



# HARD CONDITION OF AVOCADOS

## REVISION REGISTER

Revision No.	Date of Issue	Amendment Details
0	22/08/12	All pages

Authorised: .....

Plant Biosecurity &amp; Product Integrity

© State of Queensland 2012



HARD GREEN CONDITION OF AVOCADOS

DOCUMENT INFORMATION

<b>Document location and file name</b>	\\pibsrv006\corpdata\Biosecurity\PlantBiosec\Market_Access_Sub-Program\Certification and Accreditation Services\ICA\Operations\Procedures\Current\Word Version\ICA-30-10_22-08-12.pdf
--	---

© State of Queensland, Department of Agriculture, Fisheries and Forestry, 2012.

The Queensland Government supports and encourages the dissemination and exchange of its information. The copyright in this publication is licensed under a Creative Commons Attribution 3.0 Australia (CC BY) licence.



Under this licence you are free, without having to seek permission from DEWS, to use this publication in accordance with the licence terms.

You must keep intact the copyright notice and attribute the State of Queensland, Department of Agriculture, Fisheries and Forestry as the source of the publication.

For more information on this licence visit <http://creativecommons.org/licenses/by/3.0/au/deed.en>



## TABLE OF CONTENTS

1.	PURPOSE .....	4
2.	SCOPE .....	4
3.	REFERENCES .....	4
4.	DEFINITIONS .....	4
5.	RESPONSIBILITY .....	6
6.	REQUIREMENT .....	8
7.	PROCEDURE .....	8
7.1	Accreditation .....	8
7.1.1	Application for Accreditation .....	8
7.1.2	Audit Process .....	8
7.1.3	Certificate of Accreditation .....	10
7.2	Property Plan .....	11
7.3	Harvesting .....	11
7.3.1	Training for Pickers .....	11
7.3.2	Harvesting Requirements .....	12
7.3.3	Identification and Control of Nonconforming Product at Harvest .....	12
7.4	Harvest Inspection .....	13
7.4.1	Action Following Identification of Nonconforming Product at Harvest .....	13
7.4.2	Rejected Product at Harvest .....	14
7.5	Post Harvest Storage .....	14
7.5.1	Harvest Records .....	14
7.6	Grower Declaration .....	15
7.7	Fruit Reveal .....	16
7.7.1	Receival of Avocados Harvested by Another Business .....	16
7.8	Grading and Packing .....	16
7.8.1	Training for Graders and Packers .....	17
7.8.2	Identification and Control of Nonconforming Fruit During Grading and Packing .....	17
7.8.3	Post Harvest Inspection .....	18
7.8.4	Action Following Identification of Nonconforming Fruit During Grading and Packing ..	18
7.8.5	Rejected Product at Grading and Packing .....	18
7.8.6	Identification of Conforming and Nonconforming Avocados After Packing .....	19
7.8.7	Packing Records .....	19
7.9	Post Inspection Security (Tasmania only) .....	20
7.10	Dispatch .....	21
7.10.1	Package Identification .....	21
7.10.2	Assurance Certificates .....	21
7.10.3	Assurance Certificate Distribution .....	22
7.11	ICA System Records .....	22
7.12	ICA System Documentation .....	22
8.	ATTACHMENTS .....	23



## HARD CONDITION OF AVOCADOS

## 1. PURPOSE

The purpose of this procedure is to describe –

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

that apply to the certification of hard condition of avocado for Queensland fruit fly under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This procedure covers all certification of hard condition of avocados from a business operating under an ICA arrangement in Queensland.

This procedure is applicable only to the following -

- (a) **Pests** – Queensland fruit fly (*Bactrocera tryoni*);
- (b) **Produce** – This procedure is limited to the following avocado cultivars: Hass and Lamb Hass.

