



Department of Primary Industries

Procedure

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ICA-57

REPACKING OF CERTIFIED FRUIT FLY HOST PRODUCE

NUMBER	ICA57	VERSION	2.0
AUTHORISED BY	Manager, Plant Product Integrity & Standards		
AUTHORISED DATE	27/06/2017	EFFECTIVE DATE	01/07/2017
ISSUED BY	Primary Industries, Biosecurity & Food Safety		

REVISION HISTORY

VERSION	DATE	AMENDMENTS	
		SECTION	DETAILS
1.0	04/09/2015	All	New Procedure
2.0	26/06/2017	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.

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.

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1. PURPOSE

The purpose of this Procedure is to describe:

- (a) the principles of operation, design features and standards required for repacking of certified Queensland fruit fly host produce; and
- (b) the responsibilities and actions of personnel;

when certifying and repacking certified fruit fly host produce under this Interstate Certification Assurance (ICA) arrangement.

This Procedure does not allow for repacking of uncertified produce nor does it allow for repacking of produce already certified under ICA-57.

2. SCOPE

This Procedure covers all certification for the repacking of certified fruit fly host produce by a Business operating under an ICA arrangement in New South Wales.

Pests: Queensland fruit fly (*Bactrocera tyroni*) (QFF).

Produce: QFF host produce.

Location: New South Wales.

Certification of repacking of certified 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](#).

Authorised Person means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.

Authorised Signatory 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 produce transported to a single consignee at one (1) time covered by a single PHAC.
<i>Department</i>	means the NSW Department of Industry – Office of Primary Industries.
<i>Destination state</i>	means the state or territory to which the product shall be consigned following repacking of certified produce.
<i>facility</i>	means the approved location where produce is repacked and where certification operations covered by the ICA arrangement are conducted.
<i>Fruit fly</i>	means Queensland fruit fly.
<i>Fruit Fly Free Area</i>	means an area or property within a state or territory recognised as being free of QFF by the accrediting authority.
<i>host produce</i>	means fruit or vegetables which are susceptible to infestation by Queensland fruit fly.
<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>Importing state</i>	means the state or territory receiving produce certified under the repacking ICA Procedure.
<i>non-conformance</i>	means a failure to fulfil a specified requirement.
<i>Package</i>	means an article in which produce is, or has been, contained, wrapped or packed, and includes bulk containers.
<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<i>Plant Health Certificate (PHC)</i>	means certification issued by an Authorised Officer in another State or Territory.
<i>Queensland fruit fly</i>	means the pest <i>Bactrocera tyroni</i> (Froggatt).
<i>Repacking</i>	means the process of unpacking certified produce and repacking the produce into new packages.
<i>secure conditions</i>	means: <ul style="list-style-type: none"> (a) unvented packages; or (b) vented packages with the vents secured with mesh with a maximum

- aperture of 1.6 mm; or
- (c) vented packages enclosing a liner bag or liner sheets that obscure vent holes; or
 - (d) packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm; or
 - (e) for bulk consignments - handled, stored and transported in commercial cool storage at less than 10°C.

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 (1) person may carry out the responsibilities of more than one (1) 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 accreditation;
- training staff in their duties and responsibilities under this Procedure;
- ensuring the Business has a current accreditation for an ICA arrangement under this Procedure;
- maintaining a Facility Plan for each facility on which fruit fly host produce will be repacked for certification under this Procedure;
- isolating material not meeting certification and labelling requirements and informing the Department;
- overseeing the release of conforming produce;
- informing suppliers of the requirement to consign produce under conditions which prevent infestation by fruit fly;
- 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; and
- ensuring all certification of host produce is carried out in accordance with this Procedure.

Produce Receipt Person is responsible for:

- ensuring consignments are secured against infestation upon receipt (as required);
- verifying consignments for certification and labelling;
- ensuring a Plant Health Certificate (PHC) or Plant Health Assurance Certificate (PHAC) is received with each delivery of fruit fly host produce;
- keeping copies of certificates;
- ensuring produce received for packing and certification is in original packages with original labelling;
- ensuring identification, traceability and segregation of conforming and non-conforming produce; and
- completing the Produce Receipt Record.

