

# Fruit Fly

ICA-56: Emergency Pre-harvest Baiting  
Version 1.2

### REVISION REGISTER

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29/03/2011	Version 1: new document
05/04/2011	Version 1.1: updated responsibilities
24/10/2011	Version 1.2: remove reference to dimethoate & fenthion (6); insert alternate Treatment Chart (app 2); clarify inspection requirements (8.3)

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Authorised by the Victorian Government

Department of Primary Industries

Plant Biosecurity and Plant Product Integrity

621 Burwood Highway, Knoxfield, Victoria 3180

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## Contents

<b>1.</b>	<b>Purpose .....</b>	<b>5</b>
<b>2.</b>	<b>Scope .....</b>	<b>5</b>
<b>3.</b>	<b>References .....</b>	<b>5</b>
<b>4.</b>	<b>Definitions .....</b>	<b>5</b>
<b>5.</b>	<b>Responsibility .....</b>	<b>6</b>
5.1.	Grower Responsibility (Part A).....	6
5.2.	Packer Responsibility (Part B).....	7
<b>6.</b>	<b>Requirement .....</b>	<b>8</b>
<b>7.</b>	<b>Grower Activities PART A .....</b>	<b>9</b>
7.1.	Property Plan.....	9
7.2.	Fruit fly trapping and monitoring.....	9
7.3.	Pre-Harvest Baiting .....	9
7.3.1.	Tank Calibration.....	9
7.3.2.	Equipment Calibration.....	10
7.3.3.	Equipment Calibration Records.....	10
7.3.4.	Chemical Mixtures.....	11
7.3.5.	Treatment Preparation Chart .....	11
7.3.6.	Baiting Treatment.....	12
7.3.7.	Preparation of Bait Mixture.....	12
7.3.8.	Equipment Maintenance .....	12
7.3.9.	Chemical Preparation and Treatment Records.....	12
7.4.	Inspection for QFF/MFF Infestation .....	12
7.4.1.	Inspection under Part A only.....	12
7.4.2.	Alternative Produce Inspection by a business (grower & packer) accredited under both Part A & B .....	13
7.4.3.	Inspection – Part A .....	13
7.4.4.	Records of Inspections .....	13
7.4.5.	Action Following Identification of Non-conforming Product.....	13
7.4.6.	Inspection Equipment.....	14
7.5.	Traceability .....	14
7.6.	Dispatch.....	14
7.6.1.	Package Identification .....	14
7.6.2.	Certification .....	14
7.6.3.	Transportation .....	15
<b>8.</b>	<b>Packer Activities (Part B) .....</b>	<b>15</b>

8.1.	Property Plan .....	15
8.2.	Receival of Produce .....	15
8.2.1.	Identification of Produce .....	16
8.3.	Alternative Produce Inspection by a Business (grower & packer) Accredited under both Part A and B.....	16
8.3.1.	Inspection Equipment.....	17
8.3.2.	In-line Inspection .....	17
8.3.3.	End-Point Inspection .....	17
8.3.4.	Inspection Records .....	17
8.3.5.	Action Following Identification of Non-conforming Product.....	17
8.3.6.	Rejected Product .....	17
8.4.	Packed Product Identification .....	18
8.5.	Dispatch.....	18
8.5.1.	Package Identification .....	18
8.5.2.	Assurance Certificates .....	18
8.5.3.	Assurance Certificate Distribution .....	19
<b>9.</b>	<b>Accreditation .....</b>	<b>19</b>
9.1.	Application for Accreditation .....	19
9.2.	Audit Process .....	19
9.2.1.	Initial Audit .....	19
9.2.2.	Compliance Audits .....	19
9.2.3.	Re-Accreditation .....	20
9.3.	Certificate of Accreditation.....	20
9.4.	Non-conformances and Sanctions .....	20
9.4.1.	Non-conformances .....	20
9.4.2.	Incident Reports .....	20
9.4.3.	Suspension and Cancellation .....	21
9.4.4.	Prosecution .....	21
<b>10.</b>	<b>Records and Document Control.....</b>	<b>21</b>
10.1.	System Records .....	21
10.2.	System Documentation.....	22
<b>11.</b>	<b>Attachments .....</b>	<b>22</b>

## 1. Purpose

The purpose of this procedure is to describe-

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

that apply to the treatment and inspection of Queensland fruit fly (QFF) and Mediterranean Fruit Fly (MFF) host produce under an Interstate Certification Assurance (ICA) arrangement.

## 2. Scope

This procedure covers treatment, inspection and certification for produce that has undergone a program of pre-harvest bait sprays for the control of QFF or MFF in areas monitored in accordance with the applicable Code of Practice where a fruit fly outbreak has been declared.

The procedure is separated into two sections, Part A covering grower activities of baiting and inspection, and Part B covering packer activities for packing and certification.

This procedure is only applicable for properties:

- located within the Suspension Area and more than 1.5km from a QFF/MFF outbreak epicentre; and
- where at least one QFF/MFF trap has been installed on the property and is being monitored by the Department of Primary Industries.

