



Procedure

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ICA-04

FUMIGATION WITH METHYL BROMIDE

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REVISION HISTORY

VERSION	DATE	AMENDMENTS	
		SECTION	DETAILS
1.0	16 September 2001	All	New ICA Procedure.
2.0	22 December 2003	All	Pages 9, 26, 27, 28 and 29.
3.0	11 December 2012	All	All pages review and reformatting. Updated reference to Workplace Health and Safety Act 2011. Update fumigation rates and produce temp < 32°C in section 6. Updated Plant Health Assurance Certificate as an attachment. Removed specific treatment for Papaya Fruit Fly from section 7.9. Add fumigation chamber loading rates to section 7.5.2. Add other suitable gas monitoring devices to section 7.6.6.
4.0	26 June 2017	All	Changes made to align with the <i>Biosecurity Act 2015</i> . Updated definitions, removed details for accreditation, auditing procedures, sanctions policy and charging, and replaced the application form and PHAC. Updated NSW Department of Primary Industries contact details.
4.1	4 June 2018	6	Add minimum permissible pulp temperature for host fruit destined for WA, SA and Tas. Add requirement for impervious materials to be opened, cut or removed. Add Tas condition that impervious materials may remain intact if they contain perforations or pinholes.
		7.2	Remove reference to Inspector having to supervise the Gas Retention test.
4.2	8 November 2018	6	Increase in minimum pulp temperature rates from 16°C to 17°C for all Queensland fruit fly host produce. Add requirement to include treatment temperature and duration on PHACs.
		7.5.2	Include details for perforations and pinholes.
5.0	9 October 2020	4, 5, 6, 7.4, 7.5, 7.6., 7.9, 7.10, 7.11, 7.12 Attachments 5 & 6	For Tas only, added definition for Authorised Inspection Person, fruit fly damage, stonefruit, responsibility for fruit fly inspection, requirements security, ambient temperature, core temperature verification and chamber load identification on PHAC, Updated Department definition. Added (f) unique identification reference under Treatment Record. Updated post treatment security. Added Attachments 5 and 6.
5.1	28 October 2020	6, 7.5	Addition of passionfruit for sampling and inspecting for Tasmania. And removal of requirement for mangoes, stonefruit and chillies to be fumigated in a separate chamber

Disclaimers

The information contained in this Procedure is based on knowledge and understanding at the time of writing (October 2020). However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up-to-date and to check currency of the information with the appropriate officer of the Department or the user's independent adviser.

PROCEDURE

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1. PURPOSE

The purpose of this Procedure is to describe:

- (a) the principles of operation, design features and standards required for fumigation chambers and facilities; and
- (b) the responsibilities and actions of personnel;

that applies to the certification of methyl bromide fumigation of produce under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This Procedure covers all certification of methyl bromide fumigation by a Business operating under an ICA arrangement in New South Wales.

Pest: Fruit fly and other plant pests

Product: Fruit and fruiting vegetables, food producing plants and ornamentals

Location: Businesses operating in areas of NSW where the requirements specified are a condition of entry of an interstate quarantine authority.

ALWAYS READ THE LABEL

Users of agricultural chemical products must always read the label and any Permit before using the product and strictly comply with the directions on the label and the conditions of the Permit. Users are not absolved from compliance with the directions of the label or the conditions of the Permit by reason of any statement made or omitted to be made in this Procedure.

Certification of **fruit fly host produce** under this Procedure may not be an accepted quarantine entry condition for all produce to all intrastate and interstate markets.

Some intrastate or interstate markets may require additional plant health certification for pests and diseases other than fruit fly as a condition of entry.

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

Information on intrastate and interstate quarantine requirements can be obtained by phoning 1800 084 881 or accessing <http://www.interstatequarantine.org.au/>.

3. REFERENCES

[Biosecurity Act 2015](#)

Further information – <https://www.dpi.nsw.gov.au/biosecurity/plant>

Policies – <http://www.dpi.nsw.gov.au/biosecurityact/procedures>

Accreditation of Biosecurity Certifiers

Biosecurity Audit Frequency

Work Instruction – <https://www.dpi.nsw.gov.au/biosecurity/plant>

WI-01 – ‘Guidelines for Completion of Plant Health Assurance Certificates’

4. DEFINITIONS

In this Procedure:

Act means the [Biosecurity Act 2015](#).

<i>Authorised Person</i>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<i>Authorised Inspection Person</i>	means a person trained, assessed and found competent in the signs and symptoms of fruit fly damage and who is authorised to conduct inspections on behalf of the Business by having their name, specimen signature and date of demonstrated competency on a register of Authorised Inspection Persons maintained by the Business.
<i>Authorised Signatory</i>	means a person whose name is notified to the Secretary as a person who can issue a biosecurity certificate on behalf of the Business.
<i>Business</i>	means the legal entity accredited as a biosecurity certifier under the Act.
<i>Certification</i>	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an Interstate Certification Assurance Procedure or an interstate quarantine entry requirement.
<i>Certification Assurance Arrangement</i>	means a CA Arrangement that enables a Business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<i>Chamber</i>	means a permanent or tarped enclosure made from gas-proof material specifically designed for the purpose of fumigation.
<i>Department</i>	means the NSW Department of Primary Industries, Regional NSW
<i>Facility</i>	means the location of the fumigation chamber or chambers covered by the ICA arrangement.
<i>Fumigant</i>	means 1000 g/kg methyl bromide (CH ₃ Br).
<i>Fumigation</i>	means the treatment of produce with a fumigant.
<i>Fumigator</i>	means a person with a current fumigation certificate of competency, to undertake fumigation pursuant to the <i>Work Health and Safety Act 2011</i> .
<i>fruit fly</i>	means Queensland fruit fly (<i>Bactrocera tryoni</i>), Lesser Queensland fruit fly (<i>Bactrocera neohumeralis</i>) and Northern Territory fruit fly (<i>Bactrocera aquilonis</i>).
<i>fruit fly damage</i>	means fruit fly sting marks, eggs or larvae.
<i>Inspector</i>	means a WorkCover inspector authorised by the WorkCover Authority of NSW, or an Authorised Person.
<i>Load</i>	means the total number of packages covered by one fumigation treatment.
<i>Lot</i>	means a discrete number of packages of one produce type (e.g. mangoes or rockmelons) from one source (e.g. one packer or one consignee).
<i>Non-conformance</i>	means a failure to fulfil a specific requirement
<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.

