

Pre-harvest Bait Spraying & Monitoring, & Post-Harvest Packing, Grading & Inspection of Host Produce

(CA-30)

Operational Procedure, version 3.0

Information current as of 09 February 2024
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CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST INSPECTION OF HOST PRODUCE

Table 1: Revision register

Revision No.	Date Released	Amendment Summary
1.0	29/03/2022	First release as CA-30
1.1	20/07/2022	Minor edits, added Abamectin, inclusion of Naturalure label rate, new Property Plan and modified trap density from 400m to 250m. //RE
1.2	09/09/2022	Incorporated corrective actions and suspension criteria in response to detections, added section regarding equivalence legislation. //RE
2.3	19/09/2023	Multiple amendments to reflect WA trial requirements, updated chemical availability and rates, updated terminology to ANFFMP. //RE
3.0	09/02/2024	Removed WA trial requirements, updated scope to allow use within the Delimitation Zone (excluding epicentres). //RE

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Table 2: Changes in version 3.0

Section number	Amendment Details
2	Removed references to WA in the scope as version of the procedure is for intrastate movement only.
3	Included definition for broken skin, which replaces the term “split” and includes a broader range of damage types. Removed definition of “baitable host trees” as this term no longer used in procedure;
6	Removed requirement for Part A businesses to complete weekly hygiene activities.
6(i)	Removed requirement for weekly treatments to be applied to all ‘baitable’ trees and reverted to applying treatments to host fruit trees only.
6.1	Amended Corrective Action Threshold to two (2) male or non-gravid female flies detected on the property.
6.2(iii)	Added requirements for properties located within an active delimitation zone
(iii)	Amended Suspension Threshold Criteria to three (3) male or non-gravid female flies detected on the property.
6.3.1	Amended requirement for Part B businesses located within the CAZ – packing to be always completed under secure conditions as was requested by WA. Removed clause noting Part A businesses sending to WA will automatically be suspended if they fall within a new or expanded CAZ.
6.3.3	Added clause to allow a Part A accreditation suspended due an outbreak epicentre being located on their property to apply to the Chief Inspector (<i>Plant Health Act 2009</i>) for re-accreditation with additional controls once the delimitation zone is reclassified as inactive.
7	Removed Part A Procedure section (7.4) relating to weekly hygiene requirements as it was a WA requirement. Removed Part B Procedure section (7.12.1) for labelling as was a requirement for the WA trial conditions.
10	Removed New record to be maintained by Part A businesses Attachment 9: Block Hygiene. Added ATTACHMENT 14: “Corrective Crop Check Record” in order for business crop monitor to record when, and the results of a check of host fruit in the orchard if corrective actions are triggered
General throughout this version.	Edited document to refer to “host produce” instead of citrus specifically. Hyperlinked all references to Attachments within the document so that left clicking them in the document will take users to the appropriate attachment. Restructured attachment numbering in response to changes to this version.



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1. Purpose

The purpose of this procedure is to describe the following:

- The operation and principles; **and**
- The responsibilities and actions of personnel;

required in verifying that any approved host fruit leaving a Controlled Movement Zone (“CMZ”, being the Corrective Action Zone (“CAZ”), Export Assurance Zone (“EAZ”) and Delimitation Zone (“DZ”) combined) within South Australia have been monitored, treated, inspected and certified in accordance with this OP.

2. Scope

This procedure covers all certification of pre-harvest bait-spraying, inspection & monitoring, and post-harvest grading, packing & inspection of eligible QFF host produce by a business operating under a CA agreement in South Australia.

Area of Operation:	Controlled Movement Zones (CMZ) located within South Australia.
Produce:	Citrus fruits - Eureka and other true lemons (excluding Meyer lemons), all cultivars of mandarins, tangors, oranges, limes and grapefruit.
Pest:	Queensland Fruit Fly (QFF), <i>Bactrocera tryoni</i> (Froggatt)

3. References

Table 3: Reference list

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



Table 3: Reference list

Item	Source
Work Instruction (WI-08) Guidelines for the Completion of Crop Monitoring	https://www.pir.sa.gov.au/_data/assets/pdf_file/0/009/439092/crop-monitoring-work-instruction-citrus.pdf
Work Instruction (WI-09) Guidelines for the Completion of Harvest Inspections	https://www.pir.sa.gov.au/_data/assets/pdf_file/0/010/439093/harvest-inspection-work-instruction-citrus.pdf

4. Definitions

Table 4: Definition of terms and phrases

Phrase	Definition
Accreditation	Means a Compliance Arrangement (CA) or Interstate Certification Arrangement (ICA)
Accredited Business	Means a business accredited under s16 the <i>Plant Health Act 2009</i> to operate under this Compliance Arrangement.
Act	The <i>Plant Health Act 2009</i> .
Address	Physical location of property (cannot be a PO box)
Authorised Dispatcher	A person responsible for the identification of all packages covered by the PHAC and their dispatch.
Authorised Inspector	A person appointed under s41 of the Act, or a person authorised under a law of another State or Territory that relates to plant biosecurity.
Authorised Signatory	An officer of a CA accredited Business whose name and specimen signature are provided as an authorised signatory with the Business's Application for Accreditation.
Bait spraying	Application of a mixture of chemicals that are approved for control of fruit fly to the foliage of citrus host produce trees at a rate and interval approved under this certification.
Block	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. A block should comprise of one cultivar unless two or more cultivars are inter-planted.
Broken skin	any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
CA System	A Compliance Arrangement agreement that controls the movement of plants between states under the Act.



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Table 4: Definition of terms and phrases

Phrase	Definition
Certification Controller	An officer responsible for preparing all the requirements to attain certification for the Business and responsible for ongoing compliance of the Business with the PHAC issued.
Citrus	Fruits of the Eureka and other true lemons (not Meyer lemons), all cultivars of mandarins, tangors, oranges, limes and grapefruit
Colour break	The first flash of colour developing on the blossom end of the fruit (citrus only).
Consignment	A discrete quantity of host produce transported to a single consignee at one (1) time covered by a single PHAC.
Controlled Movement Zone (“CMZ”)	<p>Previously known as the “fruit fly affected area”.</p> <p>the entire area within a circle of predetermined radius surrounding a fruit fly epicentre in which area freedom status is suspended and movement controls are applied.</p> <ul style="list-style-type: none"> The predetermined radius of the Fruit Fly Affected Area is 15 kilometres in the case of an outbreak of Queensland fruit fly.
Corrective Action Zone (“CAZ”)	<p>Previously known as the “fruit fly outbreak area”.</p> <p>An area within one-and-a-half (1.5) km radius of a fruit fly outbreak centre, unless otherwise determined by the Chief Inspector</p>
Crop monitor	An Authorised Inspector or any other person trained specifically to identify signs of fruit fly damage and authorised by the Department to complete the responsibilities of a Crop Monitor.
Delimitation Zone	<p>Also previously referred to as the “200 m Red Centre” or “fruit fly outbreak zone”.</p> <p>All land within two hundred (200 m) metre radius around each Discovery Point of an outbreak, once the outbreak trigger has been met.</p>
(fruit fly) Discovery Point	<p>Means the physical location where:</p> <ul style="list-style-type: none"> One or more suspect adult flies have been collected during a single inspection of a trap (regardless of whether the detection triggers a fruit fly outbreak); or host material fruit containing fruit fly larvae was grown. or collected.
Epicentre	<p>Previously referred to as the “Fruit Fly Outbreak Centre”.</p> <p>Means the location related to each single detection or grouping of detections that that triggers an outbreak. An outbreak epicentre may be:</p> <ul style="list-style-type: none"> the discovery point where the first larvae or gravid female was detected; or a location between a grouping of male flies that precipitated the outbreak.



