



PRE-HARVEST BAIT SPRAYING AND INSPECTION OF CITRUS

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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, fruit fly trapping and inspection equipment; and
- (b) the responsibilities and practices of personnel;

that apply to pre-harvest bait spraying and inspection of citrus for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of pre-harvest bait spraying and inspection of citrus from a business operating under an ICA arrangement in Queensland.

This procedure is applicable only to the following -

- (a) **Cultivars** – Eureka and other true lemons (not Meyer lemons), all cultivars of mandarins, tangors, oranges, limes and grapefruit;
- (b) **Harvest period** – 1 March to 25 August inclusive;
- (c) **Production areas** – Central Burnett, Emerald and similar inland areas of Queensland west of the coastal ranges and south of latitude 22° South; and Coastal areas of Queensland east of the coastal ranges south of latitude 24° 30' South and north of latitude 26° South.

Certification of pre-harvest bait spraying and inspection of citrus under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate or interstate markets.

Some intrastate or interstate markets may require additional quarantine certification for pests and diseases other than Queensland 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.

4. DEFINITIONS

accredit	means to accredit persons to issue Assurance Certificates under section 21 of the <i>Plant Protection Act 1989</i> .
Accrediting Authority	means the Department of Agriculture, Fisheries and Forestry Queensland (DAFF Queensland).
APVMA	means the Australian Pesticides and Veterinary Medicines Authority.
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 [CAF-47]</i> .
Assurance Certificate	means a <i>Plant Health Assurance Certificate [FDU 384]</i> .
Authorised Signatory	means an officer of an ICA accredited business whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
block	means an identifiable area of land on which citrus trees are grown and pre-harvest bait sprayed as a unit, and that 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.
Certification Assurance	means a voluntary arrangement between DAFF 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 [FDU 384]</i> .
citrus	means fruit of the genus <i>Citrus</i> spp.
DAFF Queensland	means the Department of Agriculture, Fisheries and Forestry Queensland.
facility	means the property where the produce is grown and pre-harvest treatment is carried out and the location where the post-harvest operations covered by the ICA arrangement are carried out.
fruit fly	means Queensland fruit fly.
ICA	means Interstate Certification Assurance.
Inspector	means an inspector appointed under the <i>Plant Protection Act 1989</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.
Monitoring Consultant	means a consultant registered for citrus on the <i>Plant Health Registry of Approved ICA Monitoring Consultants</i> .
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> and the related species <i>B. neohumeralis</i> and <i>B. jarvisi</i> .

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;

PART A (covering pre-harvest bait spraying and pre-harvest fruit fly trapping and monitoring)

- 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 citrus is grown for certification under this Operational Procedure ([refer 7.2](#));
- ensuring all source blocks of citrus harvested for certification under this Operational Procedure have undergone pre-harvest bait spray treatment from twelve weeks prior to harvest to completion of harvest ([refer 7.3](#));
- ensuring a fruit fly trapping and monitoring program is undertaken on each source property from which citrus is harvested for certification under this Operational Procedure ([refer 7.5](#));
- ensuring the fruit fly trapping and monitoring program is overseen by a registered Monitoring Consultant ([refer 7.5](#));
- maintaining fruit fly trapping and monitoring records ([refer 7.5.3](#));

PART B (covering fruit receipt, grading and packing, post-harvest inspection, and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure ([refer 7.1](#));
- ensuring all fruit received for certification under Part B of this Operational Procedure are sourced from a business accredited under Part A and are accompanied by a valid *Citrus Pre-Harvest Bait Spray Declaration* ([refer 7.7](#));

- ensuring that, where the Business packs fruit grown by another business, grower identification and pre-harvest bait spraying details are maintained from receipt to certification and dispatch ([refer 7.7.1](#) and [7.7.2](#));
- overseeing the grading and packing of citrus for certification under this Operational Procedure ([refer 7.8](#));
- taking action following detection of fruit fly infestation at fruit receipt or packed product inspection ([refer 7.9.4](#) and [7.9.5](#)).

The **Monitoring Consultant** is responsible for -

- overseeing the Business's fruit fly trapping and monitoring program ([refer 7.5](#));
- ensuring fruit fly traps are installed, serviced and monitored for each source property on which citrus fruit is grown for certification under this Operational Procedure ([refer 7.5.1](#) and [7.5.2](#));
- ensuring traps are cleared at a maximum interval of every 7 days (plus or minus 1 day if necessary) ([refer 7.5.2](#));
- recommending to the Business any changes to bait spraying or certification within 48 hours of the scheduled trap clearance time ([refer 7.5.2](#));
- maintaining fruit fly trapping and monitoring records ([refer 7.5.3](#)).

The **Spray Operator** is responsible for -

- maintaining a tank calibration certificate for each sprayer used for pre-harvest bait spraying of citrus under this Operational Procedure ([refer 7.3.1.1](#));
- applying pre-harvest bait sprays to all source blocks of citrus fruit certified under this Operational Procedure from twelve weeks prior to harvest to completion of harvest ([refer 7.3.2](#));
- preparing pre-harvest spray mixtures ([refer 7.3.2.1](#));
- maintaining pre-harvest spray equipment ([refer 7.3.2.2](#));
- maintaining pre-harvest spray mixture preparation and treatment records ([refer 7.4](#)).

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

- ensuring all citrus fruit received for certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure ([refer 7.7](#));
- ensuring citrus fruit grown by another Business are accompanied by a *Citrus Pre-Harvest Bait Spray Declaration* ([refer 7.7.1](#));
- if applicable, inspecting a minimum of twenty-five (25) fruit from each lot received for certification for evidence of fruit fly ([refer 7.7.3](#));
- immediately advising the Certification Controller on detection of live fruit fly at fruit receipt ([refer 7.7.3](#));
- maintaining fruit receipt inspection records ([refer 7.7.5](#)).

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

- sampling and inspecting at least 600 fruit per cultivar from each load of certified fruit for live fruit fly ([refer 7.9](#));
- immediately advising the Certification Controller following the detection of an infested fruit in any sample package ([refer 7.9.2](#));
- identifying sample packages ([refer 7.9.3](#));

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified ([refer 7.10.1](#));
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement ([refer 7.11](#)).

Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.10.2](#)).

6. REQUIREMENT

Citrus fruits certified for pre-harvest bait spraying and inspection under this Operational Procedure must comply with the following three requirements: pre-harvest bait sprayed, pre-harvest monitored, post-harvest inspected.

1. **Pre-harvest bait sprayed** means:

A program of **bait sprays** consisting of -

- a **bait spray mixture** of -
 - 435 mL of a product containing 1150 g/L **maldison**, or
 - 400 g of a product containing 500 g/kg **chlorpyrifos**, or
 - 400 mL of a product containing 500 g/L **chlorpyrifos**, or
 - 780 mL of a product containing 500 g/L **trichlorfon**, and
 - 2 litres yeast autolysate protein lure,per **100 litres of water**;
- or
- 1 part **Naturalure Fruit Fly Bait Concentrate** mixed with 6.5 parts of water;
- applied to –
 - all **citrus trees** on the **property**, and
 - all **other fruit fly host trees** on the **property**,with fruit at a stage susceptible to Queensland fruit fly (unless receiving a program of dimethoate cover sprays);
- 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 **every seven days** (plus 1 day when necessary);
- from **twelve weeks** prior to commencing harvest;
- to the **completion of harvest** of fruit for certification.

2. **Pre-harvest monitored** means:

A program of **fruit fly trapping and monitoring** consisting of -

- trapping **each orchard** producing citrus fruit for certification -
 - with a minimum of **2 Lynfield** or **approved equivalent traps**, plus
 - sufficient traps so that every tree from which fruit is certified is within **400 metres** of a trap;
- cleared at a maximum interval of **every 7 days** (plus or minus 1 day when necessary);
- monitored by a registered **Monitoring Consultant**;
- from **twelve weeks** prior to commencing harvest;
- to the **completion of harvest** of fruit for certification.

3. **Post-harvest inspected** means from a lot that was **inspected after harvest** and found free of live fruit fly infestation.

DAFF 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 product's 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

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 operation under the ICA arrangement.

If the Business only pre-harvest bait sprays citrus fruit for post-harvest inspection 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](#)). A Business seeking accreditation under Part A must lodge their application at least 10 days prior to commencing pre-harvest bait spraying.

If the Business only post-harvest inspects, packs and certifies citrus fruit, Part B is to be indicated on the application. A Business seeking accreditation under Part B must lodge their application at least 10 days prior to commencing fruit receipt.

If the Business carries out pre-harvest bait spraying and post-harvest inspection, and certification of the citrus fruit, then Part A and Part B are to be indicated on the application and a property plan attached. A Business seeking accreditation under Part A and Part B must lodge their application at least 10 days prior to commencing pre-harvest bait spraying.

7.1.2 Audit Process

7.1.2.1 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 7.1.3 Certificate of Accreditation](#)).

7.1.2.2 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 commencement of certification under the ICA arrangement by 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 7.1.3 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.

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.

7.1.2.3 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 date of re-accreditation for a Business applying for annual re-accreditation.

An additional 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;
- Operational Procedure;
- any restrictions on the accreditation such as –
 - type of produce covered,
 - chemicals covered; 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.

PART A - (Covers the grower activities of pre-harvest bait spraying and pre-harvest fruit fly trapping and monitoring)

7.2 Property Plan

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

The property plan shall include the following -

- (a) the location of all the blocks on which citrus is grown;
- (b) road access including street name/s;
- (c) internal roadways within the property;
- (d) the location and identification of buildings on the property (eg. house, packing shed, equipment sheds etc.);

for each block on which citrus trees are grown -

- (e) the Block Reference Code or Number used to identify the block;
- (f) the name (if any) used on-farm to identify the block or group of blocks;
- (g) the cultivar and the number of citrus trees planted in the block;
- (h) whether it is intended to certify fruit harvested from the block under the ICA arrangement;

and -

- (i) the name and address of the Monitoring Consultant who will oversee the fruit fly trapping and monitoring program on the property ([refer 7.5 Fruit Fly Trapping and Monitoring](#)).

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 10 working days of the change occurring.

A blank Property Plan is included as [Attachment 3](#) and may be copied for completion and inclusion with the business's Application for Accreditation.

7.3 Pre-Harvest Bait Spraying

All citrus fruit certified under this Operational Procedure must have been pre-harvest treated for fruit fly with an approved program of **bait sprays** in accordance with [6. Requirement](#).

7.3.1 Bait Spray Equipment Calibration

7.3.1.1 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 volume used. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 4](#).

A Tank Calibration Certificate is not required for hand held equipment such as hand held misters or knapsack sprayers, where the capacity of the spray tank is less than 25 litres.

7.3.1.2 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 within four weeks of commencement of treatment.

Spot Spraying

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

- 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 required to discharge 1 litre from the spray equipment.***
- 3. Divide this figure by 10 to give the time required to apply 100 mL of bait spray.***
- 4. Divide this figure by 2 to give the time required to apply 50 mL of bait spray.***

5. Record these times as a guide to the time required to apply the recommended quantity of bait spray to each tree.

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 –

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

6. To calculate the number of mL applied per tree use the following calculation –

$$\text{litres/hectare} \times 1000 \div \text{by trees/hectare} = \text{mL/tree}$$

Further information on calibrating bait spray equipment is provided in [Attachment 5](#).

7.3.1.3 Bait Spraying Equipment Calibration Records

Records of each spray equipment calibration test shall be maintained by the Spray Operator that records 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 Spraying Equipment Application Rate Calibration Test Record* is included as [Attachment 5](#).

7.3.1.4 Calculating the Quantity of Product to Add to the Bait Spray Mixture

Calculate –

- (a) 4.35 mL of a product containing 1150 g/L **maldison**; or
- (b) 4 g of a product containing 500 g/kg **chlorpyrifos**; or
- (c) 4 mL of a product containing 500 g/L **chlorpyrifos**; or
- (d) 7.8 mL of a product containing 500 g/L **trichlorfon**; plus

20 mL **yeast autolysate protein lure** for every litre of **water** in the spray tank.

