



TREATMENT AND INSPECTION OF CUSTARD APPLE AND OTHER ANNONA SPP.

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**TREATMENT AND INSPECTION OF CUSTARD APPLES AND OTHER
ANNONA SPP.**

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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 treatment and inspection equipment; and
- (b) the responsibilities and practices of personnel;

that apply to the treatment and inspection of custard apples and other *Annona* spp. for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of treatment and inspection of custard apples and other *Annona* spp. from Accredited Certifiers operating under an ICA arrangement in Queensland.

Certification of post-harvest treatment **must** be carried out in conjunction with this procedure in accordance with the ICA Operational Procedure *Dipping in Dimethoate* [ICA-01].

This procedure is applicable where the requirements specified in [6. Requirement](#) are a specified entry condition of an interstate quarantine authority for Queensland fruit fly.

Certification of treatment and inspection of custard apples and other Annona spp. under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

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

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

Information on interstate quarantine requirements can be obtained from the plant quarantine service in the destination state or territory.

3. REFERENCES

- | | |
|-----------|---|
| ICA-01 | <i>Dipping in Dimethoate</i> |
| ICA-WI-02 | <i>Guidelines for Completion of Plant Health Assurance Certificates</i> |



4. DEFINITIONS

Accredit	means to accredit persons to give a Biosecurity Certificates in accordance with Section 415 of the Biosecurity Act 2014.
Accredited Certifier	means a person who holds accreditation under chapter 15 of the <i>Biosecurity Act 2014</i> to give biosecurity certificates.
Accrediting Authority	means the Department of Agriculture and Fisheries Queensland (DAF Queensland).
Application for Accreditation	Application for accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement [CAF-47].
APVMA	means the Australian Pesticides and Veterinary Medicines Authority.
Assurance Certificate	means a <i>Plant Health Assurance Certificate</i> [CAF-16].
Authorised Signatory	means a person whose name and specimen signature is provided as an Authorised Signatory on the business's application for accreditation.
Business	the legal entity responsible for the operation of the facility and ICA arrangement detailed on the Business's Application for Accreditation.
consignment	means a discrete quantity of product transported to a single consignee at one time.
Certified/Certification	means covered by a valid <i>Plant Health Assurance Certificate</i> [CAF-16].
cultivar	means a cultivated variety.
DAF Queensland	means the Department of Agriculture and Fisheries Queensland.
custard apple	means fruit of a hybrid of <i>Annona cherimola</i> and <i>Annona squamosa</i> .
dipping	means full immersion in a diluted chemical mixture.
facility	means the location where pre-harvest treatment and/or post-harvest inspection and treatment operations covered by the Interstate Certification Assurance arrangement are carried out.
fruit fly	means Queensland fruit fly.
ICA	means Interstate Certification Assurance.
Inspector	means an Inspector appointed under the <i>Biosecurity Act 2014</i> .



Interstate Certification Assurance	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
lot	means a discrete quantity of fruit received from one grower at one time. Means a quantity of homogenous produce assembled at one place at one time. A lot could consist of produce from one or more growers/blocks/properties.
nonconformance	means a nonfulfilment of a specified requirement.
Tasmania only	means the section only applies to consignments being consigned to Tasmania.
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> and related species <i>B. neohumeralis</i> .

5. RESPONSIBILITY

These position titles have been used to reflect the responsibilities of staff under the ICA arrangement. These positions may not be present in all businesses, or different titles may be used for staff who carry out these responsibilities. In some businesses one person may carry out the responsibilities of more than one position.