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Table 4: Definition of terms and phrases

Phrase	Definition
Export Assurance Zone (“EAZ”)	<p>Previously referred to as the ‘Fruit Fly Suspension Area’,</p> <p>Means the area starting at the outer boundary of the outbreak area (the ‘CAZ’) to the pre-determined radius surrounding a fruit fly outbreak centre in which area freedom status is suspended, and movement controls are applied.</p> <p>The pre-determined radius of the fruit fly EAZ is 15 kilometres in the case of an outbreak of Queensland fruit fly, unless determined by the Chief Inspector.</p>
Facility	The approved location where produce is received, packed, and graded and where certification operations covered by the procedure are conducted.
Gravid female	Female QFF with eggs. Determination is made by the Department.
Host fruit	Fruit or vegetables which are susceptible to infestation by fruit fly.
Host fruit tree	Any tree, shrub, vine, or other plant capable of producing host fruit and where the host fruit is present.
Host produce	Citrus fruits - Eureka and other true lemons (not Meyer lemons), all cultivars of mandarins, tangors, oranges, limes and grapefruit, all varieties of avocado. .
Interstate Procedure (IP) Number	The unique identifier number assigned to a business. In South Australia, the IP number will start with the letter ‘S’ and followed by four (4) or five (5) numbers.
(fruit fly) Outbreak trigger	The detection of fruit fly larvae in locally grown fruit, the detection of one (1) gravid female fruit fly, or the detection of a five (5) of male fruit flies or non-gravid female fruit flies within a one (1) km radius within a consecutive fourteen-day (14) period.
PHAC	Plant Health Assurance Certificate issued under the Act.
Procedure	The requirements, procedure, and any other requirement or information contained within this document titled ‘Pre-harvest Bait Spraying & Monitoring, & Post-Harvest Packing, Grading & Inspection of Host Produce.’
Property	One or more contiguous parcels of land (lots on plan), owned or leased by a business, which are managed as a unit and isolated from any other parcel of land owned or leased by the same business.



Table 4: Definition of terms and phrases

Phrase	Definition
Secure conditions	means: <ul style="list-style-type: none">• unvented packages; or• vented packages with the vents secured with mesh with a maximum aperture of 1.6mm; or• vented packages enclosing a liner bag or liner sheets that obscure vent holes; or• packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6mm; or• fully enclosed or screened buildings, cold rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.
Source property	Any property on which citrus host fruit and host produce trees are grown, and pre-harvest bait sprayed for certification under this procedure.
Technical check	A check conducted by PIRSA of all host fruit within 600 metres of the detection site to check for the presence of fruit fly larvae.

5. Responsibilities

Position titles have been created to reflect the responsibilities which a business must meet under this procedure. These positions must be assigned to trained staff. One (1) person may fulfill the responsibilities of more than one (1) position.

The **Certification Controller** is responsible for:

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

The **Treatment Operator** is responsible for:

- reading the label and/or permit, and SDS for the chemical product in use;
- preparing and maintaining bait spray mixtures and formulations;
- ensuring that bait sprays are applied at a rate consistent with the rate shown on the approved label, with the approved maximum interval (days), and until the completion of harvest of fruit for certification;
- maintaining records of bait spray applications and the mixture concentration used at each application;



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- maintaining and regularly calibrating bait spray equipment; **and**
- maintaining spray coverage and spray application rate test records;

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified;
- ensuring certified host produce is transported in secure conditions;
- maintaining copies of all PHACs issued by the Business under this procedure.

Authorised Signatories are responsible for:

- ensuring, prior to signing and issuing a PHAC, that host produce covered by the certificate has been prepared in accordance with this procedure;
- ensuring the details on the certificate are true and correct in every particular;
- signing and issuing the PHAC.

The **Harvest Supervisor**: is responsible for:

- making sure only fruit from treated blocks is harvested for certification;
- making sure full traceability is maintained throughout the harvest process and the transport of host produce from the orchard to the packing or storage shed;
- Making sure staff only harvest host produce that is free of QFF infestation (harvesting staff are trained to recognise fruit flies as well as symptoms of damage by fruit flies).
- **Pickers**: are employees/contractors of the accredited business that harvest host produce from a treated orchard for certification under this procedure.

The **Department** is responsible for:

- overseeing the Business's fruit fly trapping and monitoring program;
- ensuring fruit fly traps are installed, serviced and monitored for each source property on which host produce is grown for certification under this procedure;
- ensuring traps are cleared at a maximum interval of every 7 days (plus or minus 1 day if necessary);
- recommending to the Business any changes to bait spraying or certification within 48 hours of the scheduled trap clearance time;
- maintaining fruit fly trapping and monitoring records.

Crop Monitors are responsible for:

- Inspecting 60 (sixty) fruit on a minimum of 10 (ten) randomly selected host produce trees every fortnight for the presence of fruit fly larvae in accordance with this procedure;
- Ensuring records of every crop monitoring are documented and maintained by the business.
- Advising the **Certification Controller** in the event suspect fruit fly larvae are found;
- completing larvae searches once corrective actions are triggered.



6. Requirements

Certification for **Part A** requires meeting the standards set for Pre-Harvest Bait Spraying and Monitoring (**Section 6 (i) and (ii)**). Certification for Part B requires meeting the standards set for Reveal, Grading & Packing, and Inspection (**Section 6 (iii)**).

Host produce certified for accreditation under this procedure must fulfil the following three requirements:

- (i) A program of bait sprays applied to all host fruit trees in accordance with the relevant chemical label or APVMA permit instructions on the property consisting of:**
 - a. any combination of a chemical consisting of Maldison; Abamectin; Trichlorfon or Spinosad applied in accordance with Table 5: Pre-harvest baiting chemicals and application requirements; **or**
 - b. beginning at least twelve (12) weeks prior to harvest and continuing until the completion of harvest of all fruit destined for certification has completed; **and**
 - c. conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 - d. applied at a maximum interval of every seven (7) days (plus or minus one (1) day when necessary); **and**
 - e. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- (ii) Pre-harvest trapping and monitoring of the property consisting of:**
 - a. a program of fruit fly trapping of the property managed by the Department including:
 - with a minimum of two (2) Lynfield or approved equivalent traps; **and**
 - sufficient traps so that every host fruit tree on the property is within two-hundred and fifty (250) metres of a trap (and ensuring traps are not within one hundred (100) metres of a MAT block); **and**
 - cleared at a maximum interval of every seven (7) days (plus or minus one (1) day when necessary); **and**
 - monitored by an Authorised inspector; **and**
 - monitoring to commence from twelve (12) weeks prior to harvest to the completion of harvest of fruit for certification; **and**
 - any fruit fly trap located on the property is not to be interfered with, such as but not limited to emptied, inspected, relocated, or tampered with in any way; **and**
 - b. Fortnightly crop monitoring by crop monitors commencing four (4) weeks prior to harvest or at colour break, whichever is earlier, of registered blocks at a minimum