***Certification of hard condition of avocados under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.***

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

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

***Information on intrastate and interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory.***

## 3. REFERENCES

**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 *Plant Protection Act 1989*.

**Accrediting Authority** means the Department of Agriculture, Fisheries and Forestry (DAFF), Queensland.



## HARD CONDITION OF AVOCADOS

<b>Application for Accreditation</b>	means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> [FDU 385].
<b>Assurance Certificate</b>	means a Plant Health Assurance Certificate [FDU 384].
<b>Authorised Signatory</b>	means a person whose name and specimen signature is included as an Authorised Signatory on the business's Application for Accreditation.
<b>avocado</b>	means fruit of the Hass or Lamb Hass cultivars of the species <i>Persea americana</i> .
<b>block</b>	means an identifiable area of land on which avocados are grown, and that is detailed on the business's property plan submitted as part of the Application for Accreditation.
<b>broken skin</b>	means any pre-harvest crack, puncture or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
<b>business</b>	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business's Application for Accreditation.
<b>Certification Assurance</b>	means a voluntary arrangement between the Department of Agriculture, Fisheries and Forestry (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.
<b>certified/certification</b>	means covered by a valid <i>Plant Health Assurance Certificate</i> [FDU 384].
<b>facility</b>	means the location where the pre-harvest and post harvest operations covered by the ICA arrangement are carried out.
<b>fruit fly</b>	means Queensland fruit fly.
<b>hard condition</b>	means fruit that is deliberately detached from healthy branches of living trees and showing no signs of softening or spotted areas, or of having any areas of breakdown or broken skin on any part of the fruit.
<b>ICA</b>	means Interstate Certification Assurance.
<b>inspection lot</b>	means a discrete quantity of fruit presented for inspection at one time (e.g. crates on a pallet, a bulk bin).
<b>inspector</b>	means an inspector appointed under the <i>Plant Protection Act 1989</i> .



## HARD CONDITION OF AVOCADOS

<b>Interstate Certification Assurance</b>	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
<b>non-conformance</b>	means a nonfulfilment of a specified requirement.
<b>product/produce</b>	means avocado.
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. neohumeralis</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;

**under PART A** (covering harvest, harvest inspection and storage)

- 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 avocados are grown and harvested for certification under this Operational Procedure ([refer 7.2](#));
- maintaining a current training register for pickers ([refer 7.3.1](#));
- taking action following detection of nonconforming fruit at harvest ([refer 7.4.1](#));
- ensuring fruit is stored under secure conditions within 24 hours of harvest ([refer 7.5](#));

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

- ensuring the business has current accreditation for an ICA arrangement under Part B of this Operational Procedure ([refer 7.1](#));
- maintaining a current training register for graders and packers ([refer 7.8.1](#));
- ensuring fruit is stored under secure conditions during grading and packing ([refer 7.8.2](#));
- overseeing the grading and packing of avocados for certification under this Operational Procedure ([refer 7.8.3](#));
- taking action following detection of nonconforming fruit during grading and packing ([refer 7.8.4](#));
- investigating and rectifying any problems following detection of a nonconformity in product during grading and packing ([refer 7.8.4](#));



## HARD CONDITION OF AVOCADOS

- maintaining packing records for all certified product ([refer 7.8.7](#)).

**Pickers** are responsible for -

- harvesting only hard avocados, which are deliberately detached from healthy branches of living trees, for certification under this Operational Procedure ([refer 7.3.2](#));
- placing conforming avocados in harvest containers that have been labelled with a unique package identification number ([refer 7.3.2](#)).

The **Harvest Supervisor** is responsible for -

- overseeing the harvest process to ensure only conforming Hass and Lamb Hass cultivars of avocados are harvested for certification under this Operational Procedure ([refer 7.3.2](#));
- ensuring that nonconforming fruit are clearly identified and segregated to prevent mixing with conforming fruit ([refer 7.3.3](#));
- performing harvest inspection to verify hard condition ([refer 7.4](#));
- notifying the Certification Controller of any nonconforming fruit detected at harvest ([refer 7.4.1](#));
- maintaining records of inspection and storage on the Harvest and Storage Record ([refer 7.5.1](#)).

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

- ensuring all avocados received for packing and certification under Part B are sourced from a business accredited under Part A of this Operational Procedure ([refer 7.7](#));
- ensuring avocados grown and harvested by another business are accompanied by a Grower Declaration ([refer 7.7.1](#)).

**Graders and Packers** are responsible for -

- inspecting avocados for signs of softening or broken skin, and identifying and isolating any nonconforming fruit during grading and packing ([refer 7.8.3](#));
- immediately advising the Certification Controller on detection of nonconforming fruit during grading and packing ([refer 7.8.4](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit 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 7.10.3](#)).

