



DIPPING WITH DIMETHOATE OR FENTHION

REVISION REGISTER

Revision No.	Date of Issue	Amendment Details
1	03/06/2002	
2	03/03/2004	WA non acceptance of 200ppm for stonefruit & Attachments 1, 2 & 3 added (GSC)
3	01/05/2005	New PIRSA Logo and 8 Attachments

Document Control

Controlled:

Authorised.....

Uncontrolled:

Leader, Market Access & Certification - SQIS

Holders of uncontrolled copies of this document will not be automatically advised of future amendments or revisions. They should contact Primary Industries and Resources, State Quarantine Services or visit the PIRSA ICA Web-page (www.pir.sa.gov.au/ica) to obtain a current version of this document.



1. PURPOSE

The purpose of this procedure is to describe -

- (a) The principles of operation, design features and standards required for dipping equipment; and
- (b) The responsibilities and actions of personnel;

that applies to dipping produce with dimethoate or fenthion for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of dipping with dimethoate and fenthion by a Business operating under an Interstate Certification Assurance arrangement in South Australia.

Dipping with dimethoate may be used for all host fruits except strawberries and capsicums.

Dipping with fenthion may be used for all host fruits with Inedible Peel except Capsicum.

Dipping in dimethoate or fenthion may not be an accepted Quarantine entry condition for all fruits to all Interstate markets.

Some Interstate markets may require additional quarantine certification as a condition of entry.

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

The APVMA (Australian Pesticides and Veterinary Medicines Authority) stipulates that Stonefruit be treated at 200ppm (not 400ppm) due to excessive MRL's being detected in stonefruit treated at 400ppm.

Stonefruit may not enter Western Australia under this ICA Procedure.

Western Australia does not accept Stonefruit treated at 200ppm and treatment of Stonefruit at 400ppm is illegal.

Information on Interstate quarantine requirements can be obtained from the Certification Assurance Supervisor or South Australian Quarantine Inspection Service by phoning 8269 4500.

3.0 REFERENCES

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



4. DEFINITIONS

Accredit	means to accredit persons to issue Assurance Certificates to meet interstate plant health requirements.
Agvet Code	means the Agvet Code of South Australia
Approved Laboratory	means a laboratory approved by the National Association of Testing Authorities (NATA) or South Australian Department of Primary Industries.
Application for Accreditation	means an Application for Accreditation of a Business for a Plant Health Interstate Certification Assurance (ICA) arrangement.
Assurance Certificate	means a Plant Health Interstate Assurance Certificate.
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.
Business	means the legal entity responsible for the operation of the dipping facility and ICA arrangement detailed on the Business's Application for Accreditation.
Capsicum	means the large bell-pepper forms of Capsicum annum.
Certification Assurance	means a voluntary arrangement between the Primary Industries and Resources SA 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 Plant Health Interstate Assurance Certificate.
Dipping	means full immersion in a diluted chemical mixture.
Facility	means the location of the dipping operation covered by the Interstate Certification Assurance arrangement.
Fruit Fly	means Queensland and Mediterranean Fruit Fly.
ICA	means Interstate Certification Assurance.
Inspector	means an inspector appointed under the Fruit and Plant Protection Act, 1992.
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 quarantine purposes.
Mediterranean fruit	means all stages of the species of Ceratitis capitata



APVMA	means the Australian Pesticide and Veterinary Medicine Authority (previously the NRA (National Registration Authority for Agricultural and Veterinary Chemicals)).
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
Suspension Area	means the area within a Fruit Fly Pest Quarantine Area in which area freedom from fruit fly has been suspended.

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 that all dimethoate or fenthion dipping certified under the Business's ICA arrangement is carried out in accordance with this Operational Procedure.

The **Treatment Operator** is responsible for –

- preparing and maintaining dip mixtures and top-up mixtures (refer 7.2);
- maintaining dip preparation, top-up and treatment records (refer 7.2.7);
- maintaining dip concentration testing analysis records (refer 7.6.4);
- where applicable, calibrating mechanical fruit feeding equipment and maintaining calibration test records (refer 7.8.1);
- maintaining dipping equipment (refer 7.9)

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 7.11.1);
- Maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer 7.12).



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 the details on the certificate are true and correct in every particular (refer 7.11.2).

6. REQUIREMENT

6.1 Dimethoate

Full immersion of the fruit in a mixture containing 400mg/L* dimethoate for a period of not less than 60 seconds.