Certification of pre-harvest treatment and inspection of produce under this procedure may not be an accepted quarantine entry condition for all interstate markets.

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 DPI Officer for your district.

## 3. References

PSW-02 Guidelines for Completion of Plant Health Assurance Certificates  
*Plant Health and Plant Products Act 1995 (the Act)*

## 4. Definitions

<b>Audit</b>	means the verification activity for evaluation of conformance or non-conformance with accreditation requirements
<b>Authorised Inspector</b>	means a person authorised as an inspector under the Act
<b>Authorised Signatory</b>	means an officer of an accredited business whose name and specimen signature is provided as an Authorised Signatory.
<b>Block</b>	means an identifiable area of land on which produce is grown and bait sprayed and that is detailed on the property plan.
<b>Business</b>	means the legal entity responsible for the operation of the facility and arrangement detailed in the Application for Accreditation.

<b>Consignment</b>	means a discrete quantity of packages consigned to the one business at the one time covered by a single PHAC
<b>Facility</b>	means the property where the produce is grown and bait sprayed, and/or the facility where the packing operations covered by the accreditation are carried out.
<b>Mediterranean Fruit Fly (MFF)</b>	means all stages of the species <i>Ceratitis capitata</i> (Wiedemann)
<b>Property</b>	means a singular or group of blocks managed as a single property by the accredited business
<b>Plant Health Assurance Certificate (PHAC)</b>	means certification issued by an Authorised Signatory of an Accredited Business.
<b>Pre-Harvest Treatment and Inspection Declaration (PHD)</b>	means a declaration issued by an Authorised Signatory of an Accredited Business for movement of produce within Victoria from a Part A to Part B business.
<b>Queensland fruit fly (QFF)</b>	means all stages of the species <i>Bactrocera tryoni</i> (Froggatt)
<b>Suspension Area</b>	means a declared restricted area made by order of the Minister of Agriculture
<b>Restricted Area</b>	means an area where quarantine restrictions have been imposed due to the detection of an outbreak of fruit fly

## 5. Responsibility

*The Business must nominate staff to perform the duties of the following positions. In some businesses one person may carry out the responsibilities of more than one position.*

### 5.1. Grower Responsibility (Part A)

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to accreditation;
- training staff in their duties and responsibilities under this procedure;
- ensuring the business and staff comply with their responsibilities and duties;
- maintaining a property plan for each property where QFF/MFF host produce is to be grown for certification under this procedure;
- ensuring all source blocks to be harvested have undergone pre-harvest treatment as per this procedure;
- ensuring treated fruit is identified and segregated from untreated fruit to avoid mixing;
- instigating action following detection of suspected live fruit fly larvae.

The **Baiter** is responsible for -

- preparing and applying pre-harvest bait mixtures as per this procedure;
- maintaining and calibrating pre-harvest baiting equipment;
- maintaining pre-harvest bait preparation and treatment records.

The **Inspection Officer** is responsible for –

- ensuring host fruit suspected of being infested with fruit fly larvae has been inspected for infestation

**Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing a PHAC or PHD, that produce covered by the certificate or declaration has been prepared in accordance with this procedure.

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by Plant Health Assurance Certificate (PHAC) or Pre-harvest Treatment and Inspection Declarations (PHD) issued by the business are identified; and
- maintaining duplicate copies of all PHACs issued by the business under the procedure.

## 5.2. Packer Responsibility (Part B)

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to accreditation;
- training staff in their duties and responsibilities under this procedure;
- ensuring the business and staff comply with their responsibilities and duties;
- maintaining a property plan for each property where QFF/MFF host produce is to be packed for certification under this procedure.
- ensuring treated and non-treated fruit is identified to avoid mixing after harvest;
- instigating action following detection of suspected live fruit fly larvae (if applicable).

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

- ensuring all produce received for packing and certification under Part B is sourced from a business accredited under Part A;
- ensuring produce grown by another business is accompanied by either a Plant Health Assurance Certificate or a Pre-Harvest Treatment and inspection Declaration.

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by PHAC issued by the business are identified; and
- maintaining copies of all PHACs issued by the business under the procedure.

**Authorised Signatories** are responsible for -

- ensuring, prior to signing and issuing a PHAC, that produce covered by the certificate has been prepared in accordance with this procedure.

## 6. Requirement

Produce certified under this procedure must comply with the following requirements.

- a. At least one Queensland/Mediterranean Fruit Fly Monitoring trap installed and monitored on the property by the Department of Primary Industries
- b. The property must be more than 1.5km from a QFF/MFF outbreak epicentre and implement a Pre-harvest treatment program of one of the following bait mixtures:
  - 435 ml of an insecticide containing 1150 g/L maldison mixed with 2 litres of yeast autolysate protein lure per 100 litres of water:
    - applied to all blocks of host produce on the property,
    - applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to Queensland fruit fly (unless receiving a program of cover spray treatments with a chemical registered or approved for the control of fruit fly);
    - applied at a rate and manner consistent with the **approved label or permit** for chemicals used;
    - applied at a maximum interval of **every seven days**;
    - applied from a minimum of **two weeks prior** to commencing harvest;
    - applied to the completion of harvest of all fruit for certification; and
    - the withholding period specified for the product must be observed.

