



HOT WATER TREATMENT OF MANGOES UNDER A CERTIFICATION ASSURANCE ARRANGEMENT

REVISION REGISTER

Revision No.	Date of Issue	Amendment Details
First	26/05/1998	First Issue
Second	23/07/1998	New Issue
Third	25/08/1998	New Issue
Fourth	18/06/2002	Revised Issue
Fifth	27/01/2005	Page 11
Sixth	26/07/2005	All Pages
Seventh	13/04/2010	All Pages
Eighth	25/03/2014	Updated Issue

Controlled Copy No: _____

Controlled:

Authorised: _____

Quality Control Officer

Uncontrolled:

Uncontrolled copies of this document are not subject to amendment or revision. Holders of uncontrolled copies should contact the DPIF, Operations Manager at NTQ, GPO Box 3000, Darwin NT Telephone: (08) 8999 2118 to obtain a current version of this document

TABLE OF CONTENTS

1.	PURPOSE	3
2.	SCOPE	3
3.	REFERENCES	3
4.	DEFINITIONS	3
5.	RESPONSIBILITY	4
6.	REQUIREMENT	5
7.	PROCEDURE	5
7.1	Accreditation	5
7.1.1	Application for Accreditation	5
7.1.2	Audit Process.....	5
7.1.3	Certificate of Accreditation.....	7
7.1.4	Non-conformance and Sanctions	7
7.1.4.1	Non-conformance	7
7.1.4.2	Incident Reports.....	7
7.1.4.3	Suspension and Cancellation	7
7.1.4.4	Prosecution	8
7.1.4.5	Charging Policy.....	8
7.2	Hot Water Treatment Equipment Requirements	8
7.2.1	Calibration of Temperature Sensors.....	8
7.3	Hot Water Treatment	9
7.3.1	Placement of Temperature Sensors.....	9
7.3.2	Fruit Immersion and Treatment	9
7.3.3	Packing and Security	10
7.4	Post Treatment Security	11
7.5	Treatment Records	11
7.6	Dispatch	11
7.6.1	Package Identification.....	11
7.6.2	Completion and Issuance of an Assurance Certificate for Hot Water Treatment of Mangoes under a Certification Assurance Arrangement	12
7.6.3	Assurance Certificate Distribution	12
7.7	ICA System Records	12
7.8	ICA System Documentation	12
8.	ATTACHMENTS	13
	ATTACHMENT 1 - Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) Arrangement (Blank).....	14
	ATTACHMENT 2 - Plant Health Assurance Certificate (PHAC) (Example)	16
	ATTACHMENT 3 - Hot Water Treatment Record (Blank)	17
	ATTACHMENT 4 - Temperature Sensor Calibration Test Record (Blank).....	18



1. PURPOSE

The purpose of this procedure is to describe -

- (a) the principles of operation, design features and standards required for hot water treatment equipment; and
- (b) the responsibilities and actions of personnel;

that apply to the certification of hot water treatment of mangoes for fruit fly for movement under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of hot water treatment of mangoes from businesses operating under an Interstate Certification Assurance arrangement in the Northern Territory.

Hot water treatment is approved for use on mangoes only.

3. REFERENCES

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

4. DEFINITIONS

Accredit	means to authorise nominated staff within a business to issue Assurance Certificates.
Act	means the <i>Plant Health Act</i> .
Application for Accreditation	means an application for accreditation of a business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) arrangement (Attachment 1).
Assurance Certificate	means a Plant Health Assurance Certificate (Attachment 2).
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the business's application for accreditation.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate (Attachment 2).
Facility	means the location of the Hot Water Treatment operation covered by the Interstate Certification Assurance arrangement.
Fruit fly	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>).
HWT	means hot water treatment.
ICA	means Interstate Certification Assurance.
Inspector	means an inspector appointed under the <i>Plant Health Act</i> .
Interstate Certification Assurance	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.
- Lot** means the total number of fruit covered by one hot water treatment.
- Non-conformance** means a non-fulfilment of a specified requirement.
- NTQ** means the Northern Territory Quarantine.

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 -

- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the business and its staff comply with their responsibilities under this Operational Procedure;
- ensuring that hot water treatment of mangoes certified under the business’s ICA arrangement is carried out in accordance with this Operational Procedure.