The **Certification Controller** is responsible for -

- representing the Business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure;

PART A

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure ([refer 7.1](#));
- maintaining a property plan for each property on which fruit is grown for certification under this Operational Procedure ([refer 7.2](#));
- ensuring all source blocks of fruit harvested for certification under this Operational Procedure have undergone pre-harvest bait or cover spraying for fruit fly from six weeks prior to harvest to completion of harvest ([refer 7.3](#));
- instigating action following detection of live fruit fly infestation at harvest ([refer 7.6.6](#) and [7.6.7](#));

PART B

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure ([refer 7.1](#));



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- ensuring all fruit received for post-harvest treatment, inspection and certification under Part B of this Operational Procedure are sourced from a Business accredited under Part A and are accompanied by a valid *Pre-Harvest Treatment and Harvest Inspection Declaration* ([refer 7.7](#));
- overseeing the grading and packing of fruit for certification under this Operational Procedure ([refer 7.9](#));
- instigating action following detection of live fruit fly infestation at grading and packing or packed product inspection ([refer 7.10.4](#) and [7.10.5](#)).

The **Spray Operator** is responsible for –

- preparing pre-harvest spray mixtures ([refer 7.4.2](#) and [7.5.2](#));
- applying pre-harvest bait sprays and/or cover sprays to all source blocks of fruit certified under this Operational Procedure ([refer 7.3](#), [7.4](#) and [7.5](#));
- maintaining pre-harvest spray equipment ([refer 7.4.2.3](#) and [7.5.2.3](#));
- maintaining pre-harvest spray preparation and treatment records ([refer 7.4.2.4](#) and [7.5.2.4](#)).

The **Harvest Supervisor** is responsible for -

- overseeing and supervising the harvest process ([refer 7.6](#));
- inspecting rejected fruit for live fruit fly infestation during harvest ([refer 7.6.1](#));
- advising the Certification Controller on detection of live fruit fly at harvest ([refer 7.6.6](#)).

Graders and Packers are responsible for -

- ensuring all fruit packed for certification under this Operational Procedure are free from live fruit fly and broken skins ([refer 7.9](#));
- advising the Certification Controller on detection of live fruit fly during grading and packing ([refer 7.9](#)).

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

- sampling and inspecting at least one in every 50 packages for freedom from live fruit fly and broken skin ([refer 7.10.1](#) and [7.10.2](#));
- identifying all sample packages ([refer 7.10.3](#));
- taking corrective action following identification of nonconforming fruit in any sample package ([refer 7.10.4](#));
- maintaining records of packed product inspection ([refer 7.10.6](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified ([refer 7.12.1](#));
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement ([refer 7.12.3](#)).



Authorised Signatories are responsible for -

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business's ICA arrangement and that the details on the certificate are true and correct in every particular ([refer 7.12.2](#)).
- if applicable, the completion of the Grower Declaration ([refer 7.6.8](#))

6. REQUIREMENT

Custard apple and other *Annona* spp. certified for treatment and inspection under this Operational Procedure must comply with the following three requirements: pre-harvest treated, post-harvest inspected and post-harvest treated.

1. **Pre-harvest treated** means:

(a) A program of **bait sprays** consisting of -

- a bait spray mixture of -
 - 435 mL of a concentrate containing 1150 g/L **maldison**, or 780 mL of a concentrate containing 500 g/L **trichlorfon**, and
 - 2 L **yeast autolysate protein lure**, per 100 litres of water;
- applied to –
 - all **custard apple and other *Annona* spp. trees** on the **property**, and
 - all **other fruit fly host trees** on the property, with fruit at a susceptible stage (unless receiving a program of dimethoate cover sprays);
- applied to the leaves at a rate of not less than **100 mL per tree**;
- at a maximum interval of **every seven days**;
- from **six weeks** prior to commencing harvest to the completion of harvest of fruit for certification.

or

- A bait spray mixture containing **Naturalure Fruit Fly Bait Concentrate**;
- applied to –
 - all **custard apple and other *Annona* spp. trees** on the **property**, and
 - all **other fruit fly host trees** on the property, with fruit at a susceptible stage (unless receiving a program of dimethoate cover sprays)
- applied to the foliage at a rate consistent with the **rate shown on the approved label** for the particular product used;
- at a maximum interval of **every seven days**;
- from **six weeks** prior to commencing harvest to the **completion of harvest** of fruit for certification.



or

(b) A program of **cover sprays** consisting of -

- a cover spray mixture of 75 mL of a concentrate containing 400g/L **dimethoate** per 100 L of spray mixture;
- applied to all **custard apple or other Annona spp. trees** in the **block** for any block in which fruit is grown for certification under this Operational Procedure;
- applied **thoroughly** to the fruit;
- at a maximum interval of **every fourteen days**;
- from **five weeks** prior to commencing harvest to the completion of harvest of fruit for certification.

or

(c) A combined program of bait sprays and cover sprays applied in accordance with (a) and (b) above, at intervals determined by the type of spray in the most recent application.

