



# PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF TOMATOES, CAPSICUMS, CHILLIES AND EGGPLANT

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PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF TOMATOES, CAPSICUMS, CHILLIES AND EGGPLANT

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## PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF TOMATOES, CAPSICUMS, CHILLIES AND EGGPLANT

## 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 arrangement in Queensland.

This procedure is applicable where the requirements specified in [6. Requirement](#) are a specified condition of entry of an interstate quarantine authority for Queensland Fruit Fly.

***Certification of pre-harvest treatment and post harvest inspection 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

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

## 4. DEFINITIONS

- Accredited Certifier** means the legal entity responsible for the operation of the ICA arrangement detailed on the Accredited Certifier's Application for Accreditation.
- Accrediting Authority** means the Department of Agriculture and Fisheries Queensland (DAF Queensland).
- Agvet Code** means the *Agvet Code of Queensland*.
- Application for Accreditation** Application for accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement [CAF-47].

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<b>Approved Taxonomist</b>	means a person who has a tertiary qualification in entomology, agricultural science, applied science or a field relevant to insect taxonomy; and has demonstrated experience in fruit fly taxonomy.
<b>APVMA</b>	means the Australian Pesticide and Veterinary Medicines Authority.
<b>Assurance Certificate</b>	means a <i>Plant Health Assurance Certificate</i> [CAF-16].
<b>Authorised Signatory</b>	means a person whose name and specimen signature is included as an Authorised Signatory on 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 annuum</i> including, but not limited to, Bell pepper, Hungarian wax pepper, Banana pepper.
<b>Certification Assurance</b>	means a voluntary arrangement between DAF Queensland 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> [CAF-16].
<b>chilli</b>	means the small pungent and hot to taste forms of <i>Capsicum annuum</i> including, but not limited to, Birds-Eye, Jalapeño, Habanero.
<b>consignment</b>	means a discrete quantity of packed product presented on one Plant Health Assurance Certificate for a single consignee.
<b>DAF Queensland</b>	means the Department of Agriculture and Fisheries Queensland.
<b>eggplant</b>	means fruit of the species <i>Solanum melongena</i> and <i>S. undatum</i> .
<b>end-point inspection</b>	means the process by which a representative sample is drawn and inspected from the finalised load/consignment prior to certification.
<b>facility</b>	means the property where the produce is grown and pre-harvest treatment is carried out, and the location where the postharvest operations covered by the ICA arrangement are carried out.



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<b>fruit fly</b>	means Queensland Fruit Fly.
<b>ICA</b>	means Interstate Certification Assurance.
<b>in-line inspection</b>	means the process by which a representative sample of packed product is drawn and inspected during the processing and packing of the produce.
<b>Inspector</b>	means an inspector appointed under the Biosecurity Act 2014.
<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>load</b>	means a quantity of packed produce, up to a maximum of <b>2,500 packages</b> , assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.
<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 dispatch.
<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>source block</b>	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this Operational Procedure.
<b>Tasmania only</b>	Means the section only applies to consignments being consigned to Tasmania.
<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](#) and [7.4](#));
- 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](#));
- forwarding samples of suspect Fruit Fly to an Approved Taxonomist for identification ([refer 7.9.4](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller ([refer 7.9.6](#));
- reporting the detection of non-conforming packed product to the Accrediting Authority as soon as practicable and not more than one (1) working day from the time of detection ([refer 7.9.6](#)).

The **Spray Operator** is responsible for -maintaining a Tank Calibration Certificate for each spray unit used for pre-harvest treatment of tomatoes, capsicums, chillies or eggplant under this Operational Procedure ([refer 7.4.1](#));

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- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment ([refer 7.4.1](#));
- completing pre-harvest spray application calibration test records ([refer 7.4.1](#));
- maintaining a Cover Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area ([refer 7.4.3](#));
- preparing pre-harvest spray mixtures ([refer 7.4.4](#));
- maintaining pre-harvest spray equipment ([refer 7.4.4](#));
- completing 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 **Grower Declaration** ([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 non-conforming 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 -

- advising the Certification Controller of any problems or potential problems detected in any sample package ([refer 7.9](#));
- sampling and inspecting packages for freedom from visible symptoms of Fruit Fly infestation ([refer 7.9.1](#) and [7.9.3](#));
- collecting and packaging suspect Fruit Fly eggs or larvae ([refer 7.9.4](#));
- identifying all sample packages ([refer 7.9.5](#));
- maintaining records of packed product inspection ([refer 7.9.8](#)).

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](#));
- if applicable, the completion of the **Grower Declaration** ([refer 7.6](#)).

