



# 26

Interstate Certification Assurance  
**Pre-Harvest Treatment and  
Post Harvest Inspection of  
Tomatoes, Capsicums, Chillies  
and Eggplant**

Version 2.0 December 2012

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**REVISION REGISTER**

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1.1	07-10-2011	Removal of Dimethoate as per APVMA Dimethoate Review
1.2	09-10-2012	Removal of Fenthion as per APVMA Fenthion Review
2.0	28-12-2012	Amendment to 6. Requirements (Mediterranean fruit fly) and document reformat

**DOCUMENT CONTROL**

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## Contents

1.	PURPOSE.....	4
2.	SCOPE .....	4
3.	REFERENCES .....	4
4.	DEFINITIONS.....	4
5.	RESPONSIBILITY .....	6
6.	REQUIREMENT.....	8
7.	PROCEDURE.....	9
7.1	Accreditation.....	9
7.1.1	Application for Accreditation .....	9
7.1.2	Audit Process.....	9
7.1.3	Certificate of Accreditation .....	10
7.2	Property Plan.....	11
7.3	Pre-Harvest Treatment.....	11
7.4	Pre-Harvest Cover Spraying .....	11
7.4.1	Cover Spray Equipment Calibration .....	11
7.4.2	Calculating the Quantity of Concentrate to Add to the Spray Mixture.....	12
7.4.3	Cover Spray Mixture Preparation Chart .....	12
7.4.4	Cover Spray Treatment .....	13
7.4.5	Cover Spray Mixture Preparation and Treatment Records.....	14
7.5	Harvesting .....	14
7.5.1	Identification of Treated and Untreated Fruit in the Field.....	14
7.5.2	Identification of Treated and Untreated Fruit at Harvest .....	14
7.6	Pre-Harvest Treatment Declaration .....	15
7.7	Fruit Receival.....	16
7.7.1	Receival of tomatoes, capsicums, chillies and eggplant grown by another Business.....	16
7.8	Grading & Packing .....	16
7.8.1	Identification and Control of Nonconforming Product at Grading and Packing .....	16
7.9	Packed Product Inspection.....	17
7.9.1	Inspection Equipment .....	17
7.9.2	Sample Selection .....	17
7.9.3	Examination of the Sample .....	18
7.9.4	Fruit Fly Identification .....	18
7.9.5	Identification of Sample Packages .....	18
7.9.6	Action Following Identification of Nonconforming Packed Product.....	18
7.9.7	Rejected Product.....	19
7.9.8	Packed Product Inspection Records.....	19
7.10	Dispatch.....	20
7.10.1	Package Identification .....	20
7.10.2	Assurance Certificate .....	20
7.10.3	Assurance Certificate Distribution .....	21
7.11	ICA System Records.....	21
7.12	ICA System Documentation.....	21
8.	ATTACHMENTS .....	21

## 1. PURPOSE

The purpose of this procedure is to describe -

- (a) the principles of operation, design features and standards required for pre-harvest treatment equipment and inspection equipment; and
- (b) the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and post-harvest inspection of tomatoes, capsicums, chillies and eggplant for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This procedure covers all certification of pre-harvest treatment and post harvest inspection of tomatoes, capsicums, chillies and eggplant from a Business operating under an ICA.

This procedure is applicable where the requirements specified in [6.Requirements](#) are a specified condition of entry of an interstate quarantine authority for Queensland fruit fly and/or Mediterranean fruit fly.



*Certification of pre-harvest treatment of tomatoes, capsicums, chillies and eggplant under this Operational Procedure may not be an accepted quarantine entry condition for all interstate markets.*

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

*Information on interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory.*

## 3. REFERENCES

<b>WI-QA015</b>	<i>Guidelines for Completion of Plant Health Assurance Certificates</i>
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## 4. DEFINITIONS

<b>accredit</b>	means to accredit persons to issue Assurance Certificates under section 3A of the Plant Diseases Act.
<b>Application for Accreditation</b>	means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> .
<b>Assurance Certificate</b>	means a <i>Plant Health Assurance Certificate</i> .
<b>APVMA</b>	means the Australian Pesticide and Veterinary Medicines Authority.
<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>block</b>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Business's property plan.

<b>Business</b>	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business's Application for Accreditation.
<b>capsicum</b>	means the sweet pepper forms of <i>Capsicum annum</i> including, but not limited to, Bell pepper, Hungarian wax pepper, Banana pepper.
<b>category</b>	means a type of produce in a consignment that may differ in its risk of being infested by fruit fly. A Business may elect to sort produce in a consignment into categories on the basis of their species, size, or site of production.
<b>Certification Assurance</b>	means a voluntary arrangement between the Department of Agriculture and Food and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
<b>Certified / certification</b>	means covered by a valid <i>Plant Health Assurance Certificate</i> .
<b>chilli</b>	means the small pungent and hot to taste forms of <i>Capsicum annum</i> including, but not limited to, Birds-Eye, Jalapeño, Habenero.
<b>eggplant</b>	means fruit of the species <i>Solanum melongena</i>
<b>end-point inspection</b>	means the process by which a representative sample is drawn and inspected from the finalised lot or consignment prior to certification.
<b>facility</b>	means the property where the produce is grown and pre-harvest treatment is carried out, and the facility where the grading and packing operations covered by the ICA arrangement are carried out.
<b>fruit fly</b>	means Queensland fruit fly and Mediterranean fruit fly.
<b>ICA</b>	means Interstate Certification Assurance.
<b>Inspector</b>	means an inspector appointed under the <i>Plant Diseases Act 1914</i> .
<b>In-line inspection</b>	means the process by which a representative sample is drawn during the processing and packing of the goods.
<b>Interstate Certification Assurance</b>	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
<b>lot</b>	means a quantity of homogeneous product assembled for inspection at one place at one time. A lot could consist of product from one or more growers/blocks/properties.
<b>lot identification</b>	means any coding or marking method used to identify a lot (eg date, date code or block code).
<b>Mediterranean fruit fly</b>	means all stages of the species <i>Ceratitidis capitata</i> .
<b>non-conformance</b>	means a nonfulfilment of a specified requirement.