Dipping must be the last treatment before packing, except that a non-recovery gloss coating ("wax") may be applied to citrus not less than 60 seconds after treatment.

Citrus fruit may be washed, treated with a fungicide and/or a gloss coating applied a minimum of 24 hours after dipping.

6.2 Fenthion

Full immersion of the fruit in a mixture containing 412.5 mg/L fenthion for a period of not less than 60 seconds.

Dipping must be the last treatment before packing.

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

Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should be checked 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 NRA 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 certification of produce.

7.1.2 Audit Process

Initial Audit

Prior to accrediting a Business, an Inspector carries out an initial audit of the Business 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.

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 is issued (refer 7.1.3 Certificate of Accreditation).

Ongoing compliance audits are conducted at least once every six months for a Business that operates for more than six months of each 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.

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 being accredited to certify produce under the ICA arrangement.



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

7.1.3 Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the facility location, Operational Procedure, scope (type of produce and chemical covered) and 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 procedure, produce type and chemical covered by the Interstate Assurance Certificate.

7.2 Dip Preparation

The treatment Operator shall prepare a fresh dip mixture at a minimum of every 48 hours or more frequently as required.

Unused dip mixture may be held overnight for use the next day, however the mixture must be thoroughly mixed for at least two minutes prior to further use.

Periods longer than 48 hours may be considered where a Business can demonstrate by analysis of the chemical mixture (refer 7.6 Dip Concentration Testing) the ability to control and maintain concentration for a specified longer period.

7.2.1 Volume of the Dip Tank

Permanent volume indicator marks shall be made on the inside of the dip tank, or on a sight tube or sight panel on the outside of the tank, or by some other device 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.

7.2.2 Calculating the Quantity of Concentrate to Add to the Dip Mixture

Dimethoate

Using the calibrated volume of the dip tank, calculate 1 mL (0.5 ml for stonefruit) of a concentrate containing 400g/L dimethoate for every litre of mixture in the dip tank.



Fenthion

Using the calibrated volume of the dip tank, calculate 0.75 mL of a concentrate containing 550g/L fenthion for every litre of mixture in the dip tank.

A similar calculation may be used when part filling the tank to a known incremental volume.

7.2.3 Dip Mixture Preparation Chart

The business shall maintain a Dip Mixture Preparation Chart (refer Dip Mixture Preparation Chart – Attachments 4 & 5) or similar record in close proximity to the dipping equipment.

The chart shall provide the following details-

1. the total volume in litres of the dip tank when filled to the **maximum mixture level** mark;
2. the volume in millilitres (MLA) of concentrate required to achieve 400mg/L (200 mg/L for stonefruit) dimethoate or 412.5 mg/L fenthion in a full tank of the made up dip mixture;
3. the volume in millilitres (mL) of a concentrate required to achieve 400mg/L (200mg/L for stonefruit) dimethoate or 412.5 mg/L fenthion in a made up dip mixture for **incremental volumes** or top-up volumes used (refer 7.4.1 Topping up);
4. The printed name and signature of the person responsible for the chart's preparation and date of preparation.

7.2.4 Ensuring correct pH

Dimethoate dips shall be maintained at a pH below 7.0 to prevent breakdown of the pesticide.

The Treatment Operator shall regularly check the dip water and monitor the dip mixture to ensure correct pH by testing with a pH tester. The Treatment Operator shall record dip pH checks.

After measuring the pH, the Treatment Operator shall determine if a pH buffer is required.

An acidifying buffer may be used to achieve and maintain an acceptable pH level.

7.2.5 Preparing the Dip Mixture

If a buffer is required, add it to the empty dip tank or during filling.

Using a clean graduated measuring vessel, measure the required amount of chemical needed to achieve either 400 mg/L of dimethoate (200 mg/L for stonefruit) or 412.5 mg/L of fenthion for the required volume of **mixture**.

Suitable measuring vessels include graduated plastic or glass measuring cylinders or syringes.



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

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

Other ingredients may only be added to the mixture if they are known to be compatible with the chemical used to control fruit flies.

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

7.2.6 Pre-Dipping Treatments

Fruit can be treated with water or other chemical treatments prior to dipping with dimethoate or fenthion provided there is enough time for the majority of the water to drain off and minimise the dilution of the dip mixture.