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## 6. REQUIREMENT

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

1. A program of **cover sprays** consisting of ;
  - (a) a Dimethoate mixture applied either  
for **capsicums and eggplants** only
    - in a **high volume application** containing **75 mL** of a **400 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit to the point of run-off**; or
    - in a **low volume application** that applies at least **750 mL** of a **400 g/L** product **per hectare**;
    - at intervals of **every seven (7) to fourteen (14) days**;
    - following the relevant APVMA permit and chemical label directions;
  - or**
  - (b) a Trichlorfon mixture applied;  
for **tomatoes, capsicums and chillies**
    - in a **high volume application** containing:
      - (i) **250 mL** of a **500 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit to the point of run-off** in the first application to a block, and then
      - (ii) **125 mL** of a **500 g/L** product per **100 L of spray mixture** applied **thoroughly to the fruit to the point of run-off** in all subsequent spray applications; or
    - in a **low volume application** that delivers
      - (i) **2.5 L** of a **500 g/L** product per hectare in the first application to the block, and then;
      - (ii) **1.25 L** of a **500 g/L** product per hectare in all subsequent spray applications;
    - at intervals of every seven (7) to ten (10) days;
    - for capsicum and chilli, not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels;
    - following the chemical label directions;
- for **eggplants** 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; and then

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- 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;
- **thoroughly to the fruit to the point of run-off**;
- at intervals of **every seven (7) to ten (10) days**;
- not exceeding a **maximum of eight (8) applications** per crop per season;
- following the relevant APVMA permit and chemical label directions;

**or**

(c) a Maldison mixture applied;

for **tomatoes** only –

- in a high volume application containing either:
  - (i) **295 mL of concentrate containing 440 g/L** product per **100L of spray mixture**.
- **thoroughly to the fruit to the point of run-off**;
- at intervals of **every seven (7) to ten (10) days**;
- not exceeding a **maximum of four (4) applications** per season;
- following the relevant APVMA permit and chemical label directions;

**or**

for **capsicums** only –

- in a **high volume application** containing either:
  - (i) **295 mL of concentrate containing 440 g/L** product per **100L of water**; or
  - (ii) **130 mL of concentrate containing 1000 g/L** product per **100L of water**; or
  - (iii) **115 mL of concentrate containing 1150 g/L** product per **100L of water**.
- **thoroughly to the fruit to the point of run-off**;
- not exceeding a maximum of **four (4) applications per season**;
- at intervals of **every seven (7) to ten (10) days**;
- following the relevant APVMA permit and chemical label directions;

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- (d) to each block of **tomato, capsicum, chilli and eggplant** grown on the property for certification;
  - (e) commencing a minimum of **twenty-one (21) days** prior to commencing harvest; and
  - (f) 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.

*Intervals between spray applications is determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within 14 days of an application of Dimethoate and within 10 days for Trichlorfon or Maldison.*

*The Business must use products registered under the Agvet Code in accordance with the instructions included on the product's approved label or an applicable APVMA permit. Please note that Dimethoate pre-harvest use on capsicum is not permitted for Queensland Fruit Fly control on all product labels.*

*DAF Queensland 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 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.*

*The accredited certifier should ensure that the withholding periods are met so that Maximum Residue Level (MRL) are not exceeded.*

## 7. PROCEDURE

### 7.1 Accreditation

#### 7.1.1 Application for Accreditation

An Accredited Certifier seeking accreditation for an Interstate Certification Assurance arrangement must make application for accreditation by lodging the form *Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement* [CAF-47] ([refer attachment 1](#)) at least 10 working days prior to the intended date of commencement of operation under the ICA arrangement.

This application may be lodged online at:-

<https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/certification-moving-plants/accreditation>; or;

As per the details on the front page of the application form.

If an Accredited Certifier only grows and pre-harvest treats tomatoes, capsicums, chillies and eggplant, then only Part A is to be indicated on the application and property plan.

If the Accredited Certifier only packs, postharvest inspects and certifies the fruit, then only Part B is indicated on the application.

If the Accredited Certifier grows, pre-harvest treats, packs, postharvest inspects and certifies the fruit, then Part A and Part B are to be indicated on the application and a property plan attached.

#### 7.1.2 Audit Process

##### ***Initial Audit***

Prior to an Accredited Certifier becoming accredited an initial audit of the business is conducted. This is 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, accreditation is granted to cover the current season, up to a maximum of twelve months from the date of initial accreditation, and a Certificate of Accreditation is issued ([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.

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A compliance audit is conducted within four weeks of the commencement of accreditation under the ICA arrangement.

An additional 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 ICA arrangements 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 Certifiers are required to re-apply for accreditation each year the Accredited Certifier seeks to operate under the ICA arrangement. Accredited certifiers 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. Applications for re-accreditation are sent out by DAF prior to the expiry date of the accreditation.

A compliance audit is conducted within twelve weeks of the date of re-accreditation for a business applying for annual re-accreditation.