<b>package</b>	means the complete outer covering or container used to transport and market the product.
<b>packed product</b>	means tomatoes, capsicums, chillies and eggplant in packages following grading and packing and ready for marketing.
<b>product</b>	means fruit of the species <i>Lycopersicon esculentum</i> , fruit of the species <i>Solanum melongena</i> , fruit of the small, pungent and hot to taste forms of <i>Capsicum annuum</i> and fruit of the large bell-pepper forms of <i>Capsicum annuum</i> .
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
<b>tomato</b>	means fruit of the species <i>Lycopersicon esculentum</i> .
<b>unit</b>	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.

## 5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;

**under PART A** (covering pre-harvest treatment)

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure ([refer 7.1](#));
- maintaining a property plan for each property on which tomatoes, capsicums, chillies or eggplant are grown for certification under this Operational Procedure ([refer 7.2](#));
- ensuring all source blocks of tomatoes, capsicums, chillies or eggplant harvested for certification under this Operational Procedure have undergone pre-harvest treatment in accordance with [6. Requirement](#) ([refer 7.3](#));
- if applicable, ensuring treated and untreated fruit are identified and controlled to avoid mixing of treated and untreated fruit at harvest ([refer 7.5](#)).

**under PART B** (covering fruit receipt, grading, packing, inspection and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure ([refer 7.1](#));
- overseeing and supervising the grading and packing process and postharvest inspection ([refer 7.8](#) and [7.9](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller ([refer 7.9.5](#)).

The **Spray Operator** is responsible for -

- maintaining a tank calibration certificate for each sprayer used for pre-harvest treatment of tomatoes, capsicums, chillies or eggplant under this Operational Procedure ([refer 7.4.1](#));
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment ([refer 7.4.1](#));
- maintaining pre-harvest spray application calibration test records ([refer 7.4.1](#));
- applying pre-harvest sprays according to specified requirements to all source blocks of tomatoes, capsicums, chillies or eggplant certified under this Operational Procedure ([refer 6](#) and [7.3](#));
- preparing pre-harvest spray mixtures ([refer 7.4.4](#));
- maintaining pre-harvest spray equipment ([refer 7.4.4](#));
- maintaining pre-harvest spray mixture preparation and treatment records ([refer 7.4.5](#)).

The **Fruit Receival Officer** is responsible for -

- ensuring all tomatoes, capsicums, chillies and eggplant received for grading, packing and certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure ([refer 7.7](#));
- ensuring tomatoes, capsicums, chillies and eggplant grown by another Business are accompanied by a completed *Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplant* ([refer 7.7.1](#)).

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

- ensuring all tomatoes, capsicums, chillies and eggplant packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation ([refer 7.8](#));
- ensuring nonconforming tomatoes, capsicums, chillies and eggplant are identified and controlled to prevent mixing with conforming tomatoes, capsicums, chillies and eggplant ([refer 7.8.1](#)).

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

- sampling and inspecting a minimum of one in every 50 packages in-line or 600 units at end-point for freedom from visible symptoms of fruit fly infestation ([refer 7.9.1](#) and [7.9.2](#));
- identifying all sample packages ([refer 7.9.4](#));
- taking corrective action following identification of nonconforming tomatoes, capsicums, chillies and eggplant in any sample package ([refer 7.9.5](#));
- maintaining records of packed product inspection ([refer 7.9.7](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified ([refer 7.10.1](#));
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement ([refer 7.11](#)).

**Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.10.2](#)).

## 6. REQUIREMENT

### Queensland fruit fly

Tomatoes, capsicums, chillies and eggplant certified for treatment and inspection for Queensland fruit fly under this Operational Procedure must be treated and inspected in accordance with the following pre-harvest spray programs and post harvest inspection system.

1. A program of **cover sprays** consisting of –
  - (a) a **trichlorfon** mixture applied –
    - for **tomatoes** only -
      - in a **high volume application** containing **250 mL** of a **500 g/L** product per **100 L of spray mixture** in the first application to a block, or
      - in a **high volume application** containing **125 mL** of a **500 g/L** product per **100 L of spray mixture** in all subsequent spray applications;
      - applied **thoroughly to the fruit to the point of run-off**;
      - at a maximum interval of **every ten (10) days**.
    - for **capsicums and chillies** only -
      - in a **high volume application** containing **240 mL** of a **500 g/L** product per **100 L of spray mixture** in the first application to a block, or
      - in a **high volume application** containing **120 mL** of a **500 g/L** product per **100 L of spray mixture** in all subsequent spray applications;
      - applied **thoroughly to the fruit to the point of run-off**;
      - at a maximum interval of **every ten (10) days**.
  - (b) to each block of **tomato, capsicum, chilli and eggplant** grown on the property for certification;
  - (c) commencing a minimum of **twenty-one (21) days** prior to commencing harvest; and
  - (d) ending at the **completion of harvest**.
2. **Post-harvest inspected** means from a lot that was inspected after harvest and found free from live fruit fly infestation.

### Mediterranean fruit fly

Tomatoes certified for treatment and inspection for Mediterranean fruit fly under this Operational Procedure must be treated and inspected in accordance with the following pre-harvest spray programs and post harvest inspection system.

1. A program of **cover sprays** consisting of –
  - (a) a **trichlorfon** mixture– (**tomatoes**)
    - in a **high volume application** containing **250 mL** of a **500 g/L** product per **100 L of spray mixture** in the first application to a block; and
    - in a **high volume application** containing **125 mL** of a **500 g/L** product per **100 L of spray mixture** in all subsequent spray applications;
    - applied **thoroughly to the fruit to the point of run-off**
    - **commencing** a minimum of **three (3) weeks** prior to harvest;
    - **reapplication** at a maximum interval of every **ten (10) days**.
    - **ending seven (7) days** prior to completion of harvest
  - (b) to each block of **tomato** grown on the property for certification.