The direct addition of chemicals to the wash water or carriage of chemicals on fruit that raise pH or otherwise destroy the pesticide must be avoided.

Where fruit has undergone pre-dip washing or chemical treatment, a dip top-up program may be required to maintain the dip mixture concentration within the required tolerance (refer 7.4 Maintaining Dip Concentration and Volume).

7.2.7 Dip Preparation Records

Records of dip mixture preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the dip mixture (refer 7.5 Treatment Records).

7.3 Dipping

Fruit should be clean before dipping to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the fruit surface.

7.3.1 Manual Fruit Immersion

The Treatment Operator shall ensure all fruit are placed into appropriate dipping containers.

These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the fruit.

For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.



Place the containers into the dip, ensuring that all fruit is fully immersed and fruit does not float from containers. A mesh lid or other device may be required to ensure all fruit remains fully immersed during dipping.

Allow the minimum time period for the fruit type after complete immersion (refer 6. Requirement). An accurate timing mechanism capable of measuring time to the second shall be used for timing fruit immersion.

Remove the container from the dip and allow the pesticide mixture to drain from the container.

Repeat the process until all fruit has been treated.

7.3.2 Mechanical Fruit Feeding

The treatment Operator shall ensure mechanical fruit feed equipment is designed and operated to ensure fruit remains completely immersed in the dip mixture for the required time period (refer 7.8 Dip Calibration – Mechanical Fruit Feeding).

Fruit feed mechanisms must be designed in a manner that prevents fruit from passing through the dip in less than the required time period.

Operation of equipment and volume of fruit feeding through the dip shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the dip in less than the required time period.

Small fruits that may be dipped for ten (10) seconds must be allowed to remain wet with chemical for at least a further sixty (60) seconds after dipping for ten (10) seconds.

7.3.3 Last Treatment Before Packing

Dip treatments must be the last treatment before packing.

The Treatment Operator shall ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

Citrus fruits only may –

1. have a non-recovery gloss coating (wax) applied at least (60) seconds after dipping with dimethoate; or
2. Be washed, fungicide treated and/or have a gloss coating applied a minimum of 24 hours after dipping with dimethoate.

7.4 Maintaining Dip Concentration and Volume

Concentration of the chemical mixture must be maintained within +/- 15% of the required concentration at all times (refer 6. Requirements).



7.4.1 Topping Up

During the dipping process it may be necessary for the Treatment Operator to top-up the dip mixture to maintain dip concentration and/or volume. This is done by adding the required volume of water and the required volume of concentrate to the dip mixture as determined by the facility's top-up program (refer 7.4.2 Top-Up Program).

Add the required amount of concentrate to the dip tank prior to topping – up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the dip tank using a graduated measuring vessel or a liquid metering device, or use **incremental volume** marks marked on the side of the dip tank.

Ensure that the chemical is completely diluted in all of the water by thoroughly mixing the tank for a minimum of two minutes before recommencing the dip operation.

7.4.2 Top-Up Program

A facility, which uses topping-up as a means of maintaining dip volume and/or concentration, must develop and document a top-up program for maintaining dip concentration.

The top-up program shall state –

1. the frequency of topping-up based on the quantity of fruit treated or time; and
2. The quantity of concentrate and water required to be added.

The business shall provide evidence that the dip top-up program being used is effective in achieving and maintaining dip concentration within +/- 15% of the required concentration (refer 7.6 Dip Concentration Testing).

7.4.3 Top-up Preparation Records

Records of dip top-up preparation shall be maintained by the Treatment Operator, that record the date, time and volumes of concentrate and water added to the dip mixture (refer 7.5 Treatment Records).

7.5 Treatment Records

The treatment Operator must record all dip mixture preparation, top-up mixture preparation and fruit treatment using a Dip Mixture Preparation, Top-Up and Treatment Record (refer Attachment 3) or records, that capture the same information.

The Business's treatment records must record –

- the date of dip mixture or top-up mixture preparation;
- the time of dip mixture or top-up mixture preparation;
- volume of concentrate used (millilitres);
- total volume of the made-up dip mixture or top-up mixture (litres);



- the trade name of the concentrate used;
- the date the dip mixture was discarded;
- the date of treatment;
- treatment commencement time;
- treatment completion time;
- the type of fruit treated;
- the approximate quantity of fruit treated;
- the identification of the Treatment Operator.