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 7.10.2](#));
- if applicable, the completion of the Grower Declaration ([refer 7.6](#)).



## 6. REQUIREMENT

Avocado fruit certified for hard condition under this Operational Procedure must comply with the following requirement -

1. Harvested and packed in a hard condition.

Hard condition means the fruit is deliberately detached from healthy branches of living trees and showing no signs of softening or spotted areas, or of having any areas of breakdown or broken skin on any part of the fruit.

***The Department of Agriculture, Fisheries and Forestry (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.***

## 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 harvests the avocados 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 business only packs and certifies the avocados, Part B is to be indicated on the application.

If the business harvests, packs and certifies the avocados, then Part A and Part B are to be indicated on the application and a Property Plan attached ([refer 7.2 Property Plan](#)).

#### 7.1.2 Audit Process

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

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





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

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 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 verify certified produce, ICA system records or ICA system documentation.

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

### **Re-Accreditation**

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA 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;
- the Operational Procedure;
- any restrictions on the accreditation such as –
  - the type of produce covered,
  - the treatment 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 harvesting, inspection and post-harvest storage)

### **7.2 Property Plan**

The Certification Controller shall maintain a property plan for each property on which avocados are grown and harvested for certification under this Operational Procedure.

The property plan shall include the following –

- (a) the location of all blocks on which avocados are grown;
- (b) the Block Reference Code or Number used to identify the block;
- (c) the cultivar and number of trees planted in the block;
- (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.).

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](#)) where 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 should be copied for completion and inclusion with the business's Application for Accreditation.

### **7.3 Harvesting**

All avocado harvested for certification under this procedure shall be deliberately detached from healthy branches of living trees. Fruit must be free of soft or spotted areas, and must be free of areas of breakdown and broken skin.

#### **7.3.1 Training for Pickers**

Pickers shall be trained in the requirements of hard condition of avocados. The Certification Controller shall ensure pickers have completed on-site training and demonstrated an ability to harvest avocado in accordance with the requirements of hard condition.

A Training Register shall be maintained by the Certification Controller ([refer Attachment 4](#)). Only persons listed in the register shall harvest avocados for certification under this Operational Procedure.



## HARD CONDITION OF AVOCADOS

The training register must identify –

- (a) the name and Interstate Produce (IP) Number of the accredited business that harvested and inspected the avocados;
- (b) the name of the employee completing the training;
- (c) the date of training;
- (d) the type of training;
- (e) the signature of the employee completing the training; and
- (f) the name and signature of the Certification Controller.

### 7.3.2 Harvesting Requirements

The Harvest Supervisor shall oversee the harvest process to ensure only conforming Hass or Lamb Hass cultivars of avocados are harvested for certification under this Operational Procedure.

Only hard avocados, which are deliberately detached from healthy branches of living trees, shall be harvested for certification under this Operational Procedure.

Avocados in hard condition shall be placed in identified harvest containers (e.g. field bin or crate) labelled with a unique harvest container identification number. Harvest containers must contain one cultivar harvested from an identified block of trees in one day.

Harvest containers allocated for harvesting an identified source block, shall be recorded on the Harvest and Storage Record. Prior to commencing harvest the Harvest Supervisor shall record the harvest container identification number, harvest date, harvest block reference code or number and commencement time of harvest ([refer 7.5.1 Harvest Records](#) and [Attachment 5](#)).

Avocados that do not comply with the requirements of hard condition shall be either-

- (a) collected in windrows for disposal (e.g. to be mulched or buried); or
- (b) collected in clearly marked or distinctly coloured bins or crates so they can be easily identified as nonconforming product.

### 7.3.3 Identification and Control of Nonconforming Product at Harvest

The Harvest Supervisor shall ensure that any fruit which does not conform to the harvesting requirements is clearly identified and segregated to prevent mixing with conforming product.

Methods of identifying and segregating conforming and nonconforming fruit during harvest may include -

- (a) placing nonconforming fruit in a defined and separate area to conforming fruit and maintaining separation until the conforming fruit is packed or dispatched under a Grower Declaration ([refer Attachment 7](#)); or



## HARD CONDITION OF AVOCADOS

- (b) placing nonconforming fruit in reject or waste bins, or other containers which are clearly marked or significantly different in appearance.