**7.1.3 Certificate of Accreditation**

An Accredited Certifier 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 chemicals covered; and
- the period of accreditation.

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

**An Accredited Certifier 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 and chemical 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 (e.g. Block 1, Block A etc.);
- (c) road access including street name/s;
- (d) internal roadways within the property;
- (e) the location and identification of buildings on the property (e.g. house, packing shed, equipment sheds etc.);
- (f) lot on plan numbers

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

- (g) the name (if any) used on-farm to identify the block or group of blocks;
- (h) the type of produce planted in the block;
- (i) the area of the block and method used to determine the area;
- (j) whether it is intended to certify fruit harvested from the block under the ICA arrangement; and

the intended scope of the arrangement including -

- (k) the produce type/s to be pre-harvest treated under the ICA arrangement;
- (l) 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.**

**A blank property plan is included as [Attachment 3](#) 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](#).

When a combination of sprays of Dimethoate, Trichlorfon and Maldison are used in the same season, the interval between spray applications is determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within **14 days** of an application of Dimethoate and within **10 days** for Trichlorfon or Maldison.

***Where pre-harvest treatment is carried out by a business other than the accredited business (e.g. application by a sub-contractor), the accredited business shall be responsible for ensuring the requirements of this Operational Procedure are complied with and the necessary records maintained.***

## 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, or by some other method which accurately measures any volume used. 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* [CAF-03] is shown as [Attachment 4](#).

#### ***Pre-Harvest Spray Application Calibration***

Spray application calibration tests must be performed for chemical applications which require the spray mixture to be applied at a specified rate per hectare. The Spray Operator shall carry out spray application calibration tests on pre-harvest spraying equipment prior to commencement of the season and again within **four** weeks after the commencement of treatment. Water without concentrate added may be used in these calibration tests.

*Application rate calibration tests may be carried out using the following method -*

**Dynamic Calibration**

1. *Fill the spray tank with water. With pump operating at normal pressure, check all nozzles. Collect and record the output of every nozzle for a given time, say one minute, using an accurate measuring cylinder.*

*Replace any nozzle with more than 10% variation from the manufacturer's output specification.*

2. *Calculate the effective spraying width of the boom in metres:*

- *broadcast spraying, use number of nozzles x nozzle spacing;*
- *band spraying, add the band widths;*
- *bed spraying, add the bed widths.*

3. *Divide effective spraying width into 100 for the distance in metres to travel in the calibration run (100m<sup>2</sup>).*

*For example -*

*effective spray width = 2 metres*

*length of calibration run =  $\frac{100}{2}$  = 50 metres*

4. *Accurately mark out this distance in the field, using stakes or pegs.*
5. *Refill spray tank with water to the maximum mixture level mark or an incremental volume mark.*
6. *Mark the position of the tractor so that you can return to exactly the same position after the calibration run, ensuring the spray tank has the same level of alignment for accurate measurement of the spray volume used.*
7. *Spray out over the measured distance at the same pressure, same engine RPM and gear and the same ground speed as in your field spraying.*
8. *Return to the exact starting position and refill tank to the same mark, measuring the volume of water required.*
9. *Multiply the number of litres to refill the tank by 100 to give the number of litres your sprayer will apply per hectare.*

*For example -*

*volume to refill tank = 3.75 litres*

*application rate (L/ha) = 3.75 X 100 = 375 L/ha*

**Spot-checking (Quick Check Method)**

*Divide the volume of spray used (in litres) by the area treated (in hectares) in a given application.*

*For example -*

*volume of spray applied = 300 litres*

*area treated = 0.8 hectares*

*application rate (L/ha) =  $\frac{300}{0.8}$  = 375 L/ha*

***IF THE ACTUAL APPLICATION RATE VARIES BY MORE THAN 10% FROM THE CALCULATED APPLICATION RATE THE SPRAY EQUIPMENT MUST BE RE-CALIBRATED.***

***Pre-Harvest Spray Application Calibration Records***

Records of spray equipment calibration tests shall be maintained by the Certification Controller which record -

- the name of the person conducting the test,
- the date of testing
- the results achieved during the test

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

An example Cover Spray Application Calibration Test Record is included as [Attachment 5](#).

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

***High Volume Application***

Calculate –

- 0.75 mL** of a concentrate containing **400 g/L Dimethoate**; or
- 2.5 mL** of a concentrate containing **500 g/L Trichlorfon** for initial treatment; or
- 1.25 mL** of a concentrate containing **500 g/L Trichlorfon** for subsequent treatments; or

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- (d) **2.95 mL** of concentrate containing **440 g/L Maldison**; or
- (e) **1.30 mL** of concentrate containing **1000 g/L Maldison**; or
- (f) **1.15 mL** of concentrate containing **1150 g/L Maldison**;

for **every litre of mixture** in the spray tank.