2. **Post-harvest inspected** and found free from live fruit fly infestation.



*The Department of Agriculture and Food and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found not to comply with specified requirements.*

*Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should check with experienced persons such as Departmental officers for any available information. Testing of small quantities is recommended.*

*The Business must use products in accordance with the instructions included on the product's approved label or an applicable APVMA permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit. Treatment facilities must comply with the requirements of the local government, environmental and workplace health and safety authorities.*

*Following the required treatments in this procedure does not absolve the business from the responsibility of ensuring that treated produce does not contain a pesticide residue above the Maximum Residue Level (MRL).*

## 7. PROCEDURE

### 7.1 Accreditation

#### 7.1.1 Application for Accreditation

A Business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation at least 10 working days prior to the intended date of commencement of operation under the ICA arrangement.

If the Business grows and pre-harvest treats fruit for packing and certification by another Business, then Part A is indicated on the application and a Property Plan attached.

If the Business only packs and certifies fruit grown by other businesses, then Part B is indicated on the application.

If the Business grows, pre-harvest treats, packs and certifies fruit then Part A and Part B are indicated on the application.

#### 7.1.2 Audit Process

##### Initial Audit

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

On completion of a successful initial audit, applicants will be granted provisional accreditation and posted a Certificate of Accreditation ([refer 7.1.3 Certificate of Accreditation](#)).

##### Compliance Audits

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

Compliance audits are, wherever practical, conducted when the ICA system is operating.

A compliance audit is conducted within four weeks of the commencement of certification under the ICA arrangement by the Business.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation, and a new Certificate of Accreditation issued ([refer 7.1.3 Certificate of Accreditation](#)).

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

### **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 commencing further certification of produce under the ICA arrangement.

A compliance audit is conducted within twelve weeks of the commencement of certification under the ICA arrangement by the Business each year.

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

### **7.1.3 Certificate of Accreditation**

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 produce covered,
  - the chemicals covered (trichlorfon); and
- 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 produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the facility, procedure, produce type/s and chemical/s covered by the Assurance Certificate.**

## PART A - (Covers the grower activities of pre-harvest treatment)

### 7.2 Property Plan

The Certification Controller shall maintain a property plan for each property on which tomatoes, capsicums, chillies or eggplant are grown and pre-harvest treated for certification under this Operational Procedure.

The property plan shall include the following -

- (a) the location of all the blocks on which tomatoes, capsicums, chillies and eggplant are grown;
- (b) the Block Reference Code or Number used to identify the block;
- (c) road access including street name/s;
- (d) internal roadways within the property;
- (e) the location and identification of buildings on the property (eg. house, packing shed, equipment sheds etc.);

for each block on which tomatoes, capsicums, chillies or eggplant are grown -

- (f) the name (if any) used on-farm to identify the block or group of blocks;
- (g) the type of produce planted in the block;
- (h) whether it is intended to certify fruit harvested from the block under the ICA arrangement; and the intended scope of the arrangement including -
  - (i) the produce type/s to be pre-harvest treated under the ICA arrangement;
  - (j) the chemical/s to be used in pre-harvest treatment/s applied under the ICA arrangement.

A copy of the Business's property plan/s shall be included with the Business's Application for Accreditation ([refer 7.1.1 Application for Accreditation](#)) if accreditation for Part A is required.

If any changes occur to the property plan information, a new property plan must be submitted to the ICA Centre Coordinator.

A blank Property Plan is included as [Attachment 2](#) and should be copied for completion and inclusion with the Business's Application for Accreditation.

### 7.3 Pre-Harvest Treatment

All tomato, capsicum, chilli or eggplant fruit certified under this Operational Procedure must have been pre-harvest treated for fruit fly with an approved program of **cover sprays** in accordance with [6. Requirement](#).

### 7.4 Pre-Harvest Cover Spraying

#### 7.4.1 Cover Spray Equipment Calibration

##### Spray Tank Volume and Calibration

Permanent volume indicator marks shall be made on the side of the spray tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the **maximum mixture level** and any **incremental volumes** used.

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

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* is shown as [Attachment 3](#).

#### 7.4.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture

##### High Volume Application

Calculate –

- (a) for initial treatment of **tomatoes** only - **2.5 mL** of a concentrate containing **500 g/L trichlorfon**; or
- (b) for a subsequent treatment of **tomatoes** only - **1.25 mL** of a concentrate containing **500 g/L trichlorfon**; or
- (c) for initial treatment of **capsicums and chillies** only - **2.4 mL** of a concentrate containing **500 g/L trichlorfon**; or
- (d) for subsequent treatment of **capsicums and chillies** only - **1.2 mL** of a concentrate containing **500 g/L trichlorfon**;

for **every litre of mixture** in the spray tank ([refer 7.4.1 Cover Spray Equipment Calibration](#)).

Calculate the volumes of concentrate for the **maximum mixture level** and each of the **incremental volumes** marked on the spray tank and record these on the Spray Mixture Preparation Chart ([refer 7.4.3 Cover Spray Mixture Preparation Chart](#)).

#### 7.4.3 Cover Spray Mixture Preparation Chart

The Business shall maintain a Cover Spray Mixture Preparation Chart (refer [Attachment 4](#) and [Attachment 5](#)) or similar record in close proximity to the spray mixture preparation area for each spray unit used by the Business for pre-harvest treatment under this Operational Procedure.

