



# FLOOD SPRAYING WITH DIMETHOATE

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## 1. PURPOSE

The purpose of this procedure is to describe:

- (a) The operation and principles; and
- (b) The responsibilities and actions of personnel;

That apply to the post-harvest flood spraying of Queensland Fruit Fly (QFF) and Mediterranean Fruit Fly (MFF) host produce with Dimethoate under an ICA (Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This Procedure covers all certification of post-harvest flood spraying with Dimethoate of eligible QFF & MFF host produce by a Business operating under an ICA arrangement in SA

**Disease:** Queensland Fruit Fly (QFF) (*Bactrocera tryoni*)  
Mediterranean Fruit Fly (MFF) (*Ceratitis capitata*)

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

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

**Location:** Within a fruit fly outbreak suspension zone in South Australia

*The Australian Pesticides and Veterinary Medicines Authority (APVMA) have suspended certain use patterns for Dimethoate. It is the responsibility of the*



*business to check with the APVMA ([www.apvma.gov.au](http://www.apvma.gov.au)) to ensure a particular host fruit is still permitted to be treated with Dimethoate*

### 3. REFERENCES

**WI- 02** Guidelines for Completion of Plant Health Interstate Assurance Certificates

### 4. DEFINITIONS

<b>Act</b>	means the <i>Plant Health Act 2009</i>
<b>APVMA</b>	means the Australian Pesticides and Veterinary Medicines Authority.
<b>Authorised Person</b>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<b>Authorised Signatory</b>	means an officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
<b>Business</b>	means the legal entity accredited as a biosecurity certifier under the Act.
<b>Certification</b>	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an Interstate Certification Assurance Procedure or an interstate quarantine entry requirement.
<b>Certification Assurance Arrangement</b>	means a CA Arrangement that enables a business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<b>Consignment</b>	means a discrete quantity of host produce transported to a single consignee at one (1) time covered by a single PHAC.
<b>Department</b>	means Primary Industries and Regions SA.
<b>Flood spraying</b>	means flooding with a high volume application which applies at least 16 L/minute of the chemical mixture per square metre of the area being flood sprayed.
<b>Facility</b>	means the approved location where produce is repacked and where certification operations covered by the ICA arrangement are conducted.
<b>Host produce</b>	means fruit or vegetables which are susceptible to infestation by fruit fly.



**MFF** Mediterranean Fruit Fly (*Ceratitis capitata*)

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

## 5. RESPONSIBILITY

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

**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 ICA accreditation; training staff in their duties and responsibilities under this Procedure;
- ensuring the Business has a current accreditation for an ICA arrangement under this Procedure;
- ensuring all certification of host produce is carried out 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 flood spray mixtures and top-up mixtures;
- maintaining spray preparation, top-up and treatment records;
- maintaining spray mixture concentration testing analysis records;
- calibrating flood spray equipment;
- maintaining spray coverage and spray application rate test records; and
- maintaining flood spraying equipment.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified;



- ensuring certified produce is transported in secure conditions (Tasmania only);
- maintaining copies of all PHACs issued by the Business under this Procedure. The Authorised Signatory is responsible for:
- ensuring, prior to signing and issuing a PHAC, that 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 **Authorised Signatory** is responsible for:

- ensuring, prior to signing and issuing a PHAC, that 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.

## 6. REQUIREMENT

Host produce certified for treatment under this Procedure must be treated in accordance with this Procedure and label recommendations.

All eligible host produce must be flood sprayed:

- (a) in a single layer with a mixture containing 400 mg/L Dimethoate in accordance with all label requirements and APVMA permit directions for the control of MFF & QFF; and
- (b) with a mixture containing 1 ml of concentrate per litre of mixture in the spray tank; and
- (c) a high volume application of at least 16 L/minute per each square metre of the area being sprayed, which provides complete coverage of the host produce for a minimum of 10 seconds, after which the host produce must remain wet for not less than 60 seconds; and
- (d) flood spraying must be the last treatment before packing; and
  - i. **for citrus fruit only;**
    - A. a non-recovery gloss coating (“wax”) may be applied to citrus and not less than 60 seconds after treatment; or



- B. Citrus fruit may be washed, treated with a fungicide and/or have a gloss coating applied a minimum 24 hours after flood spraying

The Business must use products in accordance with the instructions included on the product's approved Permit and label, including any first aid, safety, protection, and storage and disposal directions.

Some produce may be damaged by chemical treatments. 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.

