

# Hot Water Treatment of Grapevines

ICA-37  
Version 7.4

## REVISION REGISTER

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## 1. Purpose

The purpose of this procedure is to describe the:

- principles of operation, design features and standards required for hot water treatment; and
- responsibilities and actions of personnel-

that applies to the certification of hot water treatment (HWT) of grapevine material for phylloxera under an Interstate Certification Assurance (ICA) arrangement.

## 2. Scope

This procedure covers certification of hot water treatment of grapevine material by a business operating under an ICA arrangement in Victoria, or in NSW where approved by NSW DPI.

Certification of hot water treatment under this procedure may not be an accepted quarantine entry condition for all produce to all intrastate and interstate markets.

Grapevine material from a Phylloxera Infested Zone (PIZ) cannot be certified under this procedure.

All grapevine material consigned to South Australia must originate from a Phylloxera Exclusion Zone (PEZ) and undergo hot water treatment in accordance with this procedure.

Some intrastate or interstate markets may require additional quarantine certification for pests and disease other than phylloxera as a condition of entry.

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

## 3. References

*Plant Health and Plant Products Act 1995 (the Act)*

PSW-02      Guidelines for Completion of Plant Health Assurance Certificates

## 4. Definitions

**Application for Accreditation**      means an Application for Accreditation of a business.

**Authorised Signatory**              means a person whose name and signature is provided as an Authorised Signatory.

**Batch**                                      means the total number of cuttings or rootlings covered by one hot water treatment.

<b>Business</b>	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business' 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 Plant Health Assurance Certificate or a Plant Health Certificate.
<b>Consignment</b>	means a discrete quantity of product transported to a single consignee at one time.
<b>Facility</b>	means the location of the hot water treatment operation.
<b>Inspector</b>	means a person authorised as an inspector under the Act.
<b>Interstate Certification Assurance (ICA)</b>	means a system of certification developed to meet State and Territory governments quarantine requirements.
<b>Phylloxera</b>	means all stages of the species <i>Daktulosphaira vitifolia</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. 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 procedure;
- ensuring the business and staff comply with their responsibilities under this procedure;

### **PART A** (covering HWT)

- ensuring the business has current accreditation for Part A of this procedure; and
- ensuring hot water tanks and temperature sensing and recording equipment conform to the requirements of this procedure.

### **PART B** (covering vine receipt, packing and certification)

- ensuring the business has current accreditation for Part B of this procedure;
- ensuring all grapevine material received for certification is sourced from a business accredited under Part A and if applicable, is accompanied by a valid Hot Water Treatment Declaration;
- overseeing the packing of grapevine material; and
- maintaining packing records for all certified grapevine material that allowing traceback to the original treatment lot and treatment record or Hot Water Treatment Declaration.

The **Treatment Operator** is responsible for:

- calibrating temperature sensors and recording equipment;
- ensuring the correct equipment is being used;
- maintaining temperature equipment calibration records;
- loading the hot water tank, placement of temperature sensors and oversight of hot water treatment and temperature recording; and
- maintaining hot water treatment records.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a Plant Health Assurance Certificate are identified; and
- maintaining copies of all Assurance Certificates issued.

**Authorised Signatories** are responsible for:

- ensuring, prior to signing and issuing an Assurance Certificate, that produce has been prepared in accordance with this procedure.

## 6. Procedures

### 6.1. General

Grapevine material certified under this procedure must be subjected to hot water treatment in accordance with one of the following treatment schedules:

- 54°C ± 1°C for 5 minutes; or
- 50°C ± 1°C for 30 minutes.

The DPI and interstate 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 requirements.

Grapevine material may be susceptible to damage. Businesses should check with experienced persons for available information. Testing of small quantities is recommended.

DPI accepts no responsibility for any damage to produce from this treatment.

## PART A – Hot Water Treatment

### 6.2. Facility Plan

The Certification Controller shall maintain a plan of the facility that details:

- road access including street name/s;
- internal roadways within the facility providing access to the hot water treatment tanks;
- the location and identification of buildings at the facility; and
- the location and size (m<sup>3</sup>) of each hot water tank and the hot water tank number or other code that uniquely identifies each hot water tank at the facility.