Calculate the volumes of product and yeast autolysate 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 7.3.1.5 Bait Spray Mixture Preparation Chart](#)).

For Naturalure™ Fruit Fly Bait Concentrate calculate 1 litre of product for every 6.5 litres of water in the spray tank (ie 153.8 mL Naturalure™ for every litre of water).

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

7.3.1.5 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 at the time of making up the spray mixture.

A chart shall be prepared for each spray unit/product combination that is used by the Business for bait spraying under this Operational Procedure.

The chart shall provide the following details -

- (a) the identification of the spray equipment and if applicable, the tractor or other motorised vehicle to which the chart applies;
- (b) if applicable, the gear and engine rpm at which the vehicle must be operated;
- (c) the trade name of the product to which the chart applies;
- (d) the name and concentration of the active ingredient in the product;
- (e) the product mixing rate in millilitres per litre of bait spray mixture;
- (f) the total volume in litres of the spray tank when filled to the **maximum mixture level** mark;
- (g) the volume in millilitres (mL) of -
 - product, and
 - yeast autolysate (where required), and

- water,
required to achieve the required bait spray mixture when filled to the **maximum mixture level** mark;
- (h) the volume in millilitres (mL) of -
 - product, and
 - yeast autolysate (where required), and
 - water,
required to achieve the required bait spray mixture for any **incremental volumes** used;
- (i) the printed name and signature of the person responsible for preparing the chart and the date of preparation.

7.3.2 Bait Spray Treatment

The Spray Operator shall undertake bait spraying from **12 weeks** prior to harvest, until the completion of harvest of all certified fruit on the property.

The bait spray shall be applied at a maximum interval of **every 7 days** (plus 1 day when necessary) to all **citrus trees** and all **other fruit fly host trees** growing on the **property** with fruit at a susceptible stage (unless receiving a program of dimethoate cover sprays).

A minimum of **twelve bait spray applications** shall be carried out prior to commencing harvest and certification of fruit from a block.

If fruit is still being harvested from the orchard, baiting should be continued for four weeks in blocks where picking has ceased to ensure fruit flies do not breed on residual fruit. Bait spraying is not required after the last harvest of citrus fruit for the season, or on cessation of certification of citrus fruit under this Operational Procedure.

The bait spray shall be applied as a **low-pressure coarse spray in a strip or patch low on the foliage**, preferably in a shady part of the tree. Avoid spraying during the hottest part of the day and avoid spraying the fruit where possible.

Do not apply bait to the trunk or interrow grass and weeds. The side of the tree that is sprayed should be alternated and the site of each spray application should be varied as much as practicable to minimise phytotoxicity.

The mixture shall be applied at a rate consistent with the **rate shown on the approved label** for the particular formulation used. The rate of application shall depend on the rate recommended on the product's approved label or an applicable APVMA permit, and the recommendations of the Monitoring Consultant.

For Naturalure™, apply as a band or spot spray at the rate of 1 litre of product/Ha (i.e. 7.5 litres of bait mixture/Ha at the 1:6.5 dilution rate);

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

Naturalure™ mixture may be applied to every second tree or every tree in every second row. Spots should be distributed evenly throughout the orchard to optimise effectiveness. Adjust application of the spots to suit the number of trees per hectare, but do not exceed the application rate above.

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

7.3.2.1 Bait Spray Mixture Preparation

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

7.3.2.2 Making Up the Bait Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of product for the required volume of water ([refer 7.3.1.4 Calculating the Quantity of Product to Add to the Bait Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

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

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

Repeat this for the yeast autolysate.

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 agitation system to operate for at least 5 minutes before applying the mixture. Once mixed, constant agitation of the spray solution is recommended to ensure uniformity of spray mixture. Once prepared, the spray solution shall be used within 24 hours.

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 product.

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.

7.3.2.3 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.

7.4 Bait Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all bait spray mixture preparation and bait spray treatment using a *Bait Spray Mixture Preparation and Treatment Record* ([refer Attachment 8](#)) 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 total volume (litres) of water in the spray mixture;
- volume of yeast autolysate used (millilitres) in the spray mixture;
- volume of product used (millilitres) in the spray mixture;
- the trade name of the product used;
- the date of application;
- the spray equipment used;
- the block/s treated;
- identification of the Spray Operator.

7.5 Fruit Fly Trapping and Monitoring

Each property on which citrus is grown for certification under this Operational Procedure shall be trapped and monitored for fruit fly from **twelve weeks prior to the harvest** of fruit for certification from each block until the **last harvest** of fruit for certification for the season.

Fruit fly trapping and monitoring shall be overseen by the **Monitoring Consultant**.

Monitoring consultants shall be registered on the *Plant Health Registry of Approved ICA Monitoring Consultants* and must meet the following criteria –

- (a) a tertiary qualification in entomology, agricultural science, applied science, or a field relevant to pest management; and
- (b) three years experience in citrus pest management; and
- (c) the knowledge and facilities needed to maintain traps, change wicks, evaluate trap catches and advise on control of fruit flies by bait spraying.

7.5.1 Trapping

Each orchard producing fruit for certification shall contain a minimum of **two fruit fly traps**. Every tree from which citrus fruit is harvested for certification must be within **400 metres of a trap**.

Traps shall be of the **Lynfield** or **other approved equivalent** type.

Traps shall be fitted with **cuelure wicks** and wicks shall be changed at a maximum interval of every **12 weeks**.

Trap installation and servicing shall be carried out by the Monitoring Consultant or their staff.

7.5.2 Trap Monitoring

Traps shall be cleared at a maximum interval of every **7 days** (plus or minus 1 day if necessary). Growers may clear traps and provide a preliminary count of unsorted flies (including flies that do not infest citrus) to the Monitoring Consultant.

The total catch of flies shall be provided to the consultant for checking. Sorting flies to species level by the Monitoring Consultant is optional.

The Monitoring Consultant and the grower shall use trap monitoring and other local information (e.g. prevailing weather conditions, detection of infested fruit on other orchards) to manage the bait spray program and certification of fruit.