The **Treatment Operator** is responsible for -

- placing temperature sensors in fruit and the water bath prior to commencing hot water treatment;
- ensuring fruit is completely immersed for the required minimum treatment period once treatment temperature has been attained;
- calibrating Temperature Sensors;
- maintaining Reference Thermometer Certificates of Testing from a recognised Testing Authority;
- maintaining Temperature Sensor Calibration Test Records;
- maintaining Hot Water Treatment Records;
- maintaining hot water treatment equipment.

The **Authorised Dispatcher** is responsible for -

- ensuring all treated fruit is protected against reinfestation by fruit fly after treatment in accordance with (refer 7.4);
- ensuring all packages containing certified fruit are identified in accordance with (refer 7.6.1);
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement.



6. REQUIREMENT

This Operational Procedure details -

- the requirements and procedures for accreditation of a business for a Certification Assurance arrangement for hot water treatment of mangoes;
- the responsibilities and procedures which **must** be undertaken by a business and its staff when carrying out hot water treatment of mangoes under an ICA arrangement.

Fruit prepared in approved facilities under an ICA arrangement and certified in accordance with this Operational Procedure will be accepted as meeting the requirements for movement of fruit.

Mango fruit grown inside a Queensland Fruit Fly Pest Quarantine Area treated in approved hot water treatment facility at 46⁰C for a minimum period of 10 minutes.

The Department of Primary Industry and Fisheries maintains the right to inspect at any time fruit prepared for certification under an ICA arrangement, and to refuse to accept an Assurance Certificate issued by a business operating under an ICA arrangement where produce is found not to conform to specified requirements.

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

Applicants **must** provide the details of all produce, plants and plant products they intend to pack and certify under this ICA/CA arrangement in Section 4 of the Application for Accreditation. Ensure application form is completed correctly and all required attachments are provided. A copy of the application form **must** be maintained for audit purposes.

Each accredited business is provided with a unique Interstate Produce (IP) number to identify the business and its produce, plants and plant products for all interstate plant quarantine purposes as ministered by the Certificate of Accreditation.

7.1.2 Audit Process

Desk Audit

When the application is received a desk audit is conducted to ensure the application is completed correctly with the required attachments. If found to be incomplete the application form will be returned to the business for completion. Once the desk audit has been passed, an initial/compliance audit will be conducted.



Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA/CA 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/CA arrangement.

On completion of a successful initial audit, applicants will be granted provisional accreditation for a period of 4 weeks and a 'Certificate of Accreditation' for Provisional Certification will be issued (refer 7.1.3).

Initial Compliance Audit

In the first year of accreditation an initial compliance audit will be conducted within 4 weeks of accreditation or issuing an assurance certificate pursuant to the Operational Procedure. On completion of successful initial compliance audit the business **shall** be granted full accreditation.

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

Compliance Audits

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

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

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

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

Re-Accreditation

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

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



7.1.3 Certificate of Accreditation

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

The business **must** maintain a current 'Certificate of Accreditation for an Interstate Certification Assurance' and make this available on request by an Inspector.

A business may not commence or continue certification of produce under the ICA/CA arrangement unless it is in possession of a valid and current 'Certificate of Accreditation for an Interstate Certification Assurance' for the facility, procedure, produce type and chemical covered by the Assurance Certificate.

7.1.4 Non-conformances and Sanctions

7.1.4.1 Non-conformances

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

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

7.1.4.2 Incident Reports

Incident Reports may be raised by intra and/or interstate quarantine authorities to report the detection of a non-conformance in produce certified under this arrangement. An investigation into the incident **shall** be conducted and findings reported back to the originator.

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

7.1.4.3 Suspension and Cancellation

The NTQ may suspend or cancel an accreditation when a business is found, to have:

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

Any action taken by the NTQ to suspend or cancel an accreditation **shall** be provided in writing to the business. This **shall** provide guidance making an appeal to have the decision be reviewed.



7.1.4.4 Prosecution

Businesses found to be operating contrary to the Act may be liable for prosecution.

7.1.4.5 Charging Policy

Plant Biosecurity fees will apply to businesses that participate in ICA/CA arrangements. NTQ can be contacted for a schedule of the Plant Biosecurity fees.

7.2 Hot Water Treatment Equipment Requirements

HWT facilities will require three (3) temperature sensors to record fruit and one (1) temperature sensor to record water bath temperatures and a recording system to capture temperature readings. Temperature sensors **must** be capable of reading in increments of 0.5⁰C or less.