7.6 Dip Concentration Testing

The Business must verify the ability to achieve and maintain dip concentrations by providing results of analysis of samples of a dip mixture from an approved laboratory.

7.6.1 Frequency of Sampling

Samples shall be gathered and tested –

- (a) Once prior to initial approval of the facility (so an analysis result is available for the Inspector carrying out the initial audit of the Business's facility and operating procedures); and
- (b) At least annually during each season thereafter.

Annual sampling is required during the season for each fruit species being treated where there is a difference in the method of processing the fruit (ie. one species is dipped wet and the other dry), or in chemicals or other treatments applied to the fruit prior to dipping (ie one species is treated with a fungicide and one is not) where these may materially affect the maintenance of the dip mixture concentration.

For Businesses that treat stonefruit and other fruits with dimethoate, concentration analysis results for dip mixtures prepared at 400 ppm will be accepted as meeting the requirements for 200 ppm, and analysis results at 200 ppm will be accepted for 400 ppm, provided there are no differences in the methods of processing the fruit as stated above.

Dip samples shall be collected at a minimum of –

- (a) Immediately following preparation of a fresh dip mixture; and
- (b) At cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a dip mixture is discarded.

Additional dip samples are required for a facility using a top-up program and should include a sample of a dip mixture taken immediately prior to topping-up the mixture according to the facility's documented top-up program.

7.6.2 Collection of the Sample

Samples of a minimum of 200 mL shall be taken from the centre of the dip tank and placed in a clean glass sample bottle with a secure watertight lid.



7.6.3 Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within 24 hours of collection to minimise losses in chemical concentration.

Samples must be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements.

Samples shall be accompanied by a completed Fruit Fly Chemical Treatment Sample for Analysis form. A copy of this form is included as an Attachment.

7.6.4 Chemical Mixture Analysis Records

Results of the analysis must be retained by the Business for a minimum of 12 months from receipt and be made available when requested by an Inspector (refer 7.12 ICA System Records).

Details of chemical mixture analysis results shall be maintained using a Chemical Mixture Analysis Record (refer Attachment 7) or records which capture the same information.

The Business's chemical mixture analysis records must include-

- the date and time of collection of the sample;
- The full trade name and batch no. of the concentrate used;
- the total volume of concentrate added to the dip mixture;
- The total volume of the prepared spray mixture from which the sample was taken.

Additional data that should be recorded by the Business includes-

- the name and quantity of any detergents, fungicides, or other additives added to the spray mixture;
- type and quantity of fruit treated prior to collection of the sample;
- Whether the fruit was dry, moist or wet when it entered the dip mixture.

Once accredited, any deficiency in an analysis result (refer 7.4 Maintaining Dip Concentration and Volume) **must**, as soon as practical, be reported to the Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.

7.7 Disposal of Dip Mixture

The treatment facility must have the facilities to dispose of the dip mixture in a manner consistent with the South Australian Health Commission and the Environmental Protection Agency (EPA).



7.8 Dip Calibration – Mechanical Fruit Feeding

The Treatment Operator shall carry out calibration tests on mechanical fruit feed equipment at regular intervals.

Calibration tests shall be carried out at a minimum of –

- (a) Once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated; and
- (b) Within a minimum of four weeks from commencement of treatment each season, or prior to the annual compliance audit, whichever is the earlier; and
- (c) Once a month during each fruit season.

The Treatment Operator shall ensure that fruit species that only require a ten (10) second dip (refer 6. Requirements) remain wet and do not undergo any drying process (eg. Fans, blowers or heaters) for at least a further sixty (60) seconds after the fruit has been fully immersed in the dip for 10 seconds.

Calibration tests may be carried out by placing an identifiable piece of fruit (eg. marked with waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator times the period that the marked piece of fruit is immersed in the dipping mixture.

This process is repeated three times and on each occasion the fruit must remain fully immersed in the dipping mixture for the minimum time period. Small fruits requiring only a ten second dip must remain wet for a further sixty after dipping for ten seconds.

If any of the tests reveal that fruit is not remaining fully immersed for the minimum time period, the equipment shall be adjusted and the procedure repeated until a satisfactory result is achieved.

7.8.1 Dip Calibration Test Records

Records of mechanical fruit feed calibration tests shall be maintained by the Treatment Operator which record –

- (a) the name of the person conducting the test;
- (b) the date of testing; and
- (c) The results achieved during the test.