OR

- Naturalure® Fruit Fly Bait Concentrate mixed with water in accordance with label;
    - applied to all blocks of host produce on the property,
    - applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to Queensland fruit fly (unless receiving a program of fenthion or dimethoate cover sprays);
    - applied at a rate and manner consistent with the **approved label or permit** for chemical used;
    - applied at a maximum interval of **every seven days**;
    - applied from a minimum of **two weeks prior** to commencing harvest;
    - applied to the completion of harvest of all fruit for certification; and
    - any withholding period specified for the product must be observed.
- c. Produce must be post-harvest inspected after harvest and found free of fruit fly infestation.

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.

Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should check with experienced persons such as departmental officers for any available information. Testing of small quantities is recommended.

The Business must use chemical products in accordance with the instructions included on the products approved label and this ICA Operational Procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label.

Businesses treating produce for fee or reward are required to hold a Commercial Operators Licence – for more information contact the DPI Customer Service Centre on 13 61 86.

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. Grower Activities PART A

### 7.1. Property Plan

A property plan must be provided with the business' application for accreditation for each **block/land holding** on which host fruits are grown and pre-harvest baited for certification under this protocol. The property plan shall include the following –

The property plan shall include the following –

- location of all the blocks on which host fruit is grown;
- Block Reference Code or Number used to identify each block;
- locations, varieties and number of trees on each block;
- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (e.g. house, packing shed, equipment sheds, etc).

### 7.2. Fruit fly trapping and monitoring

The Department of Primary Industries will install at least one QFF or MFF trap on the property (depending upon outbreak and where one does not already exist) prior to accreditation being granted. This trap will be installed and monitored by DPI while produce is being certified by the business and is subject to random audits using specimen fruit flies.

Where a trap is deemed to have been tampered with by a business, the ICA-56 accreditation may be cancelled or suspended (9.4.3).

### 7.3. Pre-Harvest Baiting

A business wishing to certify produce under this arrangement must be more than 1.5km from an outbreak epicentre, any produce harvested from properties within 1.5km of an outbreak epicentre must not be certified under this arrangement.

#### 7.3.1. Tank Calibration

Permanent volume indicator marks shall be made on the side of the bait tank, on a sight tube or sight panel on the outside of the tank, or by some other method which clearly and accurately indicates the **maximum mixture level** and any **incremental volumes** used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

### 7.3.2. Equipment Calibration

The Baiter shall carry out calibration tests on baiting equipment to determine the bait application rate prior to commencement of the harvest season each year and within four weeks of commencement of treatment.

#### Spot Baiting

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

- 1) Fill the bait tank with water. With the pump operating at the pressure selected to produce a coarse stream, collect and record the output from the equipment using an accurate timer and measuring cylinder.
- 2) Measure the time required to discharge 1 litre from the baiting equipment.
- 3) Divide this figure by 10 to give the time required to apply 100 ml of bait mixture.
- 4) Divide this figure by 2 to give the time required to apply 50 ml of bait mixture.
- 5) Record these times as a guide to the time required to apply the recommended quantity of bait mixture to each target.

The chemical use rate differs for each chemical:

- Maldison - apply 15 to 20 litres of mixture per hectare.
- Naturalure - apply 7.5 litres of mixture per hectare.

#### Continuous Bait

- 1) Fill the bait tank with water. With pump operating at the pressure selected to produce a coarse spray, collect and record the output from the equipment using an accurate timer and measuring cylinder.
- 2) Measure the time (seconds) required to discharge 1 litre from the baiting equipment (A).
- 3) Measure the distance travelled (metres) by the baiting equipment in 10 seconds at normal operating speed (B).
- 4) Record the average distance (metres) between rows in the block (A).
- 5) To calculate the number of litres applied per hectare use the following calculation –
- 6)  $100,000 \div (A) \div (B) \div (C) = \text{litres/ha}$

The chemical use rate differs for each chemical:

- Maldison - apply 15 to 20 litres of mixture per hectare.
- Naturalure - apply 7.5 litres of mixture per hectare.

### 7.3.3. Equipment Calibration Records

A Bait Spray Calibration record (Attachment 1) or similar record containing the same information shall be maintained by the Baiter.

### 7.3.4. Chemical Mixtures

#### Maldison and yeast mixture:

- 435 ml of a concentrate containing 1150 g/L maldison, and
- 2 litres of yeast autolysate protein lure;

for every 100 litres of bait **mixture** in the bait tank; or

#### Naturalure®

- Naturalure® Fruit Fly Bait Concentrate mixed with water according to label directions.

The volume of chemical required for each fill level used by the business on the bait tank must be recorded on the Mixture Preparation Chart (7.3.5).