Product Controller is responsible for:

- ensuring all produce is handled, stored and repacked in secure conditions and remains segregated and identifiable at all times;

- maintaining temperature sensing and recording equipment calibration records (if applicable);
- complying with the Cold Climate Repacking requirements (if applicable);
- maintaining the Air Temperature Record (if applicable); and
- maintaining the Repacking and Dispatch Record.

Authorised Dispatcher is responsible for:

- ensuring all packages covered by a PHAC are identified (refer to 7.5);
- ensuring certified produce is transported in secure conditions;
- maintaining copies of all PHACs issued by the Business under this Procedure; and
- maintaining copies of each PHAC issued.

The **Authorised Signatory** is responsible for:

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with this Procedure;
- ensuring the details on the certificate are true and correct in every particular;
- ensuring that all quarantine entry conditions of the destination state or territory has been complied with; and
- signing and issuing the PHAC.

6. REQUIREMENTS

Fruit fly host produce certified for repacking under this Procedure must comply with the following requirements:

- received with a PHAC or a PHC, which certifies that the produce:
 - has been treated for fruit fly in a manner approved by the intended destination state; or
 - is from an area free from QFF; and
- received, stored, repacked and consigned under conditions which prevent infestation by QFF.

The Department and interstate quarantine authorities maintain the right to inspect certified produce at any time and to refuse to accept a certificate where produce is found to not comply with specified requirements.

Produce received with certification issued under ICA-57 must not be repacked under this Procedure.

7. PROCEDURE

7.1 Facility Plan

The Certification Controller shall maintain a Facility Plan (Attachment 2) for each property used for repacking. The Facility Plan shall include the following details:

- the location where certified product is stored prior to repacking;
- if applicable, the location of the secure packing area;
- the location where repacked product is stored prior to consignment;
- areas identified for holding and storing non-conforming product at the site; and
- if applicable, temperature sensor locations (refer to 7.3.7).

The Certification Controller must maintain a Facility Plan (Attachment 2) for the approved facility.

The Facility Plan must include a diagram of the facility layout and clearly show all areas associated with the treatment, segregation, storage and consignment of host produce, including non-host produce. These areas include:

- (a) the location and identification of buildings and facilities (i.e., loading docks, host produce receival areas, and segregated storage areas); and
- (b) for each location identified on the Facility Plan, the name of the location or location code used to identify the location; and
- (c) the location and size (m³) of each cold room and the cold room number or other code that uniquely identifies each cold room at the facility; and
- (d) the location and identification of each temperature sensor; and
- (e) road access including street names; and
- (f) internal roadways.

A copy of the Facility Plan must be included with the Application for Accreditation as a Biosecurity Certifier (Attachment 1).

If any changes occur to the Facility Plan information, a new Facility Plan must be submitted to ICA Records Management.

7.2 Security prior to arrival and packing (if travelling through fruit fly endemic or outbreak area)

Produce must be handled, stored and transported continuously under secure conditions for the duration of transit to the consignor from its point of origin, if not travelling through a continuous fruit fly free area. Secure conditions include:

- (a) unvented packages; or
- (b) vented packages with the vents secured with mesh with a maximum aperture of 1.6 mm; or
- (c) vented packages enclosing a liner bag or liner sheets that obscure vent holes; or
- (d) packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm; or
- (e) for bulk consignments - handled, stored and transported in commercial cool storage at less than 10°C.

