



## Procedure

**PRIMARY INDUSTRIES**  
**Biosecurity & Food Safety NSW**  
 PO Box 232, Taree NSW 2430  
 Tel: 02 6552 3000 Fax: 02 6552 7239  
 Email: [ica.scheme@dpi.nsw.gov.au](mailto:ica.scheme@dpi.nsw.gov.au)

## ICA-16

# CERTIFICATION OF MATURE GREEN CONDITION OF BANANAS

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AUTHORISED BY	Manager, Plant Product Integrity & Standards		
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ISSUED BY	Primary Industries, Biosecurity & Food Safety		

### REVISION HISTORY

VERSION	DATE	AMENDMENTS	
		SECTION	DETAILS
1.0	23 Sep 2003	All	New ICA procedure
2.0	22 Dec 2003	Part	Pages 8, 19, 21 & 22
3.0	22 Nov 2009	All	
4.0	14 Jun 2011	All	All pages reviewed and formatted. All attachments reviewed and reformatted.
5.0	21 Jun 2017	All	All pages reformatted.  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.

NEXT REVIEW DATE: 01/07/2018

## **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 bananas for Queensland fruit fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This Procedure covers all certification of mature green condition of bananas by a Business operating under an ICA arrangement in New South Wales.

**Pest/s:** Queensland fruit fly (QFF)

**Produce:** Bananas (only those banana varieties that are green in colour when immature and excludes coloured varieties such as Red Dacca and Blue Java)

**Location:** New South Wales.

This Procedure is separated into two (2) sections.

- Part A covers a Business which grows, selects bunches, dehands and initially grades and packs bananas into bulk bins or cartons.; and
- Part B covers a Business which receives, grades, packs and certifies bananas from a Business accredited under Part A.

Certification of mature green condition of bananas 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>APVMA</i>	means the Australian Pesticides and Veterinary Medicines Authority.
<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>Business</i>	means the legal entity accredited as a biosecurity certifier under the Act.
<i>Certification</i>	means a Plant Health Certificate or a Plant Health Assurance Certificate, which verifies that a consignment meets the requirements of an Interstate Certification Assurance Procedure or an interstate quarantine entry requirement.
<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 fruit 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>Facility</i>	means the location of the sorting, grading and packing operation covered by the Interstate Certification Arrangement.
<i>host fruit</i>	means fruit of <i>Musa</i> spp. (banana).
<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>mature green condition</i>	means hard green with unbroken skin
<i>non-conformance</i>	means a failure to fulfil a specified requirement.
<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<i>Queensland fruit fly</i>	means the pest <i>Bactrocera tyroni</i> (Froggatt).
<i>sun bleaching</i>	means the area towards the flower end of a fruit in which the sun has bleached the skin to a yellow to white colour but the flesh beneath is still hard.
<i>unbroken skin</i>	means the skin has no pre-harvest cracks, splits, punctures or other breaks that penetrate through to the flesh.

## 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.

**Certification Controller** is responsible for:

- ensuring the Business and its staff comply with their responsibilities and duties under this Procedure;
- representing the Business during audits and other matters relevant to ICA Procedure;
- training staff in their duties and responsibilities under this Procedure;
- ensuring the Business has a current accreditation for an ICA arrangement under this Procedure;
- ensuring all certification of host fruit is carried out in accordance with this Procedure.

**UNDER PART A**

- ensuring the Business has current accreditation of an ICA arrangement under PART A of this procedure; and
- investigating and rectifying any problems following detection of a non-conformance.

**UNDER PART B**

- ensuring the Business has current accreditation of an ICA arrangement under PART B of this procedure;
- investigating and rectifying any problems following detection of a non-conformance.

**Bunch Receival Officer** is responsible for:

- ensuring all bunches of host fruit accepted for certification of mature green condition are free from host fruit which are not hard green with unbroken skin; and
- ensuring nonconforming host fruit are identified and controlled to prevent mixing with conforming bananas.

**Graders/Packers** are responsible for:

- ensuring all host fruit packed for mature green condition are hard green with unbroken skin; and
- ensuring nonconforming host fruit are identified and controlled to prevent mixing with conforming host fruit.

**Fruit Receival Officer** is responsible for:

- ensuring all bunches of host fruit accepted for certification of mature green condition are free from host fruit which are not hard green with unbroken skin; and
- ensuring all grower consignments are accompanied by a valid Bunch Control and Dehanding Declaration.

**Packed Product Controller** is responsible for:

- sampling and inspecting at least one (1) in every fifty (50) packages for conformance with the requirements specified in section 6. Requirements;
- identifying all sample packages;
- taking corrective action following identification of non-conforming host fruit in any sample package; and
- maintaining records of packed product inspection.

**Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified (refer to 8.4.1);
- ensuring certified produce is transported in secure conditions (Tasmania only); and
- maintaining copies of all PHACs issued by the Business under this Procedure.

The **Authorised Signatory** is responsible for:

- ensuring, prior to signing and issuing a PHAC, that produce covered by the PHAC has been prepared in accordance with this Procedure;
- ensuring the details on the PHAC are true and correct in every particular; and
- signing and issuing the PHAC.

## 6. REQUIREMENTS

Host fruit certified for mature green condition must meet the following requirements at the time of packing:

- hard green; and
- with unbroken skin.

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

## 7. PROCEDURE – PART A

**Part A** – Covers grower activities of selecting bunches, dehanding and initial grading and packing into bulk bins or cartons.

### 7.1 Bunch receival

The Bunch Receival Officer must check every bunch of host fruit received for grading and packing for certification of mature green condition.

Any bunch containing host fruit/s which are not hard green must be rejected and excluded from grading and packing for certification under this procedure.

The Bunch Receival Officer must identify and isolate non-conforming bunches of host fruit to prevent mixing with conforming bunches of host fruit.

#### 7.1.1 *Identification and control of nonconforming bunches at receival*

All bunches of host fruit received for grading and packing for mature green condition which are found to be non-conforming (i.e. past the hard green stage) must be identified to prevent mixing with conforming bunches of host fruit.

Example of acceptable methods of identifying non-conforming bunches include:

- locating non-conforming bunches of host fruit in a separate area to conforming bunches of host fruit and maintaining separation until the bunches of host fruit are graded and packed; and
- painting the stem of the bunch of host fruit, or securely attaching a ring of coloured ribbon or tape to the stem of the bunch of host fruit; and
- securely attaching a tag or label to the bunch of host fruit which clearly identifies the bunch of host fruit as non-conforming; and
- dehanding the bunch of host fruit and maintaining hands, clusters and singles of host fruit/s from non-conforming bunches of host fruit separate and identifiable from hands, clusters and singles originating from conforming bunches of host fruit.

Other methods may be used provided they clearly identify non-conforming hands/bunches of host fruit from conforming hands/bunches of host fruit at grading and packing.

A Business, which grows host fruit for packing by another Business, can undertake initial grading of host fruit but it is the responsibility of the Business certifying the host fruit to ensure that the skin of the host fruit is not broken and it is in hard green condition.

## 7.2 Grading and packing

All host fruit from conforming bunches of host fruit must be inspected and sorted for host fruit that are past the hard green stage or have broken skins.

Grading staff must reject for certification under this procedure the following:

- (a) any single host fruit, or any hand or cluster which contains a host fruit whose flesh is not hard or is flexible, or which is not green or shows any yellow colouration other than sun bleaching; and
- (b) any host fruit with pre-harvest cracks, splits, punctures or other breaks of the skin which penetrate through to the flesh.

The Certification Controller must oversee and supervise the grading and packing process to ensure only conforming host fruit is packed for certification under this procedure.

Detection of host fruit which have past the hard green stage during grading and packing must be investigated by the Certification Controller. The Certification Controller must advise the Bunch Receival Officer of the non-conformance and conduct an investigation to identify the cause.

### 7.2.1 Control of nonconforming hands, clusters or singles of host fruit

The Business must implement procedures for the control and identification of non-conforming hands, clusters or singles of host fruit.

Procedures must ensure that no mixing of conforming and non-conforming host fruit can occur during grading and packing.

### 7.2.2 Bunch control and dehanding bunches of host fruit

A Business which controls bunches of host fruit, dehands host fruit and provides the host fruit to another Business for packing and certification must be accredited for an ICA arrangement under Part A of this procedure.

A Business which controls bunches of host fruit, dehands and packs host fruit and provides the host fruit to another Business for certifying, must be accredited under Part A of this procedure.

The Business must supply a Bunch Control and Dehanding Declaration (Attachment 2) with each delivery of host fruit supplied to another Business for certification.

## 8. PROCEDURE – PART B

**Part B** – Covers Businesses which receive dehanded or packed host fruit from a Business accredited under Part A of this Procedure for grading, packing, inspection, certification and dispatch.

### 8.1 Bunch receival

The Fruit Receival Officer must check every bunch of host fruit received for grading and packing for certification of mature green condition

Any bunch containing a host fruit or host fruits which are not hard green must be rejected and excluded from grading and packing for certification under this procedure.