<i>Produce</i>	means plants and plant products and includes members, alive or dead, of the plant kingdom and any material of plant origin.
<i>stonefruit</i>	means peach, nectarine, plum, apricot, and hybrids of peach, nectarine, plum, apricot.

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.

Certification Controller is responsible for:

- representing the Business during audits and other matters relevant to ICA accreditation;
- ensuring the Business has current accreditation for an Interstate Certification Assurance arrangement under this Operational Procedure;
- training staff in their responsibilities and duties under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities under this Operational Procedure;
- ensuring that all fumigation of produce certified under the Businesses ICA arrangement is carried out in accordance with this Operational Procedure;
- ensuring all fumigations are performed by a licensed fumigator;
- ensuring the fumigation facility has been approved or deemed an 'as of right use' by the relevant Local Authority (as applicable);
- ensuring a Fumigation Dosage Chart is maintained for each fumigation chamber operated at the facility;
- ensuring each fumigation chamber operated at the facility is covered by a valid Gas Retention Test Certificate issued by a licensed fumigator within the last 6 months;
- ensuring thermometers used for measuring produce and chamber temperatures are identified and calibrated at least every 6 months; and
- if applicable, ensuring weighing scales are calibrated at least every 6 months.

Authorised Inspection Person is responsible for:

- prior to fumigation, sampling and inspecting a minimum of 600 pieces of mango, stonefruit, chillies and passionfruit for freedom from fruit fly damage;
- taking corrective action following the identification of fruit fly damage in mango, stonefruit, chilli or passionfruit; and
- maintaining records of packed produce inspection.

Fumigator is responsible for:

- maintaining the fumigation chamber and fumigation equipment;
- determining the chamber volume;
- maintaining thermometer identification and calibration records;
- determining the minimum produce temperature for each fumigation;
- determining the rate and dosage of fumigant required for each fumigation;
- if applicable, maintaining weighing scale calibration records; and
- maintaining fumigation treatment records.

Authorised Dispatcher is responsible for:

- ensuring all packages covered by a PHAC issued by the Business are identified; and
- maintaining copies of all PHACs issued by the Business under the ICA arrangement.

Authorised Signatories are responsible for:

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

6. REQUIREMENTS

Fumigation with methyl bromide in an approved fumigation chamber for 2 hours at the following rates:

For all Queensland fruit fly hosts:

Core Temp °C	Rate g/m ³
17-20.9	40
21+	32

For hosts of all other plant pests:

Core Temp °C	Rate g/m ³
10-10.9	56
11-15.9	48
16-20.9	40
21+	32

- (a) **For Tasmania only** and for Queensland fruit fly host produce, ambient air temperature within the fumigation chamber must be monitored and maintained at the minimum core temperature for the relevant dosage rate above, ensuring that;
- (i) ambient air temperature recording instruments are located in an area either behind the circulation fans or an area in which the air passing the sensor is returning to the fans (i.e. return air monitoring); and
 - (ii) temperature recordings are taken every 30 minutes during the fumigation.
- (b) For **Tasmania only** and for **mangoes, stonefruit, chillies and passionfruit only**, a 600 piece inspection of each fruit type must be completed for each chamber load ensuring an even distribution of fruit is inspected proportionate across all varieties and growers and/or packers represented in the chamber load.
- (c) The core temperature prior to fumigation:
- (i) for Queensland fruit fly hosts - must be above 17°C and below 32°C taken from the flesh next to the seed (if seed present); or
 - (ii) for food producing plants and ornamentals – must be above 10°C and below 32°C taken adjacent to, or within the article being fumigated (for example, centre of carton).
- (d) **For Tasmania only** and for Queensland fruit fly host produce, core temperature must be verified as follows;
- (i) core temperature must be measured by placing the tip of the temperature probe into the centre of a piece of host produce located in the middle of a carton; and
 - (ii) at least three temperature readings must be taken from each bin or pallet or lot on each pallet;
 - (A) where the lot is on a pallet, at least three different cartons in a lot must be inspected, including:

1. one sample taken from the top of the pallet; and
 2. one sample taken from the centre/inside/middle of the pallet; and
- (B) where the lot is in a bin, at least three different samples readings must be taken from each bin, including:
1. one sample taken from the top of the bin; and
 2. one sample taken from the centre/inside/middle of the bin; and
- (iii) a further three readings must be taken for each commodity in the pallet, lot on a pallet or bin that is either a different variety or supplied by a different grower and/or packer.
- (e) Loading rates within the chamber must be:
- (i) for fruits and vegetables - not less than 30% nor more than 50% of the volume of the chamber when empty; or
 - (ii) for all other plants and plant products – not more than 50% of the volume of the chamber when empty.
- (f) The fumigator must ensure that produce packaged or covered with impervious materials (such as plastic bags, stacked plastic punnets or waxed paper), are opened, cut or removed to allow adequate penetration of the gas unless the impervious materials contain:
- (i) not less than four unobstructed perforations of 6 mm diameter per 100 cm²; or
 - (ii) five unobstructed perforations of 5 mm diameter per 100 cm²; or
 - (iii) numerous pinholes (at least 6 holes per square centimetre).
- (g) **For Tasmania only** and for Queensland fruit fly host produce,
- (i) for packaged produce, for the duration of the produce's transit to end destination from its point of origin certification for freedom from Fruit Fly infestation, the produce must be in either:
 - (A) unvented packages; or
 - (B) vented packages with the vents secured with mesh with a maximum aperture of 1.6 mm; or
 - (C) vented packages enclosing a liner bag or liner sheets that obscure vent holes; or
 - (D) packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm; or
 - (ii) for unpackaged produce, the produce must be handled, stored and transported in secure conditions in commercial cool storage, typically at less than 10°C; or
 - (iii) for any produce that is handled in transit, thereby not fulfilling either 6(g)(i) or (ii) for the duration of this period of activity the produce:
 - (A) must be handled, stored and transported in an environment in which the air temperature is less than:
 1. 13°C if at risk of infestation by MFF; or
 2. 16°C if at risk of infestation by QFF; or
 - (B) if handled in a warmer environment, must not be exposed to air temperature greater than:
 1. 13°C for longer than 60 minutes if at risk of infestation by MFF; or
 2. 16°C if at risk of infestation by QFF; and
 3. have the original certifications linked by an approved process to the deconsolidated or reconsigned produce; and

- (C) for produce that has been handled in transit according to 6(g)(iii) it must also be handled, stored and transported for the remainder of its transit according to one of the consignment import requirements offered in 6(g).

