



Procedure

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ICA-15

MATURE GREEN CONDITION OF PASSIONFRUIT, TAHITIAN LIMES AND BLACK SAPOTES

NUMBER ICA15

VERSION 3.0

AUTHORISED BY Manager, Plant Product Integrity and Standards

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ISSUED BY Primary Industries, Biosecurity & Food Safety

REVISION HISTORY

VERSION	DATE	AMENDMENTS	
		SECTION	DETAILS
1.0	17/09/2003	All	New ICA Procedure
2.0	26/07/2011	All	All pages reviewed and formatted All Attachments reviewed and re-formatted
3.0	27/06/2017	All	Changes made to align with the <i>Biosecurity Act 2015</i> . Updated definitions, removed details for accreditation, auditing procedures, sanctions policy and charging, and replaced the application form and PHAC. Updated NSW Department of Primary Industries contact details. Add Sweetheart Passionfruit to approved cultivars, add definitions for black sapotes, broken skin, passionfruit, skin, and Tahitian limes, add requirement to keep register of personnel engaged in colour sorting and inspection activities.

NEXT REVIEW DATE:

01/08/2018

Disclaimers

The information contained in this Procedure is based on knowledge and understanding at the time of writing (June 2017). However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up-to-date and to check currency of the information with the appropriate officer of the Department or the user's independent adviser.

PROCEDURE

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1. PURPOSE

The purpose of this Procedure is to describe:

- (a) the operation and principles; and
- (b) the responsibilities and actions of personnel;

that applies to the certification of mature green condition of passionfruit, Tahitian limes and black sapotes for Queensland fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This Procedure covers all certification of mature green condition of passionfruit, Tahitian limes and black sapotes from Businesses operating under an ICA arrangement in New South Wales.

Pest: Queensland fruit fly (*Bactrocera tyroni*) (QFF)

Host produce: Passionfruit, Tahitian limes and black sapotes

This Procedure covers only passionfruit of a cultivar of the species *Passiflora edulis*, or of a hybrid between it and *Passiflora edulis f. flavicarpa* that has a dark purple skin and a leathery rind. Approved cultivars include Sweetheart, Nellie Kelly, Barlow's Special, Day's Special, Lacey, Tom's Special, Little Bottler, Jackpot, E23, 3-1, K and Supersweet 1 – 9.

This Procedure does not cover passionfruit that are cultivars of *Passiflora edulis f. flavicarpa* including Panama Red, Panama Gold, Marsh and Red Ambrosia. These cultivars have a lighter coloured pink to purple or yellow skinned fruit, a more acid, aromatic and golden flesh, and a softer rind that is susceptible to fruit fly infestation.

Certification of fruit fly host produce under this Procedure may not be an accepted quarantine entry condition for all produce to all intrastate and interstate markets.

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

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

Information on intrastate and interstate quarantine requirements can be obtained by phoning 1800 084 881 or accessing <http://www.interstatequarantine.org.au/>.

3. REFERENCES

[Biosecurity Act 2015](#)

Further information – <http://www.dpi.nsw.gov.au/biosecurity/plant/ica>

Policies – <http://www.dpi.nsw.gov.au/biosecurityact/procedures>

Accreditation of Biosecurity Certifiers

Biosecurity Audit Frequency

Work Instruction – <http://www.dpi.nsw.gov.au/biosecurity/plant/ica>

WI-01 – 'Guidelines for Completion of Plant Health Assurance Certificates'

4. DEFINITIONS

In this Procedure:

Act means the [Biosecurity Act 2015](#).