An example of Mechanical Fruit Feed Calibration Test Record is included as Attachment 8.

7.9 Dip Maintenance

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



7.10 Post Treatment Security for Tasmania

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

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

Any fruit that is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions.

Any treated fruit that remains unpacked at the end of the day must be held in secure conditions until packed.

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

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

Secure conditions include –

- (a) unvented packages;
- (b) 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 1.6mm;
- (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 in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment (refer Attachment 2).

Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the Business must be 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 Interstate Assurance Certificate covering the consignment and the date.

The Business shall have adequate procedures in place, which prevent mixing of treated and untreated fruit at the facility.



7.11 Dispatch

7.11.1 Package Identification

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

- the Interstate Produce number of the Business that operates the approved facility in which the produce was treated;
- the words “MEETS ICA –01”; and
- the date (or date code) on which the fruit was treated;

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

7.11.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Interstate Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment of produce from a Fruit Fly Quarantine Area or to a market requiring certification of dimethoate or fenthion dip treatment.

Interstate Assurance Certificates shall be in the form of a Plant Health Interstate Assurance Certificate. A completed example is shown as Attachment 2.

Individual Interstate 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.

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

In the case of stonefruit treated with 200 mg/L, the stated concentration for dimethoate dipping shall be amended from 400 ppm to 200 ppm in the treatment section of the Interstate Assurance Certificate.

7.11.3 Interstate Assurance Certificate Distribution

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

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

7.12 ICA System Records

The Business shall maintain the following records –

- (a) Dip Mixture Preparation Chart (refer 7.2.3);
- (b) Dip Mixture Top-Up Program (if dip mixture is topped-up, refer 7.4.2);
- (c) Dip Mixture Preparation, Top-Up and Treatment Record (refer 7.5);
- (d) Chemical Mixture Analysis Record (refer 7.6.4);
- (e) Mechanical Fruit Feed Calibration Test Record (if mechanical fruit feed)



equipment is used, refer 7.8.1);

- (f) The duplicate copy of each Plant Health Interstate Assurance Certificate issued by the Business (refer 7.11.3).

ICA system records shall be retained for a period of not less than 12 months from competition or until the next compliance audit of the business, 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.

An Inspector shall make ICA system records available on request.

7.13 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.

An Inspector shall make ICA system documentation available on request.

8. ATTACHMENTS

- Attachment 1** Application for Accreditation of a Business for a Plant Health Interstate Certification Assurance Arrangement
- Attachment 2** Plant Health Interstate Assurance Certificate – Blank
- Attachment 3** Plant Health Interstate Assurance Certificate – Example.
- Attachment 4** Dip Mixture Preparation, Top-Up and Treatment Record
- Attachment 5** Dip Mixture Preparation Chart and top-up Record
- Attachment 6** Fruit Fly Chemical Treatment Sample for Analysis
- Attachment 7** Chemical Mixture Analysis Record
- Attachment 8** Mechanical Fruit Feed Calibration Test Record.

APPLICATION FOR ACCREDITATION OF A BUSINESS FOR AN INTERSTATE CERTIFICATION ASSURANCE (ICA) ARRANGEMENT

Type of application being made (tick one) : **Renewal** **New** **Amendment**

NOTE; Only one Operational Procedure (ICA arrangement) at any one Facility may be covered in this application.

S

Trading Name(s) of the Business (as shown on packages sent to market)

Australian Business Number (ABN)										

Type of Ownership of Business

<input type="checkbox"/> Individual Provide name in full																																		
<input type="checkbox"/> Partnership List, in the usual order, the full name of each partner																																		
<input type="checkbox"/> Incorporated Company Companies must provide their Australian Company Number (ACN) or Australian Registered Business Number (ARBN). A copy of the Certificate of Incorporation must be attached to this application	<table border="1"> <tr> <td>ACN</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="11" style="text-align: center;">or</td> </tr> <tr> <td>ARBN</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table> <input type="checkbox"/> copy of <i>Certificate of Incorporation</i> attached	ACN											or											ARBN										
ACN																																		
or																																		
ARBN																																		
<input type="checkbox"/> Cooperative Association A Cooperative Association must provide appropriate proof of registration	<input type="checkbox"/> copy of <i>Certificate of Registration</i> attached or <input type="checkbox"/> <i>Department of Justice registration search</i> attached																																	
<input type="checkbox"/> Other Provide specific details of the Business																																		

Postal address of the Business (where all correspondence will be sent)

	Mobile	
Postcode	Telephone	(.....)
Email:	Facsimile	(.....)