The chart shall provide the following details -

- (a) identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- (b) if applicable, the gear and engine rpm at which the tractor must be operated;
- (c) the trade name of the concentrate to which the chart applies;
- (d) the name and concentration of the active ingredient in the concentrate;
- (e) the quantity of concentrate required per litre of spray mixture in mL per litre ([refer 7.4.2 Calculating the Quantity of Concentration to Add to the Spray Mixture](#));
- (f) the total volume in litres of the spray tank when filled to the maximum mixture level mark ([refer 7.4.1 Cover Spray Equipment Calibration](#));
- (g) the volume in millilitres (mL) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (h) the volume in millilitres (mL) of a concentrate required in the mixture for any known incremental volumes used;
- (i) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

#### 7.4.4 Cover Spray Treatment

The Spray Operator shall undertake cover spraying from a minimum of **twenty-one (21) days** prior to commencing harvest until the completion of harvest of all certified fruit on the property.

Cover sprays shall be applied at a maximum interval of every **ten (10) days** for **trichlorfon** to all **tomatoes, capsicums, chillies or eggplant** growing on the property for certification under this Operational Procedure.



*It is recommended that all other fruit fly hosts on the property with fruit at a susceptible stage are treated to control fruit fly.*

The Spray Operator shall ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all fruit.

**Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off occurs within two hours of spraying.**



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

#### Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture at least daily or more frequently as required.

#### Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of **mixture** ([refer 7.4.2 Calculating the Quantity of Concentration to Add to the Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark.

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

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate.

This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.



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

**Cover Spray Equipment Maintenance**

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

**7.4.5 Cover Spray Mixture Preparation and Treatment Records**

The Spray Operator must record details of all cover spray mixture preparation and treatment using a *Cover Spray Mixture Preparation and Treatment Record* (refer [Attachment 6](#)) or records which capture the same information.

The Business's pre-harvest treatment records must identify -

- the date of cover spray mixture preparation;
- the time of cover spray mixture preparation;
- the trade name of the concentrate used;
- volume of concentrate used (millilitres) in the spray mixture;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of hectares sprayed;
- the identification of the Spray Operator.

**7.5 Harvesting**

The Certification Controller shall oversee the harvest process to ensure only conforming tomatoes, capsicums, chillies and eggplant are harvested for certification under this Operational Procedure.

**7.5.1 Identification of Treated and Untreated Fruit in the Field**

A Business that maintains treated and untreated blocks of tomatoes, capsicums, chillies or eggplant shall identify the treatment status of field blocks to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated blocks include -

- (a) using signs in treated and untreated blocks;
- (b) using colour markers in treated and untreated blocks.

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

**7.5.2 Identification of Treated and Untreated Fruit at Harvest**

A Business that maintains treated and untreated blocks of tomatoes, capsicums, chillies and eggplant shall identify the treatment status of harvested fruit to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit include-

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

Other methods may be used provided they clearly and accurately identify treated and untreated fruit.

## 7.6 Pre-Harvest Treatment Declaration

A Business which pre-harvest treats tomatoes, capsicums, chillies or eggplant that are to be packed for certification by another Business must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The accredited Business shall provide the packing Business with a completed *Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplant* (refer [Attachment 7](#) and [Attachment 8](#)) for each block harvested for certification under this Operational Procedure each day, or at the time of changing from one block to another block, whichever is the earlier.



*A declaration is not required where the Business that grows and pre-harvest treats the fruit is the same Business that packs and certifies the fruit under this Operational Procedure.*

The declaration must identify -

- (a) the name and Interstate Produce (IP) Number of the accredited Business that grew and pre-harvest treated the fruit;
- (b) the identity of the block in which the fruit were grown;
- (c) the type of produce supplied;
- (d) the number and type of packages supplied from that block on that day;
- (e) details of the last pre-harvest treatment applied to the block;
- (f) the date or dates of the last pre-harvest treatment of the block.

## **PART B - (Covers the packer activities of fruit receiveal, grading and packing, post-harvest inspection and certification).**

### **7.7 Fruit Receiveal**

The Fruit Receiveal Officer shall ensure that all tomatoes, capsicums, chillies and eggplant received for certification under this Operational Procedure are supplied by a grower accredited under Part A.

#### **7.7.1 Receiveal of tomatoes, capsicums, chillies and eggplant grown by another Business**

A Business which packs tomatoes, capsicums, chillies or eggplant grown by another Business shall ensure -

- (a) each delivery of tomatoes, capsicums, chillies or eggplant supplied by another Business for certification under this Operational Procedure is accompanied by a *Pre-Harvest Bait Spray Treatment Declaration* or *Pre-harvest Cover Spray Treatment Declaration*;
- (b) fruit supplied for certification has undergone pre-harvest treatment in accordance with [6. Requirement](#) of this Operational Procedure;
- (c) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receiveal to certification and dispatch.

The Business shall maintain copies of all declarations received from growers whose produce they pack and certify under this Operational Procedure.

### **7.8 Grading & Packing**

The Business shall implement sorting systems during the grading and packing process to ensure all tomatoes, capsicums, chillies or eggplant certified for pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation.

Sorters and packers shall inspect each unit for characteristic sting marks that could be a potential site for fruit fly infestation. If sting marks are detected the symptomatic tomato, capsicum, chilli or eggplant must be cut open and inspected for the presence of either fruit fly eggs or fruit fly larvae. Any tomatoes, capsicums, chillies or eggplant that has suspect fruit fly eggs or larvae shall be regarded as nonconforming and shall be rejected for certification under this Operational Procedure.

The Certification Controller shall supervise the sorting and packing operations to ensure that any tomatoes, capsicums, chillies or eggplants that do not conform to these requirements are clearly identified and segregated to prevent mixing with conforming product ([refer 7.8.1 Identification and Control of Nonconforming Product at Grading and Packing](#)).

#### **7.8.1 Identification and Control of Nonconforming Product at Grading and Packing**

The Business shall ensure that no mixing of conforming and nonconforming tomatoes, capsicums, chillies or eggplant can occur during the grading and packing operation.