7.2.1 Calibration of Temperature Sensors

The calibration of temperature sensors will be done prior to the commencement of the season and at monthly intervals thereafter throughout the period of operation. Calibration will be performed using the hot water treatment water bath which has stabilised at 46⁰C.

Temperature sensors **shall** be placed in the water bath and sufficient time (approximately 1 hour) allowed for the temperature in the water bath to stabilise. The primary standard used for determining the temperature of the water bath at the time of calibration will be a Reference Thermometer.

Reference Thermometers used for calibrating temperature sensors **shall** be uniquely identified and **shall** be calibrated and certified by a recognised Testing Authority as accurate to within $\pm 0.1^{\circ}\text{C}$ at 46⁰C. Calibration **shall** be performed annually within 2 months prior to the commencement of the season.

The business **shall** maintain records of Reference Thermometer calibration as provided by the Testing Authority. Certificates of calibration **must** be traceable to the specified Reference Thermometer.

The reading of each sensor **shall** be within $\pm 0.4^{\circ}\text{C}$ of 46⁰C for 3 readings taken at five-minute intervals, recorded and compared to the certified Reference Thermometer. Variations will be recorded for each sensor.

Equipment which reads in increments of only 0.5⁰C must give a reading of 46⁰C on each of the three readings.

If the temperature recording equipment provides a zeroing function, the reading of each sensor may be adjusted to the same temperature as the certified reference thermometer.

Temperature sensors which fail calibration or are otherwise deemed as unusable **shall** be disposed of or identified in such a manner as to prevent inadvertent use.



The business **shall** maintain results of calibration checks on temperature sensors. Temperature sensor calibration test records **shall** record the following information -

- the date of calibration;
- the identification of the Reference Thermometer used to calibrate the temperature sensors;
- the identification of the temperature sensors calibrated;
- confirmation that each temperature sensor is accurate to within $\pm 0.4^{\circ}\text{C}$ at 46°C ;
- the name of the officer responsible for conducting the calibration check.

An example Temperature Sensor Calibration Test Record is included as Attachment 4.

7.3 Hot Water Treatment

The Treatment Operator **shall** ensure that all fruit are placed into appropriate treatment containers.

Treatment containers **must** be made from a material that allows adequate water circulation through and around the fruit.

For example, plastic crates, wooden slatted or open metal bulk bins may be used.

7.3.1 Placement of Temperature Sensors

The Treatment Operator **shall** insert one temperature sensor in the flesh of each of three large fruit located at the top, middle and bottom of the treatment container to determine flesh temperatures of treated fruit. The largest fruits within the treatment lot **shall** be selected for the placement of the sensors within the fruit.

Sensors **shall** be inserted into the flesh of the fruit along the stem end and inserted to the depth of the seed. Sensors should then be withdrawn slightly to ensure that the probe is to the full depth of the flesh but at no point in contact with the seed.

A fourth sensor **shall** be placed in the water bath to determine treatment water bath temperature.

Temperature sensors **shall** be uniquely identified to enable the Treatment Operator to correlate temperature readings with specific sensors.

7.3.2 Fruit Immersion and Treatment

The treatment container **shall** be placed into the water bath. The Treatment Operator **shall** ensure all fruit are fully immersed and fruit does not float from the treatment container.

A mesh lid or other device may be required to ensure all fruit remains fully immersed during hot water treatment.



After the treatment container has been secured in the water bath, the water bath **shall** be heated to the treatment temperature (refer 6.). The three fruit temperature sensors **must** record the minimum treatment temperature (refer 6.) before treatment can commence. Treatment time **shall** not commence until all temperature sensors have reached the required treatment temperature.

The Treatment Operator **shall** monitor the water bath throughout the treatment. HWT facilities which require manual reading and recording of data **shall** have readings taken at each of the four sensors at five-minute intervals until completion of the treatment time.

For mangoes, temperatures **must** remain at or above 46⁰C for 10 minutes. Treatment time **shall** recommence on any occasion that temperature falls below 46⁰C.

The Treatment Operator **shall** maintain records of hot water treatment and temperature sensor readings (refer 7.5).

Allow the minimum time for the treatment (refer 6.) after all temperature sensors have reached the treatment temperature. An accurate timing mechanism capable of measuring time to the second **shall** be used for timing the duration of fruit treatment.

For mangoes secure conditions include: -

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

7.3.3 Packing and Security

Packing **shall** commence as soon as practicable after the hot water treatment. After treatment, fruit **shall** be placed in secure conditions whilst being allowed to cool.

