



PRE-HARVEST TREATMENT AND INSPECTION OF TABLE GRAPES

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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 pre-harvest treatment equipment and inspection equipment; and
- (b) the responsibilities and practices of personnel;

that apply to the certification of pre-harvest treatment and inspection of table grapes for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of pre-harvest treatment and inspection of table grapes from Businesses operating under an ICA arrangement in Queensland.

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

Certification of pre-harvest treatment and inspection of table grapes 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 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 interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory.

3. REFERENCES

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

APVMA Permit No. PER12439 *Permit to Allow Minor Use of an Agvet Chemical Product for the Control of Queensland Fruit Fly and Mediterranean Fruit Fly in Table Grapes.*

4. DEFINITIONS

| | |
|--------------------------------------|---|
| Accredit | means to accredit persons to issue Assurance Certificates under section 411 of the <i>Biosecurity Act 2014</i> . |
| Accredited Certifier | means a person who holds accreditation under chapter 15 of the <i>Biosecurity Act 2014</i> to give Biosecurity Certificates. |
| Accrediting Authority | means the Department of Agriculture and Fisheries Queensland (DAF Queensland). |
| Agvet Code | means the <i>Agvet Code of Queensland</i> . |
| Application for Accreditation | means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> [CAF-47]. |
| Approved Taxonomist | means a person who has a tertiary qualification in entomology, agricultural science, applied science or a field relevant to insect taxonomy; and has demonstrated experience in fruit fly taxonomy. |
| APVMA | means the Australian Pesticides and Veterinary Medicines Authority. |
| Assurance Certificate | means a <i>Plant Health Assurance Certificate</i> [CAF-16]. |
| Authorised Signatory | means a person whose name and specimen signature is included as an Authorised Signatory on the Business's Application for Accreditation. |
| block | means an identifiable area of land on which table grapes are grown and pre-harvest treated as an entity, and this is detailed on the Business's property plan. |
| Business | means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business's Application for Accreditation. |
| category | means a quantity of fruit in a consignment with a similar level of risk of being infested by fruit fly. Examples of different categories could be for different: source blocks; harvest dates; or pre-harvest treatment program. |
| Certification Assurance | means a voluntary arrangement between the DAF Queensland and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements. |
| certified/certification | means covered by a valid <i>Plant Health Assurance Certificate</i> [CAF16]. issued by an Accredited Certifier operating under an ICA arrangement |
| DAF Queensland | means the Department of Agriculture and Fisheries Queensland. |



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| | |
|---|---|
| consignment | means a discrete quantity of packed product presented on a Plant Health Assurance Certificate for a single consignee. A consignment may contain a number of categories. |
| end-point inspection | means the process by which a representative sample is drawn and inspected from the finalised consignment prior to certification and dispatch. |
| facility | means the vineyard location where table grapes are grown and pre-harvest treatment is carried out, and the location of the grading and packing operations covered by the ICA arrangement. |
| fruit fly | means Queensland fruit fly. |
| grape | means fruit of the species <i>Vitis vinifera</i> . |
| host plants | means annual and perennial crops that are hosts of Queensland fruit fly growing on the property. |
| ICA | means Interstate Certification Assurance. |
| in-line inspection | means the process by which a representative sample of packed product is drawn from a category and inspected during the processing and packing of the produce. |
| inspector | means an inspector appointed under the <i>Biosecurity Act 2014</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. |
| Load | means a quantity of packaged produce, up to a maximum of 2,500 packages , assembled at one time for certification and dispatch from a facility. A load may consist of several consignments. |
| Lot | means a quantity of homogenous produce assembled at one place at one time. A lot could consist of produce from one or more growers/blocks/properties. |
| nonconformance | means a non-fulfilment of a specified requirement. |
| package | means the complete outer covering or container used to transport and market the product. |
| packed product | means table grapes in packages following packing and ready for dispatch. |
| produce | means table grapes of the species <i>Vitis Vinifera</i> . |
| Queensland fruit fly | means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. neohumeralis</i> . |

| | |
|------------------------|--|
| source property | means a property on which table grapes are grown and pre-harvest sprayed for inspection prior to certification under this Operational Procedure. |
| source block | means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this protocol. |
| table grape | means a grape grown for fresh consumption. |
| Unit | means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves or fruit. |

5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;

under PART A (covering pre-harvest treatment)

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure ([refer 7.1](#));
- maintaining a property plan for each source property on which table grapes are grown for certification under this Operational Procedure ([refer 7.2](#));
- ensuring all pre-harvest treatments are carried out in accordance with this Operational Procedure ([refer 7.3](#) and [7.4](#));

under PART B (covering fruit receipt, packing, inspection and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure ([refer 7.1](#));
- ensuring that fruit identification and traceability are maintained from receipt through to packing ([refer 7.6.3](#));
- overseeing and supervising the packing process and postharvest inspection ([refer 7.6](#) and [7.7](#));
- determining the action to be taken following the detection of suspect fruit fly infestation ([refer 7.7.4](#));
- forwarding samples of suspect fruit fly to an Approved Taxonomist for identification ([refer 7.7.5](#));
- instigating corrective action following identification of nonconforming or suspected nonconforming packed product ([refer 7.7.7](#)).

The **Spray Operator** is responsible for -

for pre-harvest bait spraying

- maintaining a tank calibration certificate for each sprayer used for pre-harvest bait spraying under this Operational Procedure ([refer 7.3.1](#));
- conducting bait spray equipment calibration tests to ensure that bait sprays are applied as per label instructions ([refer 7.3.2](#));
- completing bait spray equipment calibration test records ([refer 7.3.3](#));
- applying pre-harvest bait sprays in accordance with APVMA permit and label instructions ([refer 7.3.6](#));
- preparation of pre-harvest bait spray mixtures ([refer 7.3.7](#) and [7.3.8](#));
- maintaining a Bait Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area ([refer 7.3.5](#));
- maintaining bait spray equipment ([refer 7.3.9](#));
- completing bait spray mixture preparation and treatment records ([refer 7.3.10](#));

for pre-harvest cover spraying

- maintaining a tank calibration certificate for each sprayer used for pre-harvest cover spraying under this Operational Procedure ([refer 7.4.1](#));
- applying pre-harvest cover sprays to all grape vines on the property from five weeks prior to harvest until the completion of harvest ([refer 7.4.4](#));
- preparing pre-harvest cover spray mixtures ([refer 7.4.2](#) and [7.4.5](#));
- maintaining a Cover Spray Mixture Preparation Chart in close proximity to the spray mixture preparation area ([refer 7.4.3](#));
- maintaining cover spray equipment ([refer 7.4.7](#));
- completing cover spray mixture preparation and treatment records ([refer 7.4.8](#)).

The **Fruit Receiving Officer** is responsible for -

- ensuring all table grapes received for packing, inspection and certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure ([refer 7.6](#));
- ensuring a *Grower Declaration* is received with each delivery of table grapes from another Business for certification under this Operational Procedure ([refer 7.6.1](#)).

The **Packer** is responsible for -

- ensuring all table grapes packed for certification of pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation ([refer 7.6.2](#));
- ensuring nonconforming table grapes are identified and controlled to prevent mixing with conforming table grapes ([refer 7.6.3](#)).

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

- maintaining inspection facilities and equipment ([refer 7.7.1](#));
- sampling and inspecting table grapes for freedom from visible symptoms of fruit fly infestation ([refer 7.7.2](#) and [7.7.3](#));
- identifying all sample packages ([refer 7.7.6](#));
- advising the Certification Controller of any problems detected in samples so that corrective action can be implemented ([refer 7.7](#));
- collecting and packaging suspect fruit fly eggs or larvae ([refer 7.7.5](#));
- maintaining records of packed product inspection ([refer 7.7.9](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the Business are identified ([refer 7.8.1](#));
- ensuring the original Assurance Certificate accompanies the consignment ([refer 7.8.3](#));
- retaining copies of all Assurance Certificates issued by the Business under the ICA arrangement ([refer 7.9](#)).

The **Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.8.2](#));
- if applicable, the completion of the *Grower Declaration* ([refer 7.5](#)).