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](#)).

### **Low Volume Application**

Calculate the quantity of a concentrate containing –

- (a) **400 g/L Dimethoate** for every litre of mixture in the spray tank required to achieve a rate of **750 mL of concentrate per hectare**; or
- (b) **500 g/L Trichlorfon** for every litre of mixture in the spray tank required to achieve a rate of **2.5 L of concentrate per hectare** for the initial treatment; or
- (c) **500 g/L Trichlorfon** for every litre of mixture in the spray tank required to achieve a rate of **1.25 L of concentrate per hectare** for all subsequent treatments;

at the application rate of the spray equipment to be used ([refer 7.4.1 Cover Spray Equipment Calibration](#)).

*The following calculation may be used to determine the quantity of concentrate required to add to a low volume spray mixture -*

$$\frac{\text{rate of concentrate/hectare(mL)}}{\text{spray volume hectare (L/ha)}} = \text{mL concentrate/L of mixture}$$

*For example (dimethoate) -*

$$\text{rate of concentrate} = 750 \text{ mL/hectare}$$

$$\text{spray volume} = 375 \text{ L/ha}$$

$$750 \text{ mL} \div 375 \text{ L/ha} = 2.0 \text{ mL concentrate/Litre of mixture}$$

*For example (trichlorfon) -*

$$\text{rate of concentrate} = 2500 \text{ mL/hectare}$$

$$\text{spray volume} = 375 \text{ L/ha}$$

$$2500 \text{ mL} \div 375 \text{ L/ha} = 6.67 \text{ mL concentrate/Litre of mixture}$$

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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 Spray Operator shall maintain a Cover Spray Mixture Preparation Chart ([refer Attachment 6](#) and [Attachment 7](#)) 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 is being 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 application rate in litres per hectare ([refer 7.4.1 Cover Spray Equipment Calibration](#));
- (f) 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](#));
- (g) 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](#));
- (h) the volume in millilitres (mL) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (i) the volume in millilitres (mL) of a concentrate required in the mixture for any known incremental volumes used;
- (j) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

A business that uses a number of different chemical concentrates (i.e. Dimethoate, Trichlorfon and/or Maldison) shall prepare a Cover Spray Mixture Preparation Chart for each concentrate used.

#### 7.4.4 Cover Spray Treatment

Cover sprays shall be applied 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 **fourteen (14) days** for **Dimethoate** and **ten (10) days** for **Trichlorfon and Maldison**, to all **tomatoes, capsicums, chillies or eggplant** growing on the property for certification under this Operational Procedure.

*It is recommended that where APVMA approved instructions allow, all other fruit fly hosts on the property with fruit at a susceptible stage are treated to control fruit fly.*

*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 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 also contain a fungicide or other chemical provided it is approved for use by the APVMA and known to be compatible with the spray mixture 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 treatments using a *Cover Spray Mixture Preparation and Treatment Record* ([refer Attachment 8](#)) or records which capture the same information.

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

- (k) the date of cover spray mixture preparation
- (l) the time of cover spray mixture preparation
- (m) the trade name of the concentrate used;
- (n) volume of concentrate used (millilitres) in the spray mixture;
- (o) the total volume (litres) of the made up spray mixture;
- (p) any other pesticides or additives in the spray mixture;
- (q) the date of application;
- (r) the spray equipment used;
- (s) the block/s treated;
- (t) the number of hectares sprayed;
- (u) 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.

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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 Grower 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 *Grower Declaration* ([refer Attachment 9](#) and [Attachment 10](#)) for each block used for certification under this Operational Procedure each day, or at the time of changing from one source 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 (e.g. Block 1, Block A etc.);
- (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;
- (g) the name and signature of the Authorised Signatory.

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

### **7.7 Fruit Receival**

The Fruit Receival 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 Receival 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 (lot) of tomatoes, capsicums, chillies or eggplant supplied by another Business for certification under this Operational Procedure is accompanied by a *Grower 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 receival 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.

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 Non-conforming Product at Grading and Packing](#)).

#### **7.8.1 Identification and Control of Non-conforming Product at Grading and Packing**

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

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

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

- (a) locating non-conforming 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 non-conforming tomatoes, capsicums, chillies or eggplant in reject bins or other containers with lids 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 non-conforming 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.

### 7.9.1 Sample Selection

Packed Product Inspection may be carried out as an;

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

#### 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 packed on the one day for certification under this procedure.

Packed product 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.

Where the business is packing produce from two or more growers at one time, at least one package shall be inspected from each grower's product.

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**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.

### **End-Point Inspection**

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

The business shall select a **minimum of 600 units or a minimum of 2% of the carton count (one in every fifty packages)** or part thereof, from randomly selected packed product **from each 'load'** of produce to be consigned from the facility **each day**.

