64

Interstate Certification Assurance

Post-Harvest Treatment and Inspection of Cut Flowers for Tomato-Potato Psyllid Version 1.0 – May 2018

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1. PURPOSE

The purpose of this procedure is to describe-

- the requirements for treatment and inspection; and
- ii. the responsibilities and actions of personnel;

that apply to the post-harvest treatment and inspection of cut flowers for tomato-potato psyllid, under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers certification of post-harvest treatment and inspection of cut flowers for tomatopotato psyllid by a Business operating under an Interstate Certification Assurance arrangement in Western Australia.

Pest: Tomato-potato psyllid (Bactericera cockerelli)

Product: Cut Flowers ONLY

Cut Flowers from the host plant families of Convolvulaceae, Lamiaceae and Solanaceae cannot be certifiable under this arrangement.

Location: All Jurisdictions

This procedure is applicable where any of the requirements specified in 6. Requirement are a specified entry condition of an interstate authority.

Certification post-harvest treatment and inspection of cut flowers under this Operational Procedure may not be an accepted quarantine entry condition for all cut flowers to all intrastate or interstate markets.

Some intrastate or interstate markets may require additional quarantine certification as a condition of entry.

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

Information on intrastate and interstate quarantine requirements can be obtained from Quarantine WA.

3. REFERENCES

WI-QA015 Plant Health Assurance Certificate Completion

WI-ICA64-01 Inspection of Cut Flowers for Tomato potato psyllid

4. DEFINITIONS

Accredit means to accredit persons to issue Plant Health Assurance

Certificates under the Biosecurity and Agriculture Management

Act 2007.

Application means an Application for Accreditation of a Business for an

for Accreditation Interstate Certification Assurance (ICA) arrangement.

| Approve | ed | | |
|---------|----|--|--|
| | | | |

Taxonomist/Entomologist

means a person who is approved by the accrediting authority and is listed on the accrediting authority Plant Health Register of Approved Taxonomists or an accrediting authority Entomologist that meets the following criteria –

- (a) A tertiary qualification in entomology, agricultural science, applied science, or a field relevant to insect taxonomy; and
- (b) Demonstrated experience in psyllid taxonomy

Approved training course

means an activity approved by Quarantine WA for the training and assessment of an Authorised Inspection Person.

APVMA

Australian Pesticides and Veterinary Medicines Authority

Authorised Inspection Person

means a person who has completed approved training in the detection and recognition of tomato-potato psyllid and who is authorised to conduct inspections on behalf of the Business by having their name and signature on a register of Authorised Inspection Persons maintained by the Business.

Authorised Signatory

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.

Business

means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business's application for accreditation.

Cut flowers

means any cut flower and foliage from the Plantae kingdom excluding cut flowers from the from the Convolvulaceae, Lamiaceae and Solanaceae family of plants.

Certified/certification

means covered by a valid Plant Health Assurance Certificate.

Facility

means the location where treatment and inspection of cut flowers is carried out, and the location of the treatment and packing operations covered by the ICA arrangement.

Inspector

means an inspector appointed under the *Biosecurity and Agriculture Management Act 2007*.

Interstate Certification Assurance (ICA) means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of plant and plant products for interstate and intrastate guarantine purposes.

Plant Health Assurance Certificate means a certificate issued by an Authorised Signatory under an ICA arrangement stating that the plant or other thing described on the certificate meets a specified treatment, condition, pest or area freedom or other requirement.

Tomato-potato psyllid (TPP)

means adult stage of Bactericera cockerelli.

Unit

means a final individual package that the consigned product will be marketed in and may include a box, carton or other similar packaging.

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. Staff responsible for these process control activities are called "Nominated Persons"

The Certification Controller is responsible for -

- representing the Business during audits and other matters relevant to the ICA accreditation;
- training staff in their duties and responsibilities under this ICA procedure;
- ensuring the Business and staff comply with their responsibilities and duties;
- ensuring the Business has current accreditation for a ICA under this procedure;
- maintaining Certificates of Attainment/current Authorised Inspection Persons certificates and a Register of Authorised Inspection Persons (Attachment 6) for the Business;
- maintaining the required inspection facilities and equipment;
- ensuring actions taken by the Business following the detection of a suspect tomato-potato psyllid are completed in accordance with this ICA procedure;
- ensuring all certification of cut flowers is carried out in accordance with this procedure.