Location of the Business Facility (Street address if appropriate)

	Mobile	
Postcode	Telephone	(.....)
Property Number	Facsimile	(.....)
Gate Plate Number	Email Address	

Has the Business previously been registered for the interstate movement of produce?	<input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, please provide the Business's Interstate Produce (IP) Number	S
---	---	--	---

Operational Procedure / Arrangement

Reference Number	Title of Operational Procedure		
ICA 0 1	DIPPING WITH DIMETHOATE OR FENTHION		
Tick part(s) for which accreditation is sought (if applicable)		Part A	Part B
			A & B <input checked="" type="checkbox"/>

Plants, Produce or Associated Equipment to be treated under this ICA Arrangement

APPLICATION FOR ACCREDITATION OF A BUSINESS FOR AN INTERSTATE CERTIFICATION ASSURANCE (ICA) ARRANGEMENT

Certification Assurance System Records

What records do you maintain to verify that the business is carrying out its responsibilities and duties under the relevant Operation Procedure?

- All records are maintained in accordance with the examples provided for this Operational Procedure
- Alternative or additional records, as listed below, have been developed for this Operational Procedure

Authorised Signatories for Assurance Certificates

	Family Name	Given Name(s)	Specimen Signature
Certification Controller			
Back-up Certification Controller			
Additional Authorised Signatories			

Accreditation Conditions

For the purposes of this agreement the following definitions shall apply:

- Applicant** the person, cooperation or other legal entity who is accredited under this agreement
- Inspector** an inspector appointed under the Fruit and *Plant Protection Act 1992*
- Department** Primary Industries and Resources South Australia

Interstate Certification

Assurance (ICA) system the processes, equipment, personnel & resources used to implement the Operational Procedure

For the purposes of this agreement the following conditions shall apply:

The applicant must maintain and operate the interstate certification assurance system in accordance with the Operational Procedures and must maintain the relevant records.

The applicant will, upon request, allow an inspector to enter any premises where product certified under the agreement is treated or dispatched, or where any product, equipment, chemicals, documents or records are stored.

The inspector may inspect or take samples of any relevant item present on the premises at the time of this search.

The applicant must take all steps to assist an inspector in the conduct of audits, including allowing the inspector to interview any employee of the applicant in relation to the implementation of the interstate certification assurance system.

The applicant authorises the persons listed as Authorised Signatories on this application to issue certificates on his or her behalf.

The applicant agrees to pay to the Chief Executive of the Department any costs associated with the conduct of audits by an inspector. The applicant will be notified of these costs at the time of accreditation.

The applicant agrees to relinquish unused Plant Health Assurance Certificate books (or parts thereof) to the ICA Contact Officer on withdraw, suspension or cancellation of accreditation.

The applicant agrees to abide by the accreditation conditions listed above and acknowledges that any accreditation is granted subject to those conditions.

The applicant certifies that all of the information contained in this application is true and correct.

Name in Full (please print)	Signature	Date
	 / /
	 / /
	 / /

Note: Where applicants are members of a partnership, each partner must sign the application. For Corporations a Director must sign.

Office Use Only

DESK AUDIT	Passed	Not Passed because
..... / /		
Name of Desk Auditor (please print)	Signature of Officer	Date
ACCREDITATION EXPIRES ON		
SITE AUDIT: Passed. The facilities and treatment procedures of the Business covered by this application have been audited and I am satisfied that the <i>Authorised Signatories</i> are aware of their roles and responsibilities. Therefore, with authority under the Fruit and Plant Protection Act 1992, I approve accreditation of this Business.		
..... / /		
Name of Auditing Officer (please print)	Signature of Officer	Date

(PIRSA STAMP)



PLANT HEALTH ASSURANCE CERTIFICATE

Certificate Number **12345**

IP Number	Facility No.	Arrangement Code
S	-	

Consignment Details (Please Print)

Consignor

Consignee

Name
Address

Name
Address

Reconsigned To

Method of Transport

(Splitting consignments or reconsigning whole consignments) (Provide details where known)

Name
Address

<input type="checkbox"/> Road	Vehicle Details Reg. No.
<input type="checkbox"/> Rail	Consignment no.
<input type="checkbox"/> Air	Airline/Flight no.