Other methods may be used provided they clearly identify conforming and nonconforming fruit.

#### 7.4 Harvest Inspection

The Harvest Supervisor shall carry out an inspection for hard condition each day during the period avocados are harvested for certification under this Operational Procedure.

The Harvest Supervisor shall select a minimum of ten (10) fruit from every 500 kg harvested or part thereof. The fruit selected for inspection from an inspection lot must be sampled randomly across the whole surface of the harvesting containers that are accessible.

The Harvest Supervisor shall examine the entire surface of each fruit. Any fruit showing signs of softening, spotted areas or areas displaying breakdown, or any broken skin on any part of the fruit, shall be considered nonconforming fruit.

Harvest inspection shall be completed -

- (a) **in the case of a business that is a different business to the packer**, prior to completion of the Grower Declaration and delivery to the packer ([refer 7.7.1 Receiving of Avocados Grown by Another Business](#));
- (b) **in the case of a business which both grows and packs the fruit**, the harvest inspection can be performed in conjunction with the postharvest inspection, each day prior to dispatch and certification of avocados under this Operational Procedure.

##### 7.4.1 Action Following Identification of Nonconforming Product at Harvest

The Harvest Supervisor shall notify the Certification Controller when fruit inspected shows signs of softening, spotted areas, areas of breakdown or broken skin. The Certification Controller shall take the following actions -

- (a) all avocados from the inspection lot (i.e. bin or pallet) shall be inspected for hard condition, with any nonconforming fruit graded out and rejected;  
**or**
- (b) the entire inspection lot (i.e. bin or pallet) shall be rejected.

All rejections shall be recorded on the Harvest and Storage Record ([refer 7.5.1 Harvest Records](#) and [Attachment 5](#)).



## HARD CONDITION OF AVOCADOS

### 7.4.2 Rejected Product at Harvest

All harvested product that is rejected for hard condition shall be isolated and clearly identified to prevent mixing with conforming product. Rejected product shall not be certified in accordance with this procedure.

### 7.5 Post Harvest Storage

Avocados identified for certification in accordance with this procedure must enter secure storage conditions within 24 hours of harvest. The fruit must remain in secure conditions at all times except during grading and packing operations.

The time and date of secure storage for each inspection lot must be recorded on the Harvest and Storage Record ([refer 7.5.1 Harvest Records](#) and [Attachment 5](#)).

Secure storage conditions include –

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

***It is recommended that the inspection and packing of avocados occurs within 24 hours of harvest unless stored below 10°C to maintain the hard condition.***

#### 7.5.1 Harvest Records

The Harvest Supervisor shall maintain records of the harvesting process. The harvest records must include details of the blocks and varieties harvested, harvest inspection results, details of action taken on identification of non-conformance and postharvest storage details.

Harvesting records shall be in the form of a Harvest and Storage Record ([refer Attachment 5](#)) or a record which captures the same information.

Harvest inspection records shall include -

- (a) the Interstate Produce (IP) Number of the business that harvested the produce;
- (b) the date and time harvest commenced;
- (c) the date of inspection;
- (d) the block/s from which the fruit was harvested;



## HARD CONDITION OF AVOCADOS

- (e) the cultivar of avocado;
- (f) the harvest container identification number;
- (g) the type of harvest container;
- (h) the average weight of harvest container;
- (i) the number of fruit inspected;
- (j) the number of fruit rejected;
- (k) action taken if fruit rejected;
- (l) the date and time of entering secured storage;
- (m) the name and signature of the Harvest Supervisor.

An example of a completed Harvest and Storage Record is shown as [Attachment 6](#).

### 7.6 Grower Declaration

A business which harvests fruit for packing and certification by another business must be accredited under Part A of this Operational Procedure.

The accredited business shall provide a Grower Declaration ([refer Attachment 7](#)) with each delivery of avocados supplied to the packing business for certification. The Grower Declaration describes the harvest and storage details for each delivery of avocados.