6. REQUIREMENT

Table grapes certified for pre-harvest treatment and inspection under this Operational Procedure must comply with the following two requirements: pre-harvest treated and postharvest inspected.

1. **Pre-harvest treated** means a program of either bait sprays or cover sprays, or a combination of both.
 - (a) a program of **bait spray treatments**, commencing forty two (42) days prior to harvest, shall consist of -
 - (i) HY-MAL[®] insecticide (product containing **1150 g/L maldison**) applied –
 - as a bait solution by mixing 435 mL per 100 L water with 2 L yeast autolysate protein lure;
 - via spot spray at 15 – 20 L spray mixture per hectare;
 - applied to the foliage at a rate consistent with the **rate shown on the approved label** for the particular product used;
 - at a maximum interval of seven (7) days;
 - until the completion of harvest of fruit for certification.
 - or
 - (ii) Naturalure[™] Fruit Fly Bait Concentrate (product containing 0.24 g/L spinosad) applied –
 - as a bait solution by mixing 1 part concentrate with 6.5 parts of water;
 - applied to the foliage at a rate consistent with the **rate shown on the approved label** for the particular product used;
 - at a maximum interval of seven (7) days;
 - until the completion of harvest of fruit for certification.

The bait sprays must be applied –



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- to **all** blocks of grape vines, **including** harvested blocks containing residual fruit (unless the blocks are receiving a program of cover sprays as listed below); and
 - to the foliage of all other trees that are **fruit fly host plants** on the source property (in accordance with label directions); with fruit at a stage susceptible to Queensland fruit fly until the completion of harvest of all fruit for certification from the source property.
- (b) A program of cover spray treatments, commencing twenty-eight (28) days prior to harvest to the completion of harvest with a mixture containing –
- (i) A Trichlorfon mixture applied –
- in a high volume application containing 250 mL of a 500 g/L product per 100 L of water;
 - thoroughly to the point of run-off;
 - in accordance with APVMA permit directions;
 - for a maximum of six (6) applications per crop per season;
 - at intervals of every seven (7) days between consecutive applications.
- or
- (ii) A malidison mixture applied –
- in a high volume application containing 55 mL of a 1150 g/L product per 100 L of water;
 - thoroughly to the point of run-off;
 - in accordance with APVMA label directions;
 - for a maximum of three (3) applications per crop per season;
 - at intervals of every seven (7) to ten (10) days;
- or
- (iii) A clothianidin mixture applied-
- in a high volume of water application containing 40g of a 500g/kg Clothianidin per 100L of water;
 - include recommended surfactant as per label recommendations and rates;
 - in accordance with APVMA label directions;
 - for three (3) consecutive foliar sprays per crop per season;
 - at intervals of every seven (7) days;

Please note: Additional requirements for notification of Beekeepers when using Clothianidin (please see Approved APVMA Label).

or

- (iv) A combination of Trichlorfon, Maldison and Clothianidin applied in accordance with all of the requirements of (i), (ii) and (iii).

The cover sprays must be applied –

- to all blocks of grape vines, including harvested blocks that contain residual fruit, on the source property with fruit at a stage susceptible to Queensland fruit fly;
- until the completion of harvest of all fruit for certification from the source property.

or

- (c) A combined program of bait sprays and cover sprays applied in accordance with all of the requirements of (a) and (b) above, at intervals determined by the type of spray in the most recent application.

AND

2. **Postharvest inspected** and found free from live fruit fly infestation.

DAF Queensland and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found not to comply with specified requirements.

Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should check with experienced persons such as departmental officers for any available information. Testing of small quantities is recommended.

The Business must use products registered under the Agvet Code in accordance with the instructions included on the products approved label or an applicable APVMA permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit. Treatment facilities must comply with the requirements of the local government, environmental and workplace health and safety authorities.

Following the required treatments in this procedure does not absolve the Business from the responsibility of ensuring that treated produce does not contain a pesticide residue above the Maximum Residue Level (MRL).

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

If the Accredited Certifier grows and pre-harvest treats fruit for packing and certification by another business, then Part A is to be indicated on the application and a property plan attached ([refer 7.2 Property Plan](#)).

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

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

7.1.2 Audit Process

Initial Audit

Prior to an Accredited Certifier becoming accredited an initial audit of the business is 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 accreditation is granted to cover the current season, up to a maximum of twelve months from the date of initial accreditation and a Certificate of Accreditation is issued ([refer 7.1.3 Certificate of Accreditation](#)).

Compliance Audits

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

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

A compliance audit is conducted within four weeks of the initial accreditation or 12 weeks of the annual renewal of accreditation of the ICA arrangement.

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

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

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

Re-Accreditation

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

A compliance audit is conducted within twelve weeks of the date of re-accreditation for an Accredited Certifier applying for annual re-accreditation.

7.1.3 Certificate of Accreditation

An Accredited Certifier will receive a *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* detailing the scope of the arrangement including -

- the facility location;
- the Operational Procedure;
- any restrictions on the accreditation such as –
 - the type of produce covered,
 - type of pre-harvest treatment covered (bait and/or cover sprays),
 - the chemicals covered; and
- the period of accreditation.

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

An Accredited Certifier may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure, produce type and chemical covered by the Assurance Certificate.

PART A - (Covers the grower activities of pre-harvest treatment)

7.2 Property Plan

The Certification Controller shall maintain a property plan for each property on which fruit is grown and pre-harvest treated for certification under this Operational Procedure.

The property plan shall include the following details -

- (a) the location of all blocks on which grape vines are grown;
- (b) the location of any trees (which can be grouped into blocks) that are fruit fly hosts on the property;
- (c) the chemical/s to be used in pre-harvest treatment/s applied under the ICA arrangement;
- (d) road access including street name/s;
- (e) internal roadways within the property;
- (f) the location and identification of buildings on the property (e.g. house, packing shed, equipment sheds etc);
- (g) for each block on which grape vines are grown –
 - the Block Reference Code or Number, or other identification, used to identify the block on which the vines are grown,
 - the cultivar and the number of vines planted in the block,
 - the name (if any) used on-farm to identify the block,
 - the area of each block;
- (h) for each block of trees that are fruit fly hosts on the property (if bait spraying applied) –
 - the Block Reference Code or Number, or other identification, used to identify the block on which the trees are grown.
 - the number of trees in the block,
 - the area of each block.

A copy of the Business's property plan/s shall be included with the Business's Application for Accreditation ([refer 7.1.1 Application for Accreditation](#)) if accreditation for Part A is required.

If any changes occur to the property plan information, a new property plan must be submitted to the ICA District Co-ordinator within ten (10) working days of the change occurring.

A blank Property Plan is included as [Attachment 4](#) and may be copied for completion and inclusion with the Business's Application for Accreditation.

7.3 Pre-Harvest Bait Spraying

7.3.1 Spray Tank Volume and Calibration

Permanent volume indicator marks shall be made on the side of the spray tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the **maximum mixture level** and any **incremental volumes** used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter, or by some other method which accurately measures any volumes used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 5](#).

7.3.2 Bait Spray Equipment Calibration

The Spray Operator shall carry out application rate calibration tests on bait spraying equipment prior to commencement of the season each year and again within four weeks after the commencement of treatment.

Water without concentrate may be used in bait spray equipment calibration tests.

Continuous Spray

- 1. Fill the spray tank with water. With pump operating at the pressure selected to produce a coarse spray, collect and record the output from the equipment using an accurate timer and measuring cylinder.**
- 2. Measure the time (seconds) required to discharge 1 litre from the spray equipment (A).**
- 3. Measure the distance travelled (metres) by the spray equipment in 10 seconds at normal operating speed (B).**
- 4. Record the average distance (metres) between rows in the block (C).**
- 5. To calculate the number of litres applied per hectare use the following calculation –**

– $100,000 \div (A) \div (B) \div (C) = \text{litres/Ha}$

- *The permit for use of the HY-MAL® insecticide bait spray specifies application of 15 to 20 litres of mixture per hectare.*
- *The label directions for Naturalure™ Fruit Fly Bait Concentrate specifies application of 1 litre of concentrate per hectare.*

7.3.3 Bait Spray Equipment Calibration Records

Records of each spray equipment calibration test shall be maintained by the Spray Operator and record the name of the person conducting the test, the identification of the spray equipment, the date of testing and the results achieved during the tests.