7.3 Consignment verification on receipt

The Produce Receipt Person must verify the details of each consignment within 24 hours of receiving the product and prior to repacking operations. The Produce Receipt Person shall:

- (a) ensure an original PHAC (PHAC) or PHC (PHC) accompanies the consignment;
- (b) verify the certificate details have not been altered without appropriate endorsement and authorisation;
- (c) ensure the quantity of packages and type of produce in the consignment match the details provided on the certificate;
- (d) if applicable, ensure packages are labelled as per Interstate Certification Assurance (ICA) requirements;
- (e) if a PHAC, verify the date code marked on packages is identical to the date code(s) specified on the certificate;
- (f) verify that consignments have been received in accordance with this Procedure and secure conditions (see 7.2) have been maintained;
- (g) mark the certificate with the word "Verified" and "Inspected", sign and date the certificate and maintain for audit purposes;
- (h) record the consignment on the Produce Receipt Record (refer 7.3.2) or similar record that contains the same information;
- (i) retain all certification for a period of no less than 12 months and make available to an Authorised Officer upon request.

If an original certificate or an appropriately endorsed re-consigned or split consigned certificate does not accompany the consignment, the consignment must be segregated and held until either the original or an authenticated copy of the original certificate is received.

Where the required certification is not obtainable, the consignment must be rejected for repacking under this Procedure.

7.3.1 Non-compliance in verification of consignment

The Produce Receipt Person shall ensure that consignments that fail the verification process (refer to 7.3) are isolated, clearly identified to prevent mixing with conforming produce, and rejected for certification under this Procedure.

Once the rejected packages are isolated, the Certification Controller shall contact the Department office immediately (during business hours) to be instructed on further action that must be taken with the rejected consignment.

7.3.2 Produce receipt record

The Produce Receipt Person shall maintain a Produce Receipt Record (Attachment 3), or a similar record which captures the same information, for all consignments which are to be repacked and certified under this Procedure.

The Produce Receipt Record shall include the following details:

- (a) if a PHAC, the name and Interstate Produce (IP) number of the Business operating under the Procedure; or
- (b) if a PHC issued by an Authorised Officer, a description of the produce and the name, address and postcode of both the grower and packer; and
- (c) the consignment receipt date; and
- (d) the original certificate (PHAC/PHC) number received with the consignment; and
- (e) the state of origin; and
- (f) IP number of produce origin; and
- (g) the produce type and quantity; and
- (h) the applicable treatment code; and
- (i) the package type; and
- (j) any applicable comments (for example consignment passed or rejected, any problems or discrepancies).

7.3.3 Security against fruit fly infestation

The Product Controller shall ensure all produce is handled, stored and repacked under conditions which do not allow fruit fly to infest the produce. There are two options available to a Business applying security measures against infestation to host produce during repacking in NSW. One of the following security measures must be applied during receipt, handling, repacking and dispatch of host produce.

The two options for security against fruit fly infestation in NSW are:

- Repacking under secure conditions (refer 7.3.4); or
- Repacking in low air temperature conditions (refer 7.3.5).

7.3.4 Repacking under secure conditions

The Certification Controller may elect to conduct produce handling activities in a facility which is constructed in a way that prevents the entry of fruit flies.

The Product Controller must ensure all produce is handled, stored and repacked under conditions which prevent the entry of fruit flies. Methods to prevent the entry of fruit flies include:

- enclosed or screened buildings,
- cold-rooms,
- secured vehicles; or
- other facilities that have been constructed in a manner to prevent the entry of fruit fly (for example, implementation of automated doors).

7.3.5 *Repacking in low air temperature conditions*

The Certification Controller may elect to conduct produce repacking activities under low air temperatures. The Product Controller shall ensure that during handling, storage and repacking, the produce remains in an environment that ensures produce is not exposed to air temperatures greater than 16°C.

The Product Controller shall ensure that at least one (1) temperature sensor is installed in each immediate area in which produce will be handled, stored and repacked for certification under the Procedure. This may include the receipt area, holding facilities, packing line and areas where the consignment is stored. The location of each temperature sensor must be included in the Facility Plan (refer 7.1).

Temperature sensing and recording equipment shall be calibrated and meet the minimum requirements specified in section 7.3.6, Temperature sensing and recording equipment.

7.3.6 *Temperature sensing and recording equipment (applies only if Section 7.3.5 – Repacking in low air temperature conditions, is being used)*

The Product Controller shall ensure air temperatures are measured using air temperature sensors protected by a meteorological screen or, are positioned in an area which does not receive direct sunlight and is sheltered from breezes or any artificial source of air movement such as fans or air conditioners.