2. **Post-harvest inspected** means from a lot that was inspected after harvest and found free of live fruit fly infestation and broken skins.
3. **Post-harvest treated** means fully immersed for a period of not less than 60 seconds in a dip mixture containing 100mL of a concentrate containing 400 mg/L **dimethoate per 100L of dipping mixture** by a Business accredited for an ICA arrangement under the Operational Procedure *Dipping in Dimethoate* [ICA-01].

Post-harvest treatment must be the last treatment before packing.

The Department of Agriculture and Fisheries 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 not to comply with 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

- ***registered chemical products in accordance with the instructions included on the product's approved label; or***
- ***chemical products in accordance with the conditions of an APVMA permit; and***



- ***follow any first aid, safety, protection, storage and disposal directions on the product label or permit.***

Treatment facilities must comply with the requirements of the local government, environmental and workplace health and safety authorities.

The Active Constituent in Naturalure Fruit Fly Bait Concentrate is susceptible to resistance. It is extremely important that no more than one (1) litre of Naturalure Fruit Fly Bait Concentrate is applied to each hectare of crop.

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. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

An Accredited Certifier seeking accreditation for an Interstate Certification Assurance arrangement must make application for accreditation by lodging the form Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement [CAF-47] ([refer Attachment 1](#)) at least 10 working days prior to the intended date of commencement of certification of operation under the ICA arrangement.

If the Accredited Certifier grows and pre-harvest treats fruit for packing and certification by another Accredited Certifier, then Part A is indicated on the application and a Property Plan attached.

If the Accredited Certifier only packs and certifies fruit grown by other Accredited Certifiers , then Part B is indicated on the application.

If the Accredited Certifier grows, pre-harvest treats, packs and certifies fruit then Part A and Part B are indicated on the application and a Property Plan attached.

7.1.2 Audit Process

7.1.2.1 Initial Audit

Prior to an Accredited Certifier becoming accredited an initial audit of the business is carried out to verify the ICA system is implemented and capable of operating in accordance with the requirements of the Operational Procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement. On completion of a successful initial audit accreditation is granted to cover the current season, up to a maximum of twelve months from the date of initial accreditation and a Certificate of Accreditation is issued ([refer 7.1.3 Certificate of Accreditation](#)).

7.1.2.2 Compliance Audits

Compliance audits are conducted to verify that the ICA system continues to operate in accordance with the requirements of the Operational Procedure.

Compliance audits are, wherever practical, conducted when the ICA system is operating.

A compliance audit is conducted within four weeks of the initial accreditation or 12 weeks of the annual renewal of accreditation of the ICA arrangement.

An additional compliance audit is conducted between six and nine months after the date of accreditation for an ICA arrangement that operates for more than six months of the year. Random audits are conducted on a selected number of ICA arrangements each year. Random audits may take the form of a full compliance audit, or audits of limited scope to sample treatment mixtures, certified produce, ICA system records or ICA system documentation.

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

7.1.2.3 Re-Accreditation

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

A compliance audit is conducted each year within twelve weeks of the Accredited Certifier commencing certification of produce following re-accreditation.

7.1.3 Certificate of Accreditation

An Accredited Certifier will receive a *Certificate of Accreditation for an Interstate Certification Assurance Arrangement* detailing the scope of the arrangement including –



- the facility location;
- Operational Procedure;
- any restrictions on the accreditation such as –
 - type of produce covered,
 - type of pre-harvest treatment covered (bait and/or cover sprays),
 - chemicals covered;
- the period of accreditation.

The Accredited Certifier must maintain a current Certificate of Accreditation and make this available on request by an Inspector.