The **Treatment Operator** is responsible for:

- reading the label and/or permit, and MSDS for the chemical product in use;
- preparing and applying chemical treatments to all cut flowers certified in accordance with this procedure and label specifications;
- maintaining treatment equipment; and
- maintaining preparation and treatment records.

The **Authorised Inspection Person** is responsible for:

- inspecting all consignments for the presence of suspect psyllid prior to dispatch in accordance with this procedure;
- maintaining all psyllid inspection records;
- immediately advising the Certification Controller of any detections of suspect psyllid within the nursery or during a consignment inspection; and
- taking samples of the cut flowers containing symptoms of suspect psyllid for identification.

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC;
- ensuring that cut flowers certified under the PHAC has been treated, inspected and securely
 packed in accordance with this ICA procedure and that the details on the certificate are true and
 correct in every particular.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC issued by the Business are identified; and
- maintaining duplicate copies of all PHAC's issued by the Business under the procedure.

6. REQUIREMENT

1. Treatment

i. Post-harvest Dipped

(1) All cut flowers must be dipped within 48 hours prior to dispatch in accordance with the label or APVMA minor use permit with Deltamethrin with an active ingredient of 25g/L for not less than 3 minutes and left to dry naturally for 2 hours;

and

(2) For NSW, VIC and TAS, inspected at the rate of the greater of 2% or 600 units of the consignment and found free of tomato-potato psyllids

and

ii. Secured from Contamination

All treated cut flowers must be securely stored post treatment and packed immediately post inspection by using one or more of the following methods to prevent contamination with tomato-potato psyllid:

- unvented packages;
- (2) vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm; or
- (3) wrapping or bagging in sealed plastic sleeves or bags; or
- (4) fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5 mm; or
- (5) consignment shrink-wrapped and sealed as a palletised unit; or
- (6) fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition); or
- (7) other facilities free from gaps or other entry points greater than 0.5 mm.

Cut flowers from the Solanaceae, Convolvulaceae and Lamiaceae families cannot be certified under this Interstate Certification Assurance arrangement.

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

7.1.2 Audit Process

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.

The Business must demonstrate the training and competency of nominated Authorised Inspection Persons (refer 7.7.1 Authorised Inspection Persons) in the identification of tomato-potato psyllid and their inspection technique.

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.

A compliance audit is conducted within four weeks of the initial audit and accreditation of the Business or issue of the first PHAC.

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 is issued (refer 7.1.3 Certificate of Accreditation).

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 cut flowers, ICA system records or ICA system documentation.

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

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 cut flowers under the ICA arrangement.

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

7.1.3 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 cut flowers 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 may not commence or continue certification of cut flowers under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure, cut flowers type and chemical covered by the Plant Health Assurance Certificate.

7.2 Liquid Concentrate Measuring Equipment

For liquid treatments the business must use a clean graduated measuring vessel to measure the amount of product required for the required volume of mixture. Suitable measuring vessels include graduated plastic or glass measuring cylinders or syringes. Graduated measuring vessels must be calibrated and confirmed as accurate upon purchase or during the initial audit.

7.3 Dip Treatment

Dip tanks and equipment must be constructed in a manner to ensure that the dip mixture is continuously agitated. This can be achieved by mechanical mixing devices in the tank, or agitation via a pump or other adequate means.

7.3.1 Dip Treatment Equipment Calibration

Where mechanical immersion equipment will be used for treatment, the equipment must be designed and operated to ensure cut flowers remain submerged for a period of not less than 3 minutes.

7.3.2 Dip Tank Equipment Calibration

For dip treatments, permanent volume indicator marks must be made on the side of the treatment mixture 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 must include the volume in litres required to fill the tank to that level.

Each of the volume indicator marks must be calibrated with the tank at the normal filling position. The person conducting the calibration test must issue a record of calibration of the dip tank, which must be available to the auditor at the initial audit and all compliance audits. New equipment intended to apply liquid treatments after the initial audit must also have calibration records.

Dip equipment must be calibrated for tank volume using a calibrated flow meter prior to commencing post-harvest dipping. The person conducted the calibration test must issue a certificate of calibration of the tank which includes-

- name and address of the Owner of the equipment;
- the type of equipment;
- the name and address of the Business Conducting the test;
- the date of testing;
- the type of flow meter used;
- the date of latest calibration of the flow meter;
- the calibration results:
- the name and signature of the person conducting the calibration.