Each sensor and associated recording equipment must:

- be uniquely identified; and
- be accurate within $\pm 0.5^{\circ}\text{C}$ at 0°C and at the maximum allowable temperature; and
- have a maximum incremental resolution of 0.5°C ; and
- be able to record the temperature at a maximum of 5 minute intervals; and
- record the corresponding unique identification of the sensor.

7.3.7 *Sensor calibration*

The Product Controller must ensure all manual and electronic temperature sensors and their associated recording equipment (where applicable) are calibrated:

- at least annually and in accordance with the manufacturer's requirements; and
- by the manufacturer, manufacturer's representative or a NATA accredited calibration authority.

The Business must obtain a record of calibration (Attachment 5) issued by the calibrating Business, which includes the following details:

- unique identification of the sensor (for example, serial number); and
- place of sensor; and
- date of calibration; and
- calibration result; and
- sensor correction value ($\pm ^{\circ}\text{C}$); and
- batch/size treated; and
- identity of the person conducting the calibration activities

7.3.8 *Air temperature record*

The Product Controller shall maintain an Air Temperature Record (Attachment 4) or a similar record which captures the same information for all produce handled in low air temperature. The Air Temperature Record shall include the following details:

- the name and Interstate Produce (IP) number of the Business operating under the Procedure; and
- date of repacking; and
- start and finish time of repacking; and
- unique sensor identification; and
- sensor readings at a maximum of five (5) minute intervals; and
- comments (for example, any problems or discrepancies); and
- Product Controller's signature.

7.4 **Repacking**

7.4.1 *Maintaining traceability during repacking*

The Product Controller shall ensure all produce intended for repacking:

- remains in original packages with original labelling until repacked into final packages; and
- maintains identification in a manner that allows for segregation of conforming and non-conforming produce; and
- can be traced back to original consignment at all times.

Consignments of produce that have been certified by a government inspector under a PHC are not specifically labelled to provide traceability to the PHC. The Product Controller shall implement additional traceability measures where produce has been certified under a PHC to ensure the produce maintains its identity back to the PHC at all times. The following measures may be implemented to maintain traceability:

- keeping produce in identified and segregated areas, or
- attaching a document to the consignment that provides details of the PHC number and date the consignment passed verification, or
- affixing labels to individual packages that state the PHC number and date consignment passed verification.

7.4.2 *Post repacking security*

The Product Controller must ensure produce is handled, stored and transported in secure conditions after repacking.

Secure conditions include:

- unvented packages; or
- vented packages with the vents secured with mesh with a maximum aperture of 1.6 mm; or
- vented packages enclosing a liner bag or liner sheets that obscure vent holes; or
- packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm.

7.4.3 *Repacking and dispatch record*

The Product Controller shall maintain a Repacking and Dispatch Record (Attachment 6), or a similar record which captures the same information, for all consignments prepared for certification under this Procedure. The Repacking and Dispatch Record shall include the following details:

- the name and Interstate Produce (IP) number of the Business performing the repacking; and
- the original certificate number (PHAC/PHC) received with the produce destined for repacking; and
- package type of the final repacked consignment; and
- the packed weight (kg) or final number of packages in repacked consignment; and
- the new PHAC number; and
- the date of repacking; and
- comments (for example consignment passed/rejected)

7.5 Certification

Prior to certification and dispatch, the Authorised Signatory must:

- ensure all produce to be packed under this Procedure has passed verification on receipt; and
- ensure the consignment will meet all current quarantine entry conditions of the state or territory to which the product shall be consigned.

Where on-line access is not available during certification, the Business must keep up-to-date copies of fruit fly entry conditions for each state or territory for which they intend to supply certified repacked produce. The Business must refer to current legislation or Plant Quarantine Manuals of the destination state to ensure entry conditions are being met.

The Authorised Signatory must complete and sign a PHAC (Attachment 7) prior to dispatch of a consignment prepared in accordance with this Procedure.

