

# MATURE GREEN CONDITION OF PASSIONFRUIT, TAHITIAN LIMES AND BLACK SAPOTES

## REVISION REGISTER

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*Businesses accredited for this Operational Procedure will be forwarded a copy of any reissues or revisions on release.*

Authorised: .....



ICA Project Leader

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**MATURE GREEN CONDITION OF PASSIONFRUIT, TAHITIAN LIMES AND BLACK SAPOTES**

**1. PURPOSE**

The purpose of this procedure is to describe -

- (a) the principles of operation and standards required; and
- (b) the responsibilities and practices of personnel;

that apply to the certification of mature green condition of passionfruit, Tahitian limes and black sapotes for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

**2. SCOPE**

This procedure covers all certification of mature green condition of passionfruit, Tahitian limes and black sapotes from businesses operating under an ICA arrangement in Queensland.

This procedure covers only passionfruit of a cultivar of the species *Passiflora edulis*, or of a hybrid between it and *Passiflora edulis f. flavicarpa* that has a dark purple skin and a leathery rind. Approved cultivars include Nellie Kelly, Barlow's Special, Day's Special, Lacey, Tom's Special, Little Bottler, Jackpot, E23, 3-1, K and Supersweet 1 - 9.

This procedure does not cover passionfruit that are cultivars of *Passiflora edulis f. flavicarpa* including Panama Red, Panama Gold, Marsh and Red Ambrosia. These cultivars have a lighter coloured pink to purple or yellow skinned fruit, a more acid, aromatic and golden flesh, and a softer rind that is susceptible to fruit fly infestation.

***Certification of mature green condition of passionfruit, Tahitian limes and black sapotes under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.***

***Some intrastate and interstate markets may require additional 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 from the ICA Supervisor for your district.***

**3. REFERENCES**

**WI-02**

*Guidelines for Completion of Plant Health Assurance Certificates*

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**4. DEFINITIONS**

<b>accredit</b>	means to accredit persons to issue Assurance Certificates under section 21 of the <i>Plant Protection Act 1989</i> .
<b>Application for Accreditation</b>	means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> [FDU 385].
<b>Assurance Certificate</b>	means a <i>Plant Health Assurance Certificate</i> [FDU 384].
<b>Authorised Signatory</b>	means an officer of an ICA accredited business whose name and specimen signature is provided as an authorised signatory with the business' Application for Accreditation.
<b>black sapote</b>	means fruit of the species <i>Diospyros ebenaster</i> .
<b>broken skin</b>	means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
<b>business</b>	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business' Application for Accreditation.
<b>Certification Assurance</b>	means a voluntary arrangement between the Department of Primary Industries and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
<b>certified/certification</b>	means covered by a valid <i>Plant Health Assurance Certificate</i> [FDU 384].
<b>facility</b>	means the location of the grading and packing operations covered by the ICA arrangement.
<b>fruit fly</b>	means Queensland fruit fly.
<b>flesh</b>	means the tissues that are normally eaten.
<b>ICA</b>	means Interstate Certification Assurance.
<b>Interstate Certification Assurance</b>	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
<b>mature green condition</b>	means - <ul style="list-style-type: none"> <li>• for Tahitian limes, with skin free from any yellow colouring;</li> <li>• for black sapotes, with skin free from any black colouring;</li> <li>• for passionfruit, with skin free from any wrinkling.</li> </ul>

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<b>nonconformance</b>	means a nonfulfilment of a specified requirement.
<b>package</b>	means the complete outer covering or container used to transport and market the product.
<b>packed product</b>	means fruit in packages following grading and packing and ready for marketing.
<b>passionfruit</b>	means a cultivar of the species <i>Passiflora edulis</i> , or a hybrid between it and <i>Passiflora edulis f. flavicarpa</i> that has a dark purple skin and a leathery rind.
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> or related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
<b>skin</b>	means the outer layer(s) of the fruit that encloses the flesh.
<b>Tahitian lime</b>	means fruit of the species <i>Citrus latifolia</i> .
<b>unbroken skin</b>	means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.

