Name	<b>Tassie Fresh</b>
Address	<b>45 Salamanca Road</b>
	<b>HOBART, TAS 3999</b>

### Reconsigned To

(For reconsigning the produce using ICA-17 or Government Inspector)

Name	
Address	

### Method of Transport

(Provide details where known)

<input checked="" type="checkbox"/> Road	Vehicle Details Reg. No. <b>SES-202</b>
<input type="checkbox"/> Rail	Consignment no.
<input type="checkbox"/> Air	Airline/Flight no.

## Certification Details

Accredited Business that Prepared Produce (as IP# above)

Name	<b>Sams Stonefruit</b>
Address	<b>Lot 99 Golden Road</b>
	<b>STONEFRUITVILLE, SA 5999</b>

Grower(s)

Name	<b>Peter's Peachs</b>
Address	<b>Lot 99 Golden Road</b>
	<b>STONEFRUITVILLE, SA 5999</b>

(for ICA23 each source property must have current Property Approval)

Brand Name or Identifying Marks (as marked on packages)

Date Code(s) (as marked on packages)

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Re-consignment
172	cartons	Yellow Peaches	
48	cartons	White Nectarines	

## Treatment Details

Date	Treatment	Chemical (Act/Ingredient)	Concentration	Duration and Temperature
2/11/2018	Pre-Harvest Spray	Trichlorfon (500g/L)	250mL/100L	
2/11/2018	Pre-Harvest Spray	Clothianidin (500g/L)	40g/100L	
2/11/2018	Surfactant	Organosilicone based	50m/L / 100L	

## Additional Certification

## Declaration

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

Authorised Signatory's Name (Please Print)

Signature

Date

**Samuel Stone**

**10/11/2018**