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rate of ten (10) trees per ten (10) ha block and one (1) additional tree for every hectare above ten (10) ha; **and**

- c. Pickers to be trained on identifying the signs of fruit fly damage in harvested fruit. Where any fruit is identified as showing signs of fruit fly damage further inspected by the Harvest Supervisor; **and**

(iii) Post-harvest inspection and trapping consisting of:

- a. a program of fruit fly trapping around the packing shed managed by the Department including:
 - a minimum of two (2) Lynfield or approved equivalent traps placed on the Part B property ensuring one (1) trap is placed within one hundred (100) m of either end of the packing shed (and ensuring traps are not within one hundred (100) metres to a MAT block); **and**
 - cleared at a maximum interval of every seven (7) days (plus or minus one (1) day when necessary); **and**
 - monitored by an Authorised inspector; **and**
 - from twelve (12) weeks prior to receiving fruit grown under Part A of this procedure and to the completion of all fruit for certification certified and dispatched from the packing shed; **and**
 - any fruit fly trap located on the property is not to be interfered with, such as but not limited to emptied, inspected, relocated, or tampered with in any way; **and**
- b. a minimum of two percent (2%) of all fruit and packages covered by the certification were inspected and found to be free from live fruit fly infestation.

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

Table 5: Pre-harvest baiting chemicals and application requirements

Host Produce type	Chemical	Application
Citrus	Maldison (label)	<ul style="list-style-type: none"> • containing 435 mL of a product containing 1150 g/L of Maldison as the only active constituent; and • mixed with 2 L of yeast autolysate lure per 100 L of water.
	Abamectin (label)	<ul style="list-style-type: none"> • 25 mL of a product containing 18g/L of abamectin as the only active constituent; and • mixed with 2 L of yeast autolysate lure per 100 L of water.



Table 5: Pre-harvest baiting chemicals and application requirements

Host Produce type	Chemical	Application
	Trichlorfon (label)	<ul style="list-style-type: none"> 780 mL of a product containing 500 g/L of trichlorfon as the only active constituent; and mixed with 2 L of yeast autolysate lure per 100 L of water.
	Spinosad (PER80719) Expiry: 31 March 2025	<ul style="list-style-type: none"> One (1) part Naturalure Fruit Fly Bait Concentrate mixed with four (4) parts of water and applied according to the APVMA permit PER80719 (the eradication rate) (See ATTACHMENT 13); or
	Spinosad (label)	<ul style="list-style-type: none"> One (1) part Naturalure Fruit Fly Bait Concentrate mixed with six point five (6.5) parts of water applied in accordance with the label requirements

Equivalency of use legislation allows the use of a chemical registered in another state for the same purpose to be used within South Australia. See Section 6.4 below.

6.1 Corrective action criteria

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

Corrective actions may be triggered if:

- (i) Pest Prevalence thresholds are exceeded when there is a detection of two (2) male flies on the property (not located within a red centre) will result in corrective actions (6.2 Corrective actions) applied until the number of flies captured on the property drops to one (1) or less over a fourteen (14) day rolling period. The Department will also install a supplementary grid of thirty-two (32) traps (Lynfield and McPhail, sixteen (16) of each) around each detection site and conduct technical checks.
- (ii) Any part of the property falls within a Delimitation Zone (previously referred to as the 200 metre Outbreak Zone).

6.2 Corrective actions

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

- (i) an **increased bait program** (see Table 6) to all baitable trees on the property consisting of:



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- a. any combination of the chemical active ingredients and applied in accordance with the following table; **and**
 - b. beginning no later than four (4) days after notification from the Department and continuing until the Department advises the corrective action can cease; **and**
 - c. conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 - d. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- (ii) A check by **crop monitors** of all host fruit trees within two hundred (200) m of the detections:
- a. host plants within two hundred (200) m of the detection site must be inspected for infestation; **and**
 - b. a minimum of one (1) kg of suitable host material should be collected from host plants within the two hundred (200) m area and inspected for larvae. This check must be recorded on **ATTACHMENT 14:**.

Table 6: Corrective actions chemicals and application requirements

Chemical	Application
<p>Spinosad (PER80719)</p> <p>Expiry: 31 March 2025</p>	<ul style="list-style-type: none"> • one (1) part of a product containing 0.24 g/L of Spinosad as the only active constituent per four (4) parts of water; and • applied two (2) times weekly with a minimum re-treatment interval of three (3) days between applications; and • 40 mL spot application of the prepared bait to be applied to trees and foliage of baitable trees on the property at a maximum rate of one-hundred and twenty (120) spots per ha.
<p>Maldison (label – eradication rate)</p>	<ul style="list-style-type: none"> • 870 mL of product containing 1150 g/L of Maldison as the only active constituent per one hundred (100) L of water; and • mixed with 2 litres of yeast autolysate protein lure; and • applied as a spot bait at the rate of 100mL per tree, or every second tree; and • reapplied every four (4) days (plus one (1) day when necessary).

Corrective actions will be applied for a minimum of fourteen (14) days or until the number of flies detected on the property within a fourteen (14) day period has dropped to one (1). See Section 6.1 above.

Equivalency of use legislation allows the use of a chemical registered in another state for the same purpose to be used within South Australia. See Section 6.4 below.



(iii) Delimitation Zone properties (Part A only)

If a business accredited under Part A of this Procedure falls within a Delimitation Zone, in addition to all Requirements specified under section 6 and 6.2 above, the following must be met:

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

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

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

b. Established Delimitation Zone requirements:

- i. A program of baiting consisting of:
 1. any combination of the chemical active ingredients and applied in accordance with Table 6; **or**
 2. beginning no later than four (4) days after notification from the Department and continuing until the Department advises the corrective action can cease; **and**
 3. conducted in accordance with the chemical product label and applicable APVMA permit; **and**
 4. if rain sufficient to cause run-off occurs within two (2) hours of application bait it is to be re-applied as soon as weather conditions permit; **and**
- ii. crop monitoring requirements specified under section completed weekly (**not fortnightly**) commencing **eight (8)** weeks prior to harvest and continued until all host fruit from certification has been harvested.

6.3 Suspension criteria

If the Part A Accredited business is informed by the Department that either the temporary (6.3.1 below) or seasonal (6.3.3 below) Suspension Threshold has been reached under this Protocol, then all host produce harvested from the affected property and already at the packing shed must not be certified as meeting the conditions of this procedure. The Part A business must notify the Part B business as soon as practical.



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

- (i) An end-point treatment facility such as, but not limited to, fumigation, irradiation, cold treatment or dimethoate treatment; **or**
- (ii) A non-sensitive market; **or**
- (iii) Processing; **and**

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

6.3.1 Temporary suspension criteria – excluding Delimitation Zone properties

Part A accredited business

If two (2) or more male, or non-gravid female (or any combination of the two) flies are captured in the Department traps on the accredited property, the business must cease certification of host produce under the CA-30, however continue corrective actions (6.2), until the number of flies drops down to one (1) over a rolling fourteen (14) day period.