An example Chemical Mixture Tank Calibration Certificate is shown as Attachment 2.

7.3.3 Manual Immersion

The Treatment Operator must ensure all cut flowers are placed into appropriate dipping containers. These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the cut flowers. For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Place the containers into the dip, ensuring that all cut flowers are fully immersed and cut flowers do not float from containers. A mesh lid or other device may be required to ensure all cut flowers remain fully immersed during dipping.

The cut flowers must remain completely immersed in the dip mixture for a minimum of 3 minutes. An accurate timing mechanism capable of measuring time to the second must be used for timing cut flowers immersion.

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

Repeat the process until all cut flowers have been treated.

7.3.4 Mechanical Feeding

The Treatment Operator must ensure mechanical feed equipment is designed and operated to ensure cut flowers remain completely immersed in the dip mixture for a minimum of 3 minutes.

The mechanical feed mechanisms must be designed in a manner that prevents cut flowers from passing through the dip mixture in less than the required time period. The feed mechanism must be designed to ensure the cut flowers do not float out.

Operation of equipment and volume of cut flowers feeding through the dip mixture must be carefully monitored by the business to ensure cut flowers are prevented from being pushed or carried through the dip mixture in less than 3 minutes.

7.3.5 Mechanical Feeding Calibration

The Treatment Operator must carry out calibration tests on mechanical cut flower feed equipment for each different line of cut flowers at regular intervals.

Calibration tests must be carried out at a minimum of -

- a) annually, prior to the beginning of preparation of produce under the procedure; and
- b) every eight weeks during operation; and
- c) after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyer belts/systems.

Records of mechanical produce feed calibration tests must be maintained by the Treatment Operator which record -

- type of calibration (e.g. annual, monthly or follow-up after repairs);
- date of calibration;
- person conducting calibration;
- unique identification of equipment being calibrated;
- time for cut flowers to move through treatment mixture;
- type of cut flowers used for calibration (where applicable).

An example mechanical produce feed calibration tests record is shown as Attachment 3.

7.3.6 Dip Tank Equipment Maintenance

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

7.3.7 Dip Treatment Mixture Preparation

The Treatment Operator must prepare the treatment mixture immediately prior to use.

The Treatment Operator must:

- using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of mixture;
- add the required amount of concentrate to the dip tank in accordance with the manufacturer's directions on the label or APVMA permit;
- fill the mixture tank with clean water to the incremental volume mark or maximum mixture level mark.

Other ingredients may only be added to the treatment mixture if they are approved to be compatible with the approved insecticide

The Treatment Operator will ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the dip operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Dip equipment must have a means of continuous mixing of the dip mixture in the dip tank throughout the dipping operation to avoid settling or separation of the concentrate. This can be achieved by mechanical mixing devices in the dip tank or agitation from a by-pass pump.

7.3.8 Dip Treatment Mixture Preparation Chart

The Treatment Operator must maintain a Dip Mixture Preparation Chart (refer Attachment 4) or similar record in close proximity to the treatment mixture preparation area for each treatment application equipment unit used by the business for treatment under this Operational Procedure.

The chart must provide the following details -

- identification of the treatment equipment to which the chart applies;
- the trade name of the product to which the chart applies;
- the name and concentration of the active ingredient in the product;
- the volume of product required per litre of mixture in mL per litre;
- the total volume in litres of the treatment mixture tank when filled to the maximum mixture level mark;
- the volume in millilitres (mL) of product required in the mixture when filled to the maximum mixture level mark;
- the volume in millilitres (mL) of a product required in the mixture for any known incremental volumes used:
- the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

7.3.9 Dip Treatment Mixture Preparation and Treatment Records

The Treatment Operator must record details of all treatment mixture preparation and treatment of cut flowers using a Dip Mixture Preparation and Treatment Record (refer Attachment 5) or records which capture the same information.

The business's treatment records must identify -

- the date of dip mixture preparation;
- the time of dip mixture preparation;
- the trade name of the concentrate used;
- volume of concentrate (millilitres) in the dip mixture;
- the total volume (litres) of the made up dip mixture;
- any other pesticides or additives in the dip mixture;
- the date of application;
- the dip equipment used;
- the quantity of cut flowers dipped;
- the identification of the Treatment Operator.

7.4 Treatment

7.4.1 Treatment of Cut flowers

Treatment of cut flowers must ensure dip mixture is applied to the cut flowers as per Section 6: Requirement to attain 100% immersion.