A copy of the facility plan shall be included with the Application for Accreditation if accreditation for Part A is required (refer [7](#)).

### 6.3. Hot Water Treatment Equipment

#### 6.3.1. Hot Water Tank

Hot water tanks in which treatment is to occur shall:

- be purpose built;
- be constructed from inert material;
- have a means of circulating and heating water so as to maintain a consistent uniform temperature; and
- have appropriate uniquely identified temperature measurement and recording equipment.

An open mesh cage, or similar device, for immersion of grapevine material in the tank, shall:

- be constructed from an inert material;
- allow adequate circulation of hot water around the grapevine material;
- have a nominal 150mm clearance from the tank on all sides; and
- have a mesh lid or other device to ensure all material remains fully immersed during treatment.

#### 6.3.2. Temperature Sensors and Recording Equipment

Temperature sensing and recording systems shall have a combined overall accuracy of not more than  $\pm 0.5^{\circ}\text{C}$  in the range of  $50\text{-}55^{\circ}\text{C}$  and a resolution of up to  $0.2^{\circ}\text{C}$  (ie. the combined sensing and data recording systems must be accurate to within  $0.5^{\circ}\text{C}$  of the true temperature and must be able to be read in increments of  $0.2^{\circ}\text{C}$  or less).

Low-resolution mini data loggers may be used which have an overall accuracy of not more than  $\pm 0.5^{\circ}\text{C}$  and a resolution of up to  $0.5^{\circ}\text{C}$ . Where mini data loggers are used, certification shall be based on the temperature that is  $0.5^{\circ}\text{C}$  above the maximum temperature recorded during the treatment period.

#### **Strip Chart Recorder Display Standards**

The scale deflection for strip chart recorders shall not be less than 5mm for each degree Celsius. A print interval of 1 minute for the 5-minute treatment and 5 minutes for the 30-minute treatment and a chart speed of approximately 500mm per hour shall be used.

The chart scale shall be graduated with major scale marks at every degree Celsius and minor scale marks at every  $0.2^{\circ}\text{C}$ . Temperature values for each sensor shall be printed at least once every minute for the 5-minute treatment and at least once every 5 minutes for the 30-minute treatment.

Each symbol on the wheel shall correspond to and identify the sensor it represents. The chart shall be of sufficient length to display a complete treatment record.



### **Data Logger Display Standards**

For each sensor the temperature value shall be sampled at least once every minute for the 5-minute treatment and once every 5 minutes for the 30-minute treatment. Each reading shall be displayed on the data log sheet and contain a clear, fully informative record including the sensor identity/location, the temperature reading to a resolution of at least 0.2°C, and the date and time of sampling.

### **Mini Data Logger Display Standards**

For mini data loggers, temperature records shall be downloaded onto a personal computer at completion of the treatment period. At conclusion of the treatment, the Treatment Operator shall obtain print outs of the treatment temperatures throughout the treatment period and date and sign these data log sheets as the treatment record (refer [6.5](#))

For each sensor the temperature value shall be sampled at least once every minute for the 5-minute treatment and once every 5 minutes for the 30-minute treatment. Each reading shall be displayed on the data log sheet and contain a clear, fully informative record including the sensor identity/location, the temperature reading to a resolution of at least 0.2°C (or 0.5°C for low resolution data loggers), and the date and time of sampling.

## **6.3.3. Calibration**

### **Reference Thermometer**

The business shall maintain a reference thermometer, which is:

- uniquely identified;
- calibrated annually by a NATA accreditation calibration authority, or as specified on the calibration certificate issued by the calibration authority; and
- accurate to  $\pm 0.1^\circ\text{C}$  at  $50^\circ\text{C}$ .

### **Hot Water Tank**

The business shall ensure that before initial accreditation:

- the tank is checked by a NATA accredited calibration authority;
- the Reference Thermometer is calibrated by NATA or an accredited calibration authority;
- a certificate of compliance with AS2853 "Enclosures - temperature controlled - performance testing and grading" is provided.

The business shall ensure that calibration of the tank, including temperature sensors and recording systems, is:

- conducted at the beginning of each season, and at monthly intervals during each season;
- performed in accordance with the method described below; and
- monitored by the authorised Treatment Operator or performed by a calibration authority approved by the DPI.