EXAMPLE For Naturalure® Fruit Fly Bait Concentrate at 6.5 to 1 calculate 10 litres of product for every 65 litres of water in the bait tank (i.e. 153.8 ml Naturalure® for every litre of water). The Naturalure® product contains protein lure, so no additional chemical or protein is required.

### 7.3.5. Treatment Preparation Chart

The Business shall maintain a Treatment Preparation Chart (Attachment 2) or similar record in close proximity to the bait mixture preparation area at the time of making up the bait mixture.

Unless the baiting equipment changes, a treatment preparation chart is only required to be prepared once for each baiting unit used by the business under this procedure.

The chart shall provide the following details-

- the identification of the baiting equipment and if applicable, the tractor to which the chart applies;
- if applicable, the gear and engine rpm at which the tractor shall be operated;
- the time in seconds required to apply 100 ml of bait mixture
- the total volume of the bait tank when filled to the maximum mixture level mark;
- the trade name of the concentrate to be used and the stated concentration of as the active ingredient in the formulation;
- for **maximum volume**; the volume in millilitres (ml) of -
  - the chosen concentrate; and
  - yeast autolysate (where required); and
  - water required to achieve the required bait mixture when filled to the **maximum mixture level** mark;
- for **incremental volumes**; the volume in millilitres (ml) of -
  - the chosen concentrate; and
  - yeast autolysate (where required);and
  - water required to achieve the required bait mixture for any **incremental volumes** used;
- the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

### 7.3.6. Baiting Treatment

The Baiter shall begin baiting at least two weeks prior to harvest and must continue baiting until the completion of harvest. The bait shall be applied at least every seven days and in accordance with the label directions. Pre-harvest baits must be reapplied if rain sufficient to cause run-off occurs within two hours of application.

**Maldison insecticide bait** – repeat applications every 7 days. The bait mixture shall be applied at a rate of 15-20L per hectare.

**Naturalure® bait** – repeat applications every 7 days. The bait mixture shall be applied at a rate consistent with the approved chemical label.

Fruit from treated plants may be subject to withholding periods, the accredited business must ensure produce is harvested in accordance with these requirements. The withholding period of some chemicals may be too long to allow their use during fruit harvest. Naturalure® has no withholding period when used as directed on the registered label.

### 7.3.7. Preparation of Bait Mixture

Prepare the bait mixture by using a clean graduated measuring vessel. Measure the required amount of concentrate for the required volume of **mixture**. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Prepare the chemical mixture in accordance with the manufacturer's directions on the label. Once prepared, the bait solution must be used within 24 hours.

Baiting equipment, other than hand held equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the bait mixture in the bait tank throughout the baiting operation to avoid settling or separation of the mixture. This can be achieved by mechanical mixing devices in the bait tank, or agitation from bait mixture returned via a bypass from the tank pump.

### 7.3.8. Equipment Maintenance

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

### 7.3.9. Chemical Preparation and Treatment Records

The Baiter must record details of all bait mixture preparation and pre-harvest baiting using a Preparation and Treatment Record (Attachment 3) or similar record which captures the same information.

## 7.4. Inspection for QFF/MFF Infestation

The business shall implement a system of fruit inspection to verify fruit fly treatments have been effective. A record of post harvest inspection must be maintained by the business.

### 7.4.1. Inspection under Part A only

A business accredited under Part A only of the protocol must inspect the produce (7.4.3) prior to consignment to a business accredited under Part B of this arrangement.

#### 7.4.2. Alternative Produce Inspection by a business (grower & packer) accredited under both Part A & B

Where a business is packing produce sourced from their own property and they manage a packing shed that is located within the same outbreak area, they may conduct the product inspection either:

- Prior to grading and packing; or
- As an In-line inspection at grading (8.3.2); or
- An end-point inspection following assembly of a 'load' for dispatch (8.3.3).

#### 7.4.3. Inspection – Part A

Harvest inspection shall be completed:

- a. in the case of a business that is different to the packer, prior to completing certification (7.6.2) for delivery to the packer; or
- b. in the case of a business which both grows and packs the fruit an end point or in-line inspection may be conducted each day prior to certification and dispatch of fruit (8.3).

Inspection of produce must be completed as follows:

- Inspect a random selection of 600 pieces of fruit from each variety, each day of harvest;
- Product received from multiple growers, or blocks must have undergone a separate 600 piece inspection for each day of harvest;
- A random sample of 10% from each 600 piece sample made up of either sound fruit or any suspect fruit must be destructively sampled to look for signs of infestation.

Suspect fruit shall be cut across any areas of damage that show symptoms of fruit fly infestation and examined with proper inspection equipment (7.4.6). The presence of moving white larvae in the flesh may indicate fruit fly infestation.

#### 7.4.4. Records of Inspections

The Certification Controller shall maintain records of suspect fruit inspection, in the form of a Fruit Inspection Record (Attachment 4) or a record that captures the same information.