Dip mixtures must be used within 24 hours of preparation.

Dip mixtures are to be mixed for a minimum of two minutes before commencing the dip operation.

Treatment must be applied as per Section 6. Requirement within 48 hours prior to dispatch.

7.4.2 Disposal of Dip Mixture

The Business must have an appropriate system to dispose of any waste dip mixture in a manner consistent with the requirements of Western Australia's Environmental Protection Agency and Local Government Authorities (Shire or City Councils etc).

7.4.3 Last Treatment Before Packing

Dipping must be the last treatment before packing. The Certification Controller must ensure that no other treatments, such as fungicide treatment or washing, are applied to cut flowers between dipping and packing.

7.4.4 Post Treatment Identification

All treated cut flowers must be held post treatment in a designated treatment area which is physically isolated from untreated cut flowers. Each treatment lot must be identified with a lot number affixed to all individual containers in the lot or a sign placed at entry points to the designated treatment area immediately after treatment is completed.

7.5 In-Process Identification and Traceability

Where the business dispatches treated and untreated cut flowers, sorting systems must be in place for identifying the treatment and inspection status of treated and untreated cut flowers. Sorting systems must ensure separation is maintained between treated and untreated cut flowers at all times. All cut flowers found to be non-conforming must be segregated to prevent mixing.

All cut flowers which is found to be non-conforming (i.e. contain suspect psyllids or has not been treated) must be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming cut flowers must include -

- (a) locating nonconforming cut flowers in a defined and separate area to conforming cut flowers and maintaining separation until the cut flowers is graded, inspected, packed and dispatched; or
- (b) placing nonconforming cut flowers in reject bins or other containers which are clearly marked or significantly different in appearance to distinguish them from conforming cut flowers.

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

7.6 Inspection of Cut Flowers Consigned to New South Wales, Victoria and Tasmania

For New South Wales, Victoria and Tasmania, post treatment, the cut flowers must be verified as free of TPP by an Authorised Inspection Person inspecting as per section 6: Requirements.

Following treatment (refer 7.4 Treatment), cut flowers within each consignment dispatched by the business consigned to New South Wales, Victoria or Tasmania must be inspected to verify freedom from suspect tomato-potato psyllid by an Authorised Inspection Person. Cut flowers must be inspected and have samples taken in accordance with ICA Work Instructions - Inspection of Cut Flowers for Tomato-potato Psyllid [WI-ICA64-01].

Authorised Inspection Persons should take steps to assess workplace health and safety risks associated with the handling and inspection of cut flowers which have been treated with an approved insecticide. If necessary, the use of appropriate personal protective equipment may be required.

7.6.1 Authorised Inspection Persons

One or more persons within the Business must be trained and accredited as Authorised Inspection Persons. Authorised Inspection Persons must have successfully completed an approved training course in the detection and recognition of symptoms of suspect tomato-potato psyllid.

The Certification Controller must maintain an individual Certificate of Achievement for each Authorised Inspection Person within the Business.

The names and specimen signatures of Authorised Inspection Persons must be recorded on a Register of Authorised Inspection Persons (refer Attachment 6) by the Certification Controller. Only persons currently on the register can carry out consignment inspections for tomato-potato psyllid.

7.6.2 Inspection Facilities and Equipment

The Certification Controller must maintain the following inspection facilities and equipment: -

- an inspection bench or table in an area protected from adverse weather conditions, which is constructed of stable, rigid and durable material i.e. steel, timber or plastic. The bench or table must be of a reasonable size and height and be painted in a light colour or covered in a durable light coloured material. The bench or table must also be placed in a well-lit and ventilated area on a flat sealed and durable surface i.e. concrete;
- a hand lens, microscope or other device that provides at least X10 magnification for the observation of suspected psyllids;
- a white coloured tray i.e. plastic photograph tray or other surface for dislodging suspect psyllids into for inspection;
- reference illustrations and photographs for identification of tomato-potato psyllid and other common psyllids;
- a fine paint brush for collecting samples of suspected psyllids;
- sealable plastic bags for collecting specimens of contaminated cut flowers;
- sealable specimen bottles for placing samples of suspect psyllids;
- sticky labels for identification of specimen bags and bottles;
- preservative material;
- a pocket knife or similar item to further investigate cut flowers for the presence of psyllids.