<i>Authorised Person</i>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<i>Authorised Signatory</i>	means a person whose name is notified to the Secretary as a person who can issue a biosecurity certificate on behalf of the Business.
<i>black sapote</i>	means fruit of the species <i>Diospyros ebenaster</i> .
<i>broken skin</i>	means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
<i>Business</i>	means the legal entity accredited as a biosecurity certifier under the Act.
<i>Certification Assurance Arrangement</i>	means a CA Arrangement that enables a Business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<i>consignment</i>	means a discrete quantity of host produce transported to a single consignee at one time covered by a single PHAC.
<i>Department</i>	means the NSW Department of Industry – Office of Primary Industries.
<i>end-point inspection</i>	means the process by which a representative sample is drawn and inspected from the consignment prior to certification.
<i>facility</i>	means a location where host produce is assembled, inspected, securely stored, certified and dispatched.
<i>in-line inspection</i>	means the process by which a representative sample is drawn during the processing and packaging of the goods.
<i>ICA Scheme</i>	means a scheme developed by the States and Territories to meet their respective plant quarantine requirements under the Memorandum of Understanding on Interstate Certification Assurance dated 6 August 1999.
<i>lot</i>	means a quantity of homogenous product assembled for inspection at one place and at one time. A lot could consist of product from one or more growers/blocks/properties.
<i>lot identification</i>	means any coding or marking method used to identify a lot (for example, date, date code or block code).
<i>non-conformance</i>	means a failure to fulfil a specified requirement.
<i>package</i>	means the complete outer covering or container used to transport and market the product.
<i>packed product</i>	means host produce in packages following grading and packing and ready for marketing.
<i>passionfruit</i>	means a cultivar of the species <i>Passiflora edulis</i> , or a hybrid between it and <i>Passiflora edulis f. flavicarpa</i> , that has a dark purple skin and a leathery rind.

<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<i>property</i>	means one or more contiguous parcels of land (lots on plan), owned or leased by a Business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same Business.
<i>Queensland fruit fly (QFF)</i>	means the pest <i>Bactrocera tryoni</i> (Froggatt).
<i>skin</i>	means the outer layer(s) of the fruit that encloses the flesh.
<i>Tahitian lime</i>	means fruit of the species <i>Citrus latifolia</i> .
<i>unit</i>	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.

5. RESPONSIBILITY

Position titles have been created to reflect the responsibilities which must be met by the Business under the ICA arrangement. These positions must be assigned to trained staff. 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 the ICA Procedure;
- training staff in their duties and responsibilities under this ICA Procedure;
- ensuring the Business and staff comply with their responsibilities and duties;
- ensuring the Business has current accreditation for an ICA under this Procedure;
- ensuring all preparation of host produce for certification of mature green condition is carried out in accordance with this Procedure;
- ensuring sorters and packers are able to identify mature green condition of passionfruit, Tahitian limes and/or black sapotes;
- overseeing and supervising the sorting and packing process;
- investigating and rectifying any problems following detection of a non-conformity in packed product by the Packed Product Controller;
- instigating corrective action following rejection of packed product; and
- ensuring all certification of produce is carried out in accordance with this Procedure.

The **Sorters** and **Packers** are responsible for:

- ensuring all host produce packed for certification of mature green condition meet the requirements detailed in section 6. Requirements; and
- ensuring all non-conforming host produce are identified and controlled to prevent mixing with conforming host produce.

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

- sampling and inspecting at least 1 in every 50 packages for conformance with the requirements of section 6. Requirements;
- identifying all sample packages;
- taking corrective action following the identification of non-conforming host produce in any sample package; and

- maintaining records of packed produce inspection.

The **Authorised Dispatcher** is responsible for:

- ensuring all host produce covered by a PHAC issued by the Business are identified; and
- maintaining duplicate copies of all PHACs issued by the Business under the Procedure.

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC; and
- ensuring that host produce certified under the PHAC has been completed in accordance with this ICA Procedure and that the details on the certificate or declaration are true and correct in every particular.

6. REQUIREMENTS

Host produce certified for mature green condition under this Procedure must comply with the following two requirements:

- (a) Mature green condition;
 - (i) in the case of Tahitian limes, with skin free from any yellow colouring;
 - (ii) in the case of black sapotes, with skin free from any black colouring;
 - (iii) in the case of passionfruit, with skin free from any wrinkling; and
- (b) free from broken skin.

