

# MATURE GREEN CONDITION AND IMMATURE GREEN CONDITION OF PAPAW AND BABACO

## REVISION REGISTER

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ICA Project Leader

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**MATURE GREEN CONDITION AND IMMATURE GREEN CONDITION OF PAPAW  
AND BABACO**

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**MATURE GREEN CONDITION AND IMMATURE GREEN CONDITION OF PAPAWE AND BABACO**

**1. PURPOSE**

The purpose of this procedure is to describe -

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

that apply to the certification of mature green condition and immature green condition of papaw and babaco for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

**2. SCOPE**

This procedure covers all certification of mature green condition and immature green condition of papaw and babaco from Businesses operating under an Interstate Certification Assurance arrangement in Queensland.

This procedure is applicable to -

- (a) Businesses certifying mature green condition of defective flower end-type papaws prior to fumigation with methyl bromide; or
- (b) Businesses certifying mature green condition of papaws (other than defective flower end-type papaws) and babacos as a condition of entry of an interstate quarantine authority for Queensland fruit fly; or
- (c) Businesses certifying immature green condition of papaws as a condition of entry of an interstate quarantine authority for Queensland fruit fly.

***Certification of mature green/immature green condition of papaws and babacos under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.***

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

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

***Information on intrastate and interstate quarantine requirements can be obtained from the ICA Supervisor for your district.***

**3. REFERENCES**

**WI-02**

*Guidelines for Completion of Plant Health Assurance Certificates*

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**4. DEFINITIONS**

<b>accredit</b>	means to accredit persons to issue Assurance Certificates under section 21 of the <i>Plant Protection Act 1989</i> .
<b>Application for Accreditation</b>	means an <i>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</i> [FDU 385].
<b>Assurance Certificate</b>	means a <i>Plant Health Assurance Certificate</i> [FDU 384].
<b>Authorised Signatory</b>	means an officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Business's Application for Accreditation.
<b>babaco</b>	means fruit of the species <i>Carica pentogona</i> .
<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 Primary Industries and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
<b>certified/certification</b>	means covered by a valid <i>Plant Health Assurance Certificate</i> [FDU 384].
<b>defective flower end-type papaws</b>	means fruit from plants of the Solo family of cultivars, or from plants that contain significant Solo parentage, or from plants that are hermaphrodite, or from any cultivar which has a tendency to produce fruit with an invaginated flower end.
<b>facility</b>	means the location of the sorting operation covered by the Interstate Certification Assurance arrangement.
<b>fruit</b>	means papaw and babaco.
<b>fruit fly</b>	means Queensland fruit fly.
<b>hard</b>	means not soft or softening, or having any isolated soft areas on any part of the fruit.
<b>immature green condition</b>	means hard and green with no ripe colouration when assessed over the entire surface area.
<b>ICA</b>	means Interstate Certification Assurance.
<b>Interstate Certification Assurance</b>	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.

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<b>mature green condition</b>	means hard and with no more than 25% of their ripe colouration when assessed over the entire surface area.
<b>nonconformance</b>	means a nonfulfilment of a specified requirement.
<b>papaw</b>	means fruit of the species <i>Carica papaya</i> .
<b>Queensland fruit fly</b>	means all stages of the species <i>Bactrocera tryoni</i> or related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
<b>Tasmania only</b>	means the section only applies to consignments being consigned to Tasmania.

## 5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;
- ensuring the Business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;
- ensuring all preparation of fruit for certification of mature green condition is carried out in accordance with this Operational Procedure;
- ensuring sorters are able to identify mature green condition and immature green condition of fruit (refer [7.2](#));
- overseeing and supervising the sorting and packing process (refer [7.2](#) and [7.3](#)).
- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller (refer [7.4.4](#));
- instigating corrective action following rejection of packed product (refer [7.4.5](#)).