#### 7.4.5. Action Following Identification of Non-conforming Product

Where host produce has been inspected and is suspected of being infested with fruit fly, the following actions shall be taken –

- a. all fruit harvested from the source block, including any fruit which has been packed for certification must be contained under secure conditions; and
- b. the host fruit must not be consigned/certified under this procedure; and
- c. the certification controller must contact DPI to report the interception within 24hrs (during business hours) or first available working day.
- d. No produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.

A Business which both grows and packs the host fruit can conduct the harvest inspection in conjunction with the final inspection for fruit fly infestation as long as the packing facility is located within the same outbreak.

### 7.4.6. Inspection Equipment

Businesses shall maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

### 7.5. Traceability

The business must maintain a Record of Receipt (Attachment 5) where the business intends to consign treated fruit from more than one block.

### 7.6. Dispatch

#### 7.6.1. Package Identification

The Authorised Dispatcher shall ensure that, after packing and prior to certification, each package is marked or labelled (eg. bin tag) in indelible, legible and visible characters of at least 5mm, with:

- the Interstate Produce number;
- the words "MEETS ICA-56"; and
- the date (or date code) on which the fruit was treated or packed.

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

#### 7.6.2. Certification

A business which pre-harvest treats product that is to be packed for certification by another business must be accredited under Part A of this procedure.

A Pre-harvest Treatment Declaration or a Plant Health Assurance Certificate (PHAC) must be supplied to packing business accredited under part B with either:

- a. For consignment to packers located within Victoria, a Pre-Harvest Treatment and Inspection Declaration (Attachment 6) must be supplied for each consignment; or
- b. For consignment to packers located in another state, the accredited business must issue a Plant Health Assurance Certificate (Attachment 8) for each separate consignment that includes:
  - the IP # and name of the accredited business that treated the fruit; and
  - identification of the block/land holdings where the fruit was grown, pre-harvest treated and inspected; and
    - the words "Meets ICA-56 Part A"; and
    - the date (or date code) on which the fruit was treated or packed.

A Pre-Harvest Treatment and Inspection Declaration or PHAC is not required where the Business that grows and pre-harvest treats the fruit is the same Business that packs and

certifies the fruit under this procedure and the packing facility is located within the same outbreak area.

### 7.6.3. Transportation

Certified fruit must be stored 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 1.6mm;
- 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; or
- e. fully enclosed or screened buildings, cool rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6mm.

The Business shall have adequate procedures in place that prevent the mixing of treated and untreated fruit at the facility and during transport.

Accepted methods of segregation include transport under the secure conditions above, where the treated and untreated produce is consigned together in a fully enclosed vehicle or under tarpaulins; the produce must be segregated in a way to ensure QFF/MFF cannot infest the treated produce. Segregation may include:

- separation by a minimum of 1 metre in all directions from other products under ambient temperature conditions; or,
- a minimum of 100mm in all directions in a cool storage environment; or,
- segregation through the use of a physical barrier, such as a solid board or mesh with a maximum aperture of 1.6mm.

## 8. Packer Activities (Part B)

### 8.1. Property Plan

A property plan must be provided with the business' application for accreditation for each **block/land** holding on which host fruits are packed for certification under this protocol. The property plan shall include the following –

- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (e.g. house, packing shed, equipment sheds, etc);

### 8.2. Receipt of Produce

A business that packs produce grown by another business shall ensure:

- each delivery of produce supplied by another business is accompanied by a Pre-Harvest Treatment and Inspection Declaration or PHAC;

- fruit supplied for certification has undergone pre-harvest treatment and inspection in accordance with Part A of this procedure;
- grower identification and pre-harvest treatment details are maintained for all fruit received and certified under this procedure from receipt to certification and dispatch;
- produce is segregated or secured upon arrival to ensure produce does not mix with untreated fruit.
- A Receival Record (Attachment 7) is maintained by the business

The business shall maintain copies of all declarations and PHACs received from growers whose produce they pack and certify under this procedure.

Any host fruit not clearly identified upon receipt shall be regarded as non-treated, rejected and treated as untreated produce for the purpose of this procedure.

A receival record is not required for businesses accredited under Part A & B of this procedure that grow and pack their own produce.

### 8.2.1. Identification of Produce

A business which packs baited and non-baited host fruit shall implement systems to identify the status of host produce during grading and packing to prevent mixing of baited and non-baited produce.

Examples of acceptable methods of identifying baited and non-baited host fruit during grading and packing include:

- packing baited produce at different times to non-baited produce and clearing the lines before changing over;
- packing baited and non-baited produce on different packing lines;
- using packaging which differs significantly in appearance; or
- marking each package of baited produce in a different manner.

Other methods may be used provided they clearly identify and segregate baited and non-baited host produce.

### 8.3. Alternative Produce Inspection by a Business (grower & packer) Accredited under both Part A and B

Inspection for fruit fly infestation must be performed by the grower prior to consignment (7.4.3). However, where a business is packing produce sourced from their own property and they manage a packing shed that is located within the same outbreak area, they may conduct in-line (8.3.2) or end-point (8.3.3) product inspections. The businesses wishing to do these inspections must be accredited under Part A and Part B of this procedure.