100% methyl bromide must be used for fumigating fruit and fruiting vegetables, food producing plants and ornamentals.

The use of fumigants containing chloropicrin does not have National Registration Authority approval for the fumigation of these commodities. Chloropicrin is phytotoxic and is likely to cause damage to any living plant material.

All treated food must not be made available for retail sale unless residues of Methyl Bromide are at or below the maximum residue limit (MRL) of 0.05 mg/kg.

NSW Department of Primary Industries and interstate quarantine authorities maintain the right to inspect, at any time, certified produce and to refuse to accept a certificate where produce is found not to conform to specified requirements.

Inadequate ventilation of produce after fumigation may lead to residues of methyl bromide above the MRL and leave produce open to seizure by relevant authorities at intrastate or interstate markets.

All methyl bromide fumigations must be carried out by a licensed fumigator.

Do not use fumigated commodities for stock or human consumption or for fabrication into food for human or animal consumption within 3 days of completion and until the commodity had been adequately ventilated.

7. PROCEDURE

7.1. Fumigation facility requirements

The Business shall maintain documentary evidence that the fumigation facility has current approval or has been deemed as an 'as of right use' by the relevant Local Authority (City or Shire Council).

Each chamber operated at the facility for methyl bromide fumigation of produce under this Operational Procedure must:

- (a) be a permanently constructed fumigation chamber or a semi-permanent fumigation chamber made from gas-proof material designed specifically for the purpose of fumigation; and
- (b) be covered by a current and valid Gas Retention Test Certificate issued by a licensed fumigator within the last 6 months.

Stack fumigation under impervious gas sheets (tarpaulins) is not permitted under this Operational Procedure.

7.1.1 Fumigation Dosage Chart

The Business shall maintain a Fumigation Dosage Chart (Attachment 2) or similar record in close proximity to the chamber for each chamber used by the Business for fumigation under this Operational Procedure.

The chart shall provide the following details:

- (a) the Businesses name and Interstate Produce (IP) number;
- (b) the identification of the chamber to which the chart applies;
- (c) the total chamber volume in cubic metres;
- (d) the quantity of methyl bromide in grams (g) required to be added to the chamber to achieve a concentration of 32, 40, 48 and 56 g/m³; and
- (e) the printed name and signature of the licensed fumigator responsible for the preparation of the chart and the date of preparation.

7.1.2 *Fumigation chamber and fumigation equipment maintenance*

The Fumigator shall carry out regular checks of the fumigation chamber and any fumigation equipment such as halide lamps, gas monitoring devices and gas sampling tubes to ensure they continue to operate effectively and remain free from malfunction, damage or excessive wear.

7.2. **Gas retention testing**

All chambers used for methyl bromide fumigation under an Interstate Certification Assurance arrangement must be covered by a valid Gas Retention Test Certificate issued by a licensed fumigator.

Operational chambers must be tested at least every 6 months, or as required by an Inspector.

Gas Retention Certificates shall be issued following testing by a licensed fumigator in accordance with the following:

- (a) After preparing the chamber in accordance with the requirements of this Operational Procedure, gas concentrations shall be measured and recorded 20 minutes after the start of the fumigation and at 2 hours after the start of the fumigation prior to venting.
- (b) All monitoring points shall be measured to determine that the required concentration has been attained. All monitoring points shall equilibrate within $\pm 5\%$ of each other at the 20 minute monitoring where more than one monitoring point is in use.
- (c) Where monitoring points are not equilibrated within $\pm 5\%$ of each other at the 20 minute monitoring, the fumigation will be deemed to have failed and the Fumigator shall vent off all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.
- (d) A minimum of 50% of the original fumigant concentration is required to be retained at the final monitoring (after 2 hours). If the required final concentration is not reached then the fumigation will be deemed to have failed and the Fumigator shall vent off all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.
- (e) At least one successful fumigation retention test for a chamber must be undertaken before a Gas Retention Test Certificate may be issued for that chamber.

It is recommended that newly constructed chambers be tested for leakage using a coloured smoke generator prior to gas retention testing using methyl bromide.

7.2.1 *Gas Retention Test Certificate*

The Gas Retention Test Certificate must record:

- (a) the name and Interstate Produce (IP) number of the Business that operates the fumigation chamber;
- (b) the facility address;
- (c) the identification of the chamber to which the certificate applies;
- (d) the date of the test;
- (e) the measurements of the chamber;
- (f) the chamber volume;
- (g) the volume of any external ducting;
- (h) the total chamber volume in cubic metres;
- (i) the fumigation rate (g/m^3);
- (j) the time of vaporisation;
- (k) the quantity of methyl bromide in grams (g) added to the chamber to achieve the concentration at the time of the test(s);
- (l) the readings for each monitoring point for each test at 20 minutes after vaporisation is complete;

- (m) the readings for the each monitoring point for each test at the end of the test (at 2 hours after vaporisation is complete);
- (n) the time venting commenced;
- (o) the percentage of gas retained for each test at the end of the test; and
- (p) the QDH licence number, printed name and signature of the licensed fumigator who performed the test(s).

This information must be provided using the Gas Retention Test Certificate included as Attachment 4 or a certificate, which captures the same information.

7.3. Calculation of fumigation chamber volume

The volume of the space to be fumigated is the volume of the total space enclosed for fumigation. It is to be calculated using a measuring tape or other suitable device to determine length, width and height and is to be expressed in cubic metres (m³).

Where an enclosed chamber is used for fumigation, the volume of any gas circulation equipment external to the chamber which is not sealed from the chamber during fumigation must also be included in calculation of the chamber volume.

The following calculation may be used to determine the volume of the chamber in cubic metres (m³):

$$\text{(Chamber height (m) x chamber length (m) x chamber width (m)) + external ducting volume (m}^3\text{)} \\ = \text{total chamber volume (m}^3\text{)}$$

For example:

$$\text{(Chamber height (2.5m) x Chamber length (3m) x Chamber width (3m)) = Chamber volume}$$

$$2.5 \times 3 \times 3 = 22.5 \text{ m}^3$$

$$+ \text{ External ducting volume } 0.5 \text{ m}^3 \text{ (if applicable) = Total chamber volume}$$

$$22.5 \text{ m}^3 + 0.5 \text{ m}^3 = 23.0 \text{ m}^3$$

Details of chamber volume and fumigant dosage rates must be prominently displayed in the vicinity of the chamber.