**Sorters/Packers** are responsible for -

- ensuring all fruit packed for certification of mature green condition are, at the time of packing, hard with no more than 25% of their ripe colouration when assessed over the entire surface area (refer [7.2](#));
- ensuring all fruit packed for certification of immature green condition are, at the time of packing, hard and green no ripe colouration when assessed over the entire surface area (refer [7.2](#));
- ensuring nonconforming fruit are identified and controlled to prevent mixing with conforming fruit (refer [7.2.1](#) and [7.3.1](#)).

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

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

**The Authorised Dispatcher** is responsible for -

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified ([7.6.1](#));
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (refer [7.7](#)).

**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 [7.6.2](#))

## 6. REQUIREMENT

Papaws and babacos certified for mature green/immature green condition must meet the following requirements -

### 1. Mature Green Condition

**At the time of packing** fruit must be -

- (a) hard; and
- (b) must have not more than 25% of their ripe colouration when assessed over the entire surface area.

### 2. Immature Green Condition

**At the time of packing** fruit must be -

- (a) hard; and
- (b) green with no ripe colouration when assessed over the entire surface area.

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

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## **7. PROCEDURE**

### **7.1 Accreditation**

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

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

#### **7.1.2 Audit Process**

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

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

On completion of a successful initial audit, applicants will be granted provisional accreditation and posted a Certificate of Accreditation (refer [7.1.3 Certificate of Accreditation](#)).

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

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

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

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

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

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### ***Re-Accreditation***

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

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

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

#### **7.1.3 Certificate of Accreditation**

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

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

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

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

## **7.2 Sorting**

The Business shall implement sorting systems prior to or during packing to ensure that each fruit certified for mature green/immature green condition under this Operational Procedure meets the requirements specified in [6. Requirement](#).

At the time of packing fruit must be -

### **1. Mature Green Condition**

- (a) hard; and
- (b) must have not more than 25% of their ripe colouration when assessed over the entire surface area.



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**2. Immature green Condition**

- (a) hard; and
- (b) green with no ripe colouration when assessed over the entire surface area.

Sorters shall examine the entire surface of each fruit for softening and ripe colouration.

Any fruit that is soft or softening, or has an isolated soft area on any part of the fruit shall be regarded as nonconforming and shall be rejected for certification under this Operational Procedure.

Examples of fruit at the maximum permissible colouration to meet the mature green/immature green colour requirements are included as [Attachment 6 – Guide to Mature Green/Immature Green Condition Colour Requirements](#).

Any fruit showing any ripe colouration shall be rejected for certification of immature green condition. Fruit rejected for immature green condition may be sorted for mature green condition certification.

Any fruit showing more than 25% ripe colouration when assessed over the entire surface area of the fruit shall be rejected for certification of mature green condition under this Operational Procedure.

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

**7.2.1 Identification and Control of Nonconforming Fruit During Sorting**

Examples of acceptable methods of identifying conforming and nonconforming fruit during sorting include -

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

**7.3 Packing**

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

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

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

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming fruit in a manner that clearly identifies fruit as conforming to the requirements for mature green or immature green condition under this Operational Procedure (refer [7.6.1 Package Identification](#)).

### **7.4 Packed Product Inspection**

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

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

Packed Product Inspection may be carried out -

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

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

#### **7.4.1 Sample Selection**

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

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

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

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

#### **7.4.2 Examination of the Sample**

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

Each fruit in the sample package shall be removed and examined.

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Examples of fruit at the maximum permissible colouration to meet the mature green/immature green colour requirements are included as [Attachment 6 – Guide to Mature Green/Immature Green Condition Colour Requirements](#).

#### **7.4.3 Identification of Sample Packages**

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

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

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

An example of a PPS No. stamp or sticker is shown as [Attachment 5 – Identification of Packed Product Sample Packages](#).

#### **7.4.4 Action Following Identification of Nonconforming Packed Product**

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

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

If any sample package contains a fruit that does not meet the requirements specified in [6. Requirement](#), the Packed Product Controller shall -

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

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

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

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

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

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

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

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

***End-Point Inspection***

If any sample package contains a fruit that does not meet the requirements specified in [6. Requirement](#), the entire consignment shall be rejected.