***A declaration is not required where the business that harvests the fruit is the same business that packs and certifies the fruit under this Operational Procedure.***

The Grower Declaration must identify –

- (a) the name and Interstate Produce (IP) Number of the accredited business that harvested the fruit;
- (b) the Block Reference Code or Number identification of the source block/s;
- (c) the cultivar of avocado;
- (d) the date of harvest;
- (e) the harvest container identification number;
- (f) the number and type of harvest containers;
- (g) that the fruit have been inspected at harvest, verified to be in a hard condition and stored in secure conditions within 24 hours;
- (h) a description of the secure storage conditions;
- (i) the name and signature of the Authorised Signatory.

An example of a completed Grower Declaration is shown as [Attachment 8](#).



## **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 avocados received for certification under this Operational Procedure are supplied by a business accredited under Part A.

All fruit received at the packing facility for certification must be identified by a unique harvest container identification number. Any harvest container (e.g. bin or pallet of crates) that is not clearly identified with a unique harvest container identification number shall be regarded as nonconforming for the purpose of this Operational Procedure.

#### **7.7.1 Receipt of Avocados Harvested by Another Business**

A business which packs avocados harvested by another business shall ensure –

- (a) each delivery of avocados supplied by another business for certification under this Operational Procedure is accompanied by a Grower Declaration ([refer Attachment 7](#));
- (b) fruit supplied for certification have been harvested in accordance with the training and harvesting requirements listed in [7.3 Harvesting](#);
- (c) fruit supplied for certification has been inspected at harvest and found to be in a hard condition;
- (d) fruit supplied for certification has been stored in secure conditions within 24 hours of harvest; and
- (e) grower and harvest identification is maintained on all fruit received and certified under this Operational Procedure from receipt through to certification and dispatch.

The business shall maintain copies of all declarations received from businesses accredited under Part A whose produce they pack and certify under this Operational Procedure.

### **7.8 Grading and Packing**

Conforming avocados must remain under secure conditions at all times except during actual handling operations, such as grading and packing, up until the time of dispatch.





## HARD CONDITION OF AVOCADOS

All practicable measures must be taken to ensure security of the product is maintained during activities that may expose it to risk of infestation (e.g. bulk bins of unpacked fruit and part pallets must be secured against infestation as soon as practicable).

### 7.8.1 Training for Graders and Packers

Graders and Packers shall be trained in the requirements of hard condition avocados. The Certification Controller shall ensure graders and packers have completed on-site training and can demonstrate an ability to reject fruit showing signs of softening, spotted areas, or areas of breakdown and broken skin.

A Training Register shall be maintained by the Certification Controller ([refer Attachment 4](#)). Only persons currently listed in the register shall grade and pack avocados for certification under this Operational Procedure.

The training register must identify –

- (a) the name and Interstate Produce (IP) Number of the accredited business that graded, packed and postharvest inspected the avocados;
- (b) the name of the employee successfully completing the training;
- (c) the date of training;
- (d) the type of training;
- (e) the signature of the employee successfully completing the training; and
- (f) the name and signature of the Certification Controller.

### 7.8.2 Identification and Control of Nonconforming Fruit During Grading and Packing

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

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

Examples of segregation of nonconforming fruit shall include -

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

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



## HARD CONDITION OF AVOCADOS

### 7.8.3 Post Harvest Inspection

The Certification Controller shall oversee the grading and packing process to ensure only conforming avocados are packed for certification under this Operational Procedure.

All avocados graded and packed for certification shall be examined to for conformance with hard condition during grading and packing. Graders and packers shall examine the entire surface of each fruit. Any fruit showing signs of softening, spotted areas or areas displaying breakdown, or any broken skin on any part of the fruit, shall be considered as nonconforming ([refer Attachment 9](#) and [Attachment 10](#)).

### 7.8.4 Action Following Identification of Nonconforming Fruit During Grading and Packing

Graders and packers shall notify the Certification Controller on detection of nonconforming fruit. The Certification Controller shall take the following actions –

- (a) all avocados from the inspection lot (i.e. bin or pallet) shall be inspected for hard condition, with any nonconforming fruit graded out and rejected;  
**or**
- (b) the entire inspection lot (i.e. bin or pallet) shall be rejected;

**AND**

- (c) a trace back to the source of nonconformity, to identify and rectify any problem to prevent a recurrence.