7.4. Ambient air temperature and chamber heating – Tasmania only

The ambient air temperature within the fumigation chamber must be maintained at the minimum temperature specified in Requirement for the relevant dosage to be applied.

Temperature monitoring devices must be checked on a regular basis to ensure they continue to operate effectively.

The fumigator must ensure that:

- (a) ambient air temperature sensing instruments in the chamber are located in a position that does not receive direct airflow from the circulation fans and heating element. The sensor must be located in an area either behind the circulation fans or an area in which the air passing the sensor is returning to the fans (i.e. return air monitoring); and
- (b) ambient air temperature recordings are taken every 30 minutes during the fumigation.

7.4.1 Ambient air temperature sensing and recording equipment

The combined sensing and data recording systems must be accurate to within 0.5°C of the true temperature and must be able to be read in increments of 0.1°C or less.

7.4.2 Ambient air temperature sensors

Ambient air temperature sensors must be uniquely identified e.g. a tag attached to the sensor or on the adjacent wall. Each sensor must be matched to a specific data recorder or uniquely identifiable in a computer database.

A plan indicating the location and identity of each sensor must be kept with the data recording instrument.

7.4.3 *Ambient air temperature recording equipment*

Output of recording instruments must be accurate to within $\pm 0.1^{\circ}\text{C}$ of the true temperature in the range of 10°C to 17°C in the normal operating environment. The instrument must be capable of repeatability in the range of 10°C to 17°C .

7.4.4 *Calibration of ambient air temperature sensing and recording equipment*

The ambient air temperature sensors and recording systems must be calibrated at least annually. Temperature calibration must be conducted at the freezing point of water (0°C). At calibration, each sensor must be uniquely identified and matched with the corresponding data recorder.

Calibration is to be undertaken by the Fumigator or by a recognised Testing Authority.

7.5. **Pre-treatment inspection – Tasmania only**

Where mangoes, stonefruit, chillies and/or passionfruit destined for Tasmania are being treated for Queensland fruit fly, a pre-treatment inspection of 600 pieces must be completed by an Authorised Inspection Person. Each piece must be inspected and found free of fruit fly damage.

7.5.1 *Register of Authorised Inspection Persons*

A register of Authorised Inspection Persons must be maintained. The register must contain the following minimum information for each Authorised Inspection Person:

- (a) Authorised Inspection Person
- (b) specimen signature
- (c) date of demonstrated competency

Authorised Inspection Persons must be assessed at least annually to demonstrate currency of competency in the detection and recognition of signs and symptoms of fruit fly damage.

7.5.2 *Inspection procedure for Queensland fruit fly*

For mangoes, stonefruit, chillies and passionfruit, a pre-treatment inspection for fruit fly damage must be conducted per chamber load for each fruit type.

Inspection must be conducted by a packed product inspection following assembly of a chamber load. The pre-treatment inspection must be undertaken by an Authorised Inspection Person.

7.5.3 *Inspection rate*

Inspection of mangoes, stonefruit, chillies and passionfruit, must be completed as follows:

- (a) inspect a random representative selection of 600 pieces of fruit obtained from a minimum of three cartons;
- (b) ensure that the selection represents an even distribution of fruit across all varieties and produce suppliers (growers/packers) in the chamber load (see examples).

Example 1: If a chamber load contains three varieties of mango (from the same mango grower) and ten varieties of stonefruit (from the same stonefruit grower), then 200 units are to be inspected from each variety of mango and 60 units from each variety of stonefruit.

Example 2: If a chamber load contains five varieties of stonefruit from 10 growers, then 60 units of stonefruit from each grower must be inspected, making sure that samples are drawn in a way that ensures a proportional sub-sample from each variety is inspected.

Where there are less than 600 pieces of mangoes, less than 600 pieces of stonefruit, less than 600 pieces of chillies, and/or less than 600 pieces of passionfruit in a chamber load, all the mangoes, all the stonefruit, all the chillies, and/or all the passionfruit in the chamber load must be inspected respectively. Additionally, where there are not enough pieces to inspect from one lot, the balance will be made up from other types of the same fruit (i.e. mango, stonefruit, chillies or passionfruit).

Example: Where a chamber load comprises 10 inspection lots of mangoes, 60 pieces must be inspected from each lot. Where one inspection lot of mangoes in the chamber load comprises only 18 pieces, the additional 42 pieces must be inspected from across the nine other inspection lots of mangoes.

7.5.4 Examination of sample

Each piece in the sample must receive 100% inspection of the surface area. Particular attention is to be paid to cracks, splits, bruises, rots and other blemishes. Special attention is to be given to any 'sting marks'. (see Attachment 6 - Inspection for Queensland Fruit Fly information sheet)

7.5.5 Inspection records

The business must maintain records of all fruit fly inspections. Inspection records (Attachment 5) must include –

- (a) date and time of inspection;
- (b) produce type;
- (c) grower/packer name for each inspection lot;
- (d) number of packages sampled;
- (e) number of units sampled in each inspection lot;
- (f) the inspection results including freedom or presence of fruit fly damage;
- (g) comments on the inspection, including any actions taken resulting from suspected detection of fruit fly; and
- (h) name and signature of Authorised Inspection Person.

7.5.6 Inspection facilities and equipment

The Certification Controller must maintain the following inspection facilities and equipment –

- (a) 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 that is of a reasonable size and height which is painted in a light colour or covered in a durable light coloured material placed in a well-lit and ventilated area on a flat sealed and durable surface i.e. concrete;
- (b) a hand lens, microscope or other device that provides at least X10 magnification for the observation of fruit fly damage; and
- (c) a pocket knife or similar item to further investigate for the presence of fruit fly.

7.5.7 Failed inspection procedure (following the detection of fruit fly damage)

The Authorised Inspection Person must immediately advise the Certification Controller of any detection of fruit fly damage identified during the inspection.

All host produce from that particular grower/packer must be rejected for certification under ICA-04 for that treatment day.

Where a new lot is substituted from a different grower/packer, the same original proportional inspection as that conducted on the original inspection lot must be conducted on the substituted produce.

7.5.8 Storage and identification procedure

The business must identify each lot of mangoes, stonefruit, chillies and passionfruit which has passed inspection. Each lot which has passed inspection is to be marked in such a way to be clear that the inspection lot has been 'inspected and found free of fruit fly damage'.

Each inspection lot which has passed inspection must be segregated from all other fruit fly host produce to prevent mixing with non-conforming produce and produce that has not been inspected.