**5. RESPONSIBILITY**

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

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to ICA accreditation;
- 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 and duties under this Operational Procedure;
- ensuring all preparation of fruit for certification of mature green condition is carried out in accordance with this Operational Procedure;
- ensuring sorters and packers are able to identify mature green condition of passionfruit, Tahitian limes and/or black sapotes (refer [7.2](#));
- overseeing and supervising the sorting and packing process (refer [7.2](#) and [7.3](#));
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller (refer [7.4.4](#));
- instigating corrective action following rejection of packed product (refer [7.4.5](#)).

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**Sorters/Packers** are responsible for -

- ensuring all fruit packed for certification of mature green condition meet the requirements detailed in 6. Requirement (refer [7.2](#));
- ensuring nonconforming fruit are identified and controlled to prevent mixing with conforming fruit (refer [7.2.1](#) and [7.3.1](#)).

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

- sampling and inspecting at least one in every 50 packages for conformance with the requirements of 6. Requirement (refer [7.4](#));
- identifying all sample packages (refer [7.4.3](#));
- taking corrective action following identification of nonconforming fruit in any sample package (refer [7.4.4](#));
- maintaining records of packed product inspection (refer [7.4.6](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the business are identified (refer [7.5.1](#));
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer [7.6](#)).

**Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the business' ICA arrangement and that the details on the certificate are true and correct in every particular (refer [7.5.2](#)).

## 6. REQUIREMENT

Fruit certified for mature green condition under this Operational Procedure must comply with the following two requirements: mature green, with unbroken skin.

1. **Mature green** means -

- in the case of **Tahitian limes**, with skin free from any yellow colouring;
- in the case of **black sapotes**, with skin free from any black colouring;
- in the case of **passionfruit**, with skin free from any wrinkling.

2. **Unbroken skin** means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.

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

## **7. PROCEDURE**

### **7.1 Accreditation**

#### **7.1.1 Application for Accreditation**

A business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation (refer [Attachment 1](#)) at least 10 working days prior to the intended date of commencement of certification of produce.

Applicants seeking accreditation for certification of mature green condition of passionfruit under this Operational Procedure shall include details of the cultivars they intend to pack and certify under the ICA arrangement in Section 4 *Types of Produce to be Prepared Under the ICA Arrangement* of the business' application for accreditation.

#### **7.1.2 Audit Process**

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

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

On completion of a successful initial audit, applicants will be granted provisional accreditation and posted a Certificate of Accreditation (refer [7.3.1 Certificate of Accreditation](#)).

##### ***Compliance Audits***

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

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

A compliance audit is conducted within four weeks of the initial audit and accreditation of the business.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation, and a new Certificate of Accreditation issued (refer [7.3.1 Certificate of Accreditation](#)).

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

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

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected nonconformances.

***Re-Accreditation***

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to commencing further certification of produce under the ICA arrangement.

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

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

**7.1.3 Certificate of Accreditation**

An accredited business will receive a *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* detailing the scope of the arrangement including –

- the facility location;
- the Operational Procedure covered;
- the type of produce covered;
- other restrictions on the accreditation; and
- the period of accreditation.

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

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

**7.2 Sorting**

The business shall implement sorting systems during the grading and packing process to ensure fruit certified for mature condition meets the requirements specified in [6. Requirement](#).

Sorters shall inspect each fruit for colour and unbroken skin.



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Any fruit that does not conform to the requirements specified in [6. Requirement](#) shall be regarded as nonconforming and shall be rejected for certification under this Operational Procedure.

The Certification Controller shall supervise the sorting operation to ensure that any fruit that does not conform to these specified requirements is clearly identified and segregated to prevent mixing with conforming product (refer [7.2.1 Identification and Control of Nonconforming Product at Sorting](#)).

### **7.2.1 Identification and Control of Nonconforming Product at Sorting**

The business shall ensure that no mixing of conforming and nonconforming fruit can occur during the sorting and packing operation.