An Accredited Certifier may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure, produce type and chemical(s) covered by the Assurance Certificate.

PART A - (Covers the grower activities of pre-harvest treatment and harvest inspection)

7.2 Property Plan

The Certification Controller shall maintain a property plan for each property on which fruit is grown for certification under this Operational Procedure.

The property plan shall include the following details -

- (a) the location of all blocks on which custard apples or other *Annona* spp. are grown;
- (b) the Block Reference Code or Number used to identify the block;
- (c) the name (if any) used on-farm to identify the block or group of blocks;
- (d) road access including street name/s;
- (e) internal roadways within the property;
- (f) the location and identification of buildings on the property (eg. house, packing shed, equipment sheds etc.);

for each block on which custard apples and other *Annona* spp. are grown -

- (g) the cultivar and the number of trees planted in the block;
- (h) whether it is intended to certify fruit harvested from the block under the ICA arrangement;

the intended scope of the arrangement including –

- (i) the pre-harvest treatment/s to be applied under the ICA arrangement;
- (j) the chemicals to be used in pre-harvest treatment/s applied under the ICA arrangement.

A copy of the business's property plan/s shall be included with the Business's Application for Accreditation ([refer 7.1.1 Application for Accreditation](#)) if accreditation for Part A is required.



A blank Property Plan is included as [Attachment 3](#) and may be copied for inclusion with the Business's Application for Accreditation.

7.3 Pre-Harvest Treatment

All fruit certified under this Operational Procedure must have been pre-harvest treated for fruit fly from six weeks prior to harvest to completion of harvest, with **either** an approved bait spray **or** cover spray program in accordance with [6.Requirement](#).

When sprays of both types are used in the same season, the type of spray applied determines the maximum interval that can elapse before the next spray is applied.

7.4 Pre-Harvest Bait Spraying

7.4.1 Bait Spray Equipment Calibration

7.4.1.1 Spray Tank Volume and Calibration

Permanent volume indicator marks shall be made on the side of the spray 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.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 4](#).

7.4.1.2 Bait Spray Equipment Calibration

The Spray Operator shall carry out application rate calibration tests on bait spraying equipment prior to commencement of the season each year and within four weeks of commencement of treatment.

Application rate calibration tests may be carried out by using one of the following methods-

- 1. Fill the spray tank with water. With pump operating at normal speed, collect and record the output from the equipment, using an accurate measuring cylinder.***



2. Calculate the time required to apply at least 100 mL from the spray equipment.

3. Record this duration as a guide to the time required to apply the correct quantity of bait spray to each tree.

OR

1. Fill the spray tank with water. With pump operating at normal speed, determine how many squirts it takes to fill a 1 litre measuring cylinder.

2. Adjust the equipment to output sufficient volume to require 10 squirts to fill the 1 litre container.

3. Repeat the calibration test until you can consistently fill the 1 litre container with 10 squirts when operating at normal operating speed.

4. One squirt is then equivalent to 100mLs of bait spray.

5. Apply bait spray at the rate of one squirt to each tree.

OR FOR APPLICATION USING NATURALURE ONLY;

1. Calculate number of trees per hectare eg. $1000/\text{Row spacing} \times \text{Row width}$

2. Determine whether Dilute or Concentrate Spray method is used

Dilute:

- **Mix 1 part Naturalure with 6.5 parts water**
- **Adjust sprayer to give an extremely coarse droplet**
- **Record time to deliver 50 millilitres – this delivers one ‘spot’ as per label.**
- **Apply 150 spot 1 square metre in area to foliage**

Concentrate:

- **Mix 1 part Naturalure with 1.5 parts water. This can only be used as a spot spray**
- **Adjust sprayer to give a very coarse droplet.**
- **Record time to deliver 20 millilitres – this delivers one ‘spot’ as per label.**
- **Apply 125 spots to 1 square metre in area to foliage.**

3. Using the trees per hectare calculation divide this by the number of spots

4. This means you treat every second tree with the dilute solution. This ensures that no more than 1 litre per hectare of Naturalure is used.