All produce that is rejected for certification following identification of fruit fly damage must not be marked as described above and shall be segregated to prevent mixing with conforming produce.

7.6. Calculation of produce temperature

Immediately prior to the commencement of fumigation, the Fumigator must determine the minimum core temperature of each load of produce to be fumigated.

7.6.1 Equipment

Thermometers used for measuring produce core temperature may be of the bimetallic, glass (mercury or alcohol) or digital type and shall be uniquely identified for calibration purposes.

Thermometers capable of reading in graduations of 0.1°C or 0.2°C must be used.

7.6.2 Calibration of thermometers

Thermometers used for measuring produce core temperature must have been calibrated within the previous 6 months and shall be accurate to within $\pm 0.5^\circ\text{C}$.

Calibration may be undertaken using the ice-point check method, by checking against a calibrated reference platinum resistance thermometer, or by a recognised testing authority.

The Business must maintain results of thermometer calibration checks.

Thermometer calibration records must record the following information:

- (a) the date of calibration;
- (b) the identification of the thermometer calibrated;
- (c) the temperature reading(s) and the correction if any to the thermometer reading to an accuracy of at least $\pm 0.1^\circ\text{C}$; and
- (d) the name of the officer or recognised testing authority responsible for conducting the calibration check.

Ice - Point Check Calibration

Thermometers should be washed with distilled or de-ionised water and stored for several hours at 0°C before the calibration check.

A slurry mixture of distilled or de-ionised water and shaved ice made from distilled water is prepared in an insulated vessel. Drain any excess free water and then fully immerse each thermometer to above the mercury column. Lift the thermometer until the mercury is just visible and read the indicated temperature. Repeat this procedure until there is no change in the reading and then record the indicated temperature.

The correction for the thermometer will be the deviation of the reading from 0°C.

If the indicated temperature is outside the range $0^\circ\text{C} \pm 0.5^\circ\text{C}$ the thermometer is unsuitable for use under this Procedure.

Whilst it may be possible to adjust electronic thermometers, inaccurate glass thermometers shall be replaced and appropriate records made.

7.6.3 Produce temperature measurement

The core temperature prior to fumigation must be:

- (a) For Queensland fruit fly hosts – above 17°C and below 32°C taken from the flesh next to the seed (if seed present); and
- (b) for food producing plants and ornamentals – above 10°C and below 32°C taken adjacent to, or within the article being fumigated (for example, centre of carton).

If minimum temperature requirements are not met, the product must not be fumigated until it meets minimum required temperature.

7.6.3.1 Fruits and vegetables - other than for Tasmania

At least three temperature readings must be taken from each lot of fruit or vegetables in the load as follows:

- (a) where the lot is on a pallet or bin, one of the readings must be taken from the centre and one from the outer part of the pallet or bin.
- (b) where the lot is unpalletised, every 20th package must be sampled with one inner and one outer fruit or vegetable being sampled.

7.6.3.2 Fruit and vegetables – for Tasmania only

Core temperatures for Queensland fruit fly host produce must be verified as follows:

- (a) the temperature must be measured by placing the tip of the temperature probe into the centre of a piece of fruit located in the middle of a carton;
- (b) at least three temperature readings must be taken from each bin or pallet as follows:
 - (i) where the lot is on a pallet, the reading must be taken from three different cartons including one from the top of the pallet and one from the centre/inside/middle of the pallet.
 - (ii) Where the lot is in a bin, one of the readings must be taken from the top of the bin and one from the centre/middle/inside of the bin.
- (c) A further three readings must be taken for each commodity that is a different fruit variety of supplied by a different grower or packer.

7.6.3.3 Live plants and plant products – all destinations

A minimum of three temperature readings must be taken, varying between the top, middle and bottom and from outer and inner packages of each lot.

7.6.4 Produce temperature records

The Fumigator must record each temperature reading and the maximum and minimum produce temperatures of the load on the Fumigation Treatment Record (Attachment 3).

7.7. Preparing, loading and sealing the chamber

7.7.1 Preparing the chamber

The Fumigator must, prior to the chamber being loaded:

- (a) check the chamber for damage and possible leak sites;
- (b) repair any damage (e.g. damaged door seals or holes or tears in chamber walls); and
- (c) check chamber circulation and ventilation systems are operating correctly and ensure all vents are closed and sealed.

7.7.2 Loading the chamber

The Fumigator must ensure that an adequate distance is maintained between each package, pallet or bulk bin and the sides and top of the chamber to allow circulation of the fumigant. A 5 cm space must be left between each package, pallet load or bulk bin in the chamber with a minimum space of 10 cm between the top and sides of produce to the walls and ceiling.

Chamber loadings must be recorded as a percentage of the chamber volume for each fumigation.

Loading rates within the chamber must be:

- (a) not less than 30% nor more than 50% of the volume of the chamber when empty for fruits and vegetables; and
- (b) not more than 50% of the volume of the chamber when empty for all other plants and plant products; and

- (c) produce may be fumigated either unpacked, in bulk bins or following packing. The Fumigator shall ensure that any produce which is packaged or covered with impervious materials such as plastic bags or waxed paper are opened, cut or removed to allow adequate penetration of the gas unless the impervious materials contain:
- (i) not less than four unobstructed perforations of 6 mm diameter per 100 cm²; or
 - (ii) five unobstructed perforations of 5 mm diameter per 100 cm²; or
 - (iii) numerous pinholes (at least 6 holes per square centimetre).

7.7.3 Placement of gas supply line(s)

The gas supply line(s) shall be strategically placed within the chamber to effectively introduce and allow dispersal of the gas. As the fumigant is more than three times heavier than air, the gas should be introduced directly into the airstream of the circulation fan. Precautions must be taken to prevent any liquid fumigant coming in contact with produce being fumigated. A piece of impermeable sheeting (plastic or rubberised canvas) or a tray may be used.

Adequate fan circulation must be provided to circulate the fumigant.

7.7.4 Placement of gas sampling lines

When gas concentrations are to be monitored during fumigations, gas sampling lines must be positioned within the chamber for each fumigation. Sampling lines must be crushproof (for example 6 mm internal diameter hydraulic hose is effective) and must be positioned as follows:

- (a) for chambers less than 5 m³ one gas sampling line shall be located in the centre of the stack; and
- (b) for chambers 5 m³ or greater 3 sampling lines shall be used and located at the top back, centre, and base front of the stack.

7.7.5 Sealing the chamber

Once all of the produce has been placed in to the chamber, the Fumigator shall ensure the chamber is gas tight by closing all vents and access points and checking all possible leak sites such as doors, gaskets and joints.