Fruit **shall** be held for the minimum practical period after treatment before securing against reinfestation (refer 7.4).

Any treated fruit which is stored outside the treatment facility 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.



7.4 Post Treatment Security

The business **shall** ensure all treated fruit is 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 re-infestation of insects.”

Secure conditions include -

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

(f)

7.5 Treatment Records

The Certification Controller **must** record each hot water treatment using a Hot Water Treatment Record (refer Attachment 3) or records which capture the same information.

The business’s treatment records **must** record -

- the date of hot water treatment;
- the treatment temperature (⁰C);
- the treatment commencement time;
- the temperature measured at each sensor of at least every five minutes during the treatment period including at commencement and completion of the treatment time;
- the treatment completion time;
- approximate quantity of fruit treated;
- identification of the Treatment Operator.

7.6 Dispatch

7.6.1 Package Identification

The Authorised Dispatcher **shall** ensure that each treated package is marked in indelible and legible characters of at least 5mm, at the end of every package with -

- the Interstate Produce (IP) number of the business that operates the approved facility in which the produce was treated; and
- the words “MEETS ICA-10” and
- the date or date code on which the fruit was treated;



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

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

7.6.2 Completion and Issuance of an Assurance Certificate for Hot Water Treatment of Mangoes under a Certification Assurance Arrangement

The Authorised Dispatcher **shall** ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business.

Assurance Certificates **shall** be in the form of a Plant Health Assurance Certificate (PHAC). A completed example is shown (refer Attachment 2).

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

Declarations **shall** be completed, issued and distributed in accordance with the Work Instruction 'Guidelines for Completion of Plant Health Assurance Certificates' (WI-02).

7.6.3 Assurance Certificate Distribution

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

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

The **triplicate** (green copy) **must** be sent to NTQ monthly.

7.7 ICA System Records

The business **shall** maintain the following records -

- (a) Reference Thermometer Certificates of Testing (refer 7.2.1);
- (b) Temperature Sensor Calibration Test Record (refer 7.2.1);
- (c) Hot Water Treatment Record (refer 7.5);

ICA system records **shall** be retained for a period of not less than 24 months from completion.

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

7.8 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.

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



8. ATTACHMENTS

Attachment 1	Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) Arrangement	(BLANK)
Attachment 2	Plant Health Assurance Certificate (PHAC)	(COMPLETED EXAMPLE)
Attachment 3	Hot Water Treatment Record	(BLANK)
Attachment 4	Temperature Sensor Calibration Test Record	(BLANK)



Tick each box that describes your business and the ICA/CA arrangement and provide specific details where required. Only one arrangement, that is one Operational Procedure at one Facility, may be covered in one application.

Indicate the type of application being made. New Renewal Amendment

1. Business/Person Details

(a) Type of Ownership of Business

Individual, Partnership, Incorporated Company, Cooperative Association, Other (please specify)

(b) Name of Business/Person

Name of Business/Person input fields

Please supply name in full. For a partnership, list the full names of each partner in their normal order. Companies must provide their Australian Company Number (ACN) or Australian Registered Body Number (ARBN) and attach a copy of the Certificate of Incorporation. Cooperative associations must provide appropriate proof of registration (i.e. a copy of the Certificate of Registration or registration search from the Office of Business Affairs or Australian Securities Commission)

ARBN and ACN input boxes

(c) Trading Name/s of the Business/Person (as shown on packages sent to market)

Trading Name/s input field

(d) Postal address of the Business/Person

Postal address input fields

Telephone, Facsimile, Mobile input fields

E-mail input field

(e) Has the business/person been registered previously for the interstate movement of produce? Yes/No. If yes, give the business's/persons Interstate Produce (IP) Number

IP Number input field with 'A' label

2. Operational Procedure and Facility Details

a) Operational Procedure used in this arrangement

Reference No. and Title of Operational Procedure/Procedure input fields

(b) Street address of the facility

Street address input fields

Telephone, Facsimile, Mobile input fields

3. Authorised Signatories (for Plant Health Assurance Certificates)

Table with columns: Family Name, Given Name/s, Specimen Signature. Rows: Certification Controller, Back-up Certification Controller, Additional Authorised Signatories.

4. Types of Produce to be Prepared Under the ICA/CA Arrangement (if insufficient space, attach a list)

5. Interstate Certification Assurance/Certification Assurance System Records

(a) What records do you maintain to verify that the business is carrying out its responsibilities and duties under the Operational Procedure?