PHACs shall include:

- in the 'Type of Produce' section:
 - the number and description of each type of produce in the consignment.
- in the 'Additional Certification' section:
 - a description of the produce and the associated treatment codes specific to the produce (for example ICA-07, ICA-21, ICA-56); and for each produce type, list, in brackets, the corresponding state of origin of the produce or state code (refer to Attachment 7). The state codes that must be used are as follows:

State or Territory	Code	State or Territory	Code
Victoria	(V)	New South Wales and Australian Capital Territory	(N)
Tasmania	(T)	Queensland	(Q)
South Australia	(S)	Northern Territory	(A)
Western Australia	(W)		

Where there is insufficient room to list each type of produce the words 'see attachment' are to be used and an attachment sheet shall be securely attached to the relevant assurance certificate. The attachment sheet shall include:

- the words 'Attachment Sheet';
- the name and address of the consignor;
- the PHAC number;
- the number and type of packages in the consignment;
- the type of produce in the package;
- the associated treatment codes specific to the produce;

- the associated state of origin or state code specific to the produce;
- the signature of the Authorised Signatory that signed the certificate; and
- the date of consignment.

The completion and issuance of PHAC's shall be completed in accordance with WI-01 'Guidelines for Completion of Plant Health Assurance Certificates'.

The original copy of the PHAC must accompany the consignment; the duplicate copy must be retained by the Business.

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.

It is the Business's responsibility to ensure the consignment complies with all entry conditions for the intended interstate and intrastate market. Entry conditions are subject to change. The Business should regularly review on-line state and territory entry requirements.

7.5.1 *Plant Health Assurance Certificate (PHAC) distribution*

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

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

7.6 Identification and traceability of certified produce (labelling)

Prior to consignment, the Product Controller shall ensure each package is marked in indelible, legible and visible characters of at least 5mm, with:

- the Interstate Produce (IP) number of the accredited Business that certified the produce;
- the words "Meets ICA-57"; and
- date or (date code) on which the produce was repacked.

The repacked produce must be labelled with the above labelling on the same day as repacking occurs.

The repacked produce must remain segregated to maintain the identity of the produce until the above labelling is applied to the packages.

8. RECORDS AND DOCUMENT CONTROL

8.1 ICA system records

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

- Produce Receipt Record (Attachment 3);
- Repacking and Dispatch Record (Attachment 6);
- original PHAC's/PHC's for received produce;
- Facility Plan (Attachment 2);
- the duplicate copy of each PHAC issued (Attachment 7).

Where repacking in Low Air Temperatures (refer 7.3.5):

- Air Temperature Record (Attachment 4);
- Sensor Calibration Test Record issued by the calibrating Business (Attachment 5).

Records must be retained for at least 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) up-to-date copies of fruit fly entry conditions for each state/territory to which they intend to supply certified repacked produce to (where on-line access is not available at certification); and
- (b) a copy of endorsed Authorised Signatory application forms; and
- (c) a current copy of the Procedure; and
- (d) 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 Facility Plan – ICA-57

Attachment 3 Produce Receipt Record

Attachment 4 Air Temperature Record

Attachment 5 Sensor Calibration Test Record

Attachment 6 Repacking and Dispatch Record

Attachment 7 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](#)