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

**7.4.5 Rejected Product**

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

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

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

**7.4.6 Packed Product Inspection Records**

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

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

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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 condition the package has been packed to meet (ie mature green or immature green);
- the inspection result for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action following rejection;
- the Packed Product Controller's name and signature.

An example of a completed *Mature Green/Immature Green Condition Packed Product Inspection Record* is shown as [Attachment 4](#).

## **7.5 Post Treatment Security (Tasmania only)**

Fruit packed for certification under this Operational Procedure shall be held for the minimum practical period after packing before it must be secured against fruit fly infestation.

Certified fruit must be stored at and transported from the facility in 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) shrinkwrapped and sealed as a palletised unit;
- (e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

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

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

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*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 row of tape over the shrinkwrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the Plant Health Assurance Certificate covering the consignment and the date.*

## 7.6 Dispatch

### 7.6.1 Package Identification

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

- the Interstate Produce (IP) number of the accredited Business that packed the fruit;
- the words “MEETS ICA-08”; and
- the date or date code on which the produce was packed;

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

**Any packages containing fruit that has not been inspected and meets the requirements specified in this Operational Procedure shall not be marked as stated above.**

### 7.6.2 Assurance Certificates

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

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

For **mature green condition** -

**“Met mature green condition at the time of packing.”**

For **immature green condition** -

**“Met immature green condition at the time of packing.”**

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

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

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

### **7.6.3 Assurance Certificate Distribution**

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

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

## **7.7 ICA System Records**

The Business shall maintain the following records -

- (a) Mature Green/Immature green Condition Packed Product Inspection Records (refer [7.4.6](#))
- (b) a copy of each *Plant Health Assurance Certificate* [FDU 384] issued by the Business (refer [7.6.3](#)).

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.

## **7.8 ICA System Documentation**

The Business shall maintain the following documentation -

- (a) a copy of the Business's current Application for Accreditation (refer [Attachment 1](#));
- (b) a current copy of this Operational Procedure;
- (c) a current *Certificate of Accreditation for an Interstate Certification Assurance Arrangement*.

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

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**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>Mature Green/Immature Green Condition Packed Product Inspection Record</i>	<b>(BLANK)</b>
<a href="#">Attachment 4</a>	<i>Mature Green/Immature Green Condition Packed Product Inspection Record</i>	<b>(COMPLETED EXAMPLE)</b>
<a href="#">Attachment 5</a>	Identification of Packed Product Sample Packages	
<a href="#">Attachment 6</a>	Guide to Mature Green/Immature Green Colour Requirements	



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

Indicate the type of application being made

- New     Renewal     Amendment

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

## 1. Business Details

(a) Type of Ownership of Business

- Individual     Incorporated Company     Other  
 Partnership     Cooperative Association

(please specify)

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

Australian Company Number or Australian Registered Body Number

- ACN     ARBN

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

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

(d) Postal address of the business

Telephone (    )

Facsimile (    )

Mobile

Postcode

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

- No     Yes

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

**Q**

## 2. Operational Procedure and Facility Details

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

Reference No.

**ICA**

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

- Part A     Part B     Parts A & B

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

(b) Street address of the facility

Telephone (    )

Facsimile (    )

Mobile

Postcode

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

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



Original - Consignment  
Duplicate - Business

# Plant Health Assurance Certificate

ORIGINAL

Consignment Details (Please print)

Certificate Number

9999999

Consignor

Consignee

Name **Joe's Papaws Pty Ltd**  
Address **Farm Road**  
**Innisfail NQ 4860**

Name **Papaw 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 **Joe's Papaws Pty Ltd**  
Address **Farm Road**  
**Innisfail NQ 4860**

Name **Joe's Papaws Pty Ltd**  
Address **Farm Road**  
**Innisfail NQ 4860**

IP No. of Acc. Business

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

Q9999

Joe's Papaws

002030

Number of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
200	Trays	Papaws	

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/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

**Met mature green condition at the time of packing.**

## Declaration

I, an Authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the accreditation(s) granted to the business under the *Plant Protection Act 1989* and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please print)