7.4.1.3 Bait Spraying Equipment Calibration Records

Records of spray equipment calibration tests shall be maintained by the Spray Operator which records the name of the person conducting the test, the identification of the spray equipment, the date of testing and the results achieved during the tests.

An example Bait Spraying Equipment Calibration Test Record is included as [Attachment 5](#).

7.4.1.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture

Calculate -

- (a) 4.35 mL of a concentrate containing 1150 g/L maldison; or
- (b) 7.8 mL of a concentrate containing 500 g/L trichlorfon; plus

20 mL yeast autolysate protein lure for every litre of water in the spray tank.

Calculate the volumes of concentrate and yeast autolysate for the maximum mixture level and each of the incremental volumes marked on the spray tank and record these on the Bait Spray Mixture Preparation Chart ([refer 7.4.1.5 Bait Spray Mixture Preparation Chart](#)).

For Naturalure Fruit Fly Bait Concentrate as a dilute spray, calculate 1 litre of product for every 6.5 litres of water in the spray tank (ie 153.8ml Naturalure for every litre of water). For a concentrate spray, mix 1 part of product with 1.5 parts of water (ie 667ml Naturalure for every litre of water).

The Naturalure product contains both protein and insecticide so no additional chemical or protein is required.

The following calculation may be used to calculate the quantity of concentrate required in a full spray tank -

No. of Litres required to fill tank X mL concentrate required per litre = total concentrate mL required

For example (for maldison) –

350 litre spray tank X 4.35 = 1522.5 mL concentrate



A similar calculation may be used for trichlorfon, yeast autolysate and any incremental volumes used.

7.4.1.5 Bait Spray Mixture Preparation Chart

The Business shall maintain a Bait Spray Mixture Preparation Chart ([refer Attachment 6](#) and [Attachment 7](#)) or similar record in close proximity to the spray mixture preparation area at the time of making up the spray mixture.

A chart shall be prepared for each spray unit used by the business for bait spraying under this Operational Procedure.

The chart shall provide the following details -

- (a) the identification of the spray equipment and if applicable, the tractor or motorised vehicle to which the chart applies;
- (b) if applicable, the gear and engine rpm at which the vehicle must be operated;
- (c) the trade name of the concentrate to which the chart applies;
- (d) the name and stated concentration of active ingredient in the concentrate;
- (e) the concentrate mixing rate in millilitres per litre of bait spray mixture;
- (f) the total volume in litres of the spray tank when filled to the **maximum mixture level** mark;
- (g) the volume in millilitres (mL) of -
 - concentrate, and
 - yeast autolysate (where required), and
 - water,required to achieve the required bait spray mixture when filled to the **maximum mixture level** mark;
- (h) the volume in millilitres (mL) of -
 - concentrate, and
 - yeast autolysate (where required), and
 - water,required to achieve the required bait spray mixture for any **incremental volumes** used;
- (i) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

7.4.2 Bait Spray Treatment

The Spray Operator shall undertake bait spraying from **six weeks** prior to harvest until the completion of harvest.



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The bait spray shall be applied at a maximum interval of **every seven days** to **all trees of *Annona spp* and *Annona sp. hybrids*** and all **other fruit fly host trees** growing on the **property** with fruit at a susceptible stage (unless receiving a program of dimethoate cover sprays).

A minimum of six bait spray applications shall be carried out prior to commencing harvest of fruit from a block.

If fruit is still being harvested, bait or cover spraying should be continued for three weeks in blocks where picking has ceased to ensure fruit flies do not breed on residual fruit.

The bait spray shall be applied as a squirt of coarse droplets to the foliage, preferably in a shady part of the tree. Avoid spraying during the hottest part of the day and avoid spraying the fruit.

Do not apply bait to the trunk or interrow grass and weeds. The side of the tree that is sprayed should be alternated for each spray application to minimise phytotoxicity.

For bait sprays containing maldison or trichlorfon, the mixture shall be applied at a rate of 100 mL prepared bait spray mixture per tree.