The consultant must assess each week's trap counts and advise the grower of any recommended changes to baiting or certification within 48 hours of the scheduled trap clearance time. The grower and the consultant shall both maintain records of the consultant's advice to the Business ([refer 7.5.3 Trapping and Monitoring Records](#)).

7.5.3 Trapping and Monitoring Records

The Certification Controller and the Monitoring Consultant shall each maintain a record of fruit fly trapping and monitoring for each property on which citrus is grown for certification under this Operational Procedure.

Fruit fly trapping and monitoring records shall be in the form of a *Fruit Fly Trapping and Consultant's Advice Record* ([refer Attachment 9](#)) or records which capture the same information.

Fruit fly trapping and monitoring records must include –

- the orchard;
- the trap identification code;
- the date of any action (clearing or servicing);
- identification of the person undertaking the action;
- the number of fruit flies cleared from the trap or the service undertaken;
- if applicable –
 - the date of sorting cleared flies,
 - the number of Queensland fruit flies and the number of other fruit flies cleared from the trap,
 - identification of the person sorting the flies;
- the advice or other comments, if any, given by the Monitoring Consultant to the Business as a result of fruit fly numbers, and other relevant information;
- the date the advice was given/received;
- identification of the Monitoring Consultant;
- the initials of the Monitoring Consultant verifying fly counts and advice record.

A completed example of a *Fruit Fly Trapping and Consultant's Advice Record* is provided as [Attachment 10](#).

7.6 Pre-Harvest Bait Spray Declaration

A Business that bait sprays citrus fruit that are to be packed by another Business for certification must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The accredited Business shall provide to the packing Business a *Citrus Pre-Harvest Bait Spray Declaration* ([refer Attachment 11](#)) for each block of citrus used for certification under this Operational Procedure each day that fruit is delivered for certification, or at the time of changing from one block to another block, whichever is the earlier.

A completed example of a *Citrus Pre-Harvest Bait Spray Declaration* is provided as [Attachment 12](#).

A declaration is not required where the Business that grows and pre-harvest bait sprays the citrus fruit is the same Business that packs, inspects and certifies the fruit under this Operational Procedure.



The declaration must identify -

- (a) the name and Interstate Produce (IP) Number of the accredited Business that pre-harvest treated the source block;
- (b) the type and cultivar (variety) of citrus supplied;
- (c) the number and type of containers of fruit supplied from that block on that day;
- (d) the identity of the source block in which the citrus was grown;
- (e) details of the last bait spray applied to the source block;
- (f) the date or dates of the last bait spray treatment to the source block;
- (g) the name and signature of the Authorised Signatory.

PART B - (Covers the packer activities of fruit receipt, grading and packing, inspection and certification)

7.7 Fruit Receipt

The Fruit Receipt Officer shall ensure that all citrus fruits received for certification under this Operational Procedure -

- (a) are supplied by a grower accredited under Part A; and
- (b) where the Business **receives treated and untreated fruit** -
the treatment status of the fruit is clearly identified at receipt at the packing facility to prevent mixing of treated and untreated fruit; or

Any citrus fruits received that are not clearly identified as treated shall be regarded as untreated for the purpose of this Operational Procedure.

- (c) where the Business **only receives fruit** that has been **pre-harvest bait sprayed** in accordance with Part A -
no specific identification of the treatment status of the fruit is required.

7.7.1 Receipt of Citrus Fruit Grown by Another Business

A Business which packs citrus fruit grown by another Business shall ensure -

- (a) each delivery of citrus fruit supplied by another Business for certification under this Operational Procedure is accompanied by a *Citrus Pre-Harvest Bait Spray Declaration* ([refer Attachment 11](#));
- (b) fruit supplied for certification has undergone pre-harvest bait spraying in accordance with [6. Requirement](#);
- (c) grower identification and the pre-harvest bait spraying details are maintained for all fruit received and certified under this Operational Procedure from receipt to certification and dispatch ([refer 7.7.2 Fruit Identification](#)).

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

7.7.2 Fruit Identification

Where the Business packs fruit grown by more than one Business, the grower must be identified on each bin from receipt until the produce is packed to allow for traceback of any fruit fly infestation detected.

Additional identification on bins and packed product ([refer 7.10.1 Package Identification](#)) to allow fruit to be traced back to a specific orchard or block is at the discretion of the Business.

7.7.3 Fruit Receival Inspection

Where the Business intends to combine fruit from more than one grower to make up a consignment (i.e. produce covered by a single Assurance Certificate), the Fruit Receival Officer shall carry out an inspection of a sample of **25 fruit** from **each 'lot'** on receival at the packing shed.

A 'lot' is a number of bins of the same cultivar received from one grower in one day.

The Fruit Receival Officer shall select the fruit at random from a sample of the bins received.

Fruit in the sample showing symptoms of fruit fly infestation (i.e. softening, spotted areas weeping with sap or showing breakdown) must be cut to expose the flesh and examined for the presence of live fruit fly larvae.

The Certification Controller shall immediately be advised of any detection of live fruit fly larvae.

7.7.4 Fruit Receival Inspection Equipment

The Business shall maintain inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for examination of suspect fruit.

7.7.5 Fruit Receival Inspection Records

Where the Business packs fruit grown by another Business, the Fruit Receival Officer shall maintain records of fruit receival inspection.

Fruit receival inspection records shall be in the form of a *Fruit Receival Inspection Record* ([refer Attachment 13](#)) or records which capture the same information.

Fruit receival inspection records must include -

- the Interstate Produce (IP) number or other identification of the Business that grew and pre-harvest treated the produce;
- the date of inspection;
- the source block from which the fruit was harvested;
- the cultivar;
- number of bins received;
- the number of fruit inspected and the number of fruit cut and examined;
- the presence or absence of fruit fly;
- the Fruit Receival Officer's name and signature.

7.8 Grading and Packing

The Certification Controller shall oversee the grading and packing process to ensure only fruit that has been pre-harvest bait sprayed is packed for certification under this Operational Procedure.

A Business that packs fruit supplied by different growers must ensure that the identification of the grower is maintained during grading and packing.