A **'load'** is a quantity of packed product, up to a maximum of **2,500 packages**, assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.

Where the business is packing produce from two or more growers at one time, at least one package shall be inspected from each grower's product.

When the sample size selected is 2% of the carton count, there is a minimum sample size of three cartons with the calculated number of cartons always rounded up. 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.

### **7.9.2 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.

### **7.9.3 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 live fruit fly infestation. Live fruit fly infestation includes fruit fly eggs or live fruit fly larvae.

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The sample packages selected for inspection shall be brought to the inspection bench. 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 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 live fruit fly larvae. If there is no presence of either fruit fly eggs or live fruit fly larvae in the cut fruit, the fruit must be discarded.

#### 7.9.4 Fruit Fly Identification

Samples of suspected fruit fly eggs or larvae shall be collected by the Packed Product Controller and placed in a specimen bottle filled with methylated spirits. Samples shall be labelled with the date of inspection, the Interstate Produce number (IP No.) of the accredited business and the address of the property or the facility number.

Where eggs or live larvae are suspected of being fruit fly, the suspects shall be submitted to an approved taxonomist. Samples shall be forwarded with a completed *Fruit Fly Sample Submission* form ([refer Attachment 11](#)).

Taxonomists shall be registered on DAF Queensland's Register of Approved Taxonomists and must meet 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 fruit fly taxonomy.

#### 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 Packed Product 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 12 – Identification of Packed Product Sample Packages](#).

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### 7.9.6 Action Following Identification of Non-conforming Packed Product

If any tomatoes, capsicums, chillies or eggplant are found to be infested with suspect live 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 live 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 **Dimethoate, Trichlorfon or Maldison** in accordance with the **label recommendations or APVMA permit** 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 live 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 live 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 reference code or number;
- (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 (e.g. fumigation with methyl bromide); or
- (b) consigned to markets that do not require certification of treatment and/or inspection for fruit fly.
- (c) Submitted for diagnosis for confirmation of Queensland 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 13](#)) 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 14](#).

## 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 high, 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.

If 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 required.

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

### 7.10.2 Post Treatment Security (Tasmania only)

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

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

Any fruit which is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions.

Any treated fruit which remains unpacked at the end of the day must be held in secure conditions until packed.

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

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

Certification Assurance Certificates must state that fruit was; **“Packed in such a way as to prevent infestation of fruit fly”**.

Secure conditions include -

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

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

***Where consignments are transported to Tasmania as full container lots, the seal number must be included in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment ([refer Attachment 2](#)).***

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

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

### 7.10.3 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* [CAF-16].

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 concentration and name of the active ingredient in the concentrate most recently used (e.g. “500 g/L Trichlorfon”);
  - in the Concentration column, the mixing rate of the concentrate in the spray mixture (e.g. “at 1.25 mL/L”); and
- (e) in the “Additional Certification” section, the words –
  - “Meets ICA-26”.

A completed example is shown as [Attachment 2](#).

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Individual Assurance Certificates shall be 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.

Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02].

#### 7.10.4 Assurance Certificate Distribution

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

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

### 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) If applicable, a *Cover Spray Application Calibration Test Record* ([refer 7.4.1](#));
- (d) *Cover Spray Mixture Preparation Chart* ([refer 7.4.3](#));
- (e) *Cover Spray Mixture Preparation and Treatment Record* ([refer 7.4.5](#));

#### PART B

- (a) a copy of each *Grower Declaration* received ([refer 7.7.1](#));
- (b) *Fruit Fly Sample Submission* form ([refer 7.9.4](#));
- (c) Packed Product Inspection Record ([refer 7.9.8](#));
- (d) if applicable, a *Grower Identifier Record* ([refer 7.10.1](#));
- (e) a copy of each *Plant Health Assurance Certificate* [CAF-16] 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 ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement*;
- (d) a current copy of the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02].

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

## 8. ATTACHMENTS

<a href="#">Attachment 1</a>	Application for Accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) Arrangement	CAF47 (BLANK)
<a href="#">Attachment 2</a>	Plant Health Assurance Certificate	CAF-16 (COMPLETED EXAMPLE)
<a href="#">Attachment 3</a>	Property Plan	CAF-129 (BLANK)
<a href="#">Attachment 4</a>	Chemical Mixture Tank Calibration Certificate	CAF-03 (BLANK)
<a href="#">Attachment 5</a>	Cover Spray Application Calibration Test Record	CAF- 130 (BLANK)
<a href="#">Attachment 6</a>	Cover Spray Mixture Preparation Chart	CAF-102 (BLANK)
<a href="#">Attachment 7</a>	Cover Spray Mixture Preparation Chart	CAF-102 (COMPLETED EXAMPLE)
<a href="#">Attachment 8</a>	Cover Spray Mixture Preparation and Treatment Record	CAF-103 (BLANK)
<a href="#">Attachment 9</a>	Grower Declaration	CAF-131 (BLANK)
<a href="#">Attachment 10</a>	Grower Declaration	CAF-131 (COMPLETED EXAMPLE)
<a href="#">Attachment 11</a>	Fruit Fly Sample Submission form	CAF-121 (BLANK)
<a href="#">Attachment 12</a>	Identification of Packed Product Sample Packages	