All fruit that are found to be nonconforming (ie. do not meet the requirements listed in [6. Requirement](#)) shall be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming fruit shall include -

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

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

## **7.3 Packing**

A business which packs both conforming (ie. meets the requirements listed in [6. Requirement](#)) and nonconforming fruit shall implement systems to identify the condition status of fruit after packing to prevent mixing of conforming and nonconforming fruit.

### **7.3.1 Identification of Conforming and Nonconforming Fruit After Packing**

Examples of acceptable methods of identifying the condition status of conforming and nonconforming fruit after packing include -

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming fruit in a manner that clearly identifies the fruit as conforming to the requirements specified under this Operational Procedure (refer [7.5.1 Package Identification](#)).

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## 7.4 Packed Product Inspection

The Packed Product Controller shall monitor the sorting and packing process by selecting **a minimum of one package in every fifty packages or part thereof** of packed product for inspection.

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected so that corrective action can be implemented.

Packed Product Inspection may be carried out -

- (a) as an **in-line inspection** during grading and packing of a consignment; or
- (b) as an **end-point inspection** following assembly of a consignment.

The Packed Product Controller shall ensure that packed product is stacked in an orderly fashion so that produce packed since the last sample package can be easily identified.

### 7.4.1 Sample Selection

#### ***In-Line Inspection***

Samples shall be selected at random from the final packed product as it leaves the packing line.

#### ***End-Point Inspection***

Samples shall be selected at random from the consignment following consignment assembly.

### 7.4.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package (punnet, tray or carton) for compliance with the requirements in [6. Requirement](#).

Each fruit in the sample package shall be removed and examined for mature green condition and unbroken skin.

Mature green in the case of **Tahitian limes**, means with skin free from any yellow colouration indicating ripening.

Mature green in the case of **black sapotes**, means with skin free from any black colouration indicating ripening.

Mature green in the case of **passionfruit**, means with skin free from any wrinkling.

Broken skin includes any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.

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### 7.4.3 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown as [Attachment 6 - Identification of Packed Product Sample Packages](#).

### 7.4.4 Action Following Identification of Nonconforming Packed Product

The Certification Controller shall be notified of any rejection. The Certification Controller shall advise the grading and packing staff of the nonconformance and conduct an investigation to identify the cause.

#### ***In-Line Inspection***

If any sample package contains a fruit that is not mature green or that has broken skin, the Packed Product Controller shall -

- (a) reject the sample package;
- (b) withdraw and isolate all product packed since the previous sample package was selected; and
- (c) stop the packing line.

Once any problems have been identified and rectified, grading and packing may recommence.

The Packed Product Controller shall note in the 'Comments' section of the Packed Product Inspection Record next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller shall select an additional three sample packages from the withdrawn packages.

The Packed Product Controller shall carry out 100% inspection of the fruit in the additional sample packages for conformance with the requirements specified in [6. Requirement](#).

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Additional sample packages shall be given the next three Packed Product Sample (PPS) numbers after the package which initially failed inspection. The inspection results shall be entered on the inspection record (refer [7.4.6 Packed Product Inspection Records](#)).

If all three additional sample packages are found to conform, the withdrawn packages and the three sample packages may be passed for certification and returned to the product assembly point.

If any of the additional sample packages contain a nonconforming fruit, all withdrawn packages shall be rejected.

### ***End-Point Inspection***

If any sample package contains a fruit that is not mature green or that has broken skin, the entire consignment shall be rejected.

The Packed Product Controller shall note in the 'Comments' section of the Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment (refer [7.4.6 Packed Product Inspection Records](#)).

### **7.4.5 Rejected Product**

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

All rejected packages must be regraded, repacked and reinspected in accordance with this section prior to certification of mature green condition under this Operational Procedure.

Alternatively, rejected packages may be treated and certified in accordance with an alternative quarantine entry condition, or consigned to markets that do not require certification of mature green condition for fruit fly.