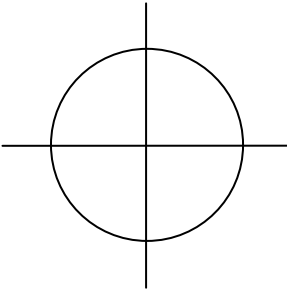
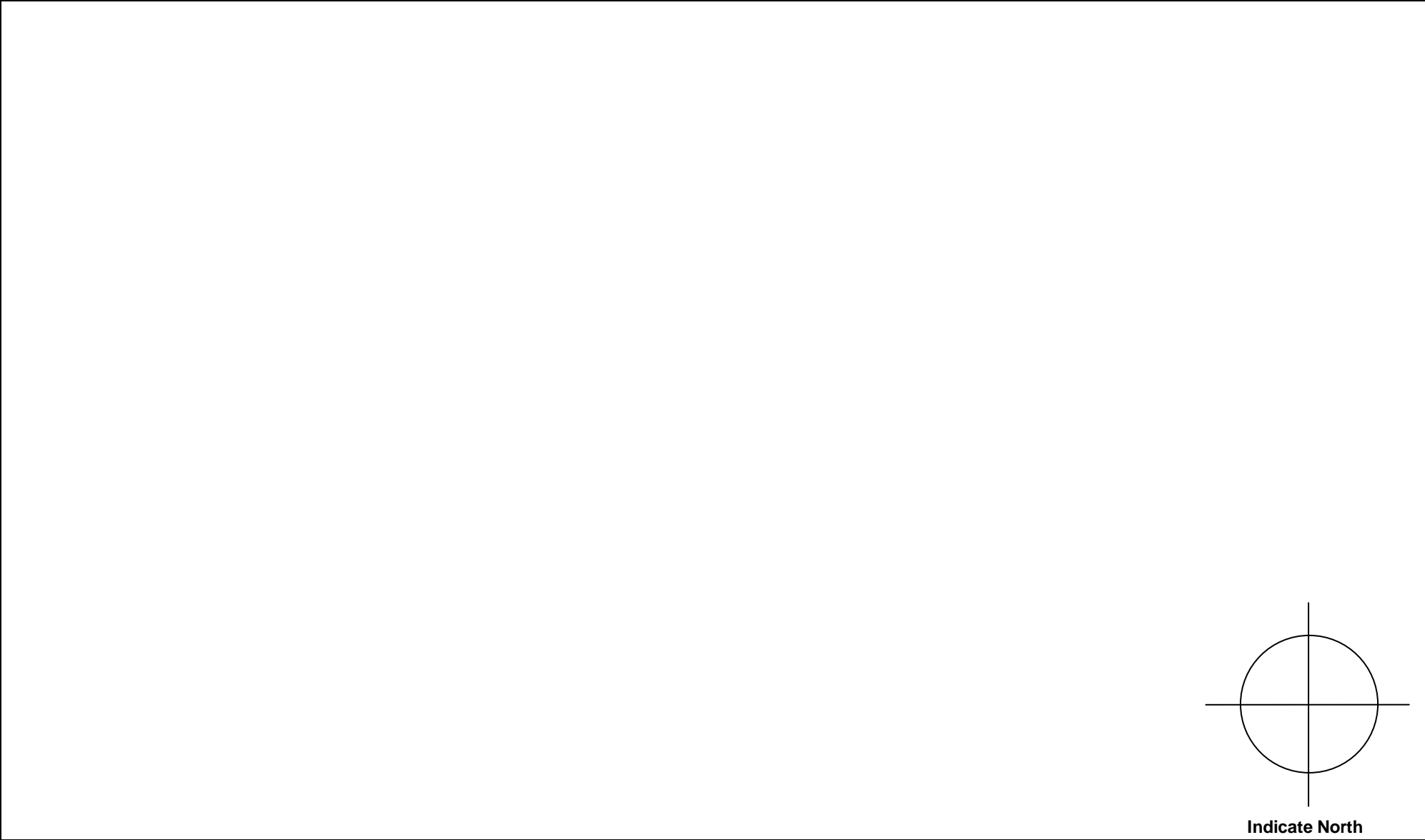
Alternatively, contact ICA Records Management:

Phone: 02 6552 3000

Fax: 02 6552 7239

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

FACILITY PLAN – ICA-57



Indicate North

AIR TEMPERATURE RECORD

Business Name:		IP Number:	N				Record Number:	
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Date	Start Time	Sensor ID	Sensor Reading (degrees)	Finish Time	Comments*	Product Controller Signature

* Column for recording problems and discrepancies



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

Reconsigned to: (if applicable)
Splitting consignments, preparing composite lots or reconsigning whole consignments

Name

Address

State Postcode

Certification Details

IP Number	Facility Number	Procedure
N		

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
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
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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.