Samples shall be selected at random from packed product as an in-line inspection (8.3.2) or end-point inspection (8.3.3).

The Packed Product Controller must conduct a daily inspection of a random sample from all QFF/MFF host produce of each variety from each grower.

Produce shall be inspected:

- visually; by inspecting a minimum of 600 pieces of produce inspected at random during packing or grading; and

- destructively; by cutting open at least 10% of the 600 piece visual inspection sample of produce, or a minimum of 60 pieces from any suspect produce

### 8.3.1. Inspection Equipment

Businesses shall maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of fruit fly;
- sealable plastic bags and labels for collecting specimens of infested produce;
- pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

### 8.3.2. In-line Inspection

In-line inspection shall only be performed at facilities where the produce is being packed (i.e. packing house). The produce may be inspected at any time during the packing process.

### 8.3.3. End-Point Inspection

End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch.

Each 600 piece sample must be obtained from a minimum of three cartons.

### 8.3.4. Inspection Records

The Certification Controller shall maintain records of suspect fruit inspection, in the form of a Fruit Inspection Record (Attachment 4) or a record that captures the same information.

### 8.3.5. Action Following Identification of Non-conforming Product

Where host produce has been inspected and is suspected of being infested with fruit fly, the following actions shall be taken –

- all fruit harvested from the source block, including any fruit which has been packed for certification must be contained under secure conditions; and
- the host fruit must not be consigned/certified under this procedure; and
- the certification controller must contact DPI to report the interception within 24hrs (during business hours) or first available working day.
- no produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.

### 8.3.6. Rejected Product

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

- undergo an approved treatment prior to consignment to a market requiring certification of treatment for fruit fly (chemical restrictions may apply); or
- consigned to a market that does not require certification of treatment for fruit fly.

## 8.4. Packed Product Identification

A business that packs baited and non-baited fruit shall implement systems to identify the treatment status of fruit after packing to prevent mixing of baited and non-baited fruit.

Examples of acceptable methods of identifying baited and non-baited fruit after packing include-

- using packaging which differs significantly in appearance; or
- marking each package of baited fruit in a manner that clearly identifies the fruit as baited in accordance with this procedure.

Other methods may be used provided they clearly identify baited and non-baited fruit.

## 8.5. Dispatch

### 8.5.1. Package Identification

The Authorised Dispatcher shall ensure that each package intended for certification under this procedure is marked in indelible, legible and visible characters of at least 5mm, with:

- the Interstate Produce number;
- the type/s of host fruits
- the words “MEETS ICA-56”; and
- the date (or date code) on which the fruit was treated or packed.

The above markings must be added prior to the issuance of a Plant Health Assurance Certificate (PHAC).

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

### 8.5.2. Assurance Certificates

The Authorised Dispatcher shall ensure a PHAC (Attachment 8) is completed and signed by an Authorised Signatory prior to consignment of the certified produce.

Individual PHACs must be issued for each consignment to avoid splitting of consignments. Each PHAC shall include:

- the words “meets ICA-56”;
- location, grower’s name and IP# for each block’s fruit (internal traceability records that can identify growers to a PHAC is accepted)
- a description of the number and type of packages, the type of host fruits contained within the consignment
- the name and signature of the Authorised Signatory certifying the fruit.

The packer must maintain records of growers supplying produce for each consignment to provide traceability in case of detection of QFF/MFF infestation.

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

### 8.5.3. Assurance Certificate Distribution

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

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

## 9. Accreditation

### 9.1. Application for Accreditation

A business seeking accreditation shall apply for accreditation at least 10 working days prior to the intended date of commencement of certification of produce.

### 9.2. Audit Process

#### 9.2.1. Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit to verify the system is implemented 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 this arrangement.

At the initial audit, the inspector shall request a copy of the chemical label to confirm active constituent, use by date, rate and withholding period for the particular host.

#### 9.2.2. 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 or issue of the first PHAC ; and
- within twelve weeks of the business applying for reaccreditation; 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.

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 9.3).

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 bait spray mixtures, certified produce, ICA system records or ICA system documentation.

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

### 9.2.3. Re-Accreditation

Accredited Businesses are required to re-apply for accreditation each year the business seeks to operate under this procedure. 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 this procedure.

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 a business that operates for more than six months of the year.

## 9.3. Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation 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 this arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure, produce type and chemical covered by the Assurance Certificate.**

## 9.4. Non-conformances and Sanctions

### 9.4.1. Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of the 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 Non-conformance Report (NCR). Actions required to address the non-conformance shall be discussed and recorded on the NCR.

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

### 9.4.2. Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in produce certified under this 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.

### 9.4.3. Suspension and Cancellation

The DPI may suspend or cancel an accreditation when a 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
- not rectified a non-conformance;

Any action taken by the DPI to suspend or cancel an accreditation shall be provided in writing to the business. This shall provide guidance making an appeal to have the decision be reviewed.