### **7.4.6 Packed Product Inspection Records**

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

Packed product inspection records shall be in the form of a *Mature Green Condition Packed Product Inspection Record* (refer [Attachment 3](#)) or a record which captures the same information.

Packed product inspection records **must** include -

- the Interstate Produce (IP) Number of the business that operates the approved facility in which the fruit was packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the type of inspection, in-line or end-point;
- the inspection result for the sample package;

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- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action following rejection;
- the Packed Product Controller's name and signature.

An example of a completed *Mature Green Condition Packed Product Inspection Record* for in-line inspection is shown as [Attachment 4](#) and for end-point inspection is shown as [Attachment 5](#).

## 7.5 Dispatch

### 7.5.1 Package Identification

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

- the Interstate Produce (IP) number of the accredited business that packed the fruit;
- the words 'MEETS ICA-15'; and
- the date or date code on which the produce was packed;

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

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

### 7.5.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to dispatch of the consignment from the facility to a market requiring certification of mature green condition for fruit fly.

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [FDU 384].

Assurance certificates for passionfruit shall include the cultivar name of each cultivar in the consignment in the 'Type of Produce' column of the certificate.

Assurance Certificates for all commodities shall include the following additional certification -

**'Met mature green condition at packing.'**

A completed example is shown as [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.

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

### 7.5.3 Assurance Certificate Distribution

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

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

## 7.6 ICA System Records

The business shall maintain the following records -

- (a) *Mature Green Condition Packed Product Inspection Record* (refer [7.4.6](#));
- (b) the duplicate copy of each *Plant Health Assurance Certificate* [FDU 384] issued by the business (refer [7.5.3](#)).

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

***An accredited business must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is conducted more than 12 months from the last compliance audit, the business must maintain all records completed since the previous compliance audit.***

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

## 7.7 ICA System Documentation

The business shall maintain the following documentation -

- (a) a copy of the business' 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) Arrangement*.

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) Arrangement*

FDU 385  
**(FRONT PAGE ONLY)**

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<a href="#">Attachment 2</a>	<i>Plant Health Assurance Certificate</i>	FDU 384 <b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 3</a>	Mature Green Condition Packed Product Inspection Record	<b>(BLANK)</b>
<a href="#">Attachment 4</a>	Mature Green Condition Packed Product Inspection Record	<b>(COMPLETED EXAMPLE IN-LINE INSPECTION)</b>
<a href="#">Attachment 5</a>	Mature Green Condition Packed Product Inspection Record	<b>(COMPLETED EXAMPLE END-POINT INSPECTION)</b>
<a href="#">Attachment 6</a>	Identification of Packed Product Sample Packages	

# Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement

Indicate the type of application being made

New  Renewal  Amendment

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

## 1. Business Details

(a) Type of Ownership of Business

Individual  Incorporated Company  Other  
 Partnership  Cooperative Association

(please specify)

(b) Name of Applicant/s *(Print your full name including any given names. For partnerships, print the full name of each partner in their normal order. For incorporated companies and cooperatives, print the full registered name of the organisation.)*

Australian Company Number or Australian Registered Body Number

ACN  ARBN

Companies must provide proof of incorporation by attaching a copy of their Certificate of Incorporation or similar document from the Australian Securities Commission. Cooperative associations must provide a copy of their Certificate of Registration or a registration search from the Department of Justice.

(c) Trading Name/s of the business *(include any business or brand names used by the business on packages of certified produce)*

(d) Postal address of the business

  
  


Telephone ( )

Facsimile ( )

Mobile

(e) Has the business been registered previously in Q'ld for the interstate movement of produce?

No  Yes

If yes, give the business's Interstate Produce (IP) Number

Q

## 2. Operational Procedure and Facility Details

(a) Operational Procedure used in this ICA arrangement *(refer to list of Operational Procedures)*

Reference No.

ICA

If the Operational Procedure is documented in two parts, indicate the part or parts for which you are seeking accreditation.