An example Bait Spray Equipment Calibration Test Record is included as [Attachment 10](#).

7.3.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture

Calculate -

- 4.35 mL of HY-MAL® insecticide concentrate containing **1150 g/L maldison**, and 20 mL of **yeast autolysate protein lure**; or
- 133 mL of **Naturalure™ Fruit Fly Bait Concentrate** (equivalent to 1 part Naturalure™ Fruit Fly Bait Concentrate mixed with 6.5 parts of water);

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

The Naturalure™ product contains both attractant and insecticide so no additional chemical or protein is required.

Calculate the volumes of HY-MAL® insecticide concentrate and yeast autolysate or Naturalure™ Fruit Fly Bait Concentrate for the maximum mixture level and each of the incremental volumes marked on the spray tank and record these on the Bait Spray Mixture Preparation Chart ([refer 7.3.5 Bait Spray Mixture Preparation Chart](#)).

7.3.5 Bait Spray Mixture Preparation Chart

The Business shall maintain a Bait Spray Mixture Preparation Chart ([refer Attachment 6](#) and [Attachment 7](#)) or similar record in close proximity to the spray mixture preparation area.

A chart shall be prepared for each spray unit and each chemical used by the Business for bait spraying under this Operational Procedure.

The chart shall provide the following details -

- the identification of the spray equipment and if applicable, the tractor to which the chart applies;

- (b) if applicable, the gear and engine RPM at which the tractor shall be operated;
- (c) the trade name of the concentrate to be used and the stated concentration of the active ingredient in the formulation;
- (d) the total volume in litres of the spray tank when filled to the maximum mixture level mark;
- (e) the volume of concentrate (and yeast autolysate, if applicable) required to achieve the required bait spray mixture when filled to the maximum mixture level mark;
- (f) the volume of concentrate (and yeast autolysate, if applicable) required to achieve the required bait spray mixture for any incremental volumes used;
- (g) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

An example completed Bait Spray Mixture Preparation Chart is shown as [Attachment 7](#).

7.3.6 Bait Spray Treatment

Bait spraying of vines and if applicable, blocks of trees that are fruit fly hosts, shall commence forty two (42) days prior to harvest until the completion of harvest of all certified fruit from the source property.

For **HY-MAL[®] insecticide bait spray** (product containing 1150 g/L maldison) –

- (a) apply as a bait solution by mixing 435 mL per 100 L water with 2 L yeast autolysate protein lure;
- (b) apply at a rate of 15 – 20 L spray mixture per hectare of vines;
- (c) apply as a coarse foliar spot spray;
- (d) repeat applications at intervals between 4 to 10 days, using shorter intervals during warm, wet weather.

For **Naturalure[™] bait spray** (product containing 0.24 g/L spinosad) –

- (a) apply as a bait solution by mixing 1 part concentrate with 6.5 parts water;
- (b) apply at a rate of 1 L concentrate per hectare of vines;
- (c) apply as a coarse foliar band spray;
- (d) repeat applications every 7 days. re-applying sooner if rain washes off the deposit.

Pre-harvest bait sprays must be reapplied if rain sufficient to cause run-off occurs within two hours of spraying.

Fruit from treated vines should not be harvested until the specified withholding period of the product has elapsed after the bait spray application.

7.3.7 Bait Spray Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application, or more frequently as required.

7.3.8 Making up the Bait Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of concentrate for the required volume of **mixture** ([refer 7.3.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label.

For HY-MAL[®] insecticide bait spray, repeat this process for the yeast autolysate.

Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark.

Ensure that the chemicals are completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical and yeast autolysate in the water.

For Naturalure[™] bait spray, first add water (equivalent to the volume of Naturalure[™] Concentrate to be mixed) to the tank and start the agitation system. Then add the full amount of Naturalure[™] Concentrate followed by the remaining amount of water. Allow the agitation system to operate for at least five (5) minutes before applying the mixture. Once mixed, constant agitation of the spray solution is recommended to ensure uniformity of spray mixture.

Spray equipment, other than hand held equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate. This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump. Business should seek advice from their treatment equipment manufacturer to ensure there is adequate agitation of the treatment mixture.

7.3.9 Bait Spray Equipment Maintenance

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

7.3.10 Bait Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all bait spray mixture preparation and pre-harvest bait spraying using a Bait Spray Mixture Preparation and Treatment Record ([refer Attachment 11](#)) or records which capture the same information.

The Business's bait spray preparation and treatment records must identify -

- the date of bait spray mixture preparation;
- the time of bait spray mixture preparation;
- the total volume (litres) of the made up spray mixture;
- volume of yeast autolysate (where required) used (millilitres) in the spray mixture;
- volume of product used (millilitres) in the spray mixture;
- the trade name of the concentrate used;
- the date of application;
- the spray equipment used;
- the block/s treated, including other fruit fly host trees on the property;
- the area sprayed (Ha);
- the name and signature of the Spray Operator.

7.4 Pre-Harvest Cover Spraying

7.4.1 Spray Tank Volume and Calibration

Permanent volume indicator marks shall be made on the side of the spray tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the **maximum mixture level** and any **incremental volumes** used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter, or by some other method which accurately measures any volumes used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 5](#).

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

Calculate –

- (a) 2.5 mL of a concentrate containing 500 g/L trichlorfon; or
- (b) 0.55 mL of a concentrate containing 1150 g/L maldison; or

(c) 40g of a concentrate containing 500g/kg Clothianidin.

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

Calculate the volumes of concentrate for the **maximum mixture level** and each of the **incremental volumes** marked on the spray tank and record these on the Cover Spray Mixture Preparation Chart ([refer 7.4.3 Cover Spray Mixture Preparation Chart](#)).

7.4.3 Cover Spray Mixture Preparation Chart

The Business shall maintain a Cover Spray Mixture Preparation Chart ([refer Attachment 8](#)) or similar record in close proximity to the spray mixture preparation area at the time of making up the spray mixture. A chart shall be prepared for each spray unit and chemical used by the Business for cover spraying under this Operational Procedure.

The chart shall provide the following details -

- (a) the identification of the spray equipment to which the chart applies;
- (b) if applicable, the gear and engine RPM at which the tractor shall be operated;
- (c) the trade name of the concentrate to which the chart applies;
- (d) the name and concentration of the active ingredient in the concentrate;
- (e) the total volume in litres of the spray tank when filled to the maximum mixture level mark;
- (f) the volume in millilitres (mL) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (g) the volume in millilitres (mL) of concentrate required in the mixture for any known incremental volumes used;
- (h) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

An example completed Cover Spray Mixture Preparation Chart is shown as [Attachment 9](#).

7.4.4 Cover Spray Treatment

Cover sprays shall be applied to all blocks of grape vines from at least five (5) weeks prior to the commencement of harvest until the completion of harvest of all fruit for certification from the source property. The spray mixture must be applied thoroughly to the fruit.

The pre-harvest cover spray program shall consist of either –

- (a) a trichlorfon mixture applied in a high volume application containing 250 mL of a 500 g/L product per 100 L of water at intervals of every 7 days, with a maximum of 6 applications per crop per season; or

- (b) a maldison mixture applied in a high volume application containing 55 mL of a 1150 g/L product per 100 L water;
at intervals of every 7 to 10 days, with a maximum of 3 applications per crop per season, and followed with a trichlorfon application if necessary; or
- (c) a clothianidin mixture applied in a dilute foliar spray containing 40g of a 500g/kg product per 100L of water at intervals of every 7 days at a maximum of 3 consecutive applications.
- (d) a combination of trichlorfon, maldison and/or clothianidin applied in accordance with the requirements of (a), (b), and/or (c) above.

Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off occurs within two hours of spraying.

Fruit from treated vines should not be harvested until the specified withholding period of the product has elapsed after the most recent cover spray application.

7.4.5 Cover Spray Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application, or more frequently as required.

7.4.6 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of concentrate for the required volume of **mixture** ([refer 7.4.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label.

Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark.