The Authorised Inspection Person must carry out regular checks of the inspection facilities and equipment to ensure it continues to operate effectively and remains free from damage or excessive wear.

7.6.3 Packed Product Inspection

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

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

Each cut flowers type in a consignment of cut flowers to be certified must be sampled at the rate of a minimum of 600 units or a minimum of 2% of the carton count (whichever is the greater) from randomly selected final packed product.

7.6.4 Examination of the Sample

The Authorised Inspection Person must carry out 100% inspection of the cut flowers from each sample package for freedom from tomato-potato psyllid or psyllid like insects.

The sample packages selected for inspection must be brought to the inspection bench. Each unit in the sampled packages must be examined by an Authorised Inspection Person and found free from tomatopotato psyllid or psyllid like insects.

7.6.5 Identification of Sample Packages (PPS Number)

Sample packages must be sequentially numbered during packing.

The Authorised Inspection Person must identify each sample package by placing a stamp or sticker with the lettering Packed Product Sample Number (PPS)(refer attachment 7) on the exposed end of the package and mark on or below the identifier the sequential sample number the date and their initials prior to returning it to the pallet.

The sample packages examined by the Authorised Inspection Person must be stacked on the pallet with the PPS Number visible on the outside of each pallet packed for under this protocol.

7.6.6 Packed Product Inspection Records

The Authorised Inspection Person must maintain records of all tomato-potato psyllid inspections. Inspection records must be in the form of a Packed Product Inspection Record (refer Attachment 10) or records which capture 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 product was packed;
- the date of inspection of the sample packages;
- the inspection results 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 Authorised Inspection Persons name and signature.

7.7 Action Following Detection of Suspect Psyllid in Inspected Produce

7.7.1 Detection of Live Suspect Psyllid

If any cut flowers are found to be infested with tomato-potato psyllid or psyllid like insects, **all cut flowers** harvested from the source block/s, including any cut flowers which has been packed for certification but which remains at the facility must be **rejected for certification**. If the Business is unable to identify the source block for the cut flowers infested with tomato-potato psyllid or psyllid like insects, all cut flowers from the property that was the source must be rejected for certification, including product that is already harvested and packed.

Suspect psyllids must be submitted to an Approved Taxonomist/Entomologist for identification.

If the business does not provide the suspect psyllid to an Approved Taxonomist/Entomologist **all cut flowers** harvested from the source block/s, including any cut flowers which has been packed for certification but which remains at the facility must be **rejected for certification** under this arrangement.

The Authorised Inspection Person **must** record the detection of suspect psyllid or psyllid-like insects on the Packed Product Inspection Record (refer Attachment 8) or records which capture the same information.

Cut flowers that are rejected and segregated from certification is to be either:

- 1. Held in an identified area until sample analysis of the suspect psyllid is conducted and written results confirming the suspect psyllid is not tomato-potato psyllid is provided; or
- 2. Consigned to a market that does not require certification of freedom from tomato potato psyllid; or
- 3. Treated in accordance with an alternative quarantine entry requirement for the control of tomato potato psyllid (i.e. fumigation).

If the suspect psyllid sample is returned confirming the sample is not tomato potato psyllid, all rejected product that is segregated may be reconsidered for certification under this Operational Procedure provided all requirements have been met.

If tomato potato psyllid is confirmed by diagnosis of the sample or if it cannot be positively identified as not being tomato-potato psyllid, **all cut flowers** harvested from the source block/s, including any cut flowers which has been packed for certification but which remains at the facility **must** be rejected for certification under the Operational Procedure.

As soon as practical and not more than twenty-four (24) working hours from the time of the receipt of the positive sample result, the result **must** be reported to the DPIRD so an investigation may be carried out to determine the cause and rectify any problems

The DPIRD - Quality Assurance Coordinator can be contacted via:

- Email <u>qa@agric.wa.gov.au</u>
- Phone 9334 1800

Details of the rejected product must also be included on the Packed Product Inspection Record.

7.7.2 Handling Suspect Psyllid Specimens

Suspect psyllid samples must be handled, stored and dispatched in accordance with the Work Instructions for the - Inspection of cut flowers for Tomato-potato Psyllid [WI-ICA64-01]

The Authorised Inspection Person must record the following details on the Psyllid Identification Record (refer Attachment 9)

- the name of the Authorised Inspection Person taking the sample;
- the Interstate Produce (IP No.) number of the accredited Business inspecting the cut flowers;
- the name and address of the grower and packer or Interstate Produce (IP No.) number of the source property;
- the type and quantity of cut flowers from which the sample was taken;
- the date the sample was taken;
- the date the sample was submitted to an Approved Taxonomist/Entomologist;
- the contact telephone number and e-mail and fax contact of the Authorised Inspection Person;
- and the type of sample, diagnosis request and sample details.