The Fruit Receival Officer must identify and isolate non-conforming bunches of host fruit to prevent mixing with conforming bunches of host fruit.

#### 8.1.1 Receival of host fruit grown by another Business

A Business that grades and packs host fruit grown by another Business must ensure:

- (a) a Bunch Control and Dehanding Declaration is provided with each days consignment; and
- (b) grower identification is maintained for all host fruit received and certified under this procedure from receival to certification and dispatch.



The Business must maintain copies of all Bunch Control and Dehanding Declarations received from growers whose host fruit they pack and certify under this procedure.

### *8.1.2 Identification and control of nonconforming bunches of host fruit at receipt*

All bunches of host fruit received for grading and packing for mature green condition which are found to be non-conforming (i.e. past the hard green stage) must be identified to prevent mixing with conforming bunches of host fruit.

Example of acceptable methods of identifying nonconforming bunches of host fruit include:

- (a) locating nonconforming bunches of host fruit in a separate area to conforming bunches of host fruit and maintaining separation until the bunches of host fruit are graded and packed;
- (b) painting the stem of the bunch of host fruit, or securely attaching a ring of coloured ribbon or tape to the stem of the bunch of host fruit;
- (c) securely attaching a tag or label to the bunch of host fruit which clearly identifies the bunch of host fruit as non-conforming; and
- (d) dehanding the bunch of host fruit and maintaining hands, clusters and singles of host fruit from non-conforming bunches of host fruit separate and identifiable from hands, clusters and singles of host fruit originating from conforming bunches of host fruit.

Other methods may be used provided they clearly identify non-conforming hands/bunches of host fruit from conforming hands/bunches of host fruit at grading and packing.

## **8.2 Grading and packing**

All host fruit from conforming bunches of host fruit must be inspected and sorted for host fruit that are part the hard green stage or have broken skins.

Grading staff must reject for certification under this procedure the following:

- (a) any single host fruit, or any hand or cluster which contains a host fruit whose flesh is not hard or is flexible, or which is not green or shows any yellow colouration other than sun bleaching; and
- (b) any host fruit with pre-harvest cracks, splits, punctures or other breaks of the skin which penetrate through to the flesh.

The Certification Controller must oversee and supervise the grading and packing process to ensure only conforming host fruit is packed for certification under this procedure.

Detection of host fruit which have past the hard green stage during grading and packing must be investigated by the Certification Controller. The Certification Controller must advise the Bunch Receipt Officer of the non-conformance and conduct an investigation to identify the cause.

### *8.2.1 Control of nonconforming hands, clusters or singles of host fruit*

The Business must implement procedures for the control and identification of non-conforming hands, clusters or singles of host fruit.

Procedures must ensure that no mixing of conforming and non-conforming host fruit can occur during grading and packing

## **8.3 Packed product inspection**

The Packed Product Controller must continually monitor the grading 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 so corrective action can be implemented.

Packed product inspection may be carried out as:

- (a) in-line inspection during pallet assembly; or
- (b) end-point inspection following pallet assembly.

Part pallets shall be regarded as full pallets for the purpose of this Procedure.

### *8.3.1 Sample selection*

The Packed Product Controller must select a minimum of one (1) package from each pallet 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.

### *8.3.2 Examination of the sample*

The Packed Product Controller must carry out the inspection of each sample package for compliance with the requirements in Section 6. Requirements.

All host fruit in the top layer of each sample package must be examined and sufficient clusters or hands removed to enable the rest of the host fruit in the package to be inspected.

### *8.3.3 Identification of sample packages*

Sample packages must be sequentially numbered during 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 identified the sequential sample number and their initials.

For palletised consignments, 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.

### *8.3.4 Detection of nonconforming packed product*

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

If any sample package contains a host fruit that does not meet the requirements specified in Section 6. Requirements, the Packed Product Controller must:

- (a) In-line inspection; and
  - (i) reject the sample package;
  - (ii) withdraw and isolate all packed product on incomplete pallets at the time of inspection; and
  - (iii) stop the packing line.

Once any problems have been identified and rectified, grading and packing may recommence on to new pallets.

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

Following resumption of grading and packing, the Packed Product Controller must select an additional three (3) sample packages from the withdrawn pallets. The Packed Product Controller must examine the three sample packages for conformance with the requirements specified in Section 6. Requirements.

Samples packages must be given the next three Packed Product Sample (PPS) numbers after the sample package that initially failed inspection. The inspection results must be entered on the 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 nonconforming host fruit, all withdrawn packages shall be rejected.

(b) End-point inspection

If any sample package contains a host fruit 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 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.