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate. This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump. Business should seek advice from their treatment equipment manufacturer to ensure there is adequate agitation of the treatment mixture.

The mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

7.4.7 Cover Spray Equipment Maintenance

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

7.4.8 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all spray mixture preparation and pre-harvest treatment using a Cover Spray Mixture Preparation and Treatment Record ([refer Attachment 12](#)) or records which capture the same information.

The Business's cover spray mixture preparation and treatment records must identify -

- the date of cover spray mixture preparation;
- the time of cover spray mixture preparation;
- volume of concentrate used (millilitres) in the spray mixture;
- the trade name of the concentrate used;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of rows sprayed;
- the name and signature of the Spray Operator.

7.5 Grower Declaration

A Business which pre-harvest treats table grapes which are to be packed by another Business for certification must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The Business shall supply a *Grower Declaration* ([refer Attachment 13](#)) with each delivery of table grapes supplied to the packing Business for certification.

A declaration is not required where the Business that grows and pre-harvest treats the fruit is the same Business that packs and certifies the fruit under this Operational Procedure.



The declaration must identify -

- (a) the Interstate Produce (IP) Number of the accredited Business that grew and pre-harvest treated the table grapes;
- (b) a statement that the Business is accredited for Part A of this Operational Procedure;
- (c) details of the latest pre-harvest treatment applied;
- (d) the identity of, and the date or dates of, the latest pre-harvest treatment of the block or blocks in which the table grapes were grown;
- (e) the identifier on packages used to transport grapes from the field to the packing operation;
- (f) the name and signature of the Authorised Signatory.

PART B - (Covers the packer activities of fruit receipt, packing, postharvest inspection and certification. It also covers field packing and postharvest inspection and certification)

7.6 Fruit Receipt

The Fruit Receipt Officer shall ensure that all table grapes received for certification under this Operational Procedure are supplied by a grower accredited under Part A.

7.6.1 Receipt of Table Grapes Grown by another Business

A Business which packs table grapes grown by another Business shall ensure -

- (a) each delivery of table grapes supplied by another Business for certification under this Operational Procedure is accompanied by a completed *Grower Declaration*;
- (b) fruit supplied for certification has undergone pre-harvest treatment in accordance with [6. Requirement](#) of this Operational Procedure;
- (c) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receipt to certification and dispatch;
- (d) grower identification that provides traceability of packed product back to the source block.

The Business shall retain copies of all declarations received from growers whose produce they pack and certify under this Operational Procedure.

7.6.2 Preparation of Fruit & Packing (shed pack or field pack)

The Business shall implement handling systems for the fruit preparation and packing process, to ensure all table grapes certified for pre-harvest treatment and inspection are free from visible symptoms of fruit fly infestation.

The Certification Controller shall ensure -

- (a) staff are able to recognise symptoms of fruit fly infestation in grape berries;
- (b) grape berries suspected of fruit fly infestation are removed and discarded (considered as nonconforming product);
- (c) rejected fruit is segregated and prevented from being mixed with conforming product ([refer 7.6.1 Identification and Control of Nonconforming Product at Packing](#)).

The Packer will ensure table grapes packed for certification are free from visible symptoms of fruit fly infestation.

7.6.3 Identification and Control of Nonconforming Product at Packing

The Business shall ensure that no mixing of conforming and nonconforming table grapes can occur during the preparation and packing operation, for both field and shed packing.

Any table grapes which are found to contain symptoms of fruit fly infestation shall be considered as nonconforming and must not be packed for certification under this Operational Procedure. Nonconforming fruit must be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming table grapes shall include -

- (a) for field packing, discarding nonconforming table grapes on the ground; or
- (b) for shed packing, discarding nonconforming table grapes in waste bins or other containers which are clearly marked or significantly different in appearance; or
- (c) locating pallets of nonconforming table grapes in a defined and separate area and maintaining separation from conforming fruit until preparation and packing is completed.

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

7.7 Packed Product Inspection

The Packed Product Controller shall monitor the packing process by selecting a sample for examination from the packed product.

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected in these samples (e.g. contain suspect fruit fly eggs or live larvae) so that corrective action can be implemented.

7.7.1 Inspection Equipment

Businesses accredited under this Operational Procedure shall maintain the following inspection equipment –

- (a) a designated inspection facility or location that provides illumination to a minimum of 600 Lux or is a well-lit and ventilated area;
- (b) a hand lens, microscope or other device that provides at least X10 magnification;
- (c) reference illustrations and photographs for identification of fruit fly;
- (d) sealable plastic bags and labels for collecting specimens of infested produce;
- (e) specimen bottles and a fine paint brush for collecting insect specimens;
- (f) methylated spirits;
- (g) pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

The Packed Product Controller shall carry out regular checks of the inspection facilities and equipment to ensure it continues to operate effectively and remains free from damage or excessive wear.

7.7.2 Sample Selection

Packed Product Inspection may be carried out as a –

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

In-line Inspection

In-line inspection shall only be carried out by the Business that packs the produce for certification under this Operational Procedure. The in-line inspection method is only available at the first point of packing the table grapes.

For in-line inspections, the Packed Product Controller must be able to identify when the packed product was packed to adequately determine what product has been packed since the last inspection.

Examples of acceptable methods of identifying the time when product was packed include –

- (a) locating packed product in clearly identified and separate area to represent the inspection interval; or
- (b) marking each package or pallet of product in a manner that clearly identifies when the product was packed.

For shed and field packed grapes, the in-line inspection shall involve the selection of a sample of packed product from all grapes in the same category of produce, packed on the one day for certification under this Operational Procedure.

Packed produce shall be sampled at the rate of a minimum of **2% of carton count** (one in every fifty packages) or part thereof. Sample packages shall be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation. For field packed grapes, sampling shall be conducted as the packed product is being consolidated (e.g. samples of field packed product may be selected from trailers from the field as they are being unloaded and consolidated in the packing shed).

A minimum sample size of three cartons shall be inspected. When calculating the number of cartons in the sample, part number shall always be rounded up to the next number. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection shall be 5 cartons.

End-Point Inspection

End-point inspection can be conducted for shed and field packed table grapes.

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

Packed product to be certified shall be sampled at the rate of a minimum of **2% of carton count** (one in every fifty packages or part thereof) **or** at the rate of a **600 bunch sample**, from each consignment.

When the sample size selected is 2% of carton count, the number of cartons in the sample to be inspected must always be rounded up. For example, where 2% of the number of cartons is calculated to be 4.2 cartons, the sample size selected for inspection shall be 5 cartons.

The samples selected for inspection from each consignment must be –

- (a) selected at random from the final packed product; and
- (b) if there are two or more categories in the consignment, at least one package shall be inspected from each category; and
- (c) regardless of the sampling rate selected (2% or 600 bunches), there is a **minimum sample size of three cartons for each inspection**.

7.7.3 Examination of the Sample

The Packed Product Controller shall inspect 100% of the table grapes from each sample package for freedom from visible symptoms of fruit fly infestation. Fruit fly infestation includes fruit fly eggs or live fruit fly larvae.

For shed packed grapes, packages selected for inspection shall be brought to the inspection bench. For field packed grapes, packages shall be inspected in a predetermined location in the shed (e.g. inspection table in shed) or in the field (e.g. row ends). Each bunch in the sampled packages shall be examined for any visible symptoms of fruit fly infestation. Particular attention is to be paid to split, discoloured, deformed or deteriorating grape berries within the bunch. If sting marks are detected, the berry is to be cut open and inspected for the presence of either fruit fly eggs or live larvae.

7.7.4 Action Following the Detection of Suspect Fruit Fly Infestation

If suspect fruit fly eggs or live larvae are detected during an inspection, produce must be clearly identified and segregated to prevent mixing with conforming product ([refer 7.6.3 Identification and Control of Nonconforming Product at Packing](#)).

The produce to be segregated where a suspect fruit fly egg or live larvae are detected shall depend on the type of inspection: -

- (a) for in-line inspections, all packed produce that has been consolidated since the last inspection interval; and
- (b) for end-point inspections, the whole consignment presented for inspection.