For Naturalure, apply as a band or spot spray at the rate of 1 litre of product/Ha (ie 7.5 litres of bait mixture/Ha at the 1:6.5 dilution rate);

Pre-harvest bait sprays must be reapplied if rain sufficient to cause run-off from the leaves occurs within two hours of spraying.

Naturalure mixture may be applied to every second tree or every tree in every second row. Spots should be distributed evenly throughout the orchard to optimise effectiveness. Adjust application of the spots to suit the number of trees per hectare, but do not exceed the application rate above.

Fruit from treated trees should not be harvested until the specified withholding period has elapsed after the bait spray application.

7.4.2.1 Bait Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application, or more frequently as required.

7.4.2.2 Making Up the Bait Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of maldison for the required volume of **mixture** ([refer 7.4.1.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture](#)).



Suitable measuring vessels include graduated plastic or glass measuring cylinders.

For bait sprays containing maldison or trichlorfon, add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label.

Repeat this for the yeast autolysate.

Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark.

Ensure that the chemicals are completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation.

For Naturalure bait spray, first add water equivalent to the volume of Naturalure Fruit Fly Bait Concentrate to be mixed to the tank and start the agitation system. Then add the full amount of Naturalure Concentrate followed by the remaining amount of water. Allow agitation system to operate for at least five minutes before applying the treatment. Once mixed, constant agitation of the spray solution is recommended to ensure uniformity of spray mixture. Once prepared, the spray solution shall be used within 24 hours.

Spray equipment, other than hand held equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate.

This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

7.4.2.3 Bait Spray Equipment Maintenance

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

7.4.2.4 Bait Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all bait spray mixture preparation and bait spray treatment using a Bait Spray Mixture Preparation and Treatment Record ([refer Attachment 8](#)) or records which capture the same information.

The Business's bait spray preparation and treatment records must identify -

- the date of bait spray mixture preparation;
- the time of bait spray mixture preparation;
- the total volume (litres) of the made up spray mixture;
- if applicable, the volume of yeast autolysate used (millilitres) in the spray mixture;
- volume of concentrate used (millilitres) in the spray mixture;



- the trade name of the concentrate used;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of trees sprayed;
- identification of the Spray Operator.

7.5 Pre-Harvest Cover Spraying

7.5.1 Cover Spray Equipment Calibration

7.5.1.1 Spray Tank Volume and Calibration

Permanent volume indicator marks shall be made on the side of the spray 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.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as [Attachment 4](#).

7.5.1.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture

Calculate 0.75 mL of a concentrate containing 400 g/L **dimethoate** for every litre of **mixture** in the spray tank.

The following calculation may be used to calculate the quantity of dimethoate concentrate required in a full spray tank -

No. of Litres required to fill tank X 0.75 = mL concentrate required

For example –

350 litre spray tank X 0.75 = 262.5 mL concentrate

A similar calculation may be used for incremental volumes.

Calculate the volumes of concentrate for the **maximum mixture level** and each of the **incremental volumes** marked on the spray tank and record these on the Cover Spray Mixture Preparation Chart ([refer 7.5.1.3 Cover Spray Mixture Preparation Chart](#)).

7.5.1.3 Cover Spray Mixture Preparation Chart

The Accredited Certifier shall maintain a Cover Spray Mixture Preparation Chart ([refer Attachment 9](#) and [Attachment 10](#)) or similar record in close proximity to the spray mixture preparation area at the time of making up the spray mixture. A chart shall be prepared for each spray unit used by the Business for cover spraying under this Operational Procedure.

The chart shall provide the following details-

- (a) the identification of the spray equipment to which the chart applies;
- (b) if applicable, the gear and engine rpm at which the tractor must be operated;
- (c) the trade name of the concentrate to which the chart applies;
- (d) the name and stated concentration of active ingredient in the concentrate;
- (e) the concentrate mixing rate in millilitres per litre of cover spray mixture;
- (f) the total volume in litres of the spray tank when filled to the **maximum mixture** level mark;
- (g) the volume in millilitres (mL) of the concentrate required to achieve a mixing rate of 75 mL per 100 litres of spray mixture when filled to the **maximum mixture level** mark;
- (h) the volume in millilitres (mL) of the concentrate required to achieve a mixing rate of 75 mL per 100 litres of spray mixture for any known **incremental volumes** used;
- (i) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

7.5.2 Cover Spray Treatment

The Spray Operator shall undertake cover spraying from six weeks prior to harvest until the completion of harvest.