The business must cease certifying fruit produced under this procedure if advised by the Department that the number of flies captured on their property equals or exceeds two (2) (the Suspension Threshold) over a rolling fourteen (14) day fortnight. In this case, the business may continue corrective action treatments until the number of flies drops down to one (1) over a rolling fourteen (14) day period as advised by the Department.

Part B accredited business

If (2) or more male, or non-gravid females (or any combination of the two) flies are captured in the Departments traps on an accredited Part B property, all host produce received by the business must be handled under secure conditions until the number of flies drops back to one (1) male or non-gravid female over a fourteen (14) day fortnight.

If a packing shed accredited under Part B of this procedure falls within a delimitation zone, all host produce must be handled and certified under secure conditions.



6.3.2 Temporary suspension criteria – Delimitation Zone

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

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

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

6.3.3 Part A seasonal suspension criteria

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

A Part A properties located within an 'inactive' Delimitation Zone may apply to the Chief Inspector (*Plant Health Act 2009*) to seek alternative requirements or, in the event of epicentre properties, re-accreditation with additional controls.

6.4 Equivalency of use legislation

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

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

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

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

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



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

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

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

7. Procedure

Part A

Part A covers accreditation for growers.

7.1 Orchard Property Plan

A Property Plan must be provided with the application for accreditation of a Business for each property on which host produce is grown for certification under this procedure (see **ATTACHMENT 2:– ‘Property Plan’**).

The Property Plan must include all the following:

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

If any changes occur to the Property Plan information, a new Property Plan must be submitted to the Department.

7.2 Pre-harvest bait spray

Bait spraying equipment must be calibrated for tank volume using a calibrated flow meter prior to commencing pre-harvest spraying. Pre-harvest bait spray mixtures must be prepared within 24 hours of application (see **Section 6 (i)** for formulation guide).



Pre-harvest bait sprays must be applied as a low-pressure coarse spray in a strip or patch on the foliage. Bait sprays shall be applied at a maximum interval of **every seven (7) days** (plus one (1) day when necessary), from twelve (**12**) **weeks prior to commencing harvest** to all **host produce trees** and all other **fruit fly host/trees/plants** growing on the same source property with fruit at a susceptible stage.

A minimum of twelve (**12**) **bait spray applications** must be conducted prior to commencing harvest of fruit from each block. Sprays must be re-applied if rain sufficient to cause run-off is received within two (2) hours of spraying. Pre-harvest bait spray mixture preparation and treatment records must be maintained.

7.2.1 Bait spray equipment calibration and maintenance

The **Treatment Operator** must conduct:

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

7.2.2 Pre-bait spray calibration records

The Treatment Operator must maintain records of spray equipment calibration tests. The 'Equipment Application Calibration Test Record' (**ATTACHMENT 4:**) will identify all the following:

- name of the person conducting the test; **and**
- date of testing; **and**
- number of nozzles; **and**
- output for individual nozzles (L/minute/nozzle); **and**
- effective spray width (metres); **and**
- calibration run (metres); **and**
- litres used in run (L/run); **and**
- application rate (L/ha).

Testing results must include the complete calculations used to determine the application rate of the spray equipment.



7.2.3 Preparing the spray mixture

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

- Using a clean graduated measuring vessel, measure the amount of concentrate required for the required mixture volume. Suitable measuring containers include graduated plastic or glass measuring cylinders.
- Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label. Then, 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 the water by mixing the tank for a minimum of two (2) minutes before commencing the spray operation. Some equipment may require extended mixing periods to thoroughly dilute the chemical in the water.

Spray equipment must continuously mix the spray mixture in the spray tank throughout the spray operation to avoid settling or separation on the concentrate. Mechanical mixing devices can achieve this in the spray tank, or agitation from the spray mixture being returned via a by-pass from the spray pump.

7.2.4 Bait 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).

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

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

7.2.5 Bait 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 host produce as per the label requirements. See **Section 6 (i)** for details of requirements.



Accredited businesses must follow APVMA recommendation regarding choice of chemicals, formulation of mixtures, and rates of application per ha for effective bait spray treatment for fruit flies.

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

7.3 Crop Monitoring

The **Certification Controller** must ensure any staff undertaking crop monitoring are trained in the recognition of fruit fly damage, such as sting marks or fruit showing signs of break-down (**See ATTACHMENT 8:** for examples).

Each block accredited under this procedure must be monitored each fortnight commencing no later than four (4) weeks prior to harvest and continued until the end of harvest of host produce to be certified under this procedure.

A minimum of ten (10) trees must be selected at random each fortnight on a block of up to ten (1) hectares and an extra tree must be inspected for every additional hectare above ten hectares.

Sixty (60) of the most susceptible fruit on the selected trees are to be inspected visually for signs of any fruit fly activity with symptomatic fruit (signs of sting marks, break down or early ripening fruit). Fruit to be cut open and checked for the presence of fruit fly larvae or eggs. **ATTACHMENT 8:** shows some examples of fruit fly damage, note that signs of fruit fly can be difficult to detect, depending on the development stage of the fruit.

Any suspected fruit fly samples must be handled in accordance with **Section 7.11.11**

7.3.1 Crop Monitoring Record

A **Crop Monitoring Record** (See **ATTACHMENT 7:**) must be maintained and include:

- Name of the person conducting the crop monitoring; **and**
- The block name (as indicated on **ATTACHMENT 2:**, **Property Plan**) being inspected; **and**
- The date of inspection; **and**
- Presence or absence of suspected fruit fly symptoms; **and**
- Signature of person undertaking crop monitoring.

7.4 Fruit fly trapping and monitoring (orchard)

Each source property shall be trapped and monitored for fruit fly from twelve weeks prior to harvest of fruit from each block until the last harvest of fruit for the season.

7.4.1 Trapping



Each orchard producing host produce for certification shall contain a minimum of **two fruit fly traps**. Every tree from which host produce is harvested for certification must be **within 250 metres of a trap**. Traps shall be the **Lynfield** or **other approved equivalent type**. Traps should be placed within the foliage with minimum exposure to direct sunlight. The Department's authorised inspectors shall conduct trap installation and servicing.

7.4.2 Trap monitoring

Traps shall be cleared at a maximum interval of seven (7) days (plus or minus one (1) day if necessary) by the Department. The lure within the monitoring traps shall be changed by the Department a minimum of twice a year for QFF monitoring. The Business and Department shall each maintain records of all confirmed wild fly detections on the blocks marked on the businesses **Property Plan**.

7.5 Harvesting

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

7.5.1 Identification of blocks of host produce

A Business with multiple properties sourcing treated and untreated host produce must identify the treatment status of each property to prevent the mixing of treated and untreated host produce.

Examples of acceptable methods of identifying treated and untreated properties include:

- signs indicating both treated and untreated properties; **or**
- colour markers indicating treated and untreated properties.

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

7.5.2 Identification of treated and untreated host produce at harvest

A Business that maintains treated and untreated blocks of host produce must identify the treatment status of harvested host produce to prevent the mixing of treated and untreated host produce.