The Business shall elect to -

- (a) segregate the suspect product and discontinue harvesting from the source block until confirmation of identification results from an Approved Taxonomist ([refer 7.7.5 Fruit Fly Identification](#)); or
- (b) treat the suspect product as rejected product ([refer 7.7.8 Rejected Product](#)) and:
 - i. perform corrective actions on the source block ([refer 7.7.7 Action Following Identification of Nonconforming Packed Product](#)), **or**
 - ii. discontinue harvesting from the source block for certification under this Operational Procedure.

7.7.5 Fruit Fly Identification

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

Samples shall be submitted to an Approved Taxonomist with a completed *Fruit Fly Sample Submission* form ([refer Attachment 14](#)).

Taxonomists shall be registered on the Department of Agriculture and Fisheries (DAF) Queensland's Register of Approved Taxonomists and must meet the following criteria –

- (a) a tertiary qualification in entomology, agricultural science, applied science, or a field relevant to insect taxonomy; and
- (b) demonstrated experience in fruit fly taxonomy.

Results of fruit fly sample diagnosis must be retained by the business and must be made available on request by an Inspector.

7.7.6 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown in [Attachment 15 – Identification of Packed Product Sample Packages](#).

7.7.7 Action Following Identification of Nonconforming Packed Product

If any grapes are confirmed by an Approved Taxonomist to be infested with fruit fly, or the Business has elected to reject packed product due to the detection of suspect fruit fly infestation, the Certification Controller shall ensure that all the following actions are taken -

- (a) **all** fruit harvested from the **source block/s**, including any fruit which has been packed for certification but which remains at the facility shall be **rejected for certification**. If the Business is unable to identify the source block for the grapes infested with fruit fly, all grapes from the property that was the source of these grapes shall be rejected for certification, including product that is already harvested and packed;
- (b) all fruit from the source block/s shall be rejected for certification until the following has been completed -
 - **two cover sprays** have been applied –
 - with Trichlorfon, Maldison and/or clothianidin in accordance with the label or APVMA permit directions for the control of fruit fly in grapes, and
 - at least seven days have elapsed since the last cover spray was applied, and
 - the withholding period for the product has elapsed;
 - or**
 - **two bait sprays** have been applied –
 - in accordance with the requirements of [6. Requirement](#);
 - at least fourteen days have elapsed since the first bait spray was applied; and
 - the withholding period for the product has elapsed; and
 - no fruit fly eggs or live larvae have been detected in the required inspection sample from the source block/s during inspection for the presence of fruit fly either in the vineyard, or in the packing shed prior to, or after packing; and
- (c) the fruit containing the suspect fruit fly has been secured in a sturdy plastic bag. Eggs or live larvae have been placed in a sample tube with methylated spirits and legibly labelled with the source block reference code or number; and
- (d) as soon as practical and not more than one (1) working day from the time of the detection, the detection shall be reported to the Accrediting Authority so an investigation may be carried out to determine the cause and rectify any problems.

7.7.8 Rejected Product

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

Packages rejected for live fruit fly infestation may be –

- (a) certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and inspection for fruit fly.

7.7.9 Packed Product Inspection Records

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

Packed product inspection records shall be in the form of a Packed Grape Inspection Record ([refer Attachment 16](#)) 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 table grapes were packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the inspection result for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal;
- the Packed Product Controller's name and signature.

An example of a completed Packed Grape Inspection Record is shown as [Attachment 17](#).

7.8 Post Treatment Security (Tasmania only)

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

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

Any fruit which is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions. Any treated fruit that remains unpacked at the end of the day must be held in secure conditions until packed.

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

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

Secure conditions include-

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

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

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

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

7.9 Dispatch

7.9.1 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 table grapes;
- the words “MEETS ICA-20”; 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.

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a record matching the grower's identifier with the grower's IP number so the grower's IP number can be easily identified if required.

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

7.8.2 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 pre-harvest treatment and inspection of table grapes for fruit fly.

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [CAF16].

Assurance Certificates shall include -

- (a) in the "Accredited Business that Prepared the Produce" section -
 - the name and address of the Accredited Business that packed the table grapes;
- (b) in the "Grower or Packer" section -
 - the name and address of the Accredited Business that was responsible for pre-harvest bait spray treatment of the table grapes. Where the consignment contains fruit grown by a number of growers the word "VARIOUS" shall be used;
- (c) in the "IP No. of Acc. Business" section -
 - the IP No. of the Accredited Business that packed the table grapes;
- (d) in the "Treatment" section -

the **pre-harvest bait spraying** details including:

- in the Date column, the most recent date or dates of pre-harvest bait spraying of the source block/s,
- in the Treatment column, the words "Pre-harvest Spray",
- in the Chemical (Active Ingredient) column, the concentration and name of the active ingredient in the concentrate used (e.g. "1150 g/L maldison"),
- in the Concentration column, the mixing rate of the concentrate in the spray mixture (e.g. "at 4.35 mL/L"), and
- in the Duration and Temperature column, the words "bait sprayed";

OR

the **pre-harvest cover spraying** details including:



- in the Date column, the most recent date or dates of pre-harvest cover spraying of the source block/s,
 - in the Treatment column, the words “Pre-harvest Spray”,
 - in the Chemical (Active Ingredient) column, the concentration and name of the active ingredient in the concentrate used (e.g. “500 g/L Trichlorfon”),
 - in the Concentration column, the mixing rate of the concentrate in the spray mixture (e.g. “at 2.5 mL/L”), and
 - in the Duration and Temperature column, the words “cover sprayed”; and
- (e) in the “Additional Certification” section the words -

“Meets ICA-20”

A completed example for bait spraying is shown as [Attachment 2](#) and cover spraying as [Attachment 3](#).

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

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

7.8.3 Assurance Certificate Distribution

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

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

7.9 ICA System Records

The Business shall maintain the following records -

PART A

- (a) Property Plan for each property ([refer 7.2](#));
- (b) Chemical Mixture Tank Calibration Certificate ([refer 7.3.1](#) and [7.4.1](#));

for bait spraying -

- (c) Bait Spray Equipment Calibration Test Record ([refer 7.3.3](#));
- (d) Bait Spray Mixture Preparation Chart ([refer 7.3.5](#));
- (e) Bait Spray Mixture Preparation and Treatment Record ([refer 7.3.10](#));

for cover spraying -

- (f) Cover Spray Mixture Preparation Chart ([refer 7.4.3](#));
- (g) Cover Spray Mixture Preparation and Treatment Record ([refer 7.4.8](#))

PART B

- (a) if applicable, Grower Declarations ([refer 7.5](#))
- (b) Packed Grape Inspection Record ([refer 7.7.9](#));
- (c) if applicable, a Grower Identifier Record ([refer 7.8.1](#))
- (d) a copy of all *Plant Health Assurance Certificate* [CAF16] issued by the Business ([refer 7.8.3](#)).

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

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

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

7.10 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) Arrangement*;

- (d) a current copy of the Work Instruction *Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02].

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

8. ATTACHMENTS

| | | |
|-------------------------------|---|---------------------------------------|
| Attachment 1 | <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement – new form</i> | CAF-47 (FIRST TWO PAGES) |
| Attachment 2 | <i>Plant Health Assurance Certificate – new format example</i> for BAIT SPRAYS | CAF-16 (COMPLETED EXAMPLE) |
| Attachment 3 | <i>Plant Health Assurance Certificate – new format example</i> for COVER SPRAYS | CAF-16 (COMPLETED EXAMPLE) |
| Attachment 4 | Property Plan | CAF-118 (BLANK) |
| Attachment 5 | Chemical Mixture Tank Calibration Certificate | CAF-03 (BLANK) |
| Attachment 6 | Bait Spray Mixture Preparation Chart | CAF-100 (BLANK) |
| Attachment 7 | Bait Spray Mixture Preparation Chart | CAF-100 (COMPLETED EXAMPLE) |
| Attachment 8 | Cover Spray Mixture Preparation Chart | CAF-102 (BLANK)) |
| Attachment 9 | Cover Spray Mixture Preparation Chart | CAF-102 (COMPLETED EXAMPLE) |
| Attachment 10 | Bait Spray Equipment Calibration Test Record | CAF- 119 (BLANK) |
| Attachment 11 | Bait Spray Mixture Preparation and Treatment Record | CAF-101 (BLANK) |
| Attachment 12 | Cover Spray Mixture Preparation and Treatment Record | CAF-103 (BLANK) |
| Attachment 13 | Grower Declaration | CAF-120 (BLANK) |
| Attachment 14 | Fruit Fly Sample Submission Form | CAF- 121 (BLANK) |