Part A  Part B  Parts A & B

Title of Operational Procedure *(print the full title of the Operational Procedure)*

(b) Street address of the facility

  
  


Telephone ( )

Facsimile ( )

Mobile

## 3. Authorised Signatories (for Assurance Certificates)

	Family Name	Given Name/s	Specimen Signature
Certification Controller			
Back-Up Certification Controller			
Additional Authorised Signatories			





**ORIGINAL**

**Consignment Details** (Please print)

Certificate Number

**9999999**

Consignor

Name **Len's Limes Pty Ltd**  
Address **Farm Road**  
**Walkamin NQ 4872**

Consignee

Name **Rare Fruits Wholesale**  
Address **Melbourne Markets**  
**Footscray VIC 3011**

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Name  
Address

Method of Transport (Provide details where known)

Road Truck/Trailer Registration  
 Rail Consignment  
 Air Airline/Flight no.  
 Sea Vessel Name & Voyage no.

**Certification Details** (Please print)

Accredited Business that Prepared the Produce

Name **Len's Limes Pty Ltd**  
Address **Farm Road**  
**Walkamin NQ 4872**

Grower or Packer

Name **Len's Limes Pty Ltd**  
Address **Farm Road**  
**Walkamin NQ 4872**

IP No. of Acc. Business

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

**Q 9999**

**Len's Limes**

**020429**

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
<b>200</b>	<b>Trays</b>	<b>Tahitian Limes</b>	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
<del>/ /</del>	<del><input type="checkbox"/> Dipping</del>	<del>Dimethoate</del>	<del>400ppm</del>	<del><input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.</del>
<del>/ /</del>	<del><input type="checkbox"/> Dipping</del>	<del>Fenthion</del>	<del>412.5ppm</del>	<del><input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.</del>
<del>/ /</del>	<del><input type="checkbox"/> Flood Spraying</del>	<del>Dimethoate</del>	<del>400ppm</del>	<del>10 seconds then wet for 60 seconds</del>
<del>/ /</del>	<del><input type="checkbox"/> Flood Spraying</del>	<del>Fenthion</del>	<del>412.5ppm</del>	<del>10 seconds then wet for 60 seconds</del>
<del>/ /</del>	<del><input type="checkbox"/> Non-recirculated Spray</del>	<del>Fenthion</del>	<del>412.5ppm</del>	<del>10 seconds then wet for 60 seconds</del>
<del>/ /</del>	<del><input type="checkbox"/> Fumigation</del>	<del>Methyl Bromide</del>	<del>g/m<sup>3</sup></del>	<del>Two hours @ °C</del>
<del>/ /</del>	<del><input type="checkbox"/> Heat Treatment</del>	<del><input type="checkbox"/> Hot Air <input type="checkbox"/> Hot Water</del>		<del>min. @ °C</del>
<del>/ /</del>	<del><input type="checkbox"/> Bounce in a hard green condition with unbroken skin</del>			

Additional Certification

**Met mature green condition at packing.**

**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 accreditation(s) granted to the business under the *Plant Protection Act 1989* and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please print)