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

- using picking bins/crates which differ in colour for treated and untreated host produce; **or**
- using picking bins/crates differ significantly in appearance for treated and untreated host produce.

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



7.6 Harvest Inspection

Harvest inspection must be completed before a PHAC is completed and delivered to the packer (see **ATTACHMENT 12:**). A PHAC is not required if both the orchard and packing shed are run by the same business/ (Accredited under Part A and B).

7.6.1 Inspection Equipment

The Business must maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of QFF and symptoms of QFF infestations (see example shown for QFF: **ATTACHMENT 8:** – ‘Example photographs of infested fruit’);
- sealable plastic bags and labels for collecting specimens of infested host produce; and
- pocket knife or similar to cut host produce to further investigate for the presence of QFF.

7.6.2 Inspection procedure

Pickers shall look for evidence of QFF infestation in treated host produce harvested for certification under this procedure. Any host 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 prior to dispatch of consignment:

Rejected host produce shall be broken or cut open to expose the flesh and be examined by the Harvest Supervisor for the presence of live QFF infestation. Symptoms of QFF infestation (see **ATTACHMENT 8:**– ‘Example photographs of infested fruit’) include:

- broken skin, discoloured, deformed, blemished, or deteriorating host produce;
- characteristic fruit fly ‘sting marks’ that appear to be pinpricks. Sting marks are puncture marks 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;
- softness under the skin. Cut the symptomatic host produce in half. Larvae may be found, or the host produce will appear discoloured in the centre, and the flesh will have begun to turn brown and mushy at sites where larvae are present;
- 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 mouthparts. Three (3) pairs of spiracles (small, raised structures used for breathing) are grouped together at the thick end of the larvae. When disturbed, and especially if exposed to sunlight, they can draw their body into an 'n' shape and 'flick'



themselves up to 10 cm in any direction. This is a mature fruit fly larvae dispersal mechanism and is diagnostic for the species.

The **Harvest Supervisor** must immediately advise the **Certification Controller** on the detection of live fruit fly 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 that capture the same information. Harvest information records must include:

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

7.6.4 Detection of non-conforming host produce at harvest

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

- 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 host produce; **and**
- all host produce from the source block (including any host produce which has already been packed for certification) must not be certified or consigned under this procedure; **and**
- the detection must be reported to the Department within 24 hours (during business hours) or the first available working day, so an investigation of the cause may be conducted, and any problems rectified; **and**
- no host produce from the source property may be certified under the procedure until the Department have confirmed the identity of the larvae.

7.6.5 Rejected host produce

Rejected host produce may be:

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



7.7 Plant Health Assurance Certificate

A Business which pre-harvest treats host produce that is to be packed and certified by another Business must be accredited under **PART A** of this procedure.

A Certificate is not required where the Business that grows and pre-harvest sprays is the same business that packs, inspects and certifies the fruit under this procedure.

Businesses who supply host produce to be packed by another Business for certification must supply a PHAC (**ATTACHMENT 12:**) 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:

- in the '**Accredited Business that Prepared the Produce**' section, the name and address of the Accredited Business that packed and inspected the host produce;
- in the '**Grower**' section, the name and address of the property on which the host produce was grown, pre-harvest monitored, and harvest inspected;

in the '**Consignment Details**' section,

- the number and type of packages in the consignment supplied from that block on that day;
- in the 'Type of Produce' column, the type and cultivar (variety) of host produce supplied;
- 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;
- in the 'Additional Certification' section the statement "inspected during harvest and found free of live QFF."

Part B

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

7.8 Packing Shed Property Plan

A Property Plan must be provided with the application for accreditation of a business packing host produce (see **ATTACHMENT 3: – 'Property Plan'**) for certification under this procedure.

The Property Plan must include all the following:

- location of all structures and locations where on which the host produce is grown; **and**
- road access including street name/s; **and**
- internal roadways within the property; **and**



- location and identification of buildings (for example, house, packing shed, equipment sheds); **and**
- either the valuation, title, or hundred, plan and parcel information for the property the block or blocks are located on; **and**

If any changes occur to the Property Plan information, a new Property Plan must be submitted to the Department.

7.9 Fruit fly trapping and monitoring (packing shed)

Each Part B accredited business shall be trapped and monitored for fruit fly for a minimum of 2 (two) weeks prior to receiving fruit from a Part A accredited business.

7.9.1 Trapping

Each packing shed packing host produce for certification under this procedure shall have a minimum of **two (2) fruit fly traps** installed within a maximum 100 metres of each end of the packing shed.

Traps shall be the **Lynfield** or **other approved equivalent type**. Traps should be placed within the foliage with minimum exposure to direct sunlight. PIRSA inspectors shall conduct trap installation and servicing.

7.9.2 Trap monitoring

Traps shall be cleared at a maximum interval of 7 days (plus or minus 1 day if necessary) by the Department. The lure within the monitoring traps shall be changed by the Department a minimum of twice a year for QFF monitoring. The Business and Department shall each maintain records of all confirmed wild fly detections on the blocks marked on the businesses **Property Plan**.

7.10 Receival of host produce

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

- All host produce received for certification under this procedure is supplied by a grower accredited under **Part A**; **and**
- Host produce is stored and handled under secure conditions; **and**
- where the Business receives and stores treated and untreated host produce, the treatment status of the host produce is clearly identified at receival by the packing facility to prevent mixing of treated and untreated host produce; **and**
- each delivery of host produce supplied by another Business is accompanied by a PHAC (see **ATTACHMENT 12**): A PHAC is required for each day for each lot of host produce supplied for certification under this procedure; **and**
- host produce supplied for certification has undergone pre-harvest treatment in accordance with Part A of this procedure; **and**



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- grower identification and pre-harvest treatment details are maintained for all host produce received and certified under this procedure; **and**
- host produce is segregated and maintained securely upon arrival to ensure it is not mixed with untreated host produce; **and**
- a 'Record of Receipt' (see **ATTACHMENT 9**), or similar record which captures the same information, is maintained by the Business. The record must include the following information:
 - the name and Interstate Produce (IP) number of the accredited business that grew and pre-harvest treated the host produce; **and**
 - the record number; **and**
 - PHAC numbers; **and**
 - date of receipt; **and**
 - host produce type; **and**
 - quantity; **and**
 - Produce Reveal Officer name and signature.

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

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

7.10.1 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.

7.10.2 Identification during grading and packing

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

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

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



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

7.10.3 Identification after packing

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

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

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

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

7.10.4 Packed product inspection

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

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected in these samples so that corrective action can be implemented.

Packed product inspection may be conducted as an: -

- a. In-line inspection during grading and packing; **or**
- b. End-point inspection following the assembly of a consignment for dispatch.

7.10.5 Sample selection

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

7.10.6 In-line inspection:

in-line inspection must only be conducted by the Business that packs the host produce for certification under this procedure.

- In-line inspection must be performed at facilities where the host produce is being packed; **and**
- the in-line inspection method is only available at the first point of packing the host produce; **or**
- 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**



- packed host produce must be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation.

OR

7.10.7 End-point inspection:

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

the sample must be selected at random from the final packed product.