7.8.1 Identification of Treated and Untreated Fruit During Grading and Packing

A Business which grades and packs treated and untreated fruit shall implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit during grading and packing include -

- (a) packing treated fruit at different times to untreated fruit and clearing the lines before changing over; or
- (b) packing treated and untreated produce on different packing lines.

Other methods may be used provided they clearly identify and segregate treated and untreated fruit and are acceptable to the auditor.

7.8.2 Identification of Treated and Untreated Fruit After Packing

A Business which grades and packs treated and untreated fruit shall implement systems to identify the treatment status of fruit after packing to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit after packing include -

- (a) using packaging which differs significantly in appearance;
- (b) marking each package of treated fruit in a manner that clearly identifies the fruit as treated in accordance with this Operational Procedure.

Other methods may be used provided they clearly identify treated and untreated fruit and are acceptable to the auditor.

7.9 Packed Product Inspection

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

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

Packed Product Inspection may be carried out as an –

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

A 'load' is a quantity of packed citrus fruit, 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 ([refer 7.10.2 Assurance Certificate](#)).

7.9.1 Sample Selection

The Packed Product Controller shall select a **minimum of 600 fruit per cultivar** from randomly selected packages **from each load of certified fruit** consigned from the facility **each day**.

Where the Business intends to combine fruit from two or more growers to make up a load, at least one package shall be inspected from each grower's fruit making up the load.

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 packed product following assembly of a load for dispatch from the facility.

7.9.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package for evidence of fruit fly.

Each fruit in the sample package shall be removed from the package and all surfaces examined for evidence of fruit fly infestation.

Any fruit showing symptoms of fruit fly infestation (i.e. soft spotted areas, weeping with sap or showing bruising or breakdown) shall be carefully cut to expose the flesh and examined for evidence of fruit fly infestation. The presence of moving white larvae in the fruit shall be evidence of live fruit fly infestation.

The Packed Product Controller must immediately advise the Certification Controller if any fruit is found infested with live fruit fly.

7.9.3 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 in [Attachment 16 – Identification of Packed Product Sample Packages](#).

7.9.4 Action Following Identification of Nonconforming Packed Product

If any citrus fruit is found infested with fruit fly during fruit receipt inspection or packed product inspection, the Certification Controller shall take the following actions -

- (a) **all** fruit harvested from the **source block/s**, including any fruit which has been packed for certification but which remains on the premises, shall be **rejected for certification** under this Operational Procedure; **and**
- (b) **all** fruit from the **source block/s** shall be **rejected for certification** under this Operational Procedure until **the following has been completed** -
 - a **cover spray** has been applied –
 - with **dimethoate** in accordance with the **label recommendations** for the control of fruit fly in citrus, and
 - at least **seven days** have elapsed since the cover spray was applied;**or**
 - two **bait sprays** have been applied (not counting repeat spraying if rain occurs within two hours of spraying) –
 - 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 live fruit fly has been detected in a **sample of 600 fruit** from the source block/s during inspection for the presence of fruit fly either in the orchard, or in the packing shed prior to or after packing;

The 600 fruit sample may be inspected during the packing of fruit for a market that does not require certification for Queensland fruit fly.

and

- the **Monitoring Consultant** has endorsed the re-commencement of certification.

- (c) as soon as practical and not more than three (3) working hours 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.

The **source block/s** covered by any fruit fly detection shall be determined by the Business's ability to identify the specific source of the fruit from their written records. For example, if the grower and cultivar are the only information on a bin or package containing infested fruit, all of that grower's blocks of that cultivar shall be regarded as **source blocks** and shall be treated accordingly.

However, if the bin or package identification allows identification of the specific block in which the fruit was grown, then only that block shall be regarded as a source block of fruit covered by the detection.

The Business may decide that no fruit of that cultivar should be certified from the orchard due to the risk of fruit fly infestation in fruit from all blocks.

7.9.5 Rejected Product

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

Packages rejected for **live fruit fly** may be –

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

Rejected packages must have the words “Meets ICA-28” removed, crossed-out or obliterated prior to consignment from the facility ([refer 7.10.1 Package Identification](#)).

7.9.6 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 *Citrus Fruit Packed Product Inspection Record* ([refer Attachment 14](#)) 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 and cultivar of the citrus in the sample package;
- the count of the number of fruit in the sample package;
- the inspection result for the sample package;
- details of live fruit fly detected during inspection;
- the number of any rejected packages;
- any follow-up action taken by the Certification Controller;
- identification of the Packed Product Controller.

An example of a completed *Citrus Fruit Packed Product Inspection Record* is shown as [Attachment 15](#).

7.10 Dispatch

7.10.1 Package Identification

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

- the Interstate Produce (IP) number of the Business that operates the approved facility in which the produce was packed;
- the words “MEETS ICA-28”;
- the date (or date code) on which the fruit was packed;
- the cultivar; and
- the Interstate Produce (IP) number or other identifier of the grower, where the grower is a different Business to the packer;

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

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

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

7.10.2 Assurance Certificate

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment to a market requiring certification of pre-harvest bait spraying and inspection of citrus for fruit fly.

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

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 fruit;
- (b) in the 'Grower or Packer' section -
 - the name and address of the accredited business that was responsible for **pre-harvest treatment** of the fruit. Where the consignment contains fruit 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 fruit;
- (d) in the 'Treatment' section -
 - **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 "Bait Spray";
 - in the Chemical (Active Ingredient) column, the concentration and name of the active ingredient in the formulation used (eg "1150 g/L maldison");
 - in the Concentration column, the mixing rate of the product in the bait spray mixture (e.g. "at 4.35 mL/L");
- (e) in the 'Additional Certification' section the words -

Meets ICA-28

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

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

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

7.10.3 Assurance Certificate Distribution

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

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

7.11 ICA System Records

The Business shall maintain the following records -

PART A

- (a) *Property Plan* for each property ([refer 7.2](#));
- (b) *Chemical Mixture Tank Calibration Certificate* ([refer 7.3.1.1](#));
- (c) *Bait Spray Mixture Preparation Chart* ([refer 7.3.1.5](#));
- (d) *Bait Spray Mixture Preparation and Treatment Record* ([refer 7.4](#));

PART B

- (a) a copy of each *Citrus Pre-harvest Bait Spray Declaration* received ([refer 7.7.1](#));
- (b) if applicable, *Fruit Receival Inspection Record* ([refer 7.7.5](#));
- (c) *Citrus Packed Product Inspection Record* ([refer 7.9.6](#));
- (d) if applicable, a *Grower Identifier Record* ([refer 7.10.1](#));
- (e) a copy of each *Plant Health Assurance Certificate* [FDU 384] issued by the Business ([refer 7.10.3](#)).