### 8.3.5 *Rejected produce*

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

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

### 8.3.6 *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 Packed Product Inspection Record (Attachment 4).

Packed product inspection records must include:

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

## 8.4 **Dispatch**

### 8.4.1 *Product identification*

The Authorised Dispatcher must ensure that each package is marked in indelible and legible characters of at least 5 mm with:

- (a) the Interstate (IP) number of the Business that operates the approved facility in which the produce was packed;
- (b) the words “**Meets ICA-16**”;
- (c) the date (or date code) on which the host fruit was packed.

### 8.4.2 Plant Health Assurance Certificate (PHAC)

The Authorised Dispatcher must ensure a PHAC 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 the Produce' section, the name and address of the accredited Business certifying the host fruit;
- (b) in the 'IP Number of Accredited Business' section, the IP Number of the accredited Business certifying the host fruit;
- (c) in the 'Grower' section, the name and address of the property on which the host produce was grown. Where the consignment contains host produce from a number of growers the word "VARIOUS" must be used.

The Business must not issue a PHAC for product 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 Plant Biosecurity, Department of Primary Industries. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be returned to the Department.

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.

### 8.4.3 PHAC distribution

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

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

## 9. RECORDS AND DOCUMENT CONTROL

### 9.1 ICA system records

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

Under PART A

- (a) 'Bunch Control and Dehanding Declaration' (Attachment 2).

Under PART B

- (a) if applicable, 'Bunch Control and Dehanding Declaration' (Attachment 2); and
- (b) 'Packed Product Inspection Record' (Attachment 4); and
- (c) if applicable, Grower Identifier Record; and
- (d) the duplicate copy of each PHAC issued under this Procedure (Attachment 5).

Records must be retained for at least 4 years from completion.

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

### 9.2 ICA system documentation

The Business must maintain the following documentation:

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

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

## **10. ATTACHMENTS**

- Attachment 1      Application for Accreditation as a Biosecurity Certifier
- Attachment 2      Bunch Control and Dehanding Declaration
- Attachment 3      Packed Product Sample (PPS) Number
- Attachment 4      Packed Product Inspection Record
- Attachment 5      Plant Health Assurance Certificate (PHAC)

## **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](mailto:ica.scheme@dpi.nsw.gov.au)

# Bunch Control and Dehanding Declaration

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

An Authorised Signatory of:

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

Interstate Produce (IP) Number

<b>N</b>				
----------	--	--	--	--

Hereby declare that the:

\_\_\_\_\_ (no of packages)

\_\_\_\_\_ (type of packages – bins, cartons, trays)

of bananas identified by:

\_\_\_\_\_ (Package Identification)

delivered to:

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

Interstate Produce (IP) Number

<b>N</b>				
----------	--	--	--	--

on     /     /     (date)

For packing for certification of mature green condition:

1. Grown by the Business in NSW.
2. All bananas in the consignment were from bunches which had been inspected prior to dehanding and all fruit was hard green.

.....  
Signature

.....  
Date

## Packed Product Sample (PPS) No. Stamp

### Marking sample packages after packed product inspection

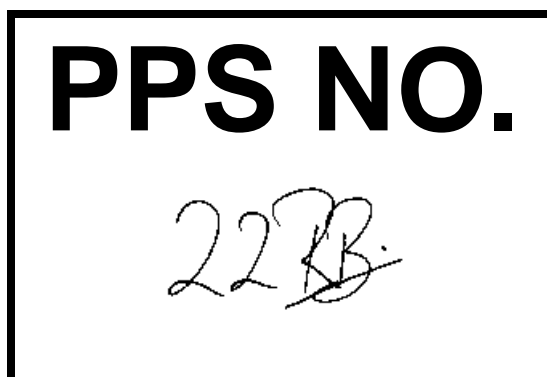
Following inspection, the Packed Product Controller must:

- (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)





## Packed Product Inspection Record

Business Name:						IP Number	N				
Packing Date	PPS No.	Hard Green		Unbroken Skins		Comments (Note any defects or problems detected during inspection and number of any rejected packages)					
		Yes	No	Yes	No						

Packed Product Controller

.....

Printed Name
Signature
Date



Department of  
Primary Industries

Certificate Number	
<b>Business Specific Information*</b>	
Dispatch Date: / /	Ref No:
Arrival Date: / /	PO No:

\* 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.

**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

**Reconsigned to:** (if applicable)

Splitting consignments, preparing composite lots or reconsigning whole consignments

Name	
Address	
State	Postcode

**Certification Details**

**IP Number**

**Facility  
Number**

**Procedure**

<b>N</b>		
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**Accredited Business that prepared produce**

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

	Treatment Date	Treatment
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.