7.8. Fumigation

After the chamber has been sealed the Fumigator turns on all circulation fan(s).

7.8.1 Calculation of fumigant dosage

The fumigant dosage rate is specified in [Requirements](#).

The dosage rate applied to fumigation shall be determined by the temperature of the coldest produce from any lot to be fumigated in the chamber load.

Treatment of fruit must not commence if the temperature of the fruit is below 10°C or is 32°C or above.

Determine the amount of methyl bromide required in grams (g) using the following formula:

$$\text{chamber volume} \times \text{dosage rate} = \text{g methyl bromide}$$

For example:

$$22.5\text{m}^3 \times 32\text{g/m}^3 = 720\text{g methyl bromide}$$

The Fumigator shall maintain records of the total amount of methyl bromide applied for each fumigation on the Fumigation Treatment Record (Attachment 3).

7.8.2 *Application of fumigant*

7.8.2.1 Sealed system

The Fumigator measures out the required amount of fumigant into the measuring cylinder. After the required amount of fumigant has been decanted and checked the fumigant is introduced into the chamber via the volatiliser.

7.8.2.2 Loss of weight system

The Fumigator measures out the required amount of fumigant by the loss of weight in the dispensing cylinder.

To operate this method, the dispensing cylinder is placed onto scales to allow the weight of the cylinder to be determined before application of the fumigant.

The Fumigator must tare off the weight of the required amount of fumigant on the dispensing cylinder and open the valve to apply the required amount until the cylinder is at the tared weight.

7.8.3 *Calibration of weighing scales*

Scales used for the Loss of Weight System must be calibrated using a known weight at least every 6 months.

The Business must maintain results of weighing scale calibration checks.

Weighing scale calibration records must record the following information:

- (a) the date of calibration;
- (b) the identification of the scales calibrated;
- (c) confirmation that the equipment is accurate to within ± 1 percent of the minimum dosage (g) of methyl bromide used for the chamber; and
- (d) the officer responsible for conducting the calibration check.

7.8.4 *Vaporiser/Volatiliser*

Although methyl bromide has a boiling point of 3.6°C and will vaporise when released at temperatures above 4.0°C, freezing may occur as the gas is released from the delivery cylinder. For this reason a vaporiser or volatiliser must be used to introduce the methyl bromide as a hot gas.

A suitable device has part of the delivery tube of copper, coiled and submerged in hot water.

7.8.5 *Mixing of fumigant*

To ensure adequate mixing of the fumigant, fans shall be used to disperse the gas throughout the chamber and thereby enhance the penetration of the fumigant. Once the gas is evenly distributed it maintains that condition unless an outside event such as excessive leakage occurs.

It is suggested that an axial fan capable of providing 60 room changes of volume per hour be used for 15 minutes after the introduction of the gas. Low velocity/low volume fans may be used for longer periods.

The use of high velocity/high volume fans for periods longer than 15 minutes may lead to the fumigant being forced from the chamber.

Fumigation commences once all the fumigant has been introduced into the chamber and vaporised (the time of vaporisation).

Effective mixing of the methyl bromide may be determined by monitoring gas concentrations at all monitoring points 20 minutes after the introduction of the gas. All monitoring points must equilibrate

within $\pm 5\%$ of each other (where more than one sampling point is used), otherwise the fumigation is deemed to have failed.

7.8.6 Testing for leaks

Once the fumigation has commenced, the Fumigator shall test the chamber for leaks using a halide lamp or other suitable gas monitoring device. Sites checked shall include:

- doors sealing points;
- external ducting; and
- exit points for supply lines and gas sampling lines.

Any leaks detected shall be repaired immediately. If leaks are detected that can not be repaired during the treatment, the fumigation must be aborted and the chamber repaired before further use.

7.8.7 Monitoring fumigant concentration

Effective fumigation is dependent on maintaining a satisfactory level of fumigant within the chamber during the fumigation. Monitoring of fumigant concentration is not mandatory for every fumigation, however this is a preferred practice.

Fumigators may elect to monitor gas concentration during fumigations. Where monitoring indicates that the required concentration will not be achieved the Fumigator shall vent off all fumigant, ensure gas freedom and then inspect the chamber for the possible cause.

When the cause has been rectified the produce must be re-gassed at the specified rate.

7.9. Completion of fumigation

7.9.1 Venting

After 2 hours of treatment the chamber must be ventilated by running the exhaust system to extract all of the remaining gas and ensure that the concentration of methyl bromide is below 5 ppm before produce is released from the chamber.

The Fumigator should check fumigant concentrations before releasing the produce by drawing an air sample from the chamber into a colorimetric tube before releasing the produce. Air samples must be taken near the floor of the chamber in the vicinity of the exhaust duct. This can be accomplished by installing a metal tube in the chamber to transport the sample from the floor to an opening in the chamber wall.

The concentration of methyl bromide in the chamber must be below the Exposure Standard of 5 ppm or less before the product can be released. If the concentration is greater than 5 ppm then forced venting should be resumed and further measurements of concentration taken.

Inadequate aeration of produce poses grave risks to the health of workers involved in unpacking, transport and marketing of fumigated fruit.

7.9.2 Unloading the chamber

Unloading of the chamber may commence after the Fumigator has released the produce. The ventilation system should be kept running during this process.

7.9.3 Aeration of produce

Treated produce shall be given sufficient time to air after treatment to allow adequate dispersal of the fumigant out of the produce and ensure that the Exposure Standard of 5 ppm of methyl bromide and any applicable maximum residue limits are not exceeded.

7.9.4 Identification and control of treated and untreated produce

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

Examples of acceptable methods of identifying the treatment status of treated and untreated produce after fumigation include:

- (a) locating untreated produce in a clearly identified and separate area to treated produce and maintaining separation until dispatch; or
- (b) marking each package of treated produce in a manner that clearly identifies the produce as conforming to the requirements specified under this Operational Procedure.

Other methods may be used provided they clearly identify and segregate treated and untreated produce.

7.10. Treatment records

The Fumigator must record each fumigation using a Fumigation Treatment Record or records which capture the same information (Attachment 3).