- We maintain all our records in accordance with the examples provided in the Operational Procedure.
 We have developed alternative or additional records to those provided in the Operational Procedure.

(b) List the alternative or additional records you intend to use and attach a copy to this application.

(a) (b) (c)	
-------------------	--

6. Accreditation Conditions

(a) For the purposes of this agreement the following definitions shall apply:-

- Applicant* means the person, **corporation**, or other legal entity who is accredited under this agreement.
Inspector means an inspector appointed under the *Plant Health Act*
Department means the Department of Primary Industry and Fisheries
Interstate Certification Assurance System means the processes, equipment, personnel and resources used to implement the Operational Procedure/Procedure nominated in Section 2(a).

- (b) The applicant must maintain and operate the interstate certification assurance system in accordance with the Operational Procedure as nominated in Section 2(a), and must maintain the records specified in Section 5.
(c) The applicant will, upon request, allow an inspector to enter any premises where produce certified under the agreement is treated or dispatched, or where any produce, equipment, chemicals, documents for records are stored.
(d) The inspector may inspect or take samples of any relevant item present on the premises at the time of the inspection.
(e) The applicant must take all steps to assist an inspector in the conduct of audits including allowing the inspector or officer to interview any employee of the applicant in relation to the Implementation of the Interstate Certification Assurance System.
(f) The applicant authorises the persons listed in Section 3 of this application to issue certificates on his or her behalf.
(g) In the event of cancellation or non-renewal of this arrangement the certificate pad and any green copies must be returned as they remain the property of Northern Territory Quarantine.
(h) Plant Biosecurity fees will apply to those businesses/persons that choose to participate in this ICA/CA arrangement. Northern Territory Quarantine can be contacted for a schedule of the Plant Biosecurity fees.

The applicant agrees to abide by the accreditation conditions listed above and acknowledges that any accreditation is granted subject to those conditions.

The applicant certifies that all of the information contained in this application is true and correct.

Signature/s	Date

Note: Where the applicant is a corporation, the company seal must be applied, and signed, in the appropriate form. Where the applicants are members of a partnership, each of the partners must sign the application.

Office Use Only

Desk Audit	<input type="checkbox"/> Passed	<input type="checkbox"/> Failed	
Name (print) _____	Date received ____ / ____ / ____		
Signature: _____	Date completed ____ / ____ / ____		

Post your application/s to: Department of Primary Industry and Fisheries, NT Quarantine
GPO Box 3000, DARWIN NT 0801



Plant Health Assurance Certificate

Consignment Details (PLEASE PRINT)

CONSIGNOR (FROM)	
Name	<i>Sam's Mangoes Pty Ltd</i>
Address	<i>North Road</i>
	<i>Humpty Doo NT 0836</i>

CONSIGNEE (TO)	
Name	<i>Adelaide Produce Market</i>
Address	<i>Burma Road</i>
	<i>Pooraka South Australia 5095</i>

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

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)
<i>Sam's Mangoes</i>

DATE OR DATE CODE (as marked on packages)
<i>18032014</i>

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
<i>2000</i>	<i>Trays</i>	<i>Mangoes</i>	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
<i>HWT</i>	<i>Heat</i>	<i>04/07/2007</i>	<i>Treated for 10 Mins @ 46°C or above</i>
-----	-----	-----	-----
-----	-----	-----	-----
-----	-----	-----	-----

Additional Certification / Codes
<i>Meets ICA10.</i>

Declaration
 I, an authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the *Plant Health Act* and that the details shown above are true and correct in every particular.

AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE
<i>Joe Signatory</i>	<i>Joe Signatory</i>	<i>18/3/2014</i>

HOT WATER TREATMENT RECORD

Attachment 3

DATE OF TREATMENT	TREATMENT TEMP. (°C)	START TIME	SENSOR ID	SENSOR READINGS (°C)@ MINUTE					FINISH TIME	QUANTITY OF FRUIT TREATED (KG)	TREATMENT OPERATOR	
				0	5	10	15	20			PRINTED NAME	SIGNATURE

TEMPERATURE SENSOR CALIBRATION TEST RECORD

Attachment 4

DATE OF CALIBRATION	REFERENCE THERMOMETER USED	TEMPERATURE SENSOR IDENTIFICATION	SENSOR READING @ 46°C			WITHIN ±0.4°C (YES OR NO)	OFFICER'S PRINTED NAME	OFFICER'S SIGNATURE
			1	2	3			