Actions taken in response to a detection of nonconforming fruit shall be recorded-

- (a) in the 'Action Taken' column of the Harvest and Storage Record ([refer Attachment 5](#)) if the packing business harvested the avocados; or
- (b) on the Grower Declaration ([refer Attachment 7](#)) if the packing business did not harvest the avocados as the business accredited under Part A of this Operational Procedure.

### 7.8.5 Rejected Product at Grading and Packing

All product that is rejected for hard condition shall be isolated and clearly identified to prevent mixing with conforming product.

Rejected product shall be either –

- (a) treated and certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification for fruit fly; or
- (c) disposed of on-site; or
- (d) transported off-site to waste.



## HARD CONDITION OF AVOCADOS

### 7.8.6 Identification of Conforming and Nonconforming Avocados After Packing

A business which grades and packs conforming and nonconforming avocados shall implement systems to identify the condition status of the fruit after packing to prevent mixing of conforming and nonconforming fruit.

Examples of acceptable methods of identifying conforming and nonconforming avocados after packing include –

- (a) using packaging which differs significantly in appearance; or
- (b) marking each package of conforming avocados in a manner that clearly identifies the avocados as meeting the conditions of this Operational Procedure.

Other methods may be used provided they clearly identify conforming and nonconforming fruit.

### 7.8.7 Packing Records

Packing records shall be maintained by the Certification Controller that provide trace back of certified produce to the source block.

Packing records shall be in the form of a Hard Condition Packing Record ([Attachment 11](#)) or a record which captures the same information.

Packing records must include –

- (a) the Interstate Produce (IP) Number of the business that packed the avocados;
- (b) the date of packing;
- (c) the Interstate Produce (IP) Number of the business that harvested the avocados;
- (d) the harvest container identification number;
- (e) the number of harvest containers;
- (f) the number and type of packages packed from the original harvest container;
- (g) the Plant Health Assurance Certificate numbers certifying the packed produce;
- (h) identification of the Certification Controller.

An example of a completed Hard Condition Packing Record is included as [Attachment 12](#).



## 7.9 Post Inspection Security (Tasmania only)

Packing shall commence as soon as practicable after grading and the postharvest inspection.

Conforming packed product shall be held for the minimum practical period after grading before securing against infestation.

Certified fruit must be stored at and transported from the facility under secure conditions which 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) shrink-wrapped and sealed as a palletised unit;
- (e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 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.***

***Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the business must secure the top layer of the pallet by applying a continuous band of tape over the shrink-wrap 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.***



## 7.10 Dispatch

### 7.10.1 Package Identification

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

- the Interstate Produce (IP) number of the accredited business that packed the fruit; and
- the words “MEETS ICA-30”; and
- the date or date code on which the produce was packed; and
- the cultivar (i.e. Hass or Lamb Hass avocados); and
- the Interstate Produce (IP) number or other identifier of the grower of the fruit, 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 do not meet the requirements of this Operational Procedure shall not be marked as stated above.**

### 7.10.2 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 hard condition for fruit fly.

Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [FDU 384]. Assurance Certificates shall include the following additional certification -

**“Meets ICA-30.”**

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) 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) Training Register ([refer 7.3.1](#));
- (c) *Harvest and Storage Record* ([refer 7.5.1](#));
- (d) *Grower Declaration* (if applicable) ([refer 7.6](#));

### PART B

- (a) a copy of each *Grower Declaration* received (if applicable) ([refer 7.7.1](#));
- (b) Training Register ([refer 7.8.1](#));
- (c) *Hard Condition Packing Record* ([refer 7.8.7](#));
- (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 (ICA) Arrangement*;