Signature

Date

**Arthur John Signatory**

*AJ Signatory*

**30/ 02/ 00**

# MATURE GREEN/IMMATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Business Name:										IP Number: <b>Q</b>				
Date	PPS No.	Condition		Hard		Ripe Colour			Comments <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller				
<i>Tick applicable columns</i> →		Immature Green	Mature Green	Yes	No	0%	<25%	>25%		Printed Name	Signature			

# MATURE GREEN/IMMATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Business Name:		Joe's Papaws Pty Ltd							IP Number: Q 9 9 9 9			
Date	PPS No.	Condition		Hard		Ripe Colour			Comments <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller		
<i>Tick applicable columns →</i>		Immature Green	Mature Green	Yes	No	0%	<25%	>25%		Printed Name	Signature	
1/2/00	1		✓	✓			✓			P Controller	<i>P Controller</i>	
"	2		✓	✓			✓			P Controller	<i>P Controller</i>	
"	3		✓	✓			✓			P Controller	<i>P Controller</i>	
"	4	✓		✓		✓				P Controller	<i>P Controller</i>	
"	5	✓		✓		✓				P Controller	<i>P Controller</i>	
"	6	✓		✓		✓				P Controller	<i>P Controller</i>	
2/2/00	7		✓	✓			✓			P Controller	<i>P Controller</i>	
"	8		✓		✓		✓		1 X soft fruit. PPS No. 8 rejected & 42 packages withdrawn. 3 sample packages passed OK. All withdrawn packages returned to assembly point. PPS No. 7 regraded, repacked and re-inspected.	P Controller	<i>P Controller</i>	
"	9		✓	✓			✓			P Controller	<i>P Controller</i>	
"	10		✓	✓			✓			P Controller	<i>P Controller</i>	
"	11		✓	✓			✓			P Controller	<i>P Controller</i>	
5/2/00	12	✓		✓		✓				P Controller	<i>P Controller</i>	
"	13	✓		✓		✓				P Controller	<i>P Controller</i>	
"	14	✓		✓			✓		2 X > 25% colour. PPS No. 14 rejected & 46 p'ges withdrawn. PPS No. 16 failed for >25% colour. PPS 14 and 46 withdrawn packages rejected.	P Controller	<i>P Controller</i>	
"	15	✓		✓		✓				P Controller	<i>P Controller</i>	
"	16	✓		✓			✓			P Controller	<i>P Controller</i>	
6/2/00	17		✓	✓			✓		All rejected packages regraded, repacked and re-inspected. >0% used for MG condition.	P Controller	<i>P Controller</i>	
"	18		✓	✓			✓			P Controller	<i>P Controller</i>	
"	19		✓	✓			✓		Additional training of sorters conducted.	P Controller	<i>P Controller</i>	
"	20		✓	✓			✓			P Controller	<i>P Controller</i>	
"	21		✓	✓			✓			P Controller	<i>P Controller</i>	
"	22		✓	✓			✓			P Controller	<i>P Controller</i>	

# IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

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## Marking Sample Packages After Packed Product Inspection

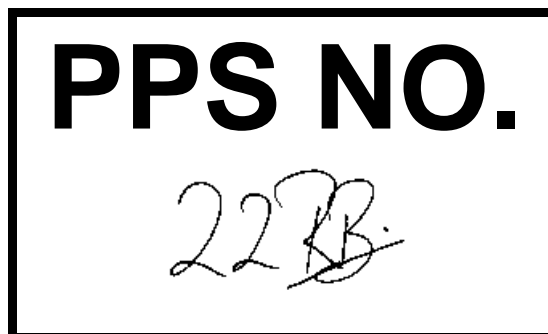
Following inspection, the Packed Product Controller must-