Certification Details (Please Print)

Accredited Business that Prepared the Produce

Grower or Packer

Name
Address

Name
Address

IP No. of Acc. Business

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

S		
---	--	--

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
	Dipping	Dimethoate	400 ppm	One Min 10 sec then wet for 60 sec.
	Dipping	Fenthion	412.5 ppm	One Min 10 sec then wet for 60 sec.
	Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	Flood spraying	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	Non-recirculated spray	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	Fumigation	Methyl Bromide	a/m ³	Two Hours @ °C
	Heat Treatment	Hot Air	Hot Water	Min @ °C

Additional Certification

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 business's Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please Print)

Signature

Date

--

--

--



PLANT HEALTH ASSURANCE CERTIFICATE

Certificate Number **12345**

IP Number					Facility No.					Arrangement Code				
S	9	8	7	6	-	0	1	I	C	A	0	1		

Consignment Details (Please Print)

Consignor

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Consignee

Name	Fresh is Best
Address	Windsor Drive
	Newmarket Victoria 3031

Reconsigned To

(Splitting consignments or reconsigning whole consignments)

Name	
Address	

Method of Transport

(Provide details where known)

<input checked="" type="checkbox"/> Road	Vehicle Details Reg. No.	SES 101
<input type="checkbox"/> Rail	Consignment no.	
<input type="checkbox"/> Air	Airline/Flight no.	

Certification Details (Please Print)

Accredited Business that Prepared the Produce

Name	Willow Family Growers
Address	Golden Road
	Virginia SA 5120

Grower or Packer

Name	Buffy Gardens
Address	Lyons Rd
	Virginia SA 5120

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

S 9876	<i>Willow Family Growers or WFG</i>	<i>10 June 2000</i>
---------------	-------------------------------------	---------------------

No. of Packages	Type of Packages (eg. trays, cartons)	Type of Produce	Authorisation for Split Consignment
22	<i>Cartons</i>	<i>Tomatoes</i>	
16	<i>Trays</i>	<i>Tomato (Gourmet)</i>	

Date	Treatment	Chemical (Act. Ingredient)	Concentration	Duration and Temperature
10/6/04	<input checked="" type="checkbox"/> Dipping	Dimethoate	400 ppm	One Min 10 sec then wet for 60 sec.
	Dipping	Fenthion	412.5 ppm	One Min 10 sec then wet for 60 sec.
	Flood spraying	Dimethoate	400 ppm	10 seconds then wet for 60 seconds
	Flood spraying	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	Non-recirculated sorav	Fenthion	412.5 ppm	10 seconds then wet for 60 seconds
	Fumigation	Methyl Bromide	g/m ³	Two Hours @ °C
	Heat Treatment	Hot Air	Hot Water	Min @ °C

Additional Certification

" Meets ICA-01 "

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 business's Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory's Name (Please Print)

Signature

Date

Charlie Willow Jr	<i>Charlie Willow Jr</i>	10/6/00
--------------------------	--------------------------	----------------



DIP MIXTURE PREPARATION CHART

Date Mixture Prepared _____ / _____ / _____

Time Mixture Prepared _____ : _____ am / pm

Type of Chemical Concentrate _____ Dimethoate or Fenthion (indicate the chemical used)

Mixture Concentrate Target _____ ppm

Maximum Volume of Dip Tank _____ Litres

Volume of Water in Mixture _____ Litres

pH Check Conducted _____ Yes / No

Volume of Chemical Concentrate in Mixture _____ millilitres

Total Volume of Mixture _____ Litres

Part Fill or Top-Up (Concentrate [mL] / Mixture [L])

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Date _____ / _____ / _____ Time _____ : _____ am / pm _____ mL Concentrate / Litres Mixture

Prepared by:

Treatment Operator's Name (please print)