All which are found to be nonconforming (i.e. contain suspect fruit fly eggs or larvae) shall be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming tomatoes, capsicums, chillies or eggplants shall include -

- (a) locating nonconforming tomatoes, capsicums, chillies or eggplants in a defined and separate area to conforming tomatoes, capsicums, chillies and eggplants and maintaining separation until the fruit is graded and packed; or



- (b) placing nonconforming tomatoes, capsicums, chillies or eggplant in reject bins or other containers which are clearly marked or significantly different in appearance to distinguish them from conforming tomatoes, capsicums, chillies or eggplant.

Other methods may be used provided they clearly and accurately identify nonconforming product from conforming product.

## 7.9 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 (e.g. contain suspect fruit fly eggs or larvae) so that corrective action can be implemented.

Packed Product Inspection may be carried out as a –

- (a) **lot-based in-line** inspection during the grading and packing; or
- (b) **end-point** inspection following assembly of the 'load' for dispatch.

### 7.9.1 Inspection Equipment

Businesses accredited under this procedure shall maintain the following inspection equipment –

- a designated inspection facility that provides illumination to a minimum of 600 Lux;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- specimen bottles and a fine paint brush for collecting insect specimens;
- methylated spirits;
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

### 7.9.2 Sample Selection

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

The Packed Product Controller shall select **a minimum sample of one package of tomatoes, capsicums, chillies or eggplant in every 50 packages or part thereof; or a 600 unit inspection.**

A minimum sample size of three cartons shall be inspected. When calculating the number of cartons in the sample, part numbers shall always be rounded up to the next number. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection shall be 5 cartons.

#### In-line Inspection

In-line inspection shall only be carried out by the Business that packs the produce for certification under this procedure.

In-line inspection shall only be performed at facilities where tomatoes, capsicums, chillies or eggplant are being packed. The In-line inspection method is only available at the first point of packing the tomatoes, capsicums, chillies or eggplants.

The in-line inspection shall involve selection of a sample of packed product from tomatoes, capsicums, chillies or eggplant in the same category of produce, packed on the one day for certification under this procedure. Packed produce shall be sampled at the rate of a minimum of 2% of carton count (one in every fifty packages) or part thereof and shall be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation.

### End-Point Inspection

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

Each category in a consignment of produce to be certified shall be sampled at the rate of a minimum of 2% of carton count (one in every fifty packages) or part thereof or at the rate of a 600 unit sample. The sample shall be selected at random from the final packed product. Packages shall be selected at random from each category in the consignment.

#### 7.9.3 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the tomatoes, capsicums, chillies or eggplant from each sample package for freedom from visible symptoms of fruit fly infestation.

The sample packages selected for inspection shall be brought to the inspection bench. Each unit in the sampled packages shall be examined by an Authorised Inspection Person and found free from any visible symptoms of fruit fly infestation.

Each unit in the sample shall receive 100% inspection. Particular attention is to be paid to split, discoloured, deformed or deteriorating tomatoes, capsicums, chillies or eggplant.

Inspect each unit in the sample for characteristic fruit fly 'sting marks'. Sting marks are a puncture mark caused when a female Queensland Fruit Fly or Mediterranean Fruit Fly punctures the fruit's skin with its ovipositor and positions eggs within the fruit. If sting marks are detected, cut open the symptomatic unit and inspect for the presence of either fruit fly eggs or fruit fly larvae.

#### 7.9.4 Fruit Fly Identification

Where eggs or larvae are suspected of being Queensland fruit fly or Mediterranean fruit fly, the suspects shall be submitted to the Department of Agriculture and Food Quarantine Entomologist.

Samples are to be submitted with [Attachment 12 – Fruit Fly Identification Record](#).

#### 7.9.5 Identification of Sample Packages

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

The Packed Product Controller shall identify each sample package with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering "PPS No." (Packed Product Sample No.) on the exposed end of the package and marking on or below the identifier the sequential sample number and their initials.

Where consignments are palletised, the sample packages examined by the Certification Controller shall be stacked on the pallet with the PPS No. visible on the outside of each pallet packed for certification under this Operational Procedure.

An example of a PPS No. stamp or sticker is shown in [Attachment 11 – Identification of Packed Product Sample Packages](#).

#### 7.9.6 Action Following Identification of Nonconforming Packed Product

If any tomatoes, capsicums, chillies or eggplant are found to be infested with fruit fly, all the following actions shall be taken -

- (a) **all** product harvested from the **source block/s**, including any product which has been packed for certification but which remains at the facility shall be **rejected for certification**. If the Business is unable to identify the source block for the tomatoes, capsicums, chillies or eggplant infested with fruit fly, all product from the property that was the source shall be rejected for certification, including product that is already harvested and packed.

- (b) all tomatoes, capsicums, chillies or eggplant from the source block/s shall be rejected for certification until the following has been completed -
- a **cover spray** program has been applied –
    - with **trichlorfon** in accordance with the **label recommendations** for the control of fruit fly in tomatoes, capsicums, chillies or eggplant, and
    - a period of at least 21 days have elapsed since the first cover spray was applied following the detection of fruit fly in packed product, and
    - the withholding period for the product has elapsed,
- and**
- during the packed product inspection ([refer 7.9 Packed Product Inspection](#)) of fruit sourced from the affected block no fruit fly eggs or larvae are detected.
- (c) the product containing the suspect fruit fly has been secured in a sturdy plastic bag. Eggs or larvae have been placed in a sample tube with methylated spirits and legibly labelled with the source block ID;
- (d) as soon as practical and not more than one (1) working day from the time of the detection, the detection shall be reported to the Accrediting Authority so an investigation may be carried out to determine the cause and rectify any problems.