## **7. PROCEDURE**

### **7.1 Accreditation**

#### ***Application for Accreditation***

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

### **7.2 Audit Process**

#### **7.2.1 Initial Audit**

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

On completion of a successful initial audit, applicants will be provided with a Certificate of Accreditation (refer 7.2.4 Certificate of Accreditation).

#### **7.2.2 Compliance Audits**

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

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



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

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

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

### **7.2.3 Re-Accreditation**

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

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

### **7.2.4 Certificate of Accreditation**

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

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

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

## **7.3 Flood spraying machinery and equipment**

Flood spraying equipment shall be designed and operated to ensure host produce passes under the spray in a single layer and the entire surface of the host produce is completely covered for a duration of at least 10 seconds and stays wet for no less than 60 seconds.

All surfaces of the host produce must be in contact with the spray mixture either by rotating the host produce as it passes under the spray, or through designing the spray system to ensure complete coverage of the host produce as it passes through the spray.

Host produce feed mechanisms must be designed in a manner that prevents host produce from passing through the spray before it has been completely covered with spray for a duration of 10 seconds or more, or allows hand-operated processes to be accurately timed.





### **7.3.1 Volume of the spray tank**

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

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

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

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

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

## **7.4 System Calibration**

The Treatment Operator must carry out spray coverage and spray application rate calibration tests at a minimum of:

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

### **7.4.1 Spray coverage calibration**

The Treatment Operator must ensure host produce is completely covered by the flood spray for a minimum of 10 seconds. The host produce must remain wet and not undergo any drying process (for example, fans, blowers or heaters) for at least a further 60 seconds after the host produce has been flood sprayed for 10 seconds.



Calibration tests may be carried out by placing an identifiable piece of host produce (for example, marked with a waterproof ink) on the feed mechanism with a normal flow rate of other host produce. The Treatment Operator times the period that the marked piece of host produce is under the spray.

This process is repeated until the host produce remains completely covered with the spray mixture for at least 10 seconds and remains wet for a further 60 seconds after flood spraying for 10 seconds.

If any of the tests reveal that host produce is not remaining fully under the spray for at least

10 seconds, or host produce is undergoing a drying process within 60 seconds of treatment, the equipment shall be adjusted and the procedure repeated until a satisfactory result is achieved.

#### **7.4.2 Spray coverage calibration records**

Records of spray coverage calibration tests shall be maintained by the **Treatment Operator** which record:

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

Spray Coverage Calibration Test Records can be recorded using the form in Attachment 2.

#### **7.4.3 Spray application rate calibration**

The **Treatment Operator** shall ensure that the application rate of the flood spray equipment is at least 16 Litres per minute per each square metre of the area being flood sprayed.

Records of spray application rate calibration tests (see Attachment 3) shall include:

- (a) the name of the person conducting the test;
- (b) the date of testing;
- (c) the full calculations used to determine the spray equipment's application rate (for example, m<sup>2</sup> of treatment area); and
- (d) the results achieved during the tests



#### 7.4.4 Maintaining correct pH

The **Treatment Operator** shall ensure that the Dimethoate flood spray is maintained at a pH below 7.0 to prevent breakdown of the pesticide.

The mixture pH must be monitored at commencement of treatment each day to ensure correct pH. The mixture shall be tested with a commercially available pH tester. The flood spray mixture pH monitoring record column (see Attachment 4) shall include -

- (a) person conducting check;
- (b) date and time of check;
- (c) result; and
- (d) corrective action taken, for example, type of buffer added and quantity.

#### 7.4.5 Topping up

During the spraying process, it may be necessary for the **Treatment Operator** to top-up the spray mixture to maintain the required concentration and/or volume. This is done by adding the required quantity of water with the required amount of concentrate to the spray mixture as determined by the facility's top-up program.

Where top-up mixtures are prepared in the spray tank, volume of the top-up mixture must be calculated by using either the incremental volume marks, or a calibrated measuring vessel or liquid metering device so that allowance is made for mixture already in the spray tank.

Ensure that the chemical is completely diluted in all of the water by thoroughly mixing the tank for a minimum of two (2) minutes before recommencing flood spraying.

#### 7.4.6 Top up program

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

The top-up program shall state:

- (a) the frequency of topping-up based on the quantity of host produce treated or time; and
- (b) the quantity of concentrate and water required to be added.

The Business shall provide evidence that the spray top-up program is effective in achieving and maintaining spray mixture concentration within  $\pm 15\%$  of the required concentration.