**PRE-HARVEST TREATMENT AND POST HARVEST INSPECTION OF  
TOMATOES, CAPSICUMS, CHILLIES AND EGGPLANT**

[Attachment 13](#) Packed Product Inspection Record

**CAF-132  
(BLANK)**

[Attachment 14](#) Packed Product Inspection Record

**CAF-132  
(COMPLETED  
EXAMPLE)**

## Application for accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement

Pursuant to section 420 of the *Biosecurity Act 2014*

**OFFICE USE ONLY**

DATE RECEIVED:
PAS NUMBER:
DATE APPROVED OR REFUSED:
FURTHER INFORMATION REQUEST DATE:
DATE FURTHER INFORMATION RECEIVED:
PAYMENT PROCESSED DATE:
PAYMENT AMOUNT RECEIVED:
RECEIPT NUMBER:

**Important Information for applicants**

This form is to be used to apply as an accredited certifier for an Interstate Certification Assurance (ICA) arrangement.

Information requested will enable your application to be processed as prescribed by the *Biosecurity Act 2014*. Your application must be assessed and granted by the chief executive before you can proceed with the proposed activity.

Before lodging this application you should be familiar with the requirements of the *Biosecurity Act 2014* available on the Office of the Queensland Parliamentary Counsel website [www.legislation.qld.gov.au](http://www.legislation.qld.gov.au).

**How to complete form for a new application**

- Must complete entire form.

**How to complete form for an amendment or renewal**

- Update any areas that require amendments;
- Must complete part A section 1, part B sections 2-4 and part C.

**How to submit this form**

- In person to:  
Any [Department of Agriculture and Fisheries regional office](#); or
- Via post to:  
Department of Agriculture and Fisheries  
PO Box 5083  
Nambour Qld 4560

**Prescribed fee**

- For the current fees visit [www.daf.qld.gov.au/biosecurity-fees](http://www.daf.qld.gov.au/biosecurity-fees)
- Fees are applicable until the end of the financial year.
- The prescribed fee must be paid at the time the application is submitted for it to be processed.

**Term of accreditation**

The term of this accreditation shall be one (1) year unless sooner cancelled or suspended from the date of your application being approved.

**Notification**

The applicant will be notified of the outcome within thirty (30) days of receipt of the application. The applicant will be notified by post to the applicant's postal address.

The application is deemed to have been received when the [District Co-ordinator \(Certification and Accreditation Services\)](#) in your district is in receipt of an accurate and complete application and payment of the prescribed fee has been received, processed and cleared.

**Contact us**

For more information please contact the District Co-ordinator (Certification and Accreditation Services), Plant Biosecurity & Product Integrity, Biosecurity Queensland, Department of Agriculture and Fisheries in your district or the Department of Agriculture and Fisheries Customer Service Centre on 13 25 23.

**Type of application** *(select one only)*

New application     Amendment     Renewal

**Part A – Accredited certifier application**

**1. Applicant details**

Please supply ACN or ARBN *(if applicable)*

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Please supply Interstate Produce Number (IPN) *(if known)*

Q					
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**Applicant is:** *(select one only)*

an individual     a partnership     an incorporated company     a co-operative association  
 other *(please specify)*

**If applicant is an individual, please complete the following** *Supply full legal name including first name, surname and any other name/s.* First name

Last name

Other name/s

**If applicant is a partnership, please complete the following** *Supply the full legal name of each partner in their normal order.*

First name

Last name

First name

Last name

First name

Last name

**If applicant is an incorporated company, co-operative association or other type of legal entity, please complete the following**

*Supply the full legal name.*

**Trading name/s of the applicant** *Supply any business names or brand names used by the applicant on packages of certified items.*

**2. Address details**

Street address

Suburb/Town/Locality

Country

State

Postcode

Postal address *(if different to street address)*

Suburb/Town/Locality

Country

State

Postcode

**3. Contact details**

Phone

Fax *(if applicable)*

Mobile *(if applicable)*

E-mail address

**Preferred method of contact**

Any     E-mail     Phone     Mail



# Plant Health Assurance Certificate

Pursuant to Sections 412 and 413 of the Biosecurity Act 2014

(Means a biosecurity certificate issued in accordance with Chapter 15 of the Biosecurity Act.)