PRE-HARVEST TREATMENT AND INSPECTION OF TABLE GRAPES

[Attachment 15](#) Identification of Packed Product Sample Packages

[Attachment 16](#) Packed Grape Inspection Record

CAF-122
(BLANK)

[Attachment 17](#) Packed Grape Inspection Record

CAF-122
**(COMPLETED
EXAMPLE)**



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

Pursuant to section 420 of the *Biosecurity Act 2014*

OFFICE USE ONLY

| |
|------------------------------------|
| DATE RECEIVED: |
| PHS NUMBER: |
| DATE APPROVED OR REPLIED: |
| FURTHER INFORMATION REQUEST DATE: |
| DATE FURTHER INFORMATION RECEIVED: |
| PAYMENT PROCESSED DATE: |
| PAYMENT AMOUNT RECEIVED: |
| RECEIPT NUMBER: |

Important information for applicants

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

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

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

How to complete form for a new application

- Must complete entire form.

How to complete form for an amendment or renewal

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

How to submit this form

- In person to:
Any [Department of Agriculture and Fisheries regional office](#); or
- Via post to:
Department of Agriculture and Fisheries
PO Box 5083
Nambour Qld 4580

Prescribed fee

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

Term of accreditation

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

Notification

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

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

Contact us

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

Type of application (select one only)

- New application Amendment Renewal

Part A – Accredited certifier application

1. Applicant details

Please supply ACN or ARBN (if applicable)

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

Applicant is: (select one only)

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

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

| | |
|----------------------|----------------------|
| First name | Last name |
| <input type="text"/> | <input type="text"/> |

Other name/s

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

| | |
|----------------------|----------------------|
| First name | Last name |
| <input type="text"/> | <input type="text"/> |

| | |
|----------------------|----------------------|
| First name | Last name |
| <input type="text"/> | <input type="text"/> |

| | |
|----------------------|----------------------|
| First name | Last name |
| <input type="text"/> | <input type="text"/> |

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

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

2. Address details

Street address

| | | | |
|----------------------|----------------------|----------------------|----------------------|
| Suburb/Town/Locality | Country | State | Postcode |
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |

Postal address (if different to street address)

| | | | |
|----------------------|----------------------|----------------------|----------------------|
| Suburb/Town/Locality | Country | State | Postcode |
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |

3. Contact details

| | | |
|----------------------|----------------------|------------------------|
| Phone | Fax (if applicable) | Mobile (if applicable) |
| <input type="text"/> | <input type="text"/> | <input type="text"/> |

E-mail address

Preferred method of contact

- Any E-mail Phone Mail



**Queensland
Government**

ORIGINAL

Plant Health Assurance Certificate

Pursuant to Sections 412 and 413 of the Biosecurity Act 2014

(Issue a biosecurity certificate issued in accordance with Chapter 12 of the Biosecurity Act.)

Consignment Details (Please print)

Certificate Number **9999999**

Consignor

Consignee

| | |
|---------|--------------------------------------|
| Name | Barry Grower |
| Address | Vineyard Road Stanthorpe QLD 4380 |

| | |
|---------|---|
| Name | F&V Wholesalers Pty Ltd |
| Address | South Australian Produce Market BURNS ROAD, POOROOKA SA 5085 |

Reconsigned To (Splitting consignments or recognizing whole consignments)

Method of Transport (Provide details where known)

| | |
|---------|--|
| Name | |
| Address | |

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

Certification Details (Please print)

Accredited Certifier that Prepared the Produce

Grower or Packer

| | |
|---------|--------------------------------------|
| Name | Barry Grower |
| Address | Vineyard Road Stanthorpe QLD 4380 |

| | |
|---------|----------------------------------|
| Name | Best Grower Pty Ltd |
| Address | Farm Road Stanthorpe QLD 4380 |

IP No. of Acc. Certifier Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

Q 9999

Great Grapes

081129

| | | |
|--------------|----------------|----------------|
| Facility No. | Procedure Code | Expiry Date |
| 01 | ICA-20 | 13 / 09 / 2018 |

| | | |
|--------------|----------------|-------------|
| Facility No. | Procedure Code | Expiry Date |
| | | / / |

| Number of Packages | Type of Packages (e.g. trays, cartons) | Type of Produce | Authorisation for Split Consignment |
|--------------------|--|-----------------|-------------------------------------|
| 250 | Cartons | Grapes | |
| | | | |
| | | | |

| Date | Treatment | Chemical (Active Ingredient) | Concentration | Duration and Temperature |
|------------|--|---------------------------------|------------------|---|
| / / | <input type="checkbox"/> Dipping | Dimethoate | 400ppm | <input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec. |
| / / | <input type="checkbox"/> Flood Spraying | Dimethoate | 400ppm | 10 seconds then wet for 60 seconds |
| / / | <input type="checkbox"/> Fumigation | Methyl Bromide | g/m ³ | Two hours @ °C |
| / / | <input type="checkbox"/> Grown and packed on a property free from red imported fire ant | | | |
| / / | <input type="checkbox"/> Sourced from a property located more than 5km from a known infestation of red imported fire ant | | | |
| / / | <input type="checkbox"/> Mature green condition at packing | | | |
| / / | <input type="checkbox"/> Bananas in a hard green condition with unbroken skin | | | |
| / / | <input type="checkbox"/> Inspected and found free of melon thrips | | | |
| 24/11/2017 | <input checked="" type="checkbox"/> Pre-Harvest Spray | 1.50 g/L Malathion at 4.35 ml/L | Boat Sprayed | |

Additional Certification

Meets ICA-20.

Declaration

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

Authorised Signatory's Name (Please print)

Signature

Date

Arthur John Signatory

Arthur John Signatory

30/11/2017

Plant Health Assurance Certificate

Pursuant to Sections 412 and 413 of the Biosecurity Act 2014

(Replaces a Ministry certificate issued in accordance with Chapter 12 of the Biosecurity Act)

ORIGINAL

Consignment Details (Please print)

Certificate Number **9999999**

Consignor

Consignee

| | |
|--|--|
| Name Barry Grower | Name F&V Wholesalers Pty Ltd |
| Address Vineyard Road Stanthorpe QLD 4380 | Address South Australian Produce Market, Bulimba Road, Moorooka SA 5005 |

Reconsigned To (Splitting consignments or recognizing whole consignments)

Method of Transport (Provide details where known)

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

Certification Details (Please print)

Accredited Certifier that Prepared the Produce

Grower or Packer

| | |
|--|--|
| Name Barry Grower | Name Best Grower Pty Ltd |
| Address Vineyard Road Stanthorpe QLD 4380 | Address Farm Road Stanthorpe QLD 4380 |

IP No. of Acc. Certifier

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

Q 9999

Great Grapes

081129

| Facility No. | Procedure Code | Expiry Date | Facility No. | Procedure Code | Expiry Date |
|--------------|----------------|----------------|--------------|----------------|-------------|
| 01 | ICA-20 | 13 / 09 / 2018 | | | / / |

| Number of Packages | Type of Packages (e.g. trays, cartons) | Type of Produce | Authorisation for Split Consignment |
|--------------------|--|-----------------|-------------------------------------|
| 250 | Cartons | Grapes | |
| | | | |
| | | | |

| Date | Treatment | Chemical (Active Ingredient) | Concentration | Duration and Temperature |
|------------|--|---------------------------------|------------------|---|
| / / | <input type="checkbox"/> Dipping | Dimethoate | 400ppm | <input type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec. |
| / / | <input type="checkbox"/> Flood Spraying | Dimethoate | 400ppm | 10 seconds then wet for 60 seconds |
| / / | <input type="checkbox"/> Fumigation | Methyl Bromide | g/m ³ | Two hours @ °C |
| / / | <input type="checkbox"/> Grown and packed on a property free from red imported fire ant | | | |
| / / | <input type="checkbox"/> Sourced from a property located more than 5km from a known infestation of red imported fire ant | | | |
| / / | <input type="checkbox"/> Mature green condition at packing | | | |
| / / | <input type="checkbox"/> Bananas in a hard green condition with unbroken skin | | | |
| / / | <input type="checkbox"/> Inspected and found free of melon thrips | | | |
| 24/11/2017 | <input checked="" type="checkbox"/> Pre-Harvest Spray | 500 g/L Trichlorfon at 2.5 ml/L | Cover Sprayed | |

Additional Certification

Meets ICA-20.