### Calibration Method

The tank shall be set up by:

- filling the tank with water;
- placing the temperature sensors in the tank (refer [6.4.1](#)); and
- heating to 50°C and allowing to stabilise.

The tank shall be calibrated by:

- checking the temperature of the water immediately adjacent to each temperature sensor with the reference thermometer;
- repeating the check twice more at 5 minute intervals.

All readings from the reference thermometer and each temperature sensor shall be recorded on the Sensor Calibration Record ([Attachment 7](#)).

The tank shall be considered operational if:

- no individual reading from each temperature sensor varies by more than  $\pm 0.5^{\circ}\text{C}$  from the certified reference thermometer reading; and
- all readings of the reference thermometer are within  $\pm 0.5^{\circ}\text{C}$  of 50°C.

Where a temperature sensor fails to meet the above criteria, the sensor:

- may be adjusted to read the same temperature as the reference thermometer, where the temperature recording equipment provides an adjustment function, and calibration repeated; or
- replaced, and calibration repeated; or
- is disposed of, or identified, to prevent inadvertent use.

Where the temperature of the reference thermometer fails to meet the above criteria:

- the tank shall not be used for the purposes of this procedure; and
- in the case of tank repair or re-design, be recalibrated by a NATA accredited calibration authority (as above).

### Calibration Records

The Treatment Operator shall maintain:

- calibration certificates for reference thermometers and hot water tanks; and
- a Sensor Calibration Record of tank verifications ([Attachment 7](#)) or similar record which keeps the same information.

## 6.4. Hot Water Treatment

All grapevine material certified under this procedure must have been treated for phylloxera in an approved Hot Water Treatment facility in accordance with an appropriate temperature/time schedule.

Access to facilities during treatment shall be restricted to essential personnel.

### 6.4.1. Sensor Placement

A minimum of three (3) sensors shall be used for each tank. One sensor should be located at a depth of 100mm from the base of the tank, another at 100mm from the surface and the other inserted into the centre of the load mass.

Each sensor shall be uniquely identified in a manner such as a tag attached to the sensor or on the adjacent wall or container. Sensors shall be matched to a specific data recorder.

A plan indicating the location and identity of each sensor shall be kept with the data-recording instrument. A blank Sensor Placement Plan is provided as [Attachment 6](#).

### 6.4.2. Verification of Hot Water Treatment

#### Treatment Method

- the tank must be filled with clean water and be free from any soil residue.
- raise the temperature of the bath to the upper limit allowable.

Option 1: 5 minute treatment, upper limit is 55°C.

Option 2: 30 minute treatment, upper limit is 51°C.

- heat must be applied uniformly and at sufficient distance from the material to prevent localised hot spots.
- immerse the material fully (in appropriate dipping containers). Do not plunge the material repeatedly as this has an evaporative cooling effect with excessive temperature loss. The temperature of the product should recover to the minimum allowable within the specified time limit (if recovery is not being achieved then reduce the amount of material being processed in each batch).

Option 1: 5-minute treatment, should recover to 54°C within 1 minute.

Option 2: 30-minute treatment, should recover to 50°C within 2 minutes.

- agitation of water in the heating tank is essential to eliminate the temperature differential within the tank and to aid the heat transfer process between the material and the body of water. An electric pump with sufficient capacity to circulate the entire volume of the tank within 15 minutes is required (eg. a 5,000 litre tank would require circulation at a rate of 330 litres per minute).
- temperatures at each sensor must remain at the target temperature during the entire treatment period.

If water temperature during treatment falls more than 1.0°C below the target temperature at any time during the treatment period, the temperature must be raised to the target and the treatment recommenced. Alternatively, treatment may be continued at a lower target temperature and corresponding treatment period (ie. recommence under Option 2).

A timing device capable of measuring time to the second shall be used for the duration of treatment.

## 6.5. Treatment Records

The Treatment Operator shall maintain records of each hot water treatment. Records must include a Treatment Record (refer [Attachment 3](#)) for each treatment lot and a strip chart, continuous data log sheet or manual data log sheet for each hot water treatment.