### 9.4.4. Prosecution

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

## 10. Records and Document Control

### 10.1. System Records

#### Part A

The Business shall maintain the following records-

- a. A current property plan for each block/source property
- b. Baiting Equipment Calibration Record;
- c. Bait Mixture Preparation Chart;
- d. Chemical Mixture Preparation and Baiting Record;
- e. Suspect Fruit Inspection record (where business is accredited under Part A only);
- f. Duplicate copy of each Plant Health Assurance Certificate issued (where business is accredited under Part A only).

#### Part B

The Business shall maintain the following records-

- a. A current property plan for each property where packing occurs
- b. Receival Record
- c. A copy of each certificate (PHD or PHAC) received from a business operating under Part A of this procedure, where produce has been supplied for packing and certification under Part B of this procedure.
- d. Suspect Fruit Inspection Record (where the business is sourcing and packing their own produce under Part A & B)
- e. A duplicate copy of each PHAC issued under this procedure.

System records shall be retained for a period of not less than 24 months from completion, and shall be made available, on request, to an Inspector.

## 10.2. System Documentation

The Business shall maintain the following documentation-

- a. a copy of the current Application for Accreditation;
- b. a current copy of this Procedure; and
- c. a current Certificate of Accreditation.

System documentation shall be made available, on request, to an Inspector.

## 11. Attachments

Attachment 1	Bait Spray Calibration record (PSF-066)
Attachment 2	Treatment Preparation Chart (PSF-058)
Attachment 3	Preparation & Treatment Record (PSF-073)
Attachment 4	Fruit Inspection Record (PSF-360)
Attachment 5	Receival Record ICA-56: Part A (PSF-361)
Attachment 6	Pre-harvest Treatment and Inspection Declaration (PSF-362)
Attachment 7	Receival Record ICA-56: Part B (PSF-363)
Attachment 8	Plant Health Assurance Certificate (PSF-003, example)
Attachment 9	QFF information sheet (from PSF-354)

# Bait Spray Calibration

**Date** → Date of Calibration      /      /

**Person Conducting Test** → Name *(print)*

Signature

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

**Target** → Target Rate = 50-100 ml bait spray per tree

**Measure** → Seconds to spray 1 litre (1000ml) = \_\_\_\_\_ (A)

**Calculate** → Seconds to spray 100 ml =  
Seconds to spray 1 litre (A) ÷ 10 = \_\_\_\_\_ (B)

**Calculate** → Seconds to spray 50 ml =  
Seconds to spray 100ml (B) ÷ 2 = \_\_\_\_\_ (C)

**Example** → Seconds to spray 1 litre (A) = 50 seconds  
Seconds to spray 100 ml (B) = 5 seconds  
Seconds to spray 50 ml (C) = 2.5 seconds

Calculation of Number of Trees per Hectare *(for use in system 2)*

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

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

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

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

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

**Measure** → Seconds to spray 1 litre      seconds \_\_\_\_\_ (D)  
*(at standard operating pressure)*

**Measure** → Metres travelled in 10 sec      metres \_\_\_\_\_ (E)  
*(at normal operating speed)*

**Record** → Av. distance between rows      metres \_\_\_\_\_ (F)

**Calculate** → Litres applied per hectare =  
100,000 divided by (D) divided by (E) divided by (F); or  
 $100,000 \div (D) \div (E) \div (F) = \text{l/ha}$

**Example** → (D) = 30 seconds to spray 1 litre  
(E) = 28 metres travelled in 10 seconds  
(F) = 7.3 metre average row spacing

**On the calculator –**  
 $100,000 \div 30 \div 28 \div 7.3 = 16.3$  l/ha

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

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

**Example** → **On the calculator –**  
 $16.3 \times 1000 \div 351 = 46.4$  ml/tree

**Actual** → \_\_\_\_\_ X 1000 ÷ \_\_\_\_\_ = \_\_\_\_\_ ml/tree

## BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit \_\_\_\_\_

Tractor (*if applicable*) \_\_\_\_\_ Gear \_\_\_\_\_

Engine RPM/Throttle Setting \_\_\_\_\_

Concentrate (*Trade Name*) \_\_\_\_\_

Active Ingredient \_\_\_\_\_ Conc. \_\_\_\_\_ /

Concentrate Mixing Rate \_\_\_\_\_ mL/litre of mixture

### Full Tank

Volume of Water = \_\_\_\_\_ Litres

Volume of Yeast Autolysate = \_\_\_\_\_ millilitres

Volume of Concentrate = \_\_\_\_\_ millilitres

### Part Fill

\_\_\_\_\_ mL Yeast Autolysate and

\_\_\_\_\_ mL Concentrate / \_\_\_\_\_ Litres Water

\_\_\_\_\_ mL Yeast Autolysate and

\_\_\_\_\_ mL Concentrate / \_\_\_\_\_ Litres Water

Prepared by: \_\_\_\_\_ / /  
Printed Name Signature Date







# PRE-HARVEST TREATMENT & INSPECTION DECLARATION

**A Pre-Harvest Treatment & Inspection Declaration must be provided with each consignment to a Victorian packer accredited under Part A of the ICA-56 arrangement.**

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

an Authorised Signatory of -

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

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

--	--	--	--

hereby declare that the-

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

of -

\_\_\_\_\_ (type of produce)

identified by -

\_\_\_\_\_ (package identification)

delivered to-

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

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

--	--	--	--

 on     /     /     (date)

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

Treatment <input checked="" type="checkbox"/>	Block Reference Code, Name or Number	Date of Last Pre-harvest Treatment
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		
<input type="checkbox"/> Maldison <input type="checkbox"/> Naturalure		

I am authorised to sign on behalf of the business. I declare the produce listed above has been inspected for the presence of fruit fly larvae and the information given is to the best of my knowledge true and correct in every particular.