Declaration

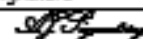
I, an Authorised Signatory of the accredited certifier that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the accredited certifier's approved facilities in accordance with the accreditation(s) granted to the accredited certifier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

Authorised Signatory's Name (Please print)

Signature

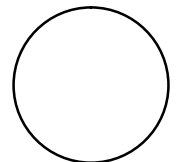
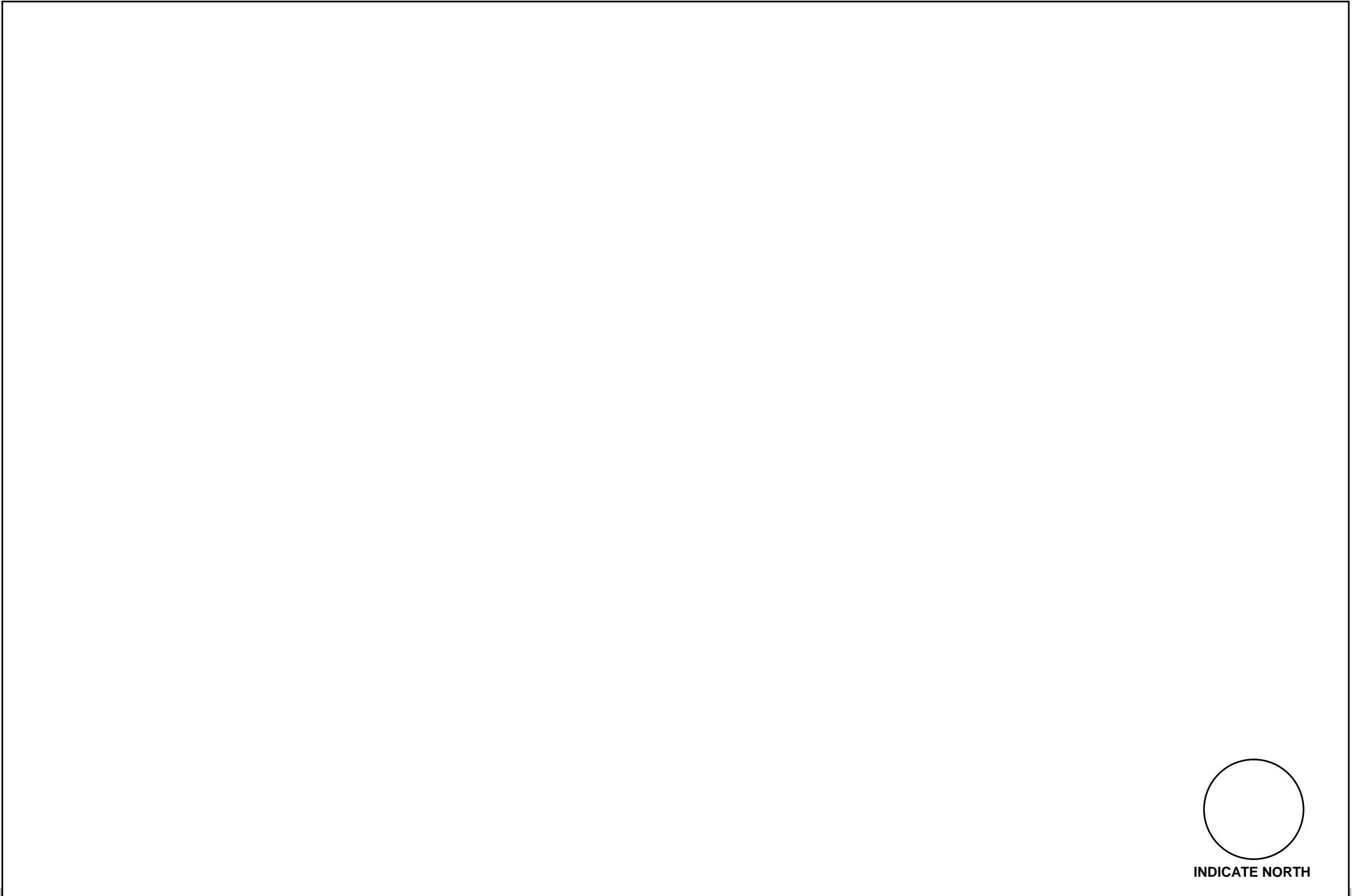
Date

Arthur John Signatory



30/11/2017

PROPERTY PLAN



INDICATE NORTH

PROPERTY PLAN

PROPERTY PLAN DETAILS

The property plan (overleaf) is to include the following-

1. the location of blocks on which grapevines or trees which are fruit fly hosts are grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. road access including street name/s;
4. internal roadways within the property;
5. the location and identification of buildings on the property (house, packing shed, equipment sheds etc).

COMPLETE THE FOLLOWING DETAILS FOR EACH BLOCK SHOWN ON THE PROPERTY PLAN

| Block Reference Code or No. | Name Used on Farm for the Block | Area of Block (Ha) | Cultivar /Number of Vines |
|-----------------------------|---------------------------------|--------------------|---------------------------|
| | | | |
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ARRANGEMENT DETAILS

Applicant's Name *(as shown on the application form)*

Street Address of Facility *(as shown on the application form)*

Postcode

SCOPE OF ARRANGEMENT

Application is made for accreditation under Part A of ICA-20 *Pre-Harvest Treatment and Inspection of Table Grapes* for the following -

Chemical/s to be covered *one or more boxes as applicable* -

- | | |
|--------------------------------------|---------------------------------------|
| <input type="checkbox"/> Naturalure™ | <input type="checkbox"/> Maldison |
| <input type="checkbox"/> HY-MAL® | <input type="checkbox"/> Trichlorfon |
| | <input type="checkbox"/> Clothianidin |

I *(full printed name)* the

..... *(position in business)* am

authorised to sign on behalf of the business and I understand that-

- (a) accreditation will only be granted for the scope outlined above;
- (b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the *Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement* covering the arrangement;
- (c) application must be made to amend any of the current details in the *Application for Accreditation of a Business for an Interstate Certification Assurance Arrangement [CAF-47]* or this Property Plan.

.....
Signature

 / /
Date

CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of
Owner of Equipment:

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

Brand:

Model:

Serial No.:

Other Identification:

TESTING DETAILS

Name and Address of the
Business Conducting the
Test:

Date of Testing:

Type of Flow Meter Used:
Date of Latest Calibration
of Flow Meter:

CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

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

CERTIFICATION

The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.