Signature

_____/_____/_____
Date



RECORD OF REQUIRED TOP-UP TREATMENTS

TOP-UP TREATMENT #1

Date of Treatment

___ / ___ / ___

Start Time

___ : ___ am / pm

Volume of Chemical Concentrate added to the Mixture

_____ millilitres

Volume of Water added to the Mixture

Litres

Type of Produce Treated

Quantity of Produce Treated

_____ kgs

TOP-UP TREATMENT #2

Date of Treatment

___ / ___ / ___

Start Time

___ : ___ am / pm

Volume of Chemical Concentrate added to the Mixture

_____ millilitres

Volume of Water added to the Mixture

Litres

Type of Produce Treated

Quantity of Produce Treated

_____ kgs

TOP-UP TREATMENT #3

Date of Treatment

___ / ___ / ___

Start Time

___ : ___ am / pm

Volume of Chemical Concentrate added to the Mixture

_____ millilitres

Volume of Water added to the Mixture

Litres

Type of Produce Treated

Quantity of Produce Treated

_____ kgs

TOP-UP TREATMENT #4

Date of Treatment

___ / ___ / ___

Start Time

___ : ___ am / pm

Volume of Chemical Concentrate added to the Mixture

_____ millilitres

Volume of Water added to the Mixture

Litres

Type of Produce Treated

Quantity of Produce Treated

_____ kgs

DECLARATION

I, the Treatment Officer of the Accredited Business, hereby declare that the information provided on this form is true and correct in every detail.

.....

.....

.... / /

Treatment Officer's Name (please print)

Signature

Date



Attachment 6

FRUIT FLY CHEMICAL TREATMENT SAMPLE FOR ANALYSIS

(only one sample may be submitted per form)

SAMPLE DETAILS

Business Name			
Contact Name		IP Number	S
Telephone Numbers	()	Mobile	
Facsimile Number	()		
Address	LOCATION	POSTAL	
 Postcode	
Chemical Concentrate	<input checked="" type="checkbox"/>	Dimethoate	Fenthion
Trade Name of Concentrate (Brand Name)			
Batch Number of Chemical			
Total Volume of Mixture (Litres)	Litres		
Volume of Chemical Concentrate added to Mixture	millilitres		
Name and amount of any other Chemicals added			
Date Mixture Prepared / /	Time Mixture Prepared	__ : __ am / pm
Method of Application	<input type="checkbox"/> Dip	<input type="checkbox"/> Flood Spray	<input type="checkbox"/> Non-recirculating Spray
Level of <i>Produce Wetness</i> immediately prior to Treatment	<input type="checkbox"/> Dry	<input type="checkbox"/> Moist	<input type="checkbox"/> Dripping Wet
Sample Number as marked on Sample Bottle			
Date Sample Collected / /	Time Sample Collected	__ : __ am / pm
Quantity of Produce Treated up until Sample Collected	kgs		
Total Volume of Chemical Mixture <u>at Time of Sampling</u>	Litres		
Additional Information on Sample (optional)			

ANALYSIS DETAILS – LABORATORY USE ONLY

Laboratory Name			Number
Date Received by Laboratory / /	Date Analysed by Laboratory / /
Analysis Method			
Result	Chemical	Concentration	mg/L
Additional Information / Comments			
LABORATORY IDENTIFICATION STAMP			
.....			
..... Analyst's Name (please print) Analyst's Signature / / Date	

CHEMICAL MIXTURE ANALYSIS RECORD

SAMPLE DETAILS	CHEMICAL MIXTURE DETAILS		FRUIT DETAILS	ANALYSIS DETAILS
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-
Date of Sampling-	Trade Name of Concentrate-	Other Additive/s-	Fruit Treated	Laboratory
Time of Sampling	Batch No	Volume of Additive/s mL	Quantity Treated	Analysis No.-
Sample No.	Volume of Concentrate mL	Total Volume of Mixture- Litres	Condition <input type="checkbox"/> Dry <input type="checkbox"/> Moist <input type="checkbox"/> Wet	Analysis Result-



MECHANICAL FRUIT FEED CALIBRATION TEST RECORD

Date of Test	Produce Type	Time Immersed in Dip (seconds)			Time to Drying Process (seconds)	Name of Testing Officer	Comments
		Test 1	Test 2	Test 3			
.... / /							
.... / /							
.... / /							
.... / /							
.... / /							
.... / /							
.... / /							
.... / /							

NOTES

1. Mechanical fruit feed equipment calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the Business's compliance audit, and once a month during the season for each produce type being treated.
2. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of produce is completely immersed in the dipping mixture in the normal flow of produce.
3. For small produce requiring only a ten second dip, record the minimum time period between completion of the ten second dip and any drying process (eg fans, blowers or heaters) is applied to the produce. Where no drying process is applied, show not applicable (N/A).
4. Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete immersion or drying of small fruits.