## HARD CONDITION OF AVOCADOS

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

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

## 8. ATTACHMENTS

<a href="#">Attachment 1</a>	<i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i>	FDU 385 <b>(FRONT PAGE ONLY)</b>
<a href="#">Attachment 2</a>	<i>Plant Health Assurance Certificate</i>	FDU 384 <b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 3</a>	<i>Property Plan</i>	<b>(BLANK)</b>
<a href="#">Attachment 4</a>	<i>Training Register</i>	<b>(BLANK)</b>
<a href="#">Attachment 5</a>	<i>Harvest and Storage Record</i>	<b>(BLANK)</b>
<a href="#">Attachment 6</a>	<i>Harvest and Storage Record</i>	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 7</a>	<i>Grower Declaration</i>	<b>(BLANK)</b>
<a href="#">Attachment 8</a>	<i>Grower Declaration</i>	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 9</a>	<i>Examples of Nonconforming Avocados</i>	
<a href="#">Attachment 10</a>	<i>Examples of Conforming Avocados</i>	
<a href="#">Attachment 11</a>	<i>Hard Condition Packing Record</i>	<b>(BLANK)</b>
<a href="#">Attachment 12</a>	<i>Hard Condition Packing Record</i>	<b>(COMPLETED EXAMPLE)</b>

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

Indicate the type of application being made

- New   
  Renewal   
  Amendment

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

## 1. Business Details

(a) Type of Ownership of Business

- Individual   
  Incorporated Company   
  Other
- Partnership   
  Cooperative Association

(please specify)

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

Australian Company Number or Australian Registered Body Number

- ACN   
  ARBN

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

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

(d) Postal address of the business

Postcode

Telephone	(    )
Facsimile	(    )
Mobile	

(e) Has the business been registered previously in Q'ld for the interstate movement of produce?   
  No   
  Yes   
 If yes, give the business's Interstate Produce (IP) Number   

## 2. Operational Procedure and Facility Details

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

Reference No.

I C A

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

Postcode

Telephone	(    )
Facsimile	(    )
Mobile	

## 3. Authorised Signatories *(for Assurance Certificates)*

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





ORIGINAL

# Plant Health Assurance Certificate

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

**Consignment Details** (Please print)

Certificate Number 9999999

Consignor

Name Adam's Avocados P/L

Address Farm Road  
Kingaroy Q 4610

Consignee

Name Rare Fruits Wholesale

Address Melbourne Markets  
Footscray VIC 3011

Reconsigned To (Splitting consignments or reconsigning whole consignments)

Name

Address

Method of Transport (Provide details where known)

Road Truck/Trailer Registration

Rail Consignment

Air Airline/Flight no.

Sea Vessel Name & Voyage no.

**Certification Details** (Please print)

Accredited Business that Prepared the Produce

Name Adam's Avocados P/L

Address Farm Road  
Kingaroy QLD 4610

Grower or Packer

Name Adam's Avocados Pty Ltd

Address Farm Road  
Kingaroy QLD 4610

IP No. of Acc. Business Q 9999 Brand Name or Identifying Marks (as marked on packages) Adam's Avocados Date Code (as marked on packages) 020429

Facility No.	Procedure Code	Expiry Date	Facility No.	Procedure Code	Expiry Date
01	ICA-30	13/06/12			/ /

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
250	Trays	Hass Avocados	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
/ /	<input checked="" 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/m <sup>3</sup>	Two hours @ °C
/ /	<input type="checkbox"/> Heat Treatment	<input type="checkbox"/> Hot Air <input type="checkbox"/> Hot Water		min. @ °C
/ /	<input type="checkbox"/> Bananas in a hard green condition with unbroken skin			

Additional Certification

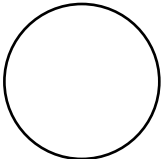
Meets ICA-30.

**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) Arthur John Signatory Signature AJ Signatory Date 15 / 3 / 12

**PROPERTY PLAN**



**INDICATE NORTH**







# HARVEST AND STORAGE RECORD

Business Name: Adam's Avocados				Harvest date: 14/3/12				Cultivar: Hass		IP Number: Q 9 9 9 9			
Block Reference Code or Number	Time Harvest Started	Harvest Container ID Number	Number and Type of Harvest Container		Approx Weight of Harvest Container	Date and Time Secured		Number of Fruit		Action Taken on rejected fruit	Harvest Supervisor		
								Inspected	Rejected		Printed Name	Signature	
A1	0700	C 1-16	16	creates	800 kg	14/3	1100	16	0		A. Supervisor	A. Supervisor	
A1	0700	B1	1	bin	700kg	14/3	1015	14	0		A. Supervisor	A. Supervisor	
A1	1030	B2	1		700kg	14/3	1330	14	0		A. Supervisor	A. Supervisor	
A1	1130	B3	1		700kg	14/3	1430	14	0		A. Supervisor	A. Supervisor	
A1	1400	B4	1		500kg	14/3	1600	10	2	Whole bin rejected - sent to local mkt	A. Supervisor	A. Supervisor	