#### **7.4.7 Top up preparation records**

Records of spray top-up preparation shall be maintained by the **Treatment Operator** (see Attachment 5). The record must include:

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

#### **7.5 Flood spray preparation**

The **Treatment Operator** must prepare fresh spray mixture at a minimum of every 48 hours or more frequently, as required.

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

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

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

##### **7.5.1 Spray mixture preparation chart**

The Business must maintain a 'Spray Mixture Preparation Chart' (see Attachment 5) or similar record in close proximity to the flood spraying equipment.

The Chart must provide the following details:

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



### **7.5.2 Preparing the spray mixture**

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

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

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

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

The 'Spray Mixture Preparation, Top-Up and Treatment Record' (see Attachment 5) must include:

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

### **7.5.3 Pre-flood spraying treatments**

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

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

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

### **7.5.4 Last treatment before packing**

Flood spraying must be the last treatment before packing.

Citrus fruit only may:

- (a) have a non-recovery gloss coating (wax) applied at least 60 seconds after flood spraying with Dimethoate; and



- (b) be washed, fungicide treated and/or have a gloss coating applied a minimum of 24 hours after flood spraying with Dimethoate.

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

### **7.5.5 Maintaining spray concentration and volume**

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

### **7.5.6 Treatment Records**

The Treatment Operator must record all spray mixture preparation, top-up mixture preparation and host produce treatment using a 'Spray Mixture Preparation, Top-Up and Treatment Record' (see Attachment 5), or records which capture the same information.

The treatment records must record:

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



## **7.6 Spray concentration testing**

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

### **7.6.1 Frequency of sampling**

Spray mixtures of Dimethoate must be sampled at least every 12 months and at any time the species of host produce being handled is changed or there is a change to the method of processing the same species of host produce, which could affect the concentration of insecticide.

Samples shall be collected:

- (a) once prior to initial approval of the facility (so an analysis result is available for the Authorised Person carrying out the initial audit of the Business' facility and operating procedures); and
- (b) immediately following preparation of the spray mixture; and
- (c) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of host produce that will be treated in the facility before a spray mixture is discarded.

An additional spray mixture sample is required for a facility using a top-up program after topping-up the mixture according to the facility's documented top-up program

### **7.6.2 Collection of the sample**

Samples of a minimum of 200 mL must be taken from the centre of the spray tank or, if this is not practical, from a spray nozzle after the spray has run for a minimum of five (5) minutes, and placed in a clean glass sample bottle with a secure watertight lid.

### **7.6.3 Storing and packaging the sample for dispatch**

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

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

Samples shall be accompanied by a completed 'Fruit Fly Chemical Treatment Sample for Analysis' form (refer Attachment 6).

### **7.6.4 Chemical mixture analysis records**

Results of the analysis must be retained by the Business for a minimum of 24 months from receipt and be made available when requested by an Authorised Person.



Details of chemical mixture analysis results must be maintained using a 'Chemical Mixture Analysis Record' (see Attachment 7) or similar record which captures the same information.

The chemical mixture analysis records must include:

- (a) the date and time of collection of the sample; and
- (b) the full trade name and batch number and expiry date of the concentrate used; and
- (c) the total volume (mL) of concentrate added to the spray mixture; and
- (d) the total volume (L) of the prepared spray mixture from which the sample was taken

Additional data that should be recorded by the Business includes:

- (a) the name and quantity of any detergents, fungicides or other additives added to the spray mixture;
- (b) type and quantity of host produce treated prior to collection of the sample; and
- (c) whether the host produce was dry, moist or wet when it entered the spray mixture.

Once the Business is accredited, any deficiency in an analysis result must be reported to the accrediting authority within 24 hours so an investigation may be carried out to determine the cause and rectify any problems.

### **7.7 Disposal of any / waste spray mixture**

The treatment facility must have the facilities to dispose of the spray mixture in a manner consistent with local government and Environmental Protection Authority (EPA) requirements.

### **7.8 Flood spraying equipment maintenance**

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

### **7.9 Post treatment security (Tasmania only)**

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

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

Any host produce which is stored outside the treatment facility after treatment, and prior to dispatch, must be held under secure conditions





Any treated host produce which remains unpacked at the end of the day must be held in secure conditions until packed. Completed pallets shall be held for the minimum practical period before placing in secure conditions.

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

PHACs must state that host produce was; “Packed in such a way as to prevent infestation of fruit fly”.

Secure conditions include:

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

The Business shall have adequate procedures in place which prevent mixing of treated and untreated host produce at the facility

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

Where consignments are transported to Tasmania as full container lots, the seal number must be included in the additional declaration section of the PHAC covering the consignment (refer Attachment 8).