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

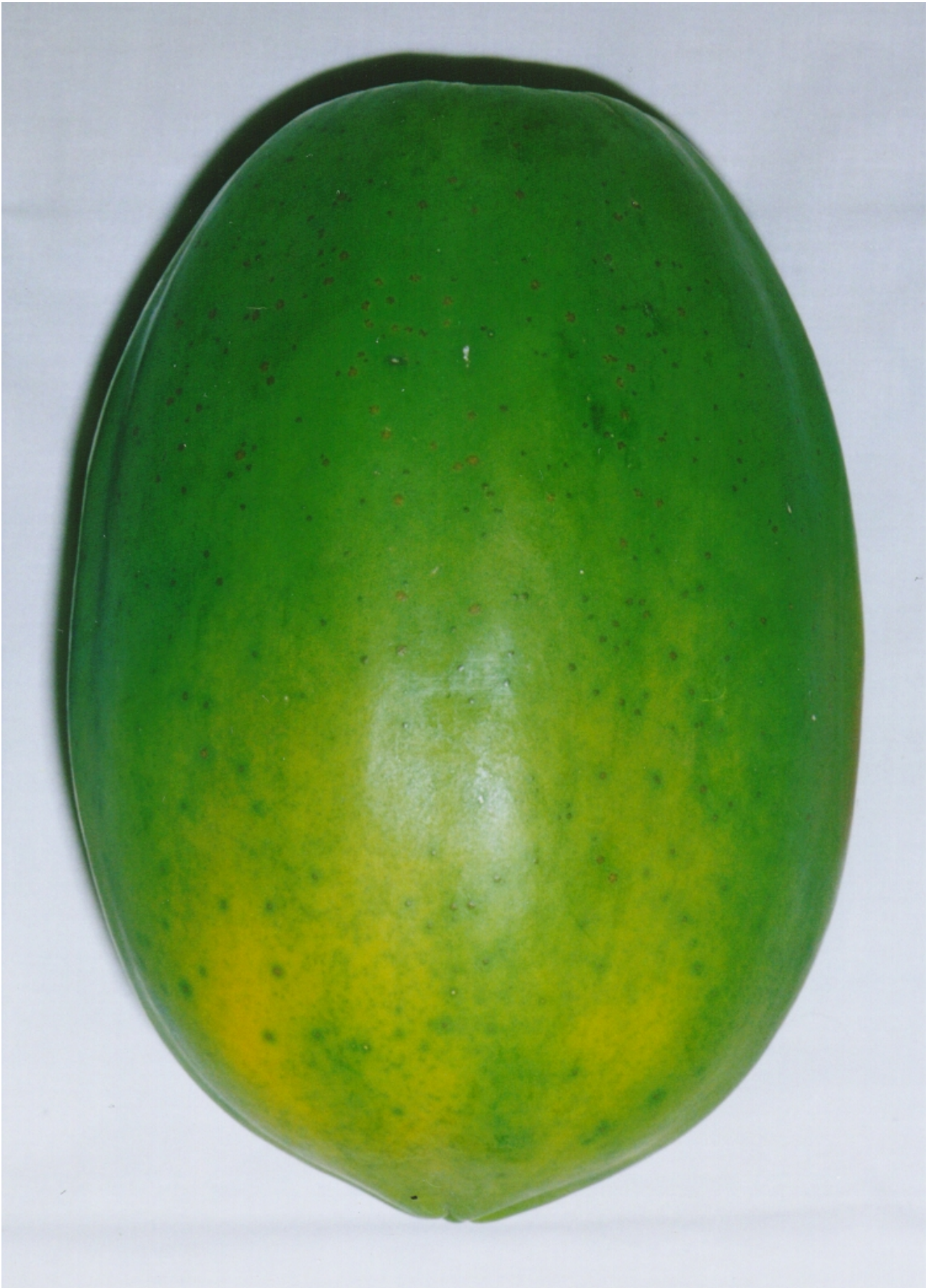
## Stamp or Sticker Design (Example Only)



## Completed Stamp or Sticker (Example Only)



**MATURE GREEN CONDITION - BLUSH RIPENING (MAX. 25% Ripe Colour)**



**MATURE GREEN CONDITION - STRIPED RIPENING (MAX. 25% Ripe Colour)**



**IMMATURE GREEN CONDITION (MAX. 0% Ripe Colour)**