7.10.8 Inspection equipment

The Business must maintain the following inspection equipment:

- adequate illumination; **and**
- a hand lens, microscope or other device that provides at least X10 magnification; **and**
- reference illustrations and photographs for identification of QFF and symptoms of QFF infestations (see example for QFF: **ATTACHMENT 8**:– 'Example photographs of infested fruit'); **and**
- sealable plastic bags and labels for collecting specimens of infested host produce; **and**
- pocketknife or similar to cut host produce to further investigate for the presence of QFF.

7.10.9 Inspection procedure

The **Packed Product Controller** must conduct 100% inspection of the host produce in the sample package. 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 8**:) include:

- broken skin, discoloured, deformed, blemished, or deteriorating host produce; or
- characteristic fruit fly 'sting marks' that appear as pin pricks. Sting marks are a puncture mark caused when a female fruit fly punctures the skin with its ovipositor and positions eggs within the host produce. Once the eggs hatch the larvae burrow towards the centre of the host produce; or
- softness under the skin. Cut the symptomatic host produce in half. Larvae may be found, or the host produce will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present; or
- mature fruit fly 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 fruit fly larvae and is diagnostic for the species.

7.10.10 Identification of sample packages



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

- Identify each sample package with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering “PPS No.” on the exposed end of the package, then marking on or below the identifier the sequential sample number and their initials (see **ATTACHMENT 11**:– ‘Example of a Packed Product Sample Number’).
- For palletised consignments, the sample packages must be stacked on the pallet with the “PPS No.” visible on the outside of each pallet packed for certification under this procedure.

7.10.11 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.

If live QFF larvae are detected, the **Packed Product Controller** must immediately advise the **Certification Controller** if any host produce from a property accredited under this procedure is found infested with live QFF.

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

- all host produce harvested from a property and packed for certification under this procedure, but which remains on the premises, must be rejected for certification under this procedure; **and**
- the detection must be reported to the Department within 24 working hours of detection, (during business hours) or the first available working day, so an investigation of the cause may be conducted, and any problems rectified.
- All rejected packages must be isolated and clearly identified to prevent mixing with conforming packages.

Packages rejected for live QFF larvae must be either:

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

In the event host produce with broken skin is found during the packed product inspection, the consignment must either be rejected for certification under this procedure, or alternatively may be re-graded and re-inspected to meet the requirements of this operational procedure.

7.10.12 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 11**:), or a similar record which captures the same information.

‘Packed Product Inspection Records’ must include:



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

7.11 Dispatch

7.11.1 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:

- the Interstate (IP) number of the Business that operates the approved facility in which the host produce was packed; **and**
- the words “Meets CA-30”; **or**
- the date (or date code) on which the host produce was packed; **and**
- the Interstate Produce number or other identifier of the grower of the host produce, where the grower is a different business to the packer.

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

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identification Record that matches the grower identifier with the grower's names or IP number so that the grower can be easily identified if required. Certified host produce must be dispatched under secure conditions to maintain fruit fly free status.

7.11.2 Plant Health Assurance Certificate (PHAC)

The **Authorised Dispatcher** must ensure a PHAC (see **ATTACHMENT 12:**) 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:

- in the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that packed the product; **and**
- in the 'Grower' section, the name and address of the Accredited Business that was responsible for pre-harvest treatment of the host produce. Where the consignment contains host produce pre-harvest treated by more than one (1) growers the words "VARIOUS" must be used; **and**
- 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.

7.11.3 PHAC distribution

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

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

8. Accreditation

8.1 Application for accreditation

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

8.2 Audit Process

8.2.1 Initial audit

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

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

8.2.2 Compliance audits

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

- within four (4) weeks of the initial audit and accreditation or issue of the first PHAC; **and**



- within twelve (12) weeks of the business being reaccredited; **and**
- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or reaccreditation.

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

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

8.2.3 Random audits

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

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

8.3 Non-conformance and sanctions

8.3.1 Non-conformances

The above audits are intended to evaluate the business against the Requirements (**Section 6**) and procedures (**Section 7**) to ascertain the business is effectively implementing the CA. If the auditor detects failure to meet one or more requirements needed for accreditation, the auditor must raise a non-conformance report (NCR). If the NCR report indicates the integrity of the accreditation has been significantly compromised, the NCR may provide grounds for suspension or cancellation of the accreditation of the business.

8.3.2 Types of non-conformances

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

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

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

A **critical non-conformance** relates to the failure by the business to conduct operational and documentation procedures that are crucial to the effectiveness of the system. Examples include deliberate and/or repeated failures to collect and verify certification-accompanying



consignments or to knowingly clear or sell uncertified host produce, or knowingly selling host produce which was infested with a pest.

8.3.3 Actions following detection of non-conformances

Minor non-conformances

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

Major non-conformances

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

Critical non-conformances

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

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

8.3.4 Incident reports

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

8.3.5 Suspensions and cancellations

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

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

See Section 24 of the Act for a complete list of grounds for cancellation. Business may also voluntarily surrender their accreditation. All outstanding fees owed to the Department must be settled.



8.3.6 Charging policy and prosecutions

The Department will charge fees (set by the Department) to the business for all audits and investigations conducted by its staff and/or contractors. Businesses are required to settle their account in a timely manner (within 14 days of notice – See Section 21 of the Act). The Department is entitled to recover fees and fines through prosecution. See Section 25 of the Act for offences related to accreditations.

8.4 Re-accreditation

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

A compliance audit is conducted each year within twelve weeks of the Business commencing treatment of host produce following re-accreditation. Re-accreditations after suspension or cancellation will also be preceded by audits.

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the scope of the arrangement including;

- the facility location;
- the Operational Procedure;
- any restrictions on the accreditation such as the type of host produce covered;
- the period of accreditation.
- The Business must maintain a current Certificate of Accreditation and make this available on request by an Inspector.

A Business may not commence or continue certification of host produce under the CA agreement unless it is in possession of a valid and current Certificate of Accreditation for the procedure and host produce type covered by the Assurance Certificate.

9. CA system records and document control

9.1 CA system records

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

Under **Part A**

- the Department endorsed copy of their completed Application for Accreditation form (**ATTACHMENT 1:); and**
- current 'Property Plan' for each block/source property (**ATTACHMENT 2:); and**
- 'Equipment Application Calibration Test Record' (**ATTACHMENT 4:); and**



- 'Preparation and Treatment Record' (**ATTACHMENT 5:); and**
- 'Harvest Inspection Record' (**ATTACHMENT 6:); and**
- 'Crop Monitoring Record' (**ATTACHMENT 7:); and**
- a copy of each PHAC issued under this procedure. (**ATTACHMENT 12:)**

Under **Part B**

- the Department endorsed copy of the Application for Accreditation form (**ATTACHMENT 1:); and**
- current 'Property Plan' for each packing shed (**ATTACHMENT 3:); and**
- a copy of each PHAC received (**ATTACHMENT 12:); and**
- 'Record of Receipt' (**ATTACHMENT 9:); and**
- 'Packed Product Inspection Record' (**ATTACHMENT 11:); and**
- a copy of each PHAC issued under this procedure (**ATTACHMENT 12:).**

Records must be retained for 1 year from completion.