Printed Name

Signature

____ / ____ / ____
Date

BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor _____

Operating Gear _____ Engine RPM _____

Concentrate (Trade Name) _____

Active Ingredient _____ Conc. _____ g/L

Concentrate Mixing Rate _____ mL/litre of mixture

Full Tank

Full Spray Tank Volume = _____ Litres

Volume of Yeast Autolysate = _____ millilitres

Volume of Concentrate = _____ millilitres

Part Fill

_____ mL Yeast Autolysate and

_____ mL Concentrate / _____ Litres Mixture

_____ mL Yeast Autolysate and

_____ mL Concentrate / _____ Litres Mixture

Prepared by: _____
Printed Name

Signature

Date

BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit Silvan 400

Tractor Ford 5000

Operating Gear 2 (high) Engine RPM 2,500

Concentrate (Trade Name) HY-MAL Insecticide

Active Ingredient – Maldison Conc. 1,150 g/L

Concentrate Mixing Rate 4.35 mL/L of mixture

Full Tank

Full Spray Tank Volume = 400 Litres

Volume of Yeast Autolysate = 8,000 millilitres

Volume of Concentrate = 1,740 millilitres

Part Fill

4,000 mL Yeast Autolysate and

870 mL Concentrate / 200 Litres Mixture

2,000 mL Yeast Autolysate and

435 mL Concentrate / 100 Litres Mixture

Prepared by: S Operator
Printed Name

S Operator
Signature

01/10/17
Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor _____

Operating Gear _____ Engine RPM _____

Concentrate (*Trade Name*) _____

Active Ingredient – _____ Conc. _____ g/L

Concentrate Mixture Rate _____ mL/L of mixture

Full Tank

Full Spray Tank Volume = _____ Litres

Volume of Concentrate = _____ millilitres

Part Fill

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

Prepared by: _____ / /
Printed Name Signature Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit Hardi Mini-Variant 600

Tractor Ford 5000

Operating Gear 3 Engine RPM 2500

Concentrate (Trade Name) Lepidex

Active Ingredient – Trichlorfon Conc. 500 g/L

Concentrate Mixture Rate 2.5 mL/L of mixture

Full Tank

Full Spray Tank Volume = 600 Litres

Volume of Concentrate = 1500 millilitres

Part Fill

250 mL Concentrate / 100 Litres Mixture

625 mL Concentrate / 250 Litres Mixture

1000 mL Concentrate / 400 Litres Mixture

1250 mL Concentrate / 500 Litres Mixture

Prepared by: S Operator
Printed Name

S Operator
Signature

01 /10/ 17
Date

GROWER DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer business to cover each delivery (lot) of grapes delivered to the packer business for certification under the Operational Procedure ICA-20.

I _____ (full printed name)

an Authorised Signatory of -

_____ (Business name),

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

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

hereby declare that the-

_____ (no. of packages) _____ (type of packages - bins, crates, trays)

of table grapes identified by -

_____ (package identification)

delivered to-

_____ (Business name)

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

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|

 on- / / (date)

for grading, packing, postharvest inspection and certification under the ICA Operational Procedure *Pre-Harvest Treatment and Inspection of Table Grapes* [ICA-20], declare that the fruit in the lot were -

1. Grown by the Business which is accredited for an ICA arrangement under Part A of Operational Procedure ICA-20, and
2. The last pre-harvest treatment of the source block contained – (as appropriate)-

Bait Spray

| | |
|---|--|
| <input type="checkbox"/> 4.35 mL of a 1150 g/L maldison concentrate plus 20 mL of yeast autolysate protein lure per litre of bait spray mixture | <input type="checkbox"/> 1 part Naturalure™ Concentrate mixed with 6.5 parts water |
|---|--|

OR

Cover Spray

| | |
|---|---|
| <input type="checkbox"/> 2.5mL of 500g/L Trichlorfon concentrate; | <input type="checkbox"/> 40g of 500g/L clothianidin concentrate; |
| <input type="checkbox"/> 0.55mL of a 1150g/L maldison concentrate; | |

per litre of cover spray mixture, and

3. The identity and date(s) of the latest bait spray treatment of the source block(s) is -

| Reference Code or Number of Block | Date of Last Pre-harvest Treatment |
|-----------------------------------|------------------------------------|
| | |
| | |
| | |

Signature

/ /
Date

FRUIT FLY SAMPLE SUBMISSION FORM

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

Name of business submitting sample:

IP Number:

Q

Postal address for response:

Telephone number:

Facsimile number:

Mobile number:

()

()

Name of person who collected sample:

Time and date collected:

: AM / /
 PM

Street address of property where specimen collected:

Maturity of Sample:

 Eggs

 Larvae

 Adults

 Other (specify)

Level of Infestation:

 High (>10)

 Medium (5-10)

 Low (<5)

Street address of Source Block:

Source Block IP Number:

Q

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

Printed Name

Signature

Date

/ /

OFFICE USE ONLY

Sample number:

Time and date received:

: AM / /
 PM

Identification:

.....

.....

.....

.....

.....

.....

Identified by:

Printed Name

Signature

Date

/ /

Business advised by:

 Post

 Facsimile

Time and date sent:

: AM / /
 PM

Printed Name

Signature

Date

/ /

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages after Packed Product Inspection

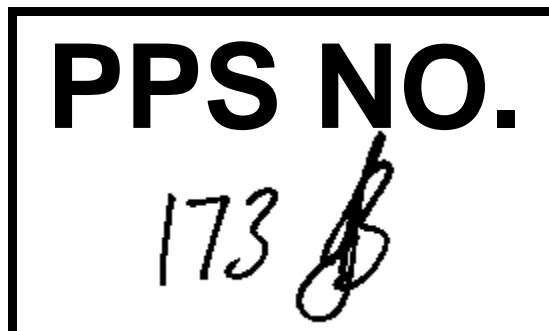
Following inspection, the Packed Product Controller must -

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)



PACKED GRAPE INSPECTION RECORD

BLOCK REFERENCE NO. _____

IP No. Q

| Date of Inspection | PPS No. | Fruit Fly Infestation <input checked="" type="checkbox"/> | | COMMENTS <small>(Note any problems detected during inspection and number of any withdrawn or rejected packages)</small> | Packed Product Controller's Signature |
|--------------------|---------|---|-----|--|---------------------------------------|
| | | NO | YES | | |
| | 1 | | | | |
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| | 30 | | | | |

Record Completed on _____ / _____ / _____
Date

Packed Product Controller _____
Printed Name

Signature

PACKED GRAPE INSPECTION RECORD

BLOCK REFERENCE NO. _____

IP No. Q

| | | | |
|---|---|---|---|
| 9 | 9 | 9 | 9 |
|---|---|---|---|

| Date of Inspection | PPS No. | Fruit Fly Infestation <input checked="" type="checkbox"/> | | COMMENTS <small>(Note any problems detected during inspection and number of any withdrawn or rejected packages)</small> | Packed Product Controller's Signature |
|--------------------|---------|---|-----|---|---------------------------------------|
| | | NO | YES | | |
| 19/09/17 | 1 | ✓ | | | <i>P Controller</i> |
| " | 2 | ✓ | | | <i>P Controller</i> |
| " | 3 | ✓ | | | <i>P Controller</i> |
| " | 4 | ✓ | | | <i>P Controller</i> |
| " | 5 | ✓ | | | <i>P Controller</i> |
| 20/09/17 | 6 | ✓ | | | <i>P Controller</i> |
| " | 7 | ✓ | | | <i>P Controller</i> |
| " | 8 | ✓ | | | <i>P Controller</i> |
| " | 9 | ✓ | | | <i>P Controller</i> |
| " | 10 | ✓ | | | <i>P Controller</i> |
| 23/09/17 | 11 | ✓ | | | <i>P Controller</i> |
| " | 12 | ✓ | | | <i>P Controller</i> |
| 24/09/17 | 13 | ✓ | | | <i>P Controller</i> |
| " | 14 | ✓ | | | <i>P Controller</i> |
| " | 15 | ✓ | | | <i>P Controller</i> |
| " | 16 | ✓ | | | <i>P Controller</i> |
| " | 17 | ✓ | | | <i>P Controller</i> |
| " | | ✓ | | | <i>P Controller</i> |
| " | 19 | ✓ | | | <i>P Controller</i> |
| 26/09/17 | 20 | ✓ | | | <i>P Controller</i> |
| " | 21 | ✓ | | | <i>P Controller</i> |
| " | 22 | ✓ | | | <i>P Controller</i> |
| " | 23 | ✓ | | | <i>P Controller</i> |
| 27/09/17 | 24 | ✓ | | | <i>P Controller</i> |
| " | 25 | ✓ | | | <i>P Controller</i> |
| " | 26 | | ✓ | PPS No. 26 Live fruit fly detected. BQ Inspector Toowoomba advised at 3:00pm Source - Mick's grapes (Q9990) block No C04. Total of 1600 Flame Seedless from this grower rejected & consigned to Sydney. No further certification of Flame Seedless from this block until 2 bait sprays have been applied and withholding period met as per procedure. | <i>P Controller</i> |

Record Completed on 27/ 09 / 17
Date

Packed Product Controller P Controller
Printed Name

P Controller
Signature