ORIGINAL

## Consignment Details (Please print)

Certificate Number **9999999**

Consignor

Consignee

Name	<b>Joe's Tomatoes Pty Ltd</b>
Address	<b>Childers Road Bundaberg Qld 4670</b>

Name	<b>F &amp; V Wholesalers Pty Ltd</b>
Address	<b>South Australian Produce Market. Burma Road, Poorooka SA 5095</b>

Reconsigned To (Splitting consignments or recognizing whole consignments)

Method of Transport (Provide details where known)

Name	
Address	

<input checked="" type="checkbox"/> Road	Truck/Trailer Registration
<input type="checkbox"/> Rail	Consignment
<input type="checkbox"/> Air	Airline/Flight no.
<input type="checkbox"/> Sea	Vessel Name & Voyage no.

## Certification Details (Please print)

Accredited Certifier that Prepared the Produce

Grower or Packer

Name	<b>Joe's Tomatoes Pty Ltd</b>
Address	<b>Childers Road Bundaberg Qld 4670</b>

Name	<b>Joe's Tomatoes Pty Ltd</b>
Address	<b>Childers Road Bundaberg Qld 4670</b>

IP No. of Acc. Certifier

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

**Q 9999**

**Joe's Tomatoes**

**06/01/2019**

Facility No.	Procedure Code	Expiry Date	Facility No.	Procedure Code	Expiry Date
<b>01</b>	<b>ICA-26</b>	<b>01/11/19</b>			/ /

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
<b>1000</b>	<b>Cartons</b>	<b>Tomatoes</b>	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
/ /	<input type="checkbox"/> Dipping	Dimethoate	400ppm	<input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.
/ /	<input type="checkbox"/> Flood Spraying	Dimethoate	400ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m <sup>3</sup>	Two hours @ °C
/ /	<input type="checkbox"/> Grown and packed on a property free from red imported fire ant			
/ /	<input type="checkbox"/> Sourced from a property located more than 5km from a known infestation of red imported fire ant			
/ /	<input type="checkbox"/> Mature green condition at packing			
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			
/ /	<input type="checkbox"/> Inspected and found free of melon thrips			
<b>01 / 01 / 19</b>	<input checked="" type="checkbox"/> Pre-Harvest Spray	500 g/L Trichlorfon	1.25mL/L	

Additional Certification

Meets ICA-26

## Declaration

I, an Authorised Signatory of the accredited certifier that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the accredited certifier's approved facilities in accordance with the accreditation(s) granted to the accredited certifier under the Biosecurity Act 2014 and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please print)

Signature

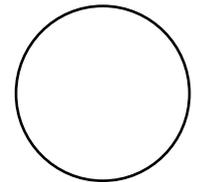
Date

**Arthur John Signatory**

*A.J. Signatory*

**06/01/2019**

# PROPERTY PLAN



INDICATE NORTH



# CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

## EQUIPMENT CALIBRATED

Name and Address of  
Owner of Equipment:

---

---

Type of equipment  
(e.g. boom spray, mister):

---

---

Brand:

---

Model:

---

Serial No.:

---

equipment number

---

## 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:

---

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## CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

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

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---

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## 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 = 1500/750 Litres

Volume of Concentrate = 600 millilitres

## Part Fill

500/250 mL Concentrate / 200 Litres Mixture

750/375 mL Concentrate / 300 Litres Mixture

1000/500 mL Concentrate / 400 Litres Mixture

Prepared by: S Operator S Operator 06/07/18  
Printed Name Signature Date



# GROWER DECLARATION

*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. **Q**

--	--	--	--

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. **Q**

--	--	--	--

 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 -

- |  |  |
|--|--|
| <input type="checkbox"/> 0.75 ml of 400g/L Dimethoate concentrate  | <input type="checkbox"/> 2.95 mL of 440g/L Maldison concentrate  |
| <input type="checkbox"/> 1.30 mL of 1000g/L Maldison concentrate   | <input type="checkbox"/> 1.15 mL of 1150g/L Maldison concentrate |
| <input type="checkbox"/> 1.25 mL of 500g/L Trichlorfon concentrate |  |

per litre of cover spray mixture; **OR**

a **low volume cover spray** applied at -

- 750mL of 400g/L Dimethoate concentrate
- 1.25L of 500g/L Trichlorfon concentrate per hectare.