The Authorised Inspection Person must seal the specimen bottle into a sealable plastic bag with the sample submission form, then forward, the sample by secured means to an Approved Taxonomist/Entomologist within 24 hours of taking the sample.

Where a suspect psyllid is captured and contained on cut flowers, the cut flower or part of the cut flower with the suspect pest must be wrapped in damp paper towel and placed into a plastic bag without a preservative material.

The Business must obtain written notification of all sample result from the Approved Taxonomist/Entomologist. The Approved Taxonomist/Entomologist must complete the Diagnosis Details Section of the Psyllid Identification Record and return it to the Certification Controller of the accredited Business.

Where suspect psyllid cannot be positively identified by an Approved Taxonomist/Entomologist, the cut flowers will be rejected for certification under the Operational Procedure.

7.8 Confirmation of Tomato-Potato Psyllid

Where a suspect psyllid is subsequently confirmed to be tomato-potato psyllid or if it cannot be positively identified as not being tomato-potato psyllid, the Certification Controller of the accredited business must obtain written notification from the entomologist/taxonomist to this effect.

All cut flowers in the consignment must be rejected for certification under the arrangement as per section 4.9.1: Rejected Product. Confirmation of tomato-potato psyllid must be reported to the Accrediting Authority within 24 hours by the accredited business.

Details of the rejected product must also be included on the Cut Flowers Inspection Record.

7.8.1 Rejected Product

All rejected cut flowers must be isolated and clearly identified to prevent mixing with conforming product.

Product rejected for tomato-potato psyllid 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 tomatopotato psyllid.

Details of the rejected product must also be included on the Packed Product Inspection Record.

7.9 Post treatment and Inspection Security and Identification

7.9.1 Security

All treated and inspected cut flowers must be held post treatment and inspection in the designated treatment area which is physically isolated from untreated cut flowers.

7.9.2 Packing

Packed and palletised cut flowers must be placed in secure conditions without delay after treatment and inspection.

Inspected product must be held for the minimum practical period after inspection before it must be secured to prevent infestation by tomato- potato psyllid.

Any treated and inspected cut flowers which remain unpacked at the end of the day must be held in secure conditions until packed.

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

Certified product must be stored at and transported from the facility in secure conditions which prevent infestation by tomato-potato psyllid.

Secure conditions include at least one of the following-

- unvented packages; vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm;
- wrapping or bagging in sealed plastic sleeves or bags;
- fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5 mm;

- consignment shrink-wrapped and sealed as a palletised unit;
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition)
- other facilities free from gaps or other entry points greater than 0.5 mm.

The Business must have adequate procedures in place which prevent mixing of treated and untreated product at the facility.

7.10 Dispatch

7.10.1 Package Identification

The Authorised Dispatcher must ensure that 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; and
- the words "MEETS ICA -64"; and
- the date (or date code) on which the cut flowers were treated;

prior to the issuance of a Plant Health Assurance Certificate by the Business under this Operational Procedure.

7.10.2 Plant Health Assurance Certificates

The Authorised Dispatcher must ensure a Plant Health Assurance Certificate is completed, dated and signed by an Authorised Signatory of the Business prior to dispatch of the consignment from the facility to a market requiring certification of treatment and inspection.

Plant Health Assurance Certificates must include -

- (a) in the "Accredited Business that Prepared the Produce" section -
 - the name and address of the Accredited Business that treated and inspected the cut flowers;
- (b) in the "Treatment" section -
 - in the Date column, the date of treatment;
 - in the Treatment column, the word "dipped"
 - in the Chemical (Active Ingredient) column, the words "25g/L Deltamethrin";
 - 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 "dipped for 3 min".

NOTE: Where there is insufficient room to list each cut flowers type the words "See Attachment" are to be used and an Attachment Sheet securely attached to each copy of the assurance certificate.

The Attachment Sheet must include the words 'ATTACHMENT SHEET', the name and address of the consignor, the assurance certificate number, the signature of the Authorised Signatory that signed the certificate and the date.