# GROWER DECLARATION

*A Grower Declaration must be provided to the packer to cover the avocados delivered for certification under ICA-30 from each source block each day.*

I \_\_\_\_\_ (full printed name)

an Authorised Signatory of -

\_\_\_\_\_ (Business name),

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

--	--	--	--

hereby declare that the avocados listed below and delivered to-

\_\_\_\_\_ (Business name)

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

--	--	--	--

on-        /        /        (date)

for grading, packing, post-harvest inspection and certification under ICA Operational Procedure ICA-30 (*Hard Condition of Avocados*) were-

1. harvested by a business holding current accreditation under Part A of Operational Procedure ICA-30;
2. inspected at harvest, verified to be in a hard condition and stored in secure conditions within 24 hours;

The identity of the avocados to be certified –

Date of Harvest	Cultivar	Block Reference Code or Number	Harvest Container Identification Number/s	Number and Type of Harvest Containers	Description of Storage Conditions

**Additional Comments** (note any non-conformance detected at grading and packing):

\_\_\_\_\_  
\_\_\_\_\_

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

# GROWER DECLARATION

*A Grower Declaration must be provided to the packer to cover the avocados delivered for certification under ICA-30 from each source block each day.*

I Adam Grower (full printed name)

an Authorised Signatory of -  
Adam's Avocados (Business name),

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

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

hereby declare that the avocados listed below and delivered to-  
Central Packing (Business name)

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

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

on- 14/03/12 (date)

for grading, packing, post-harvest inspection and certification under ICA Operational Procedure ICA-30 (*Hard Condition of Avocados*) were-

1. harvested by a business holding current accreditation under Part A of Operational Procedure ICA-30;
2. inspected at harvest, verified to be in a hard condition and stored in secure conditions within 24 hours;

The identity of the avocados to be certified –

Date of Harvest	Cultivar	Block Reference Code or Number	Harvest Container Identification Number/s	Number and Type of Harvest Containers	Description of Storage Conditions
14/3/12	Hass	A 1	C 1-16	16 crates	coldroom
14/3/12	Hass	A 1	B 1-3	3 bins	coldroom

**Additional Comments** (note any non-conformance detected at grading and packing):

\_\_\_\_\_

\_\_\_\_\_

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.

*A. Grower*

\_\_\_\_\_  
Signature

14,03,12  
Date



# EXAMPLES OF NONCONFORMING AVOCADOS

---

Source: Tableland Avocado Grading Guide



**Above:** Pest damage through to the flesh



**Above:** Cuts and punctures not acceptable



**Above:** Fruit fly stings



**Above:** Soft rots



# EXAMPLES OF CONFORMING AVOCADOS

Source: Tableland Avocado Grading Guide



**Above:** Nil blemishes



**Above:** Solid blemish, with no sunken or raised black blemishes



**Above:** Scattered blemish



**Above:** Deformed fruit with no cracks or rots or stings

# HARD CONDITION PACKING RECORD

---

Business Name \_\_\_\_\_

Interstate  
Produce No.

Q 

--	--	--	--

Date of Packing	Grower IP Number	Harvest Container Identification Number	Number of Harvesting Containers	Number & Type of Packages	PHAC Number	Certification Controller's Initials

# HARD CONDITION PACKING RECORD

Business Name Adam's Avocados

Interstate Produce No.

Q

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

Date of Packing	Grower IP Number	Harvest Container Identification Number	Number of Harvesting Containers	Number & Type of Packages	PHAC Number	Certification Controller's Initials
15/3/12	Q9999	C 1 - 16	16 crates	120 trays	99999999	LB
15/3/12	Q9999	B 1	1 bin	85 trays	99999999	LB
15/3/12	Q9999	B 2	1 bin (part)	45 trays	99999999	LB
15/3/12	Q9999	B 2	1 bin (part)	35 trays	11111111	LB
15/3/12	Q9999	B 3	1 bin	75 trays	11111111	LB