Strip charts, continuous data log sheets or manual data log sheets shall be maintained with the Treatment Record to which they relate.

For mini data loggers, records may be downloaded onto a computer at completion of the treatment period. At conclusion of the treatment, the Treatment Operator shall obtain printed data log sheets of the treatment temperatures throughout the treatment period.

Treatment Records must identify:

- batch number;
- date and time of temperature sampling;
- the sensor identification to which the temperature reading relates; and
- maximum, minimum and average temperature.

The Treatment Operator shall date and sign the treatment record at the conclusion of the treatment as verification of the accuracy of the record.

Any alterations to treatment temperature or time schedules must be noted on the relevant treatment temperature record with an explanation for the alterations and the date and initials of the Treatment Operator.

## 6.6. Hot Water Treatment Declaration

A business that hot water treats material to be packed by another business for certification must be accredited for an ICA arrangement under Part A of this procedure.

The business shall supply a Hot Water Treatment Declaration (refer [Attachment 4](#)) with each delivery of grapevine material.

A declaration is not required where the business that hot water treats the grapevine material is the same business that packs and certifies the grapevine material under this procedure.

The Hot Water Treatment Declaration must identify:

- the name and Interstate Produce (IP) Number of the accredited business that hot water treats the grapevine material;
- a statement that the business is accredited under Part A of this procedure;
- the identity of the facility in which the grapevine material was treated;
- identification of the batch number and the type and quantity of grapevine material from the treatment lot in the delivery covered by the declaration; and
- details of hot water treatment of each treatment lot covered by the declaration including the date of treatment, and the treatment temperature.

## **PART B – Receival, packing and certification**

### **6.7. Vine Material Receival**

The Certification Controller shall ensure that all grapevine material received for certification:

- (a) are hot water treated by a business accredited under Part A;
- (b) each container is identified with the batch number of the lot in which it was treated.

Any container that is not clearly identified with the batch number shall be regarded as untreated for the purpose of this procedure.

#### **6.7.1. Receival of Grapevine Material Treated by Another Business**

A business that packs and certifies grapevine material that has been hot water treated by another business shall ensure:

- (a) each delivery received is accompanied by a Hot Water Treatment Declaration;
- (b) vine material supplied for certification has undergone a hot water treatment regime; and
- (c) the batch number and hot water treatment details are maintained for all produce from receival through to certification and dispatch.

The business shall maintain copies of each Hot Water Treatment Declaration received for treated grapevine material packed and certified under this procedure.

### **6.8. Packing**

A business that packs both treated and untreated material shall implement systems to identify the treatment status of material to prevent mixing of treated and untreated material.

#### **6.8.1. Identification During Packing**

Examples of acceptable methods of identifying treated and untreated grapevine material during packing include:

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

Other methods may be used provided they clearly identify and segregate treated and untreated grapevine material.

#### **6.8.2. Identification After Packing**

Examples of acceptable methods of identifying the treatment status of conforming and nonconforming grapevine material after packing include:

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of treated material in a manner that clearly identifies the material as conforming to the requirements specified in this procedure (refer [6.11.1](#)).

## 6.9. Packing Records

The Certification Controller shall maintain packing records for each consignment of certified produce.

The record shall be in the form of a Packing Record ([Attachment 5](#)) or similar record which keeps the same information.

## 6.10. Post-Treatment Security

Once treated, the material is considered sterile and appropriate precautions must be taken to prevent contamination. This includes the following practices:

- keeping soil away from treated material; and
- covering material with clean covers that have not been in contact with untreated material or soil.

## 6.11. Dispatch

### 6.11.1. Package Identification

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

- IP number of the business that operates the facility in which the produce was packed;
- words "MEETS ICA-37"; and
- date (or date code) on which the material was treated-

prior to the issuance of an Assurance Certificate by the business under this procedure.

**Any packages containing material that has been treated and meets the requirements of this procedure shall be marked as stated above.**

### 6.11.2. Assurance Certificates

The Authorised Dispatcher shall ensure a Plant Health 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 hot water treatment for Phylloxera.