Plant Health Assurance Certificates must be completed, issued to cover each consignment (i.e. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

An example Plant Health Assurance Certificate is shown as Attachment 1.

Plant Health Assurance Certificates must be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Assurance Certificates (WI-QA015).

7.10.3 Plant Health 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 must maintain the following records –

- Chemical Mixture Tank Calibration Certificate;
- Mechanical Feed Calibration Tests Record;
- Dip Mixture Preparation Chart;
- Dip Mixture Preparation and Treatment Record
- Certificate of Attainment for each Authorised Inspection Person;
- Register of Authorised Inspection Persons;
- Psyllid Sample Submission form.
- Packed Product Inspection Record;
- a copy of each Plant Health Assurance Certificate issued by the business.

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

7.12 ICA System Documentation

The Business must maintain the following documentation –

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

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

8. NON-CONFORMANCES AND SANCTIONS

8.1.1 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Non-conformance Report (NCR). Actions required to address the non-conformance must be discussed and recorded on the NCR.

If the integrity of the accreditation has been significantly compromised, the non-conformance may provide grounds for the suspension or cancellation of the accreditation.

8.1.2 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in cut flowers certified under this ICA arrangement. An investigation into the incident must be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation.

8.1.3 Suspension and Cancellation

DPIRD may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to the DPIRD;
- contravened an accreditation requirement that compromises the integrity of the arrangement;
 and/or
- not rectified a non-conformance.

Any action taken by DPIRD to suspend or cancel an accreditation must be provided in writing to the business. This must also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

9. CHARGING POLICY

The Business will be charged for all audit and investigation activities on a time basis at current rates prescribed by the DPIRD.

10. ATTACHMENTS

| Attachment 1 Attachment 2 Attachment 3 Attachment 4 Attachment 5 Attachment 6 Attachment 7 Attachment 8 | Plant Health Assurance Certificate (completed example) Chemical Mixture Tank Calibration Certificate (blank) Mechanical Feed Calibration Tests Record (blank) Dip Mixture Preparation Chart (blank) Dip Mixture Preparation and Treatment Record (blank) Register of Authorised Inspections Persons (blank) Packed Product Sample (PPS) (example) Packed Product Inspection Record (blank) |
|---|--|
| Attachment 8 Attachment 9 | Psyllid Identification Record (blank) |
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| Busi | ness Sp | ecific li | nformation* | |
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| _ | | | | |
| Arrival Date: | / | / | PO No: | |
| | | | cific information entere | |

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| TRIPLICAT | TE (White) – Busi | ness (Book) C | ору | | the discreti- | on of the co | onsignor. | They do | not represent any pa the produce. |
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| Consignr | ment Details | | | | Certifica | tion Deta | ils | | |
| Consignor | | | | | IP Number | Fac | ility Numb | er | Procedure |
| | ABC Flowers P | ty Ltd | | | w 999 | 9 01 | | | ICA-64 |
| | Nock Road | | | | Accredited | l Business | That Prep | ared Th | e Produce |
| P | 6uth Myd 6000 | | | | | ABC Flou | | | |
| Consignee | | | | | Address 1 | Slock Ro | ad | | |
| | 1s Flowers | | | | | Perth W | | | |
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| 12 | Cartons | Howers | ABCT | lowers | | 232018 | | | |
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| Treatment I | Details | | _ | | | | | | |
| Treatment I | | I (Active Ingred | dient) | Treatment Da | te | Concentra | tion / Dura | ation and | d Temperature |
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| Treatment Dip | Chemica 25g/[_ [|)e jcajmec tyrin | | | te | | | | d Temperature |
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CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE - ICA64

| I | EQUIPMENT C | CALIBRATED | |
|--|----------------------|----------------------------|-------------|
| Name and Address of Owner of Equipment: | | | |
| Type of equipment | | | |
| 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 | N RESULTS | |
| Maximum Mixture Level Vol | ume (litres) | | |
| Incremental Volumes (litres) (as marked on the spray tan | | | |
| | | | |
| | CERTIFIC | CATION | |
| The spray mixture tank on the filling position using a calibrate marked on the tank with the | ated flow meter. Vol | ume indicator marks have b | een clearly |
| Printed Name | | Signature | Date |