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

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

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

7.12 ICA System Documentation

The Business shall maintain the following documentation -

- (a) a copy of the business's current Application for Accreditation ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement*;
- (d) a current copy of the *Work Instruction Guidelines for Completion of Plant Health Assurance Certificates* [ICA-WI-02].

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

8. ATTACHMENTS

Attachment 1	<i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i>	CAF-47 (FRONT PAGE ONLY)
Attachment 2	<i>Plant Health Assurance Certificate</i>	FDU 384 (COMPLETED EXAMPLE)
Attachment 3	<i>Property Plan</i>	(BLANK)
Attachment 4	<i>Chemical Mixture Tank Calibration Certificate</i>	CAF 03 (BLANK)
Attachment 5	<i>Bait Spray Equipment Calibration Test Record</i>	(BLANK)
Attachment 6	<i>Bait Spray Mixture Preparation Chart</i>	(BLANK)
Attachment 7	<i>Bait Spray Mixture Preparation Chart</i>	(COMPLETED EXAMPLE)
Attachment 8	<i>Bait Spray Mixture Preparation and Treatment Record</i>	(BLANK)
Attachment 9	<i>Fruit Fly Trapping and Consultant's Advice Record</i>	(BLANK)
Attachment 10	<i>Fruit Fly Trapping and Consultant's Advice Record</i>	(COMPLETED EXAMPLE)
Attachment 11	<i>Citrus Pre-Harvest Bait Spray Declaration</i>	(BLANK)
Attachment 12	<i>Citrus Pre-Harvest Bait Spray Declaration</i>	(COMPLETED EXAMPLE)
Attachment 13	<i>Fruit Receival Inspection Record</i>	(BLANK)
Attachment 14	<i>Citrus Packed Product Inspection Record</i>	(BLANK)
Attachment 15	<i>Citrus Packed Product Inspection Record</i>	(COMPLETED EXAMPLE)
Attachment 16	<i>Identification of Packed Product Sample Packages</i>	



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 (please specify)
- Partnership
 Cooperative Association

(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 and Attorney-General.

(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 Qld for 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 Operation 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 and Declarations)

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



Queensland Government
Department of Primary Industries and Fisheries

ORIGINAL

Plant Health Assurance Certificate

Original (yellow) - Consignment copy Duplicate (white) - Business copy

Consignment Details (Please print)

Certificate Number

999999999

Consignor

Consignee

Name Johno's Citrus Pty Ltd
Address Orchard Road
Mundubbera Q 4626

Name Produce Agents
Address Melbourne Markets
Footscray VIC 3011

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Method of Transport (Provide details where known)

Name
Address

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

Grower or Packer

Name Central Packing P/L
Address Gayndah Road
Mundubbera Q 4626

Name Johno's Citrus Pty Ltd
Address Orchard Road
Mundubbera Q 4626

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

Date Code (as marked on packages)

Q 9999

Central Citrus

790829

Facility No.	Procedure Code	Expiry Date
01	ICA-28	22/02/12

Facility No.	Procedure Code	Expiry Date
		/ /

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
900	Cartons	Navel Oranges	
<hr/>			

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"/> Dipping	Fenthion	412.5ppm	<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"/> Flood Spraying	Fenthion	412.5ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Non-recirculated Spray	Fenthion	412.5ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m³	Two hours @ °C
/ /	<input type="checkbox"/> Heat Treatment	<input type="checkbox"/> Hot Air <input type="checkbox"/> Hot Water		min. @ °C
23 / 05 / 11	<input checked="" type="checkbox"/> Bait Spray	1150 g/L Maldison at 4.35 mL/L		
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			

Additional Certification

Meets ICA-28

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

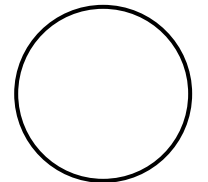
Date

Arthur John Signatory

AJ Signatory

29 / 05 / 11

PROPERTY PLAN



INDICATE NORTH

ARRANGEMENT DETAILS

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

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

Postcode

MONITORING CONSULTANT'S DETAILS

Monitoring Consultant's Name and Address

Postcode

PROPERTY PLAN DETAILS

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

1. the location of blocks on which citrus trees are grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. the location and identification of each fruit fly trap on the property;
4. road access including street name/s;
5. internal roadways within the property;
6. 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	Cultivar	Trap ID Codes Located in Block	Number of Trees/ Hectares in Block	Fruit to be Certified?
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO
					YES/NO

CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of
Owner of Equipment:

Type of equipment
(eg 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 EQUIPMENT APPLICATION RATE CALIBRATION TEST RECORD

Date → Date of Calibration / /

Person → Name (*print*) _____

Conducting Test Signature _____

System 1 Directed Application per Tree
(usually hand-gun style applying one directed spot per tree)

Target → Target Rate = 50-100 mL bait spray per tree

Measure → Seconds to spray 1 Litre _____

One tenth of this figure is the number of seconds of spraying needed to apply 100 mL

Calculate → Seconds to spray 100 mL _____

One half of this figure is the number of seconds of spraying needed to apply 50 mL

Calculate → Seconds to spray 50 mL _____

Example → Seconds to spray 1 Litre = 50 seconds
 Seconds to spray 100 mL = 5 seconds
 Seconds to spray 50 mL = 2.5 seconds

*Number of trees per hectare =
 $\frac{10,000}{\text{Av. distance between rows (m)} \times \text{Av. distance between trees (m)}}$

Example → **On the calculator** –
 $10,000 \div (7.3 \times 3.9) = 351 \text{ trees/hectare}$