Plant Health Assurance Certificates shall include-

(a) in the "Consignment Details" section -

- the name and address of the business that consigned the grapevine material;

(b) in the "Accredited Business that prepared the produce" section -

- the name and address of the business that treated the grapevine material;

(c) in the "Treatment details" section -

- in the Treatment column, the words 'Hot Water';
- in the Duration and Temperature column, "XX minutes at ##°C where XX is the number of minutes in treatment and ##°C is the minimum temperature reached during treatment.

Individual Assurance Certificates shall be issued to cover each consignment.

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

### 6.11.3. Assurance Certificate Distribution

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

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

## 7. Accreditation

### 7.1. Application for Accreditation

A business seeking accreditation for an ICA arrangement under this procedure shall make application for accreditation at least 10 working days prior to the intended date of commencement of treatment of produce.

If the business hot water treats grapevine material for packing and certification by another Business, then Part A is indicated on the application.

If the business only packs and certifies grapevine material treated by other businesses, then Part B is indicated on the application.

If the business hot water treats, packs and certifies grapevine material then Part A and Part B are indicated on the application.

### 7.2. Audit Process

#### 7.2.1. Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA system is in place and capable of operating in accordance with the requirements of this 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 issued a Certificate of Accreditation (refer [7.3](#)).

#### 7.2.2. Compliance Audits

Compliance audits are conducted to verify that the ICA system continues to operate in accordance with the requirements of the 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 or issue of the first PHAC; and
- within twelve weeks of the business being reaccredited; and
- in the case of a business operating for more than six months of a year, between six and nine months after accreditation or reaccreditation.

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

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

### 7.2.3. Re-Accreditation

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

## 7.3. Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation for an ICA Arrangement detailing the facility location, 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.**

## 7.4. Nonconformances and Sanctions

### 7.4.1. Nonconformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Nonconformance Report (NCR). Actions required to address the nonconformance shall be discussed and recorded on the NCR.

If the integrity of the accreditation has been significantly compromised, the nonconformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

### 7.4.2. Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a nonconformance in produce certified under this ICA arrangement. An investigation into the incident shall be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation, and prosecution.



### 7.4.3. Suspension and Cancellation

The DPI may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to the DPI;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a nonconformance.

Any action taken by the DPI to suspend or cancel an accreditation shall be provided in writing to the Business. This shall also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

### 7.4.4. Prosecution

Businesses found to be operating contrary to the Act may be liable for prosecution.

## 8. Records and Document Control

### 8.1. ICA System Records

The Business shall maintain the following records:

#### **PART A**

- (a) Facility Plan (refer [6.2](#));
- (b) Treatment Records (refer [6.5](#));
- (c) Hot Water Treatment Sensor Placement Plan (refer [6.4.1](#));
- (d) Hot Water Treatment Calibration Test Records (refer [6.3.3](#));
- (e) Hot Water Treatment Temperature Records (strip charts, data log sheets etc.) (refer [6.5](#));
- (f) Reference Thermometer Test Certificate.

#### **PART B**

- (a) If applicable, a copy of each Hot Water Treatment Declaration received (refer [6.6](#));
- (b) Packing Records (refer [6.9](#)); and
- (c) copies of Plant Health Assurance Certificate (refer [Attachment 1](#))

ICA system records shall be made available when requested by an Inspector.

## 8.2. ICA System Documentation

The business shall maintain the following documentation:

- (a) a copy of the business' current Application for Accreditation;
- (b) a current copy of this procedure; and
- (c) a current Certificate of Accreditation.

ICA system documentation shall be made available when requested by an Inspector.

## 9. Attachments

<a href="#">Attachment 1</a>	Plant Health Assurance Certificate (PSF-003)
<a href="#">Attachment 2</a>	Facility Plan (PSF-095)
<a href="#">Attachment 3</a>	Sensor Treatment Record (PSF-102)
<a href="#">Attachment 4</a>	Hot Water Treatment Declaration (PSF-108)
<a href="#">Attachment 5</a>	Packing Record (PSF-070)
<a href="#">Attachment 6</a>	Sensor Placement Plan (PSF-100)
<a href="#">Attachment 7</a>	Sensor Calibration Test Record (PSF-101)

## Plant Health Assurance Certificate

**Consignment Details** (PLEASE PRINT)

CONSIGNOR
Name <b>ABC PTY LTD</b>
Address <b>STREET ROAD</b>
<b>MELBOURNE VIC 3000</b>