Treatment records must identify:

- (a) the date of fumigation;
- (b) the packer's identification;
- (c) the type of produce treated;
- (d) the quantity of produce treated;
- (e) all temperature measurements taken prior to fumigation;
- (f) the unique identification reference for the treatment chamber (**for Tasmania only**);
- (g) the fumigation dosage rate;
- (h) the total quantity in grams of fumigant released in the fumigation;
- (i) the commencement time of the fumigation (the time vaporisation is completed);
- (j) the completion time of the fumigation (the time venting commenced); and
- (k) the Fumigator's certificate of competency number, name and signature.

7.11. Post treatment security (Tasmania only)

The following requirements apply to fruit consigned to Tasmania only.

Treated fruit may be allowed to air adequately prior to securing the produce against reinfestation. Treated fruit is to be held for the minimum practical period after fumigation and airing 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 are to be held for the minimum practical period before placing in secure conditions.

- (a) Certified fruit must be transported from the facility in secure conditions which prevent infestation by fruit fly. Secure conditions include:
 - (i) for the duration of the produce's transit to end destination from its point of origin certification for freedom from fruit fly infestation, in either:
 - (A) unvented packages; or
 - (B) vented packages with the vents secured with mesh with a maximum aperture of 1.6 mm; or
 - (C) vented packages enclosing a liner bag or liner sheets that obscure vent holes; or

- (D) packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm; OR
- (ii) for unpackaged produce, it must be handled, stored and transported in secure conditions in commercial cool storage, typically at less than 10°C; OR;
- (iii) for any produce that is handled in transit, thereby not fulfilling either 6(g)(i) or (ii) for the duration of this period of activity the produce:
 - (A) must be handled, stored and transported in an environment in which the air temperature is less than:
 - 1. 13°C if at risk of infestation by MFF; or
 - 2. 16°C if at risk of infestation by QFF; or
 - (B) if handled in a warmer environment, must not be exposed to air temperature greater than:
 - 1. 13°C for longer than 60 minutes if at risk of infestation by MFF; or
 - 2. 16°C if at risk of infestation by QFF; and
 - 3. have the original certifications linked by an approved process to the deconsolidated or reconsigned produce; and
 - (C) for produce that has been handled in transit according to (iii) above, it must also be handled, stored and transported for the remainder of its transit according to one of the consignment import requirements offered in this section (7.11).

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 PHAC covering the consignment (Attachment 7).

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 continuous band of tape over the shrinkwrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the PHAC covering the consignment and the date.

7.12. Dispatch

7.12.1 Package identification

The Authorised Dispatcher must ensure that, prior to issuing a PHAC, each package intended for certification under this Procedure is marked in indelible and legible characters of at least 5 mm with:

- (a) the Interstate (IP) number of the Business that operates the approved facility in which the produce was packed;
- (b) the words "Meets ICA-04";
- (c) the date (or date code) on which the produce was packed; and
- (d) the Interstate Produce number or other identifier of the grower of the produce, where the grower is a different Business to the packer.

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

Any packages containing produce that has not been prepared in accordance with the requirements of this Procedure must not be marked as stated above.

7.12.2 Plant Health Assurance Certificates

The Authorised Dispatcher must ensure a PHAC (Attachment 7) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

Assurance Certificates must be completed, issued and distributed in accordance with the work instruction *WI-01 Guidelines for the completion of Plant Health Assurance Certificates*.

Assurance Certificates must include:

- (a) in the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that treated the produce; and
- (b) in the 'Grower' section, the name and address of the property on which the produce was grown. Where the consignment contains produce from a number of growers the word "VARIOUS" must be used; and
- (c) in the 'Consignment Details' section,
 - (i) the number and type of packages in the consignment; and
 - (ii) in the 'Produce Type' column, a description of the produce; and
- (d) in the 'Treatment Details' section the Treatment Date, Concentration, Duration and Temperature
- (e) in the 'Additional Certification' section the statement "Meets ICA-04".

The Business must not issue a PHAC for produce owned by another Business. An individual PHAC must be issued to cover each consignment to avoid splitting of consignments.

For Tasmania only, the Plant Health Assurance Certificate must clearly indicate the chamber room number for each lot in the consignment (all fruit fly host produce):

- (a) where the whole consignment has been fumigated in the one chamber room, the words 'Chamber Room XX' can be written in the 'Additional certification/Codes' section, where XX references the unique identification reference for the treatment chamber; and
- (b) where the consignment has been fumigated in multiple chamber rooms, a unique identification reference must be written next to each lot certified; and
- (c) where the same chamber room has been used for multiple fumigation treatments on the same day, the unique identification reference for the treatment chamber, and the time of fumigation must be written next to each lot certified.

Books of pre-printed PHACs are available from ICA Records Management, Department of Primary Industries, phone 02 6552 3000.

Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.

7.12.3 PHAC distribution

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

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

8. RECORDS AND DOCUMENT CONTROL

8.1 ICA system records

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

- (a) Fumigation Dosage Chart for each chamber;
- (b) Gas Retention Test Certificate for each chamber;
- (c) if applicable, thermometer calibration records;
- (d) if applicable, scale calibration records;

- (e) Fumigation Treatment Record; and
- (f) Register of Authorised Inspection Persons; and
- (g) a copy of each PHAC issued by the Business.

Records must be retained for at least 4 years from completion.

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

8.2 ICA system documentation

The Business must maintain the following documentation:

- (a) a current copy of the *ICA Procedure*; and
- (b) a current *Certificate of Accreditation*.

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

9. ATTACHMENTS

Attachment 1	Application for Accreditation as a Biosecurity Certifier
Attachment 2	Fumigation Dosage Chart
Attachment 3	Fumigation Treatment Record
Attachment 4	Gas Retention Test Certificate
Attachment 5	Inspection record
Attachment 6	Inspection for Queensland Fruit Fly information sheet
Attachment 7	Plant Health Assurance Certificate

Application for accreditation as a Biosecurity Certifier

A business seeking to become accredited or renew accreditation for an ICA or CA arrangement must complete and lodge an application for accreditation using the prescribed form and paying the application fee.