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

9.2 CA system documentation

The Business must maintain the following documentation:

- current copy of the procedure; **and**
- a current Certificate of Accreditation.

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



10. Attachments

Table 7: List of appendices

Attachment	Title
Attachment 1	Application for Accreditation form (Blank)
Attachment 2	Property Plan (orchard)
Attachment 3	Property Plan (Packing Shed)
Attachment 4	Equipment Calibration Test Record
Attachment 5	Preparation and Treatment Record
Attachment 6	Harvest Inspection Record
Attachment 7	Crop Monitoring Record
Attachment 8	Example photographs of infested fruit
Attachment 9	Record of Receipt
Attachment 10	Example Of Packed Product Sample Number
Attachment 11	Packed Product Inspection Record
Attachment 12	Example Plant Health Assurance Certificate
Attachment 13	Copy of APVMA Permit PER80719
Attachment 14	Corrective Crop Check Record

The above list of Appendices forms part of the CA-30 Operational Procedure and must be read and used in conjunction with all sections as listed above. The format of any of the attachments may be subject to change by the Department at any time.

This CA-30 manual, and accurate up to date associated information and subsequent updated versions and associated documentation (Act, PQS etc.) may be accessed on the Department website at www.pir.sa.gov.au/ica or www.pir.sa.gov.au/planthealth

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



ANNUAL RETURN
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Review / complete clearly and return to PIRSA Biosecurity SA - Plant Health Operations, 33 Flemington Street Glenside SA, 5065.
Alternatively email scanned completed copy to 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

S

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 *

CA30

Pre-harvest Bait Spraying & Monitoring and Post-Harvest Packing, Grading & Inspection of Citrus

Applicant Details.

Type of Ownership of Business.

Individual Partnership Incorporated Company Cooperative Association Trust Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partners Names:

(Provide additional partners
on a separate sheet)

Other Trading Names:

ABN / ACN Number:

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

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 Certification Controller / Responsible Person		
Authorised Signatory / Responsible Person		
Authorised Signatory / Responsible Person		

Products Certified / Imported:

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

Seasonal Operator: (tick or Y = Yes)

NO	YES	

Importing Details

Consignments per year:

States of Origin: (tick or Y = Yes)

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

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 - Biosecurity SA 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

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

Delegate of the Minister for Primary Industries and Regional Development



CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST INSPECTION OF HOST PRODUCE

**ATTACHMENT 2: PROPERTY PLAN
(ORCHARD) – PAGE 1**

PP No:

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

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

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

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

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

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

Complete the following details for each block shown on the Property Plan			
Block reference Code or No.	Name used on farm for the block	Variety of host produce	Number of trees



PROPERTY PLAN –(ORCHARD) PAGE 2

A large, empty rectangular box with a blue border, intended for drawing the property plan. In the bottom right corner of this box, there is a north arrow symbol consisting of a circle with a vertical line through it and a horizontal line through it, both with arrowheads at the ends. Below the circle, the text "Indicate North" is written.



**CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST
INSPECTION OF HOST PRODUCE**

**ATTACHMENT 3: PROPERTY PLAN
(PACKING SHED) PAGE 1**

PP No:

Business Name:		
Property address:		
Business Contact Details <i>(If different than those on Application form)</i>	Name:	Email:
	Mobile:	Telephone:

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

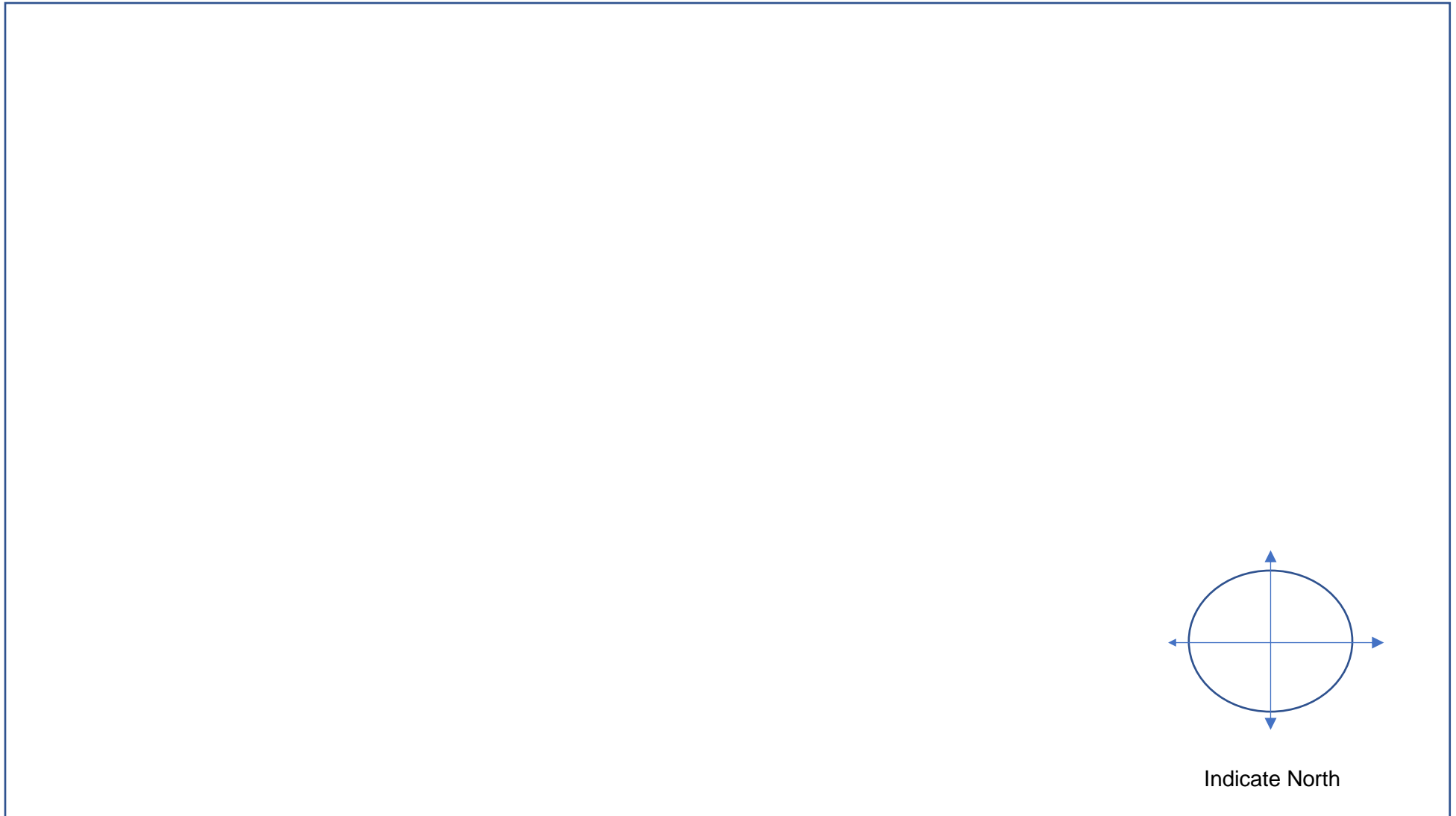
Property Valuation Number(s) <i>(Ten digit valuation number from council or water rates NOT the property value)</i>	
Title(s) (CT or CL Number) <i>CT = Certificate of Title, CL = Crown Lease</i>	
Hundred(s)	
Plan(s) (FP or DP number if applicable)	
Parcel (s) <i>(Section or Allotment Number)</i>	