CONSIGNEE
Name <b>PRODUCE PEOPLE</b>
Address <b>SOMEWHERE ROAD</b>
<b>ADELAIDE SA</b>

RECONSIGNED TO <small>(Splitting consignments or reassigning whole consignments).</small>
Name
Address

**Certification Details** (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE
<b>V9999</b>	<b>01</b>	<b>ICA- 37</b>

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE
Name <b>ABC PTY LTD</b>
Address <b>STREET ROAD, MELBOURNE VIC 3000</b>

GROWER OR PACKER
Name <b>ABC PTY LTD</b>
Address <b>STREET ROAD, MELBOURNE VIC 3000</b>

OTHER FACILITIES SUPPLYING PRODUCE

BRAND NAME OR IDENTIFYING MARKS <small>(as marked on packages)</small>	DATE OR DATE CODE <small>(as marked on packages)</small>
<b>ABC PRODUCE</b>	<b>05/05/2006</b>

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
20	Bundles	Vines	

**Treatment Details**

Treatment Date	Treatment	Chemical (Active Ingredient)	Concentration / Duration and Temperature
05/05/2006	Hot Water		54°C for 5 minutes

**Additional Certification / Codes**

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**Declaration**

I, an Authorised Signatory of the accredited business that prepared the plant or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facility in accordance with the business's Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the Plant Health and Plant Products Act 1995 to issue assurance certificates without being accredited and/ or making false statements in certificates and declarations.

EXAMPLE ONLY

<b>A. Signature</b>	<i>ASIGN</i>	<b>05/05/2006</b>
AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE

## FACILITY PLAN

### FACILITY PLAN DETAILS

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

1. road access including street name/s;
2. internal roadways within the facility providing access to the Facility;
3. the location and identification of buildings at the facility;
4. the location and size (m<sup>3</sup>) of each facility and the facility number or other code that uniquely identifies each facility on the plan.

### COMPLETE THE FOLLOWING DETAILS FOR EACH FACILITY SHOWN ON THE PLAN -

Facility Reference Code or No.	Size (m <sup>3</sup> )

### ARRANGEMENT DETAILS

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

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

Postcode

### SCOPE OF ARRANGEMENT

Application is made for accreditation

I ..... *(full printed name)* the  
 ..... *(position in business)*  
 am authorised to sign on behalf of the business and I  
 understand that-

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

.....  
 Signature

/ /  
 Date



## TREATMENT RECORD

Business Name \_\_\_\_\_ Interstate Produce No. **V**

Facility \_\_\_\_\_ Page Number \_\_\_\_\_

Date of Treatment	Treatment Temp. (°C)	Start Time	Sensor ID	Sensor Reading (°C) @ Minute						Finish Time	Batch Size Treated	Treatment Operator		
				0	5	10	15	20	25			30	Printed Name	Signature



# HOT WATER TREATMENT DECLARATION

A Hot Water Treatment Declaration must be provided to the certifying/packer business to cover each delivery (lot) of vines delivered to the other business for certification under the Operational Procedure ICA-37.

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

an Authorised Signatory of -

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

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

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hereby declare that the vine material listed below and delivered to –

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

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

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on -        /        /        (date)

for certification under the Operational Procedure *Hot Water Treatment of Grapevines* [ICA-37], were hot water treated as follows –

Batch Code or Number	Variety & Material Type	Number and Type of Packages	Date of Treatment	Duration of treatment (minutes)	Maximum Temperature (C)

\_\_\_\_\_ Signature

\_\_\_\_ / \_\_\_\_ / \_\_\_\_ Date



## SENSOR PLACEMENT PLAN



The Sensor Placement Plan should comprise a diagram of the facility and include the location and identification of each temperature sensor.





Department of  
Primary Industries

**SENSOR CALIBRATION TEST RECORD**

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

Interstate Produce No. **V**

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Place of Sensor \_\_\_\_\_

Data Recording Instrument ID. \_\_\_\_\_

Date of Testing	Sensor Identification	First Reading	Second Reading	Sensor Correction Value ( $\pm$ °C)	Authorised Inspector	
					Printed Name	Signature