Actual → $10,000 \div (\text{_____} \div \text{_____}) = \text{_____} \text{ tree/ha}$

System 2 Continuous Spray to One Side of Each Row
(usually bike mounted style with directed jet out each side)

Target → Target Rate = 15-20 litres per hectare (L/ha)

Measure → Seconds to spray 1 Litre _____ seconds **(A)**
(at standard operating pressure)

Measure → Metres travelled in 10 sec _____ metres **(B)**
(at normal operating speed)

Record → Av. distance between rows _____ metres **(C)**

Calculate → Litres applied per hectare =
 100,000 divided by **(A)** divided by **(B)** divided by **(C)**
 or
 $100,000 \div \text{(A)} \div \text{(B)} \div \text{(C)} = \text{L/ha}$

Example → **(A)** = 30 seconds to spray 1 litre
(B) = 28 metres travelled in 10 seconds
(C) = 7.3 metre average row spacing

On the calculator –
 $100,000 \div 30 \div 28 \div 7.3 = 16.3 \text{ L/ha}$

Actual → $100,000 \div \text{_____} \div \text{_____} \div \text{_____} = \text{_____} \text{ L/ha}$

Convert → Litres per hectare to mL per tree =
 litres/hectare times 1000 divided by trees/hectare*
 or
 $\text{L/ha} \times 1000 \div \text{trees/ha} = \text{mL/tree}$

Example → **On the calculator** –
 $16.3 \times 1000 \div 249 = 65.4 \text{ mL/tree}$

Actual → _____ X 1000 ÷ _____ = _____ mL/tree

BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor *(if applicable)* _____ Gear _____

Engine RPM/Throttle Setting _____

Product *(Trade Name)* _____

Active Ingredient _____ Conc. _____ /

Product Mixing Rate _____ mL/litre of mixture

Full Tank

Volume of Water = _____ Litres

Volume of Yeast Autolysate = _____ millilitres

Volume of Product = _____ millilitres

Part Fill

_____ mL Yeast Autolysate and

_____ mL Product / _____ Litres Water

_____ mL Yeast Autolysate and

_____ mL Product / _____ Litres Water

Prepared by: _____ / /
Printed Name Signature Date

BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit Silvan 400

Tractor *(if applicable)* Ford 5000 Gear 2 (high)

Engine RPM/Throttle Setting 2,500

Product *(Trade Name)* HY-MAL Insecticide

Active Ingredient Maldison Conc. 1,150 g/L

Product Mixing Rate 4.35 mL/litre of mixture

Full Tank

Volume of Water = 400 Litres

Volume of Yeast Autolysate = 8,000 millilitres

Volume of Product = 1,740 millilitres

Part Fill

4,000 mL Yeast Autolysate and

870 mL Product / 200 Litres Water

2,000 mL Yeast Autolysate and

435 mL Product / 100 Litres Water

Prepared by: S Operator S Operator 15/12 10
Printed Name Signature Date

BAIT SPRAY MIXTURE PREPARATION AND TREATMENT RECORD

BAIT SPRAY MIXTURE PREPARATION						BAIT SPRAY TREATMENT					
Date	Time	Volume of Water (Litres) per Tank	Volume of Yeast Autolysate per Tank	Volume of Product per Tank	Trade Name of Product	Date of Application	Spray Equipment Used	Number of Tankfuls Applied	Block(s) Treated (Code)	Spray Operator	
										Name	Signature

FRUIT FLY TRAPPING AND CONSULTANT'S ADVICE RECORD

Business IP No: Q						Orchard Name:	Consultant's Name:	Grower's Copy <input checked="" type="checkbox"/>	<input type="checkbox"/>
								Consultant's Copy <input type="checkbox"/>	

TRAP CLEARANCE/SERVICE DETAILS						SORTING DETAILS (Optional)				CONSULTANT'S ADVICE AND VERIFICATION		
Trap ID Code	Date of Action	Collector's/ Servicer's Initials	Trap Service* (see below)	No. of Fruit Fly Cleared (if applicable)	No. of Fruit Fly/Day	Date Sorted	No. of Queensland Fruit Fly	No. of Other Fruit Fly Species	Trap Sorter's Initials	Advice and Other Comments	Date Advice Given/Received	Consultant's/ Grower's Initials

* Key for Trap Service Codes:- NT – New Trap NWL – New Wick and Lure M - Missing RL - Relocated

FRUIT FLY TRAPPING AND CONSULTANT'S ADVICE RECORD

Business IP No:	Q	9	9	9	9	Orchard Name: Blue Hills	Consultant's Name: Ann Expert	Grower's Copy <input checked="" type="checkbox"/> Consultant's Copy <input type="checkbox"/>
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TRAP CLEARANCE/SERVICE DETAILS						SORTING DETAILS (Optional)				CONSULTANT'S ADVICE AND VERIFICATION		
Trap ID Code	Date of Action	Collector's/ Servicer's Initials	Trap Service* (see below)	No. of Fruit Fly Cleared (if applicable)	No. of Fruit Fly/Day	Date Sorted	No. of Queensland Fruit Fly	No. of Other Fruit Fly Species	Trap Sorter's Initials	Advice and Other Comments	Date Advice Given/ Received	Consultant's/ Grower's Initials
A1	11/1/11	AE	NT							New traps installed	11/1/11	AE
A2	"	"	"									
A3	"	"	"									
B1	"	"	"									
B2	"	"	"									
A1	18/1/11	BLB		53	7.5							
A2	"	"		42	6					No advice of change received.		
A3	"	"		39	5.6							
B1	"	"		37	5.3							
B2	"	"		51	7.3							
A3	"	"		126	18	"	98	28				
B1	"	"		111	15.86	"	87	14		review if fruit fly numbers rise.		
B2	"	"		130	18.6	"	110	20				
A1	3/4/11	BLB		180	25.7	4/4/11	151	29				
A2	"	"		195	27.9	"	170	25				
A3	"	"		166	23.7	"	142	24				
B1	"	"		183	26.1	"	156	27				
B2	"	"		177	25.3	"	143	34		Trap clearances very high Infested fruit detected on other farms. Recommends cease certification until further notice as risk is too high.	4/4/11	AE