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

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



PROPERTY PLAN (PACKING SHED) PAGE 2





**CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST
INSPECTION OF HOST PRODUCE**

ATTACHMENT 4: Equipment application calibration test record

Date of Test	No. of Nozzles	Output for individual nozzles (L/min/nozzle)	Effective Spray Width (m)	Calibration run (m)	Litres used in run (L/run)	Application rate (L/ha)	Testing Officer's Name



CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST INSPECTION OF HOST PRODUCE

ATTACHMENT 5: PREPARATION AND TREATMENT RECORD

Business Name						IP Number:				
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



ATTACHMENT 6: HARVEST INSPECTION RECORD

Date	Grower IP Number	Source Block/s	No. of Bins/Crates	No. of Fruit Cut & Examined		Details	Certification Controller	
				Yes	No		Name	Signature



ATTACHMENT 7: CROP MONITORING RECORD

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

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



ATTACHMENT 8: EXAMPLE PHOTOGRAPHS OF INFESTED FRUIT





CA-30 OPERATIONAL PROCEDURE FOR PRE-HARVEST MONITORING & BAIT SPRAY & POST-HARVEST INSPECTION OF CITRUS

ATTACHMENT 9: RECORD OF RECEIPT

Business name			S			Record Number:	
Number(s)	Pre-Harvest Treatment and Inspection Declaration Y/N	Date of Receipt	Produce Type	Quantity	Name of Produce Receival Officer	Signature of Produce Receival Officer	

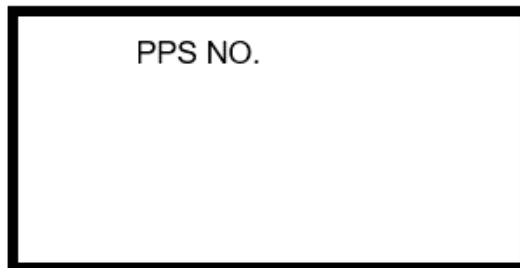


ATTACHMENT 10: EXAMPLE OF PACKED PRODUCT SAMPLE NUMBER

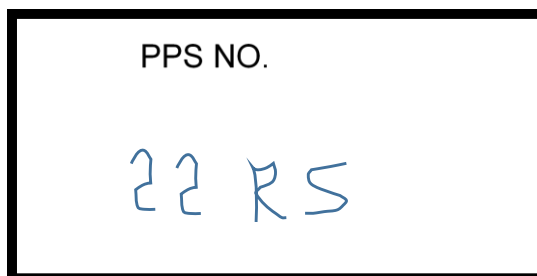
Marking Sample Packages After Packed Product Inspection

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)





ATTACHMENT 11: PACKED PRODUCT INSPECTION RECORD

Business name						IP number:		
Host produce type								
Date of Inspection	PHAC No.	PPS No	Free of live fruit fly		Comments (note any problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller		
			Yes	No		Printed name	Signature	

ATTACHMENT 12: EXAMPLE PLANT HEALTH ASSURANCE CERTIFICATE

<p>Government of South Australia Department of Primary Industries and Regions</p>	<h2 style="margin: 0;">PLANT HEALTH ASSURANCE CERTIFICATE</h2> <p style="margin: 0;">Original (yellow) - Consignment Copy / Duplicate (white) - Business Copy</p>
--	---

Accreditation Details (all accreditation details must be completed) **Certificate Number** 123520

IP Number	Facility No.	Arrangement Code	Expiry Date
S 1 2 3 4 - 0 1 - C A 3 0			29/12/22

Consignment Details (Please print clearly and initial any alterations)

Consignor	Consignee
Name <i>Charlies Citrus Company</i>	Name <i>Sam's Citrus</i>
Address <i>123 Bookpurnong Road</i>	Address <i>Store 66 SAPM, Diagonal Road</i>
<i>LOXTON SA 5333</i>	<i>POORAKA</i>

Reconsigned To <small>(Splitting consignments or reconsigning whole consignments)</small>	Method of Transport <small>(Provide details where known)</small>
Name	<input checked="" type="checkbox"/> Road <small>Vehicle Details Reg. No.</small>
Address	<input type="checkbox"/> Rail <small>Consignment no.</small>
	<input type="checkbox"/> Air <small>Airline/Flight no.</small>

Certification Details Accredited Business that Prepared Produce <small>(as IP# above)</small>	Grower(s) <small>(if more than one grower – attach list)</small>
Name <i>Charlies Citrus Company</i>	Name <i>Charlies Citrus Company</i>
Address <i>123 Bookpurnong Road</i>	Address <i>123 Bookpurnong Road</i>
<i>LOXTON SA 5333</i>	<i>LOXTON SA 5333</i>

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

Brand Name or Identifying Marks <small>(as marked on packages)</small>	Date Code(s) <small>(as marked on packages)</small>
<i>CCC Fresh</i>	<i>16/05/2022</i>

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Re-consignment
<i>576</i>	<i>10 kg cartons</i>	<i>tomato</i>	
			(Apply ICA-17 Stamp here)

Date	Treatment	Chemical (Act/Ingredient)	Concentration	Duration and Temperature
<i>16/3</i>	<i>Bait Sprayed</i>	<i>780 mL Trichlorfon +</i>	<i>500 q/L</i>	<i>Once every 7 days (date of last</i>
		<i>litres of yeast</i>		<i>treatment</i>

Additional Certification

Apply ICA Stamp here

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 <small>(Please Print)</small>	Signature	Date
<i>Charlie Rodgers</i>	<i>Charlie M Rodgers</i>	<i>18/05/2022</i>

ATTACHMENT 13: COPY OF APVMA PERMIT PER80719



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

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

PERMIT NUMBER – PER80719

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

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

Permit Holder:

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

Persons who can use the product under this permit:

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

CONDITIONS OF USE

Products to be used:

NATURALURE FRUIT FLY BAIT CONCENTRATE (APVMA No. 58234)

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

Directions for Use:

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

Critical Use Comments:

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

Withholding Period:

Not required when used as directed.

Jurisdiction:

SA, NSW, TAS, VIC and WA only.

Additional Conditions:

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

Export of treated produce

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

Issued by the Australian Pesticides and Veterinary Medicines Authority

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

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

PER80719

Version 3

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ATTACHMENT 14: Corrective Crop Check Record (By Crop Monitor)

Business Name		IP Number:	
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Date of corrective crop check	Block Name or Number. <small><i>Must match name used on property plan</i></small>	No of trees checked on each block	Evidence of QFF damage or infestation?		Comments <small>(Note, fruit maturity stage, number of suspected infested fruit, time and date reported to PIRSA)</small>	Time and Date reported to PIRSA <small>(If suspect fruit fly larvae are detected)</small>	Crop Monitors Details	
			Yes	No			Printed Name	Signature