#### 7.9.7 Rejected Product

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

Packages rejected for live fruit fly may be –

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

#### 7.9.8 Packed Product Inspection Records

The Packed Product Controller shall maintain records of the results of packed product inspection.

Packed product inspection records shall be in the form of a Packed Product Inspection Record ([refer Attachment 9](#)) or a record which captures the same information.

Packed product inspection records **must** include -

- the Interstate Produce (IP) Number of the Business that operates the approved facility in which the tomatoes, capsicums, chillies or eggplant were packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the inspection result for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal;
- the Packed Product Controller's name and signature.

An example of a completed Packed Product Inspection Record is shown as [Attachment 10](#).

## 7.10 Dispatch

### 7.10.1 Package Identification

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

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

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

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

**Any packages containing fruit that has not been pre-harvest treated in accordance with the requirements of this Operational Procedure shall not be marked as stated above.**

### 7.10.2 Assurance Certificate

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment to a market requiring certification of treatment and inspection of tomatoes, capsicums, chillies or eggplant for fruit fly.

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate*.

Assurance Certificates shall include -

- (a) in the “Accredited Business that Prepared the Produce” section -
  - the name and address of the Accredited Business that **packed** the product;
- (b) in the “Grower or Packer” section -
  - the name and address of the Accredited Business that was responsible for **pre-harvest treatment** of the fruit. Where the consignment contains fruit pre-harvest treated by a number of growers the word “VARIOUS” shall be used;
- (c) in the “IP No. of Acc. Business” section -
  - the IP No. of the Accredited Business that **packed** the fruit;
- (d) in the “Treatment” section -
  - in the Date column, the most recent date or dates of pre-harvest treatment of the source block/s;
  - in the Treatment column, the words “Pre-Harvest Spray”;
  - in the Chemical (Active Ingredient) column, the words “500 g/L trichlorfon”;
  - in the Concentration column, the words “at \*\*\* mL/L”, where \*\*\* is the number of millilitres of concentrate added per litre of mixture; and
  - in the Duration and Temperature column, the words “high volume spray”.

A completed example is shown as [Attachment 1](#).

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

Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [WI-QA015].

### 7.10.3 Assurance Certificate Distribution

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

The **duplicate** (blue copy) is to be sent to the below address not less than monthly.

- Quality Assurance Officer  
Quarantine WA  
Locked Bag 69  
WELSHPOOL DC, WA 6986

The **triplicate** (white copy) must be retained by the QA accredited Business that issued the certificate.

## 7.11 ICA System Records

The Business shall maintain the following records -

### PART A

- (a) *Property Plan* for each property ([refer 7.2](#));
- (b) *Chemical Mixture Tank Calibration Certificate* ([refer 7.4.1](#));
- (c) *Cover Spray Mixture Preparation Chart* ([refer 7.4.3](#));
- (d) *Cover Spray Mixture Preparation and Treatment Record* ([refer 7.4.5](#));

### PART B

- (a) a copy of each *Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplant* received ([refer 7.10](#));
- (b) if applicable, a *Grower Identifier Record* ([refer 7.10.1](#));
- (c) *Packed Product Inspection Record* ([refer 7.9.7](#));
- (d) a copy of each *Plant Health Assurance Certificate* issued by the Business ([refer 7.10.3](#)).

ICA system records shall be retained for a period of at least 12 months from completion, or until the next compliance audit of the ICA arrangement, 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.*

ICA system records shall be made available on request by an Inspector.

## 7.12 ICA System Documentation

The Business shall maintain the following documentation -

- (a) a copy of the Business's current Application for Accreditation;
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement*.

ICA system documentation shall be made available on request by an Inspector.

## 8. ATTACHMENTS

## Pre-Harvest Treatment and Post Harvest Inspection of Tomatoes, Capsicums, Chillies and Eggplant

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<a href="#">Attachment 1</a>	<i>Plant Health Assurance Certificate</i>	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 2</a>	Property Plan	<b>(BLANK)</b>
<a href="#">Attachment 3</a>	<i>Chemical Mixture Tank Calibration Certificate</i>	<b>(BLANK)</b>
<a href="#">Attachment 4</a>	Cover Spray Mixture Preparation Chart	<b>(BLANK)</b>
<a href="#">Attachment 5</a>	Cover Spray Mixture Preparation Chart	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 6</a>	Cover Spray Mixture Preparation and Treatment Record	<b>(BLANK)</b>
<a href="#">Attachment 7</a>	Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplant	<b>(BLANK)</b>
<a href="#">Attachment 8</a>	Pre-Harvest Treatment Declaration for Tomatoes, Capsicums, Chillies and Eggplant	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 9</a>	Packed Product Inspection Record	<b>(BLANK)</b>
<a href="#">Attachment 10</a>	Packed Product Inspection Record	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 11</a>	Identification of Packed Product Sample Packages	
<a href="#">Attachment 12</a>	Fruit Fly Identification Record	<b>(BLANK)</b>

# Attachment 1



Department of  
Agriculture and Food



Certificate Number

99999

## Plant Health Assurance Certificate

### Consignment Details (PLEASE PRINT)

CONSIGNOR	
Name	ABC PTY LTD
Address	BLOCK RD PERTH WA

CONSIGNEE	
Name	TOMATO GROWERS
Address	SOMEWHERE RD ADELAIDE VIC

RECONSIGNED TO (Splitting consignments or reassigning whole consignments)	
Name	
Address	

### Certification Details (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE
W 9999	01	ICA-26

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE	
Name	ABC PTY LTD
Address	BLOCK RD PERTH WA

GROWER OR PACKER	
Name	ABC PTY LTD
Address	BLOCK RD PERTH WA

OTHER FACILITIES SUPPLYING PRODUCE	

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)	DATE OR DATE CODE (as marked on packages)
ABC TOMATOES	19/10/11

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
99	TRAYS	TOMATO	

### Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Pre Harvest Spray	550 g/L fenthion	19/10/11	0.75mL/L - high volume spray

Additional Certification / Codes

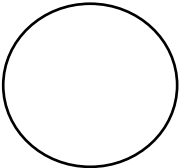
### Declaration

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 Certification Assurance arrangement and that the details shown above are true and correct in every particular.

AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE
Joe Bloggs	<i>JA Bloggs</i>	19/10/11

Yellow Original – Consignment Copy : Blue – Quarantine WA Copy : White Duplicate – Business Copy  
©2009 Department of Agriculture Western Australia and Food

PROPERTY PLAN



INDICATE NORTH



### PROPERTY PLAN DETAILS

The property plan (overleaf) is to include the following-

1. the location of blocks on which tomatoes, capsicums, chillies or eggplant are grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. road access including street name/s;
4. internal roadways within the property;
5. the location and identification of buildings on the property (house, packing shed, equipment sheds etc).

**COMPLETE THE FOLLOWING DETAILS FOR EACH BLOCK SHOWN ON THE PROPERTY PLAN**

[illegible]

## ARRANGEMENT DETAILS

Applicant's Name (as shown on the application form)

<div style="border-bottom: 1px dashed black; margin-bottom: 5px;"></div>	<div style="border-bottom: 1px dashed black; margin-bottom: 5px;"></div>
--	--

Street Address of Facility (as shown on the application form)

Postcode



## SCOPE OF ARRANGEMENT

Application is made for accreditation under Part A of ICA-26 *Pre-Harvest Treatment and Post Harvest Inspection of Tomatoes, Capsicums Chillies and Eggplant* for the following -

**Produce to be certified** (☒ *one or more boxes as applicable*) –

<input type="checkbox"/>	Tomatoes
<input type="checkbox"/>	Capsicums
<input type="checkbox"/>	Chillies
<input type="checkbox"/>	Eggplant

**Chemical/s to be covered** (☒ one or more boxes as applicable) –

	Fenthion
	Trichlorfon

I ..... (full printed name) the

..... (position in business) am

authorised to sign on behalf of the business and I understand that-

- (a) accreditation will only be granted for the scope outlined above;
- (b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the *Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement* covering the arrangement;
- (c) application must be made to amend any of the current details in the *Application for Accreditation of a Business for an Interstate Certification Assurance Arrangement* or this Property Plan.

..... / /

Signature \_\_\_\_\_ Date \_\_\_\_\_

/ /

Date \_\_\_\_\_

## CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

### EQUIPMENT CALIBRATED

Name and Address of  
Owner of Equipment:

---

---

Type of equipment  
(eg boom spray, mister):

---

---

Brand:

---

Model:

---

Serial No.:

---

Other Identification:

---

### TESTING DETAILS

Name and Address of the Business  
Conducting the Test:

---

---

Date of Testing:

---

Type of Flow Meter Used:  
Date of Latest Calibration  
of Flow Meter:

---

---

### CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

---

Incremental Volumes (litres)  
(as marked on the spray tank):

---

---

---

### CERTIFICATION

The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.

---

Printed Name

---

Signature

/ /  
Date

# COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit \_\_\_\_\_

Tractor \_\_\_\_\_

Operating Gear \_\_\_\_\_ Engine RPM \_\_\_\_\_

Concentrate (*Trade Name*) \_\_\_\_\_

Active Ingredient \_\_\_\_\_ Conc. \_\_\_\_\_ g/L

Application Rate \_\_\_\_\_ litres/hectare

Concentrate Mixing Rate \_\_\_\_\_ mL/litre of mixture

## Full Tank

Full Spray Tank Volume = \_\_\_\_\_ Litres

Volume of Concentrate = \_\_\_\_\_ millilitres

## Part Fill

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

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

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

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

Printed Name

Signature

/ /  
Date

# COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit Hardi Mini-Variant 600

Tractor Ford 5000

Operating Gear 2 (high) Engine RPM 2500

Concentrate (Trade Name) Dipterex

Active Ingredient Trichlorfon Conc. 500 g/L

Application Rate 1150 litres/hectare

Concentrate Mixing Rate 2.5 / 1.25 mL/L of mixture

## Full Tank

Full Spray Tank Volume = 600 Litres

Volume of Concentrate = 1500 / 750 millilitres

## Part Fill

1250 / 625 mL Concentrate / 500 Litres Mixture

1000 / 500 mL Concentrate / 400 Litres Mixture

750 / 375 mL Concentrate / 300 Litres Mixture

Prepared by: S Operator

Printed Name

S Operator

Signature

15/ 6/ 10

Date

## Attachment 6

## COVER SPRAY MIXTURE PREPARATION AND TREATMENT RECORD

[illegible]

## Attachment 7

### PRE-HARVEST TREATMENT DECLARATION FOR TOMATOES, CAPSICUMS CHILLIES AND EGGPLANT

A Pre-Harvest Treatment Declaration must be provided to the packer to cover tomatoes, capsicums, chillies or eggplant delivered for certification under ICA-26 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier

I \_\_\_\_\_ (full printed name)

an Authorised Signatory of -

\_\_\_\_\_ (Business name),

Interstate Produce (IP) No. **W**

--	--	--	--

hereby declare that the-

\_\_\_\_\_ (no. of packages) \_\_\_\_\_ (type of packages - bins, crates, trays)

of -

\_\_\_\_\_ (type of produce)

identified by -

\_\_\_\_\_ (package identification)

delivered to-

\_\_\_\_\_ (Business name)

Interstate Produce (IP) No. **W**

--	--	--	--

on \_\_\_\_/\_\_\_\_/\_\_\_\_ (date)

for grading, packing, and certification under the ICA Operational Procedure *Pre-Harvest Treatment and Post Harvest Inspection of Tomatoes, Capsicums Chillies and Eggplant* [ICA-26] declare (☒ as appropriate) -

1. The last pre-harvest treatment of the source block was -

☐

a **high volume cover spray** applied to the point of run-off containing -  
2.5mL (initial application) then 1.25 mL (subsequent applications) of a 500 g/L trichlorfon concentrate;  
per litre of cover spray mixture.