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

# GROWER DECLARATION

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 Joseph William Grower (full printed name)

an Authorised Signatory of -  
Joe's Capsicums Pty Ltd (Business name),

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

9	0	0	0
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hereby declare that the-

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

of -  
capsicums (type of produce)

identified by -  
Joe's Capsicums Pty Ltd (package identification)

delivered to-  
Central Packing Co. P/L (Business name)

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

9	9	9	9
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 on 21 / 10 / 19 (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 -
  - 0.75 mL of 400g/L Dimethoate concentrate
  - 2.95 mL of 440g/L Maldison concentrate
  - 1.30 mL of 1000g/L Maldison concentrate
  - 1.15 mL of 1150g/L Maldison concentrate
  - 1.25 mL of 500g/L Trichlorfon concentrate

per litre of cover spray mixture: **OR**

- a **low volume cover spray** applied at -
  - 750mL of 400g/L Dimethoate concentrate
  - 1.25 L of 500g/L Trichlorfon concentrate per hectare.

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>B13</u>	<u>01/01/19</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 Grower  
Signature

05 / 01 / 19  
Date

# FRUIT FLY SAMPLE SUBMISSION FORM

*This form should accompany each sample submitted to an Approved Taxonomist for identification.  
An Approved Taxonomist must be registered on DAF Queensland's Register of Approved Taxonomists.*

Name of business submitting sample:

IP Number:

**Q**

Postal address for response:

Telephone number:

Facsimile number:

Mobile number:




Name of person who collected sample:

Time and date collected:

:      AM  
                 PM      /      /

Street address of property where specimen collected:

Maturity of Sample:

 Eggs

 Larvae

 Adults

 Other (specify)

Level of Infestation:

 High (>10)

 Medium (5-10)

 Low (<5)

Street address of Source Block:

Source Block IP Number:

**Q**

Source Block Reference Code or Number (as per Property Plan):

Printed Name

Signature

Date



/      /

**OFFICE USE ONLY**

Sample number:

Time and date received:

:      AM  
                 PM      /      /

Identification:

.....

.....

.....

.....

.....

.....

Identified by:

Printed Name

Signature

Date



/      /

Business advised by:

 Post

 Facsimile

Time and date sent:

:      AM  
                 PM      /      /

Printed Name

Signature

Date



/      /

## IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

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### Marking Sample Packages After Packed Product Inspection

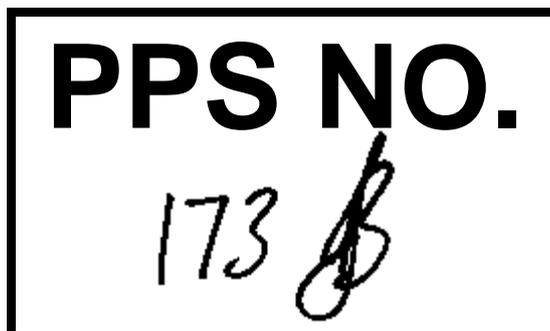
Following inspection, the Packed Product Controller must -

- (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)





# PACKED PRODUCT INSPECTION RECORD

IP No. Q 9 9 9 9

Date of Inspection	PPS No.	Fruit Fly Infestation <input checked="" type="checkbox"/>		COMMENTS <small>(Note any problems detected during inspection and number of any withdrawn or rejected packages)</small>	Packed Product Controller's Signature
		NO	YES		
23/10/16	1	✓			<i>P Controller</i>
"	2	✓			<i>P Controller</i>
"	3	✓			<i>P Controller</i>
"	4	✓			<i>P Controller</i>
"	5	✓			<i>P Controller</i>
"	6	✓			<i>P Controller</i>
"	7	✓			<i>P Controller</i>
"	8	✓			<i>P Controller</i>
"	9	✓			<i>P Controller</i>
"	10	✓			<i>P Controller</i>
"	11	✓			<i>P Controller</i>
"	12	✓			<i>P Controller</i>
"	13	✓			<i>P Controller</i>
"	14	✓			<i>P Controller</i>
"	15	✓			<i>P Controller</i>
"	16	✓			<i>P Controller</i>
"	17	✓			<i>P Controller</i>
"	18	✓			<i>P Controller</i>
"	19	✓			<i>P Controller</i>
"	20	✓			<i>P Controller</i>
"	21	✓			<i>P Controller</i>
"	22	✓			<i>P Controller</i>
"	23	✓			<i>P Controller</i>
"	24	✓			<i>P Controller</i>
"	25	✓			<i>P Controller</i>
"	26		✓	PPS No. 26 Live fruit fly detected. Biosecurity Queensland Inspector Townsville advised at 3:00pm Source – Joe's Capsicums (Q9000) block No C04. Total of 1600 capsicums from this grower rejected & consigned to Sydney. No further certification of capsicums from this block until coverspray has been applied and withholding period met as per procedure.	<i>P Controller</i>
"	27	✓			<i>P Controller</i>
"	28	✓			<i>P Controller</i>
"	29	✓			<i>P Controller</i>
"	30	✓			<i>P Controller</i>

Record Completed on 06/ 01 / 19  
Date

Packed Product Controller P Controller  
Printed Name

*P Controller*  
Signature