Mechanical Feed Calibration Tests Record – ICA64

| Date of Test | Flower Type | Time Imme | ersed in Dip Test 2 | (seconds) | Time to Drying Process (seconds) | Name of Testing Person | Comments |
|--------------|-------------|-----------|------------------------|-----------|----------------------------------|---------------------------|----------|
| | | Test 1 | Test 2 | Test 3 | Process (seconds) | Person | |
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DIP MIXTURE PREPARATION CHART - ICA64

| ntrate (Trade Name) | Concentr | | | | |
|--|------------|--|--|--|--|
| Ingredient Concg/L | Active Inc | | | | |
| ntrate Mixing Rate mL/litre of mixture | Concentr | | | | |
| Full Tank | | | | | |
| o Tank Volume =Litres | Full Dip T | | | | |
| e of Concentrate = millilitres | | | | | |
| Part Fill | | | | | |
| mL Concentrate / Litres Mixture | | | | | |
| mL Concentrate / Litres Mixture | | | | | |
| mL Concentrate / Litres Mixture | | | | | |
| mL Concentrate / Litres Mixture | | | | | |
| mL Concentrate / Litres Mixture | | | | | |
| mL Concentrate / Litres Mixture | | | | | |

DIP MIXTURE PREPARATION AND TREATMENT RECORD – ICA64

| TREATMENT MIXTURE PREPARATION | | | | | TREATMENT | | | | | | |
|-------------------------------|------|---|-------------------------------|---------------------------------|---|---------------------------|-----------------------|-------------------------------|---------------------------------|------------------------------|-----------|
| Date | Time | Volume of Concentrate (Millilitres) | Volume of Mixture (Litres) | Trade Name of Concentrate | Other Pesticide(s) or Additive(s) | Date of Application | Dip Equipment Used | Type of Flowers Treated | Number of Flowers Treated | Treatment Operator's Name | Signature |
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REGISTER OF APPROVED MONITORING PERSONS – ICA64

| Accredited Business Name | | | IP Number | W | | | | |
|-----------------------------|----------------|--|--------------|---|-----------|--|--|--|
| Date of Training | Authorised Ins | Authorised by Certification Controller | | | | | | |
| Date of Framing | Printed Name | Signature | Printed Name | | Signature | | | |
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Note: Place a line through any entry for a person who is no longer Authorised to carry out inspections for tomato-potato psyllid under the Business's Certification Assurance Arrangement.

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)



PACKED PRODUCT INSPECTION RECORD – ICA64

| Date of Insp | pection | Package Identification | | | | | | |
|---|---|--|--|--|--|--|--|--|
| Place of Ins | spection | IP Number | | | | | | |
| Name of Ap | pproved Insped | Name & Address of Grower and or Packer (if multiple, list in comments/findings column) | | | | | | |
| Inspection ☐ End-poin☐ In-line | | Produce Type (if multiple, list in comments/findings column) | | | | | | |
| Inspection I ☐ 600 Unit ☐ 2% | | Total Number of Packages in Consignment/Lot (list separately if multiple commodities) | | | | | | |
| Notes: PHAC No(s) | | | | | | | | |
| Package No. | Time sample taken (in- line only | mments/Findings | | | | | | |
| 1 | | | | | | | | |
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| 16 | | | | | | | | |
| 17 | | | | | | | | |
| Pass | Signature of Approved Inspection Person: | | | | | | | |
| Actions resulting from a suspected detection of a quarantine pest | | | | | | | | |

PSYLLID IDENTIFICATION RECORD ICA-64

| Att: Quarantine Ent Department of Prim 3 Baron-Hay Court South Perth WA | comologist ary Industries and Re | egional Developm Insert your details | | | results to ime er - QWA | Facsimile 9334 1880 |
|--|--|---|------------|---------------|-------------------------------|---------------------|
| Identification Require | d 1 1. Entomolo | ду | • | Database ID # | | |
| Consignment D | etails | | | | | |
| Packhouse Name | | | | | Date | |
| Packhouse Address | | | | | IP# | W |
| Grower Name | | | | | Source Block ID | |
| Grower Address | | | | | IP# | W |
| submitted | 2. 2 – 5 insects 3. greater than 5 insects ts / Identified (please print) | Insects dead | | | | |
| | | | Determined | d by | | |
| Sample # | Consignment size | De | scription | | | |
| #Insects submitted | 1 insect only 2 - 5 insects greater than 5 insects | Insects alive | | | | |
| Insec | ts / Identified (please print) | | | | | |
| | | | Determined | d by | | |