The Department and interstate quarantine authorities maintain the right to inspect certified host produce and to refuse to accept a certificate where host produce is found not to conform to specified requirements.

7. PROCEDURE

7.1 Training of staff

The Business shall maintain a current register of personnel engaged in colour sorting and inspection activities. There will be a signature against each name indicating that the person has undergone instruction and understands that only host produce that meets the requirements specified in section [6. Requirements](#) may be selected for certification under this Procedure.

7.2 Sorting

The Business must implement sorting systems during the grading and packing process to ensure host produce certified for mature green condition meets the requirements specified in section [6. Requirements](#).

Sorters must inspect each host produce for colour and broken skin.

Any host produce that does not conform to the requirements specified in section [6. Requirements](#) must be regarded as non-conforming and must be rejected for certification under this Procedure.

The **Certification Controller** must supervise the sorting operation to ensure that any host produce that does not conform to these specified requirements is clearly identified and segregated to prevent mixing with conforming host produce.

7.2.1 Identification and control of non-conforming host produce at sorting

The Business must ensure that no mixing of conforming and non-conforming host produce can occur during the sorting and packing operation.

All host produce that are found to be non-conforming (that is, do not meet the requirements listed in section [6. Requirements](#)) must be segregated to prevent mixing with conforming host produce.

Examples of acceptable methods of identifying conforming and non-conforming host produce during sorting include:

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

Other methods may be used provided they clearly identify non-conforming host produce from conforming host produce.

7.3 Packing

A Business which packs both conforming and non-conforming host produce must implement systems to identify the condition status of host produce after packing to prevent mixing of conforming and non-conforming host produce.

7.3.1 Identification of conforming and non-conforming host produce after packing

Examples of acceptable methods of identifying the condition status of conforming and non-conforming host produce after packing include:

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming host produce in a manner that clearly identifies the host produce as conforming to the requirements specified under this Procedure.

7.4 Packed product inspection

The **Packed Product Controller** must continually monitor the sorting and packing process by selecting a sample for examination from the packed product. The Packed Product Controller must advise the Certification Controller of any problems or potential problems detected so that corrective action can be implemented.

Packed Product Inspection may be carried out as:

- (a) in-line inspection during sorting and packing of a consignment; or
- (b) end-line inspection following assembly of a consignment.

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

7.4.1 Sample selection

The **Packed Product Controller** must select a minimum of 1 package in every 50 packages or part thereof of packed product for inspection.

For in-line inspection samples must be selected at random from the final packed product as it leaves the packing line.

For end-point inspection samples must be selected at random from the consignment following consignment assembly.

7.4.2 Examination of the sample

The **Packed Product Controller** must carry out 100% inspection of the host produce from each sample package (punnet, tray or carton) for compliance with the requirements in section [6. Requirements](#).

Each host produce in the sample package must be removed and examined for mature green condition and broken skin.

Mature green in the case of Tahitian limes, means with skin free from any yellow colouration indicating ripening.

Mature green in the case of black sapotes, means with skin free from any black colouration indicating ripening.

Mature green in the case of passionfruit, means with skin free from any wrinkling.

7.4.3 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown as Attachment 3.

7.4.4 Detection of non-conforming packed product

The **Certification Controller** must be notified of any rejection of packed product. The Certification Controller must advise the sorting and packing staff of the non-conformance and conduct an investigation to identify the cause.

If any sample package contains a host produce that does not meet the requirements specified in section [6. Requirements](#), the **Packed Product Controller** must:

(a) in-line inspection:

- (i) reject the sample package;
- (ii) withdraw and isolate all host produce packed since the previous sample package was selected; and
- (iii) stop the packing line.

Once any problems have been identified and rectified, sorting and packing may re-commence.

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

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

The Packed Product Controller must carry out 100% inspection of the host produce in the additional sample packages for conformance with the requirements specified in section [6. Requirements](#).