\_\_\_\_\_  
Name

\_\_\_\_\_  
Signature

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



# Plant Health Assurance Certificate

## Consignment Details (PLEASE PRINT)

CONSIGNOR	
Name	ABC PTY LTD
Address	STREET ROAD WANGARATTA VIC

CONSIGNEE	
Name	FRESH PRODUCE
Address	MELBOURNE WHOLESALE MARKETS WEST MELBOURNE

RECONSIGNED TO (Splitting consignments or reassigning whole consignments).	
Name	
Address	

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)	DATE OR DATE CODE (as marked on packages)
abc produce	6/03/2011

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

## Treatment Details

Treatment Date	Treatment	Chemical (Active Ingredient)	Concentration / Duration and Temperature

Additional Certification / Codes
Meets ICA-56

## 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 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.

<b>A. Signature</b>	<b>ASIGN</b>	<b>10/03/2011</b>
AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE

## Certification Details (PLEASE PRINT)

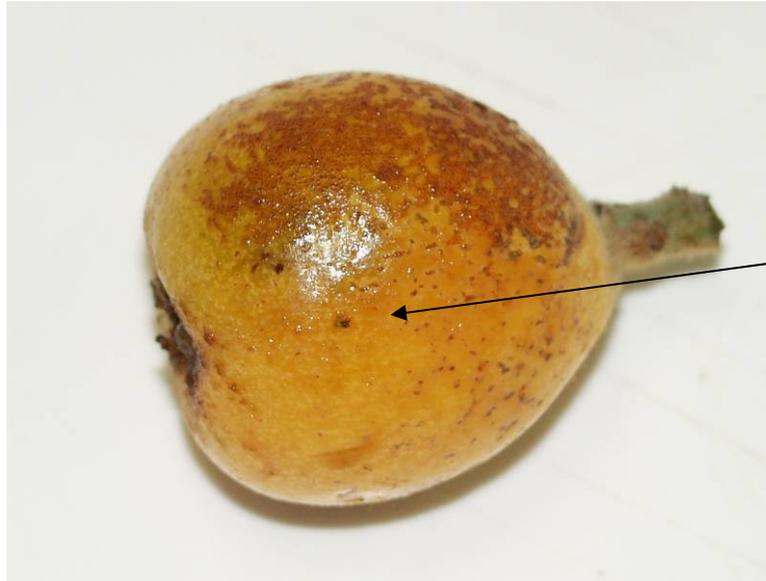
IP NUMBER	FACILITY NUMBER	PROCEDURE
V9999	01	ICA-56

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE	
Name	ABC PTY LTD
Address	STREET ROAD, WANGARATTA VIC

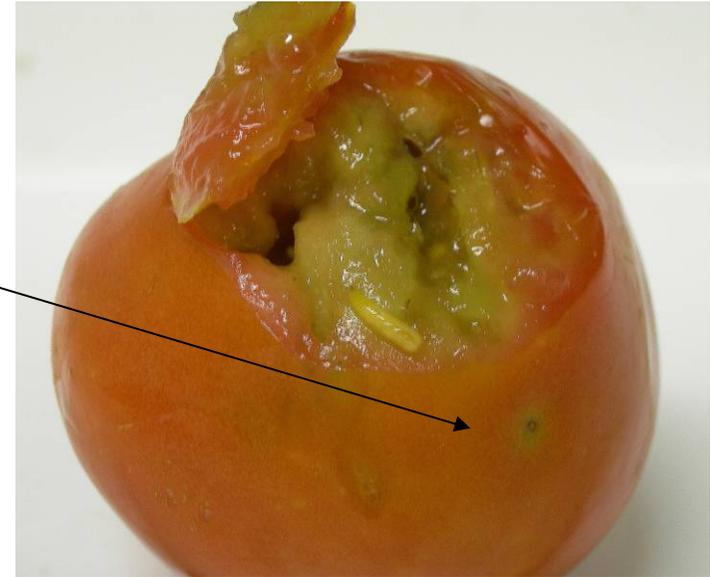
GROWER OR PACKER	
Name	ABC PTY LTD (IP V8888)
Address	STREET ROAD, WANGARATTA VIC

OTHER FACILITIES SUPPLYING PRODUCE

# QUEENSLAND FRUIT FLY (QFF) LARVAE and STING MARKS



STING MARKS



LARVAE