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

### **7.9.1 Package identification**

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

- (a) the Interstate Produce (IP) number of the Business that operates the approved facility in which the produce was treated;
- (b) the words “MEETS ICA-02”; and



(c) the date (or date code) on which the host produce was treated;  
prior to the issuance of a PHAC by the Business under this Procedure.

Produce that has not been verified as conforming to the requirements specified in this Procedure must not be marked as stated above.

### **7.9.2 Plant Health Assurance Certificates (PHAC)**

The **Authorised Dispatcher** must ensure a PHAC (refer Attachment 8) 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-02 'Guidelines for the completion of Plant Health Assurance Certificates'.

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

### **7.9.3 Plant Health Assurance Certificate (PHAC) distribution**

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

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

## **8. ICA SYSTEM RECORDS**

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

- (a) 'Spray Coverage Calibration Test Record' (Attachment 2); and
- (b) 'Spray Application Test Record' (Attachment 3); and
- (c) 'Spray Mixture Preparation Chart' (Attachment 4); and
- (d) 'Spray Mixture Preparation, Top-Up and Treatment Record' (Attachment 5); and
- (e) 'Chemical Treatment Sample Analysis Form' (Attachment 6); and
- (f) 'Chemical Mixture Analysis Record' (Attachment 7); and
- (g) a copy of each PHAC issued by the Business.

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

***An accredited Business must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is***



*conducted more than 12 months from the last compliance audit, the business must maintain all records completed since the previous compliance audit.*

### **8.1 ICA system documentation**

The business must maintain the following documentation:

- (a) A copy of the current ICA Operational Procedure; and
- (b) A current Certificate of Accreditation; and
- (c) A copy of the business' endorsed application for accreditation.

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

### **9. ATTACHMENTS**

- |              |  |
|--------------|--|
| Attachment 1 | Application for Accreditation                          |
| Attachment 2 | Spray Coverage Calibration Test Record                 |
| Attachment 3 | Spray Application Test Record                          |
| Attachment 4 | Spray Mixture Preparation Chart                        |
| Attachment 5 | Spray Mixture Preparation, Top-Up and Treatment Record |
| Attachment 6 | Fruit Fly Chemical Treatment Sample Analysis Form      |
| Attachment 7 | Chemical Mixture Analysis Record                       |
| Attachment 8 | Plant Health Assurance Certificate                     |



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

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

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

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

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

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

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

ICA/CA/IR Number

Title of Arrangement, Operational Procedure or Registration \*

ICA02

Flood Spraying with Dimethoate

Applicant Details.

Type of Ownership of Business.

Individual  Partnership  Incorporated Company  Cooperative Association  Trust  Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partners Names:

(Provide additional partners on a separate sheet)

Other Trading Names:

ABN / ACN Number:

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

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

Yes	No
-----	----

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

Certification is attached

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

Facility / Accreditation Details

Facility Address Line 1:

Suburb:

Accreditation Contact:

Position:

Property Valuation No.:

Contact Details:

Postal Address

Postal Suburb

Facility Address Line 1:		Line 2:	
Suburb:		State:	Postcode:
Accreditation Contact:		Last Name	
		First Name	
Property Valuation No.:		Section:	Hundred:
Contact Details:		Phone:	Mobile:
		Fax:	Email:
Postal Address		Line 2:	
Postal Suburb		State:	Postcode:

Persons Permitted to Sign or Verify Plant Health Certification

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

Products Certified / Imported:

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

Seasonal Operator: (tick or Y = Yes)

Products Certified / Imported:		
NO	YES	

Importing Details

Consignments per year:

States of Origin: (tick or Y = Yes)

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

ENSURE YOU ALSO COMPLETE AND SIGN SECOND PAGE



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

**Product / Certification Assurance Records and Methodology**

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

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

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

PIRSA   
STAMP

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

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

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

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

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

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

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

**Office Use Only**

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

**Conditions of Accreditation S16 / Registration S26**

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

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

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

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

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

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

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

ENSURE YOU ALSO READ PAGE 3



ANNUAL RETURN  
FOR AN INTERSTATE CERTIFICATION ASSURANCE ACCREDITATION

Application Notes

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

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

Operational Procedure / Arrangement

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

Applicant Details

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

Facility / Accreditation Details

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

Persons Permitted To Sign or Verify Plant Health Certification

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

Product Details

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

Product / Certification Assurance Records and Methodology

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

Authorisation / Signing

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

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

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

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

Gary Cox,

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











Concentrate \_\_\_\_\_ (Trade \_\_\_\_\_ Name):