Signature

Date

**Arthur John Signatory**

*AJ Signatory*

**29 04/ 02**



# MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Fruit Type: Tahitian Limes		Business Interstate Produce (IP) Number: Q 9 9 9 9								
Date of Inspection	PPS No	Inspection		Mature Green		Unbroken Skin		COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller	
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature
Tick applicable columns→										
1/06/02	1	✓		✓		✓			P Controller	P Controller
"	2	✓		✓		✓			P Controller	P Controller
"	3	✓		✓		✓			P Controller	P Controller
"	4	✓		✓		✓			P Controller	P Controller
2/06/02	5	✓		✓		✓			P Controller	P Controller
"	6	✓		✓		✓			P Controller	P Controller
3/06/02	7	✓			✓	✓		1 X coloured fruit. PPS No. 7 rejected & 42 packages withdrawn.	P Controller	P Controller
"	8	✓		✓		✓		All 3 sample packages passed OK and all withdrawn packages returned to assembly point.	P Controller	P Controller
"	9	✓		✓		✓			P Controller	P Controller
"	10	✓		✓		✓			PPS No. 7 regraded, repacked and reinspected.	P Controller
4/06/02	11	✓		✓		✓			P Controller	P Controller
"	12	✓		✓		✓			P Controller	P Controller
5/06/02	13	✓		✓		✓			P Controller	P Controller
7/06/02	14	✓		✓			✓	2 X broken skins. PPS No. 14 rejected & 46 packages withdrawn.	P Controller	P Controller
"	15	✓		✓		✓		PPS No. 17 failed for yellow colouration. PPS No. 14 and the 46 withdrawn packages rejected. All rejected packages regraded, repacked and reinspected. Additional training of sorters carried out.	P Controller	P Controller
"	16	✓		✓		✓			P Controller	P Controller
"	17	✓		✓		✓			P Controller	P Controller
9/06/02	18	✓		✓		✓			P Controller	P Controller
11/06/02	19	✓		✓		✓			P Controller	P Controller
12/06/02	20	✓		✓		✓			P Controller	P Controller
"	21	✓		✓		✓			P Controller	P Controller
"	22	✓		✓		✓			P Controller	P Controller
15/06/02	23	✓		✓		✓			P Controller	P Controller
"	24	✓		✓		✓			P Controller	P Controller
18/06/02	25	✓		✓		✓			P Controller	P Controller
"	26	✓		✓		✓			P Controller	P Controller
20/06/02	27	✓		✓		✓			P Controller	P Controller
"	28	✓		✓		✓			P Controller	P Controller

# MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Fruit Type: Tahitian Limes				Business Interstate Produce (IP) Number: Q 9 9 9 9						
Date of Inspection	PPS No	Inspection		Mature Green		Unbroken Skin		COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller	
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature
Tick applicable columns →										
1/06/02	1		✓	✓		✓			P Controller	P Controller
"	2		✓	✓		✓			P Controller	P Controller
"	3		✓	✓		✓			P Controller	P Controller
"	4		✓	✓		✓			P Controller	P Controller
2/06/02	5		✓	✓		✓			P Controller	P Controller
"	6		✓	✓		✓			P Controller	P Controller
3/06/02	7		✓	✓		✓			P Controller	P Controller
"	8		✓	✓		✓			P Controller	P Controller
"	9		✓	✓		✓			P Controller	P Controller
"	10		✓		✓	✓		2X fruit showing yellow colour. 400 trays in consignment rejected.	P Controller	P Controller
4/06/02	11		✓	✓		✓			P Controller	P Controller
"	12		✓	✓		✓			P Controller	P Controller
"	13		✓	✓		✓		400 trays regraded, repacked and reinspected.	P Controller	P Controller
"	14		✓	✓		✓		Passed OK	P Controller	P Controller
"	15		✓	✓		✓		Sorters retrained in ICA requirements.	P Controller	P Controller
"	16		✓	✓		✓			P Controller	P Controller
"	17		✓	✓		✓			P Controller	P Controller
"	18		✓	✓		✓			P Controller	P Controller
11/06/02	19		✓	✓		✓			P Controller	P Controller
12/06/02	20		✓	✓		✓			P Controller	P Controller
"	21		✓	✓		✓			P Controller	P Controller
"	22		✓	✓		✓			P Controller	P Controller
15/06/02	23		✓	✓		✓		4X fruit with broken skins. Consignment of 100 trays rejected and redirected to Sydney market. Sorters warned to take more care when packing fruit for certification.	P Controller	P Controller
"	24		✓	✓		✓			P Controller	P Controller
18/06/02	25		✓	✓		✓			P Controller	P Controller
"	26		✓	✓		✓			P Controller	P Controller
20/06/02	27		✓	✓		✓			P Controller	P Controller
"	28		✓	✓		✓			P Controller	P Controller

# IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

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## Marking Sample Packages After Packed Product Inspection

Following inspection, the Packed Product Controller must-

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

## Stamp or Sticker Design (Example Only)



## Completed Stamp or Sticker (Example Only)