Additional sample packages must be given the next three PPS numbers after the package that initially failed inspection. The inspection results must be entered on the Mature Green Condition Packed Product Inspection Record.

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

If any of the additional sample packages contain a non-conforming host produce, all withdrawn packages shall be rejected.

(b) end-point inspection

If any sample package contains a host produce that does not meet the requirements specified in section [6. Requirements](#) the entire consignment must be rejected.

The Packed Product Controller must note in the “Comments” section of the Mature Green Condition Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment.

7.4.5 Rejected product

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

All rejected packages must be re-sorted, re-packed and re-inspected in accordance with this section prior to certification of mature green condition and free from broken skin under this Procedure.

Alternatively, rejected packages must be treated and certified in accordance with an alternative quarantine entry condition, or consigned to markets that do not require certification of mature green condition and free from broken skin.

7.4.6 Packed product inspection records

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

Packed product inspection records must be in the form of a Mature Green Condition Packed Product Inspection Record (Attachment 2) or a record which captures the same information.

Packed product inspection records must include:

- (a) the Interstate Produce (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- (b) the date of inspection of the sample package; and
- (c) the sample package sequential number (PPS No.); and
- (d) the inspection results for the sample package; and
- (e) details of defects or problems detected during inspection; and
- (f) the number of any withdrawn or rejected packages; and
- (g) the inspection results and follow-up action following rejection; and
- (h) the Packed Product Controller’s name and signature.

7.5 Dispatch

7.5.1 Package identification

The **Authorised Dispatcher** must ensure that, prior to issuing a PHAC; each package intended for certification under this Procedure is marked in indelible and legible characters at least 5 mm high with:

- (a) the IP number of the Business that operates the approved facility in which the produce was packed; and
- (b) the words “Meets ICA-15”; and
- (c) the date (or date code) on which the produce was packed.

Any packages containing host produce that have not been prepared in accordance with the requirements of this Procedure must not be marked as stated above.

7.5.2 Plant Health Assurance Certificate

The **Authorised Dispatcher** must ensure a PHAC (Attachment 4) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

PHACs must be completed, issued and distributed in accordance with the work instruction WI-01 'Guidelines for the completion of Plant Health Assurance Certificates'.

PHACs must include:

- (a) in the '*Accredited Business that Prepared Produce*' section, the name and address of the accredited Business that packed the host produce; and
- (b) in the '*Grower*' section, the name and address of the Accredited Business that was responsible for packing the host produce; and
- (c) in the '*Consignment Details*' section,
 - (i) the number and type of packages in the consignment; and
 - (ii) in the '*Type of Produce*' column, a description of the host produce. For passionfruit, the host produce description shall include the cultivar name; and
- (d) in the '*Additional Certification*' section, the words "Met mature green condition at the time of packing".

The Business must not issue a PHAC for host produce owned by another Business. An individual PHAC must be issued to cover each consignment to avoid splitting of consignments.

Books of pre-printed PHACs are available from ICA Records Management, Department of Primary Industries, phone 02 6552 3000. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.

7.5.3 PHAC distribution

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

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

8. RECORDS AND DOCUMENT CONTROL

8.1 ICA system records

The Business must maintain the following records, or similar which record the same information:

- (a) a Register of personnel engaged in colour sorting and inspection; and
- (b) a 'Mature Green Condition Packed Product Inspection Record' (Attachment 2); and
- (c) a copy of each PHAC issued under this Procedure.

Records must be retained for 4 years from completion.

Records shall be made available on request to an Authorised Person.

8.2 ICA system documentation

The Business must maintain the following documentation:

- (a) a current copy of the ICA arrangement; and
- (b) a current Certificate of Accreditation.

Documentation must be made available on request to an Authorised Person.