2. The identity of the source block and date of the last pre-harvest treatment are -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

\_\_\_\_\_  
Signature

/ /  
Date

## Attachment 8

### PRE-HARVEST TREATMENT DECLARATION FOR TOMATOES, CAPSICUMS CHILLIES AND EGGPLANT

A Pre-Harvest Treatment Declaration must be provided to the packer to cover tomatoes, capsicums, chillies or eggplant delivered for certification under ICA-26 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier

I J Citizen (full printed name)

an Authorised Signatory of -

Tom's Tomatoes Pty Ltd (Business name),

Interstate Produce (IP) No. **W**

9	9	9	0
---	---	---	---

hereby declare that the-

13 (no. of packages) Bulk Bins (type of packages - bins, crates, trays)

of -

tomatoes (type of produce)

identified by -

Tom's Tomatoes Pty (package identification)

delivered to-

ABC Pty Ltd (Business name)

Interstate Produce (IP) No. **W** on

9	9	9	9
---	---	---	---

15 / 10 / 11 (date)

for grading, packing, and certification under the ICA Operational Procedure *Pre-Harvest Treatment and Post Harvest Inspection of Tomatoes, Capsicums Chillies and Eggplant* [ICA-26] declare (☒ as appropriate) -

1. The last pre-harvest treatment of the source block was -

- ☒ a **high volume cover spray** applied to the point of run-off containing -  
2.5mL (initial application) then 1.25 mL (subsequent applications) of a 500 g/L trichlorfon concentrate;  
per litre of cover spray mixture.

2. The identity of the source block and date of the last pre-harvest treatment are -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment
<u>TT06</u>	<u>18/10/11</u>

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

J Citizen  
Signature

15 / 10 / 11  
Date

# PACKED PRODUCT INSPECTION RECORD

**IP No. W**

--	--	--	--

[illegible]

Record Completed on                      /        /  
Date

## Packed Product Controller

Printed Name \_\_\_\_\_

Signature



## PACKED PRODUCT INSPECTION RECORD

IP No. W 

9	9	9	0
---	---	---	---

Date of Inspection	PPS No.	Fruit Fly Infestation <input checked="" type="checkbox"/>		COMMENTS (Note any problems detected during inspection and number of any withdrawn or rejected packages)	Packed Product Controller's Signature
		NO	YES		
23/10/10	1	✓			P Controller
"	2	✓			P Controller
"	3	✓			P Controller
"	4	✓			P Controller
"	5	✓			P Controller
"	6	✓			P Controller
"	7	✓			P Controller
"	8	✓			P Controller
"	9	✓			P Controller
"	10	✓			P Controller
"	11	✓			P Controller
"	12	✓			P Controller
"	13	✓			P Controller
"	14	✓			P Controller
"	15	✓			P Controller
"	16	✓			P Controller
"	17	✓			P Controller
"	18	✓			P Controller
"	19	✓			P Controller
"	20	✓			P Controller
"	21	✓			P Controller
"	22	✓			P Controller
"	23	✓			P Controller
"	24		✓	PPS No. 24 Live fruit fly detected. QWA Inspector Perth advised at 1:00pm Source - Tom's Tomatoes (W9990) block No TT06. Total of 1600 tomatoes from this grower rejected & consigned to local market. No further certification of tomatoes from this block until coverspray has been applied and withholding period met as per procedure.	P Controller
"	25	✓			P Controller
"	26	✓			P Controller
"	27	✓			P Controller
"	28	✓			P Controller

Record Completed on 23 /10 /10  
DatePacked Product Controller P Controller  
Printed NameP Controller  
Signature

## **IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES**

### **Marking Sample Packages After Packed Product Inspection**

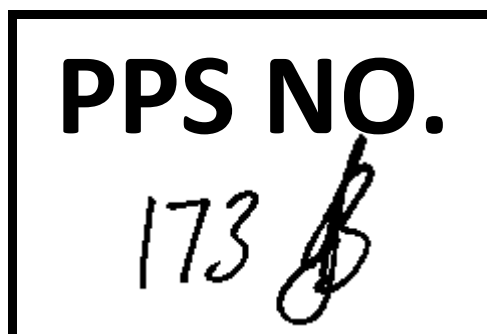
Following inspection, the Packed Product Controller must -

- (a) mark one end of each sample package by applying a stamp or sticker with the PPS No. (Packed Product Sample No.) and their initials as shown below;
- (b) ensure that the PPS No. 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 12

## FRUIT FLY IDENTIFICATION RECORD

### For ICA-26

Att: Quarantine Entomologist  
Department of Agriculture and Food  
3 Baron-Hay Court  
South Perth WA

## Insert your details



Return results to	
Name	Facsimile
QA Officer - QWA	9334 1880

Identification Required		1	1. Entomology	Database ID #	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Consignment Details													
Packhouse Name	<input type="text"/>						Date	<input type="text"/>					
Packhouse Address	<input type="text"/>						IP #	<input type="text" value="W"/>					
Grower Name	<input type="text"/>						Source Block ID	<input type="text"/>					
Grower Address	<input type="text"/>						IP #	<input type="text" value="W"/>					

<b>Sample #</b>	<input type="text"/>	Consignment size	<input type="text"/>	Description	<input type="text"/>
#Insects submitted	<input type="text"/>	1. 1 insect only 2. 2 – 5 insects 3. greater than 5 insects	<b>Insects alive</b> <input type="checkbox"/>  <b>Insects dead</b> <input type="checkbox"/>		
<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Insects / Identified (please print)</div> <div style="border: 1px solid black; height: 100px;"></div>					
				Determined by	