The application form can be accessed at:

<https://www.dpi.nsw.gov.au/biosecurity/plant> under the heading **Market access**

Alternatively, contact ICA Records Management:

Phone: 02 6552 3000

Fax: 02 6552 7239

Email: bfs.admin@dpi.nsw.gov.au

Fumigation Dosage Chart

Business Name	
Facility Address	
Interstate Produce No.	N _____
Chamber Identification	
Total Chamber Volume	m^3

Dosage Chart

Concentration (g/m ³)	Quantity of Methyl Bromide Grams (g)
32	
40	
48	
56	

Prepared by: _____ / /
Printed Name
Signature
Date

Fumigation Treatment Record

Owner of Fumigation Facility:					Interstate Produce No.:	N	
Date of Fumigation:	/	/	Chamber ID:			Chamber Volume:	m ³
Fumigator's Name:					Certificate of Competency No:		
Temperature Readings (°C):					Fumigation Rate:		
Temperature Range (°C):	Maximum Temperature °C		Minimum Temperature °C		Amount of Fumigant Used:		
Grower/Packer Name	Number of Packages	Product Type (eg Banana)	Type of Packages (Cartons, Bins etc.)	Time Vaporisation Completed	Time Venting Commenced	Chamber Loading (%)	Chamber ID Code (If applicable)
Comments:							

Gas Retention Test Certificate

Operator of Fumigation Chamber:				Interstate Produce No.:				N	
Facility Address:				Chamber Identification:					
				Date of Test:				/ /	
Chamber Dimensions (internal):		length	m	width	m	height	m	Chamber Volume:	m ³
Fumigator's Printed Name:				External Ducting (if applicable):				m ³	
Certificate of Competency No.:				Expiry Date:		/ /		Total Chamber Volume:	m ³
Test Number	Fumigation Rate (g/m ³)	Quantity of Methyl Bromide added (g)	Time Vaporisation Completed	Gas Concentration at Monitoring Point(s) after 20 minutes	Gas Concentration at Monitoring Point(s) after 2 hours	Time Venting Commenced	Percentage of Methyl Bromide Retained after 2 Hours		

The fumigation chamber described above has been tested in accordance with requirements of NSW Department of Primary Industries Operational Procedure *Fumigating with Methyl Bromide* [ICA-04] and has been shown to achieve at least 50% retention of methyl bromide gas after a 2 hour fumigation period.

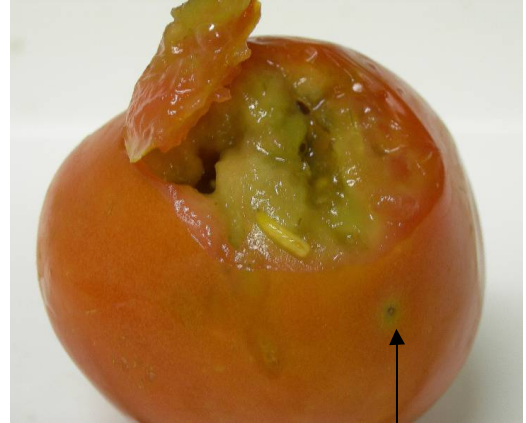
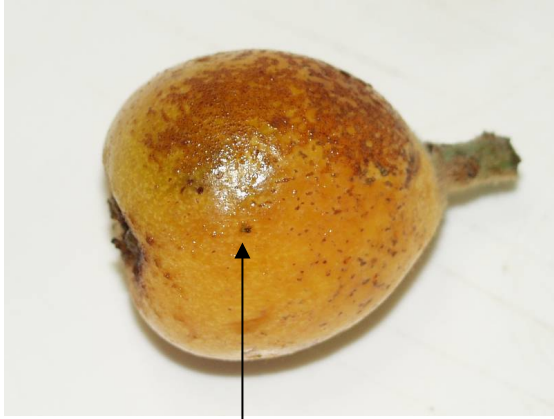
Fumigator's Name
Signature
Date

Inspection Record

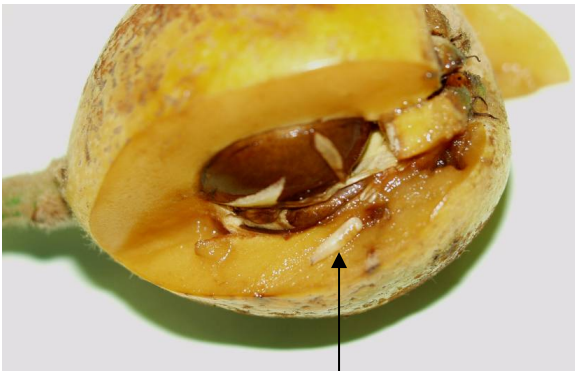
Date	Time	Produce type	Grower/packer name (for each inspection lot)	No. of packages sampled	No. of units sampled (for each inspection lot)	Fruit fly present		Details	Authorised Inspection Person	
						Yes	No		Printed name	Signature
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Inspection for Queensland Fruit Fly information sheet
(Images courtesy of Department of Environment and Primary Industries, Victoria)

Larvae and sting marks



Sting marks



Larvae



Certificate Number	
Business Specific Information*	
Dispatch Date: / /	Ref No:
Arrival Date: / /	PO No:
* These items display business specific information entered at the discretion of the consignor. They do not represent any part of the certifying conditions of the produce.	

Plant Health Assurance Certificate

A biosecurity certificate issued under Part 13 of the *NSW Biosecurity Act 2015*

All accreditation details must be completed. Please print clearly and initial any alterations.

Consignment Details

Consignor

Name

Address

State Postcode

Consignee

Name

Address

State Postcode

Reconsigned to: (if applicable)

Splitting consignments, preparing composite lots or reconsigning whole consignments

Name

Address

State Postcode

Certification Details

IP Number

Facility Number

Procedure

N		
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Accredited Business that prepared produce

Name

Address

State Postcode

Grower(s) (If more than one grower – attach list)

Name

Address

State Postcode

	Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or identifying marks (as marked on packages)	Date Code (as marked on packages)	Authorisation for reconsignment
1						
2						
3						
4						

Treatment Details

	Treatment Date	Treatment Chemical (Active Ingredient), Concentration, Duration, Temperature
1	/ /	
2	/ /	
3	/ /	
4	/ /	

Additional Certification/Codes:

This certificate is valid for 21 days from date of certification

Declaration

I am a person authorised under the *NSW Biosecurity Act 2015* to issue this biosecurity certificate and I hereby certify that the details shown above are true and correct and the procedure(s) listed above have been completed.

Full name

Signature

Date

Note: A person who provides false or misleading information on a biosecurity certificate is guilty of an offence under the Act. Such action could result in a penalty infringement notice or prosecution. The maximum penalty for an individual is \$1,100,000, and the maximum penalty for a corporation is \$2,200,000. This information is collected by the collecting agency identified in this form in relation to its functions under the Biosecurity Act 2015. This agency/s and the NSW Department of Industry may use and disclose this information as reasonably necessary for the purpose of performing biosecurity risk functions under, or reasonably contemplated by, the Biosecurity Act 2015.