* Key for Trap Service Codes:- NT – New Trap NWL – New Wick and Lure M - Missing RL - Relocated

CITRUS PRE-HARVEST BAIT SPRAY DECLARATION

A Pre-Harvest Bait Spray Declaration must be provided to the packer to cover citrus fruits delivered for certification under ICA-28 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I _____ (full printed name)

an Authorised Signatory of -

_____ (Business name),

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

--	--	--	--

hereby declare that the-

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

of

_____ (type of citrus) _____ (variety)

identified by -

_____ (package identification)

delivered to-

_____ (Business name)

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

--	--	--	--

on- / / (date)

for grading, packing, post-harvest inspection and certification under ICA Operational Procedure ICA-28 (as appropriate), declare-

1. The last pre-harvest bait spray treatment of the source block contained –

4.35 mL of a product containing 1150 g/L maldison

4 g of a product containing 500 g/kg chlorpyrifos

4 mL of a product containing 500 g/L chlorpyrifos

7.8 mL of a product containing 500 g/L trichlorfon

plus 20 mL of yeast autolysate protein lure per litre of bait spray mixture

Naturalure™ at a rate of 1 L Naturalure™ Concentrate to each 6.5 L water.

2. The identity of the source block and date of the last pre-harvest treatment are -

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

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

Signature

____ / ____ / ____
Date

CITRUS PRE-HARVEST BAIT SPRAY DECLARATION

A Pre-Harvest Bait Spray Declaration must be provided to the packer to cover citrus fruits delivered for certification under ICA-28 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

I Joseph William Grower (full printed name)

an Authorised Signatory of -

Johno's Citrus Pty Ltd (Business name),

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

9	9	9	0
---	---	---	---

hereby declare that the-

13 (no. of containers) Bulk Bins (type of containers - bins, trailers)

of

Oranges (type of citrus) Navel (variety)

identified by -

Johno's Citrus (package identification)

delivered to-

Central Packing Co. P/L (Business name)

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

9	9	9	9
---	---	---	---

on- 28 / 05 / 11 (date)

for grading, packing, post-harvest inspection and certification under ICA Operational Procedure ICA-28 (as appropriate), declare-

1. The last pre-harvest bait spray treatment of the source block contained -

4.35 mL of a product containing 1150 g/L maldison

4 g of a product containing 500 g/kg chlorpyrifos

4 mL of a product containing 500 g/L chlorpyrifos

7.8 mL of a product containing 500 g/L trichlorfon

plus 20 mL of yeast autolysate protein lure per litre of bait spray mixture

Naturalure™ at a rate of 1 L Naturalure™ Concentrate to each 6.5 L water.

The identity of the source block and date of the last pre-harvest treatment are -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment
<u>B13</u>	<u>23/5/11</u>

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

J Grower
Signature

28 / 5 / 11
Date

ATTACHMENT 12

FRUIT RECEIVAL INSPECTION RECORD

Date	Grower's ID/IP No.	Source Block	Fruit		No. of Bins	No. of Fruit		Fruit Fly <input checked="" type="checkbox"/>		Details	Fruit Reveal Officer	
			Type	Cultivar		Inspected	Cut	Yes	No		Name	Initials

CITRUS PACKED PRODUCT INSPECTION RECORD

Date of Inspection	PPS No	Type	Cultivar	Count	Live Fruit Fly		COMMENTS <small>(Note any detections of live fruit fly in the sample package and the number of any rejected packages)</small>	Packed Product Controller	
					<input checked="checked" type="checkbox"/> as applicable			Printed Name	Signature
					Yes	No			

CITRUS PACKED PRODUCT INSPECTION RECORD

Date of Inspection	PPS No	Type	Cultivar	Count	Live Fruit Fly <input checked="" type="checkbox"/> as applicable		COMMENTS (Note any detections of live fruit fly in the sample package and the number of any rejected packages)	Packed Product Controller	
					Yes	No		Printed Name	Signature
1/5/11	1	Oranges	Navel	150		✓		P Controller	P Controller
"	2	"	"	150		✓		P Controller	P Controller
"	3	"	"	150		✓		P Controller	P Controller
"	4	"	"	150		✓		P Controller	P Controller
2/5/11	5	Mandarin	Imperial	120		✓		P Controller	P Controller
"	6	"	"	138		✓		P Controller	P Controller
"	7	"	"	160		✓		P Controller	P Controller
"	8	"	"	64		✓		P Controller	P Controller
"	9	"	"	48		✓		P Controller	P Controller
"	10	"	"	48	✓		Live fruit fly larvae detected. DAFF Qld	P Controller	P Controller
"	11	Oranges	Navel	88		✓	Inspector Bundaberg advised at 3:00 pm	P Controller	P Controller
"	12	"	"	138		✓	Source - John's Citrus (Q9000) block	P Controller	P Controller
"	13	"	"	138		✓	No. B10. Total of 1280 Imperials from this	P Controller	P Controller
"	14	"	"	56		✓	grower rejected & consigned to Sydney	P Controller	P Controller
"	15	"	"	150		✓	/Brisbane. No further certification of	P Controller	P Controller
"	16	"	"	64		✓	Imperials from this grower until reinstated.	P Controller	P Controller
"	17	Lemons	Lisbon	125		✓		P Controller	P Controller
"	18	"	"	125		✓		P Controller	P Controller
"	19	"	"	180		✓		P Controller	P Controller
"	20	"	"	48		✓		P Controller	P Controller
"	21	"	"	72		✓		P Controller	P Controller
"	22	"	"	56		✓		P Controller	P Controller
3/5/11	23	Grapefruit	Ruby Blush	72		✓		P Controller	P Controller
"	24	"	"	80		✓		P Controller	P Controller
"	25	"	"	48		✓		P Controller	P Controller
"	26	"	"	56		✓		P Controller	P Controller
"	27	"	"	80		✓		P Controller	P Controller
"	28	"	"	45		✓		P Controller	P Controller
"	29	"	"	64		✓		P Controller	P Controller

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)