9. ATTACHMENTS

Attachment 1 Application for Accreditation as a Biosecurity Certifier

Attachment 2 Mature Green Condition Packed Product Inspection Record

- Attachment 3 Example of a Packed Product Sample Number
- Attachment 4 Plant Health Assurance Certificate

Application for accreditation as a Biosecurity Certifier

A business seeking to become accredited or renew accreditation for an ICA or CA arrangement must complete and lodge an application for accreditation using the prescribed form and paying the application fee.

The application form can be accessed at:

<http://www.dpi.nsw.gov.au/biosecurity/plant/ica> under the heading [Resources](#)

Alternatively, contact ICA Records Management:

Phone: 02 6552 3000

Fax: 02 6552 7239

Email: ica.scheme@dpi.nsw.gov.au

Mature Green Condition Packed Product Inspection Record

Business Name		IP Number	N				
Produce Type							

Date of Inspection	PHAC No.	PPS No	Free of live fruit fly		Comments <small>(note any problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Inspection Officer	
			Yes	No		Printed Name	Signature

Example of a Packed Product Sample Number

Marking Sample Packages after Packed Product Inspection

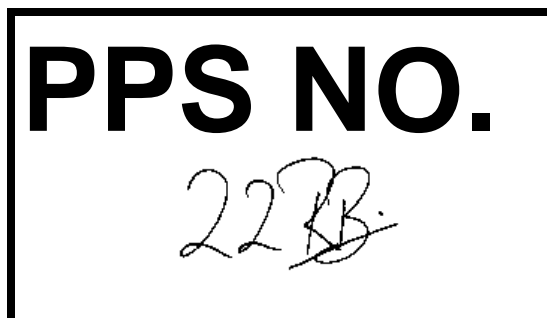
Following inspection, the Packed Product Controller must:

- (a) mark one end of each sample package by applying a stamp or sticker with the PPS Number (Packed Product Sample Number) and their initials as shown below; and
- (b) ensure that the PPS Number stamp or sticker is visible on the exposed end of the package when the package is assembled on the pallet.

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)





Department of
Primary Industries

Certificate Number	
Business Specific Information*	
Dispatch Date: / /	Ref No:
Arrival Date: / /	PO No:
<small>* These items display business specific information entered at the discretion of the consignor. They do not represent any part of the certifying conditions of the produce.</small>	

Plant Health Assurance Certificate

A biosecurity certificate issued under Part 13 of the *NSW Biosecurity Act 2015*

All accreditation details must be completed. Please print clearly and initial any alterations.

Consignment Details

Consignor

Name

Address

State Postcode

Consignee

Name

Address

State Postcode

Certification Details

IP Number	Facility Number	Procedure
N		

Accredited Business that prepared produce

Name

Address

State Postcode

Reconsigned to: (if applicable)

Splitting consignments, preparing composite lots or reconsigning whole consignments

Name

Address

State Postcode

Grower(s) (If more than one grower – attach list)

Name

Address

State Postcode

	Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or identifying marks (as marked on packages)	Date Code (as marked on packages)	Authorisation for reconsignment
1						
2						
3						
4						

Treatment Details

	Treatment Date	Treatment Chemical (Active Ingredient), Concentration, Duration, Temperature
1	/ /	
2	/ /	
3	/ /	
4	/ /	

Additional Certification/Codes:

This certificate is valid for 21 days from date of certification

Declaration

I am a person authorised under the *NSW Biosecurity Act 2015* to issue this biosecurity certificate and I hereby certify that the details shown above are true and correct and the procedure(s) listed above have been completed.

Full name

Signature

Date

Note: A person who provides false or misleading information on a biosecurity certificate is guilty of an offence under the Act. Such action could result in a penalty infringement notice or prosecution. The maximum penalty for an individual is \$1,100,000, and the maximum penalty for a corporation is \$2,200,000. This information is collected by the collecting agency identified in this form in relation to its functions under the Biosecurity Act 2015. This agency/s and the NSW Department of Industry may use and disclose this information as reasonably necessary for the purpose of performing biosecurity risk functions under, or reasonably contemplated by, the Biosecurity Act 2015.