Mixture \_\_\_\_\_ Application \_\_\_\_\_ Rate:

Mixture \_\_\_\_\_ Rate \_\_\_\_\_ (mL):

**Full Tank (Concentrate [mL or g]/Mixture [L])**

Full Tank Volume: \_\_\_\_\_ Litres

Concentrate in Full Tank: \_\_\_\_\_ mL or g

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

Prepared by: \_\_\_\_\_

Printed Name

Signature

Date



**FRUIT FLY CHEMICAL TREATMENT SAMPLE FOR ANALYSIS**

(only one sample may be submitted per form)

**SAMPLE DETAILS**

ATTACHMENT 6

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

**ANALYSIS DETAILS – LABORATORY USE ONLY**

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



## ATTACHMENT 7 CHEMICAL MIXTURE ANALYSIS RECORD

ICA-02

Sample Details	Chemical Mixture Details		Host produce Details	Analysis Details
Date of Sampling-  Time of Sampling-  Sample No.-	Trade Name of Concentrate-  Batch No.-  Volume of Concentrate- _____ mL	Other Additive/s-  Volume of Additive/s- _____ mL Total Volume of Mixture- _____ Litres	Host produce Treated-  Quantity Treated-  Condition <input checked="" type="checkbox"/> - <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Laboratory-  Analysis No.-  Analysis Result- _____
Date of Sampling-  Time of Sampling-  Sample No.-	Trade Name of Concentrate-  Batch No.-  Volume of Concentrate- _____ mL	Other Additive/s-  Volume of Additive/s- _____ mL Total Volume of Mixture- _____ Litres	Host produce Treated-  Quantity Treated-  Condition <input checked="" type="checkbox"/> - <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Laboratory-  Analysis No.-  Analysis Result- _____
Date of Sampling-  Time of Sampling-  Sample No.-	Trade Name of Concentrate-  Batch No.-  Volume of Concentrate- _____ mL	Other Additive/s-  Volume of Additive/s- _____ mL Total Volume of Mixture- _____ Litres	Host produce Treated-  Quantity Treated-  Condition <input checked="" type="checkbox"/> - <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Laboratory-  Analysis No.-  Analysis Result- _____



Certificate Number **12345**

IP Number	Facility No.	Arrangement Code
S	-	

**Consignment Details** (Please Print)

Consignor

Name
Address

Consignee

Name
Address

Reconsigned To

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

Name
Address

Method of Transport

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

**Certification Details** (Please Print)

Accredited Business that Prepared the Produce

Name
Address

Grower or Packer

Name
Address

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

S		
---	--	--

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

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
	<input type="checkbox"/> Dipping	Dimethoate	400 ppm	<input type="checkbox"/> One Min <input type="checkbox"/> 10 sec then wet for 60 sec.
	<input type="checkbox"/> Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m <sup>3</sup>	Two Hours @                      °C
	<input type="checkbox"/> Heat Treatment	Hot Air	Hot Water	Min @                      °C

**Additional Certification**

**Declaration**

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

Authorised Signatory's Name (Please Print)

--

Signature

--

Date

--



Certificate Number **12345**

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

**Consignment Details** (Please Print)

Consignor

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Consignee

Name	Fresh is Best
Address	Windsor Drive
	Newmarket Victoria 3031

Reconsigned To

(Splitting consignments or reconsigning whole consignments)

Name	
Address	

Method of Transport

(Provide details where known)

<input checked="" type="checkbox"/> Road	Vehicle Details Reg. No. SES 101
<input type="checkbox"/> Rail	Consignment no.
<input type="checkbox"/> Air	Airline/Flight no.

**Certification Details** (Please Print)

Accredited Business that Prepared the Produce

Grower or Packer

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Name	Buffy Gardens
Address	Lyons Rd
	Virginia SA 5120

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

Date Code (as marked on packages)

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

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
	<input type="checkbox"/> Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Flood spraying	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Non-recirculated spray	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m <sup>3</sup>	Two Hours @ °C
	<input type="checkbox"/> Heat Treatment	Hot Air	Hot Water	Min @ °C

**Additional Certification**

**Declaration**

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

Authorised Signatory's Name (Please Print) Signature

Date

<b>Charlie Willow Jr</b>	<b>Charlie Willow Jr</b>	<b>10/6/18</b>
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