The cover spray shall be applied at a maximum interval of every fourteen days to all trees of *Annona* spp. and *Annona* sp. hybrids growing on the property.

The Spray Operator shall ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution, which ensures thorough coverage of all fruit.

Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off from the leaves occurs within two hours of spraying.

Fruit from treated trees should not be harvested for at least seven days after cover spray application.



7.5.2.1 Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture within 24 hours of application, or more frequently as required.

7.5.2.2 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required to achieve 75 mL per 100 litres of mixture of a 400 g/L dimethoate concentrate for the required volume of **mixture** ([refer 7.5.1.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture](#)).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label.

Fill the spray supply tank with clean water to the **incremental volume** mark or **maximum mixture level** mark.

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate.

This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

The mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

7.5.2.3 Cover Spray Equipment Maintenance

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

7.5.2.4 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and cover spray treatment using a Cover Spray Mixture Preparation and Treatment Record ([refer Attachment 11](#)) or records which capture the same information.

The Accredited Certifiers pre-harvest treatment records must identify -

- the date of cover spray mixture preparation;
- the time of cover spray mixture preparation;
- volume of concentrate used (millilitres) in the spray mixture;
- the trade name of the concentrate used;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of trees/hectares sprayed; and
- the identification of the Spray Operator.

7.6 Harvesting

The Harvest Supervisor shall oversee the harvest process to ensure only conforming fruit is harvested for certification under this Operational Procedure.

7.6.1 Identification of Treated and Untreated Fruit in the Field

An Accredited Certifier that maintains treated and untreated blocks of custard apples and other *Annona* spp. shall identify the treatment status of field blocks to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated blocks include-

- (a) using signs in treated and untreated blocks; or
- (b) using colour markers in treated and untreated blocks.

Other methods may be used provided they clearly identify to pickers the treated and untreated blocks and are acceptable to the auditor.

7.6.2 Identification of Treated and Untreated Fruit at Harvest

An Accredited Certifier that maintains treated and untreated blocks of custard apples and other *Annona* spp. shall identify the treatment status of harvested fruit to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit include -

- (a) using picking bins/crates which differ in colour for treated and untreated fruit;
- (b) using picking bins/crates which differ significantly in appearance for treated and untreated fruit; or
- (c) marking bins with the source block or treatment status of the fruit.



Other methods may be used provided they clearly identify treated and untreated fruit and are acceptable to the auditor.

7.6.3 Harvest Inspection

Pickers shall remain alert for evidence of fruit fly infestation in treated fruit harvested for certification under this Operational Procedure.

Any soft fruit or fruit showing symptoms of fruit fly infestation (ie softened areas, spotted areas weeping with sap or showing bruising or breakdown) shall be rejected and retained in suitably marked reject bins or other receptacles for inspection by the Harvest Supervisor.

Rejected fruit shall be broken open to expose the flesh and examined by the Harvest Supervisor for the presence of live fruit fly. The presence of moving white larvae in the fruit shall be evidence of fruit fly infestation.

Harvest inspection shall be completed prior to completion of a Pre-Harvest Treatment and Harvest Inspection Declaration and delivery to the packer ([refer 7.6.8 Pre-Harvest Treatment and Harvest Inspection Declaration](#)).

The Harvest Supervisor shall immediately advise the Certification Controller on detection of live fruit fly larvae.

7.6.4 Harvest Inspection Equipment

The Accredited Certifier shall maintain inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for examination of suspect fruit.

7.6.5 Harvest Inspection Records

The Harvest Supervisor shall maintain a record of harvest inspection of fruit.

Harvest inspection records shall be in the form of a Harvest Inspection Record ([refer Attachment 12](#)) or records which capture the same information.

Harvest inspection records must include-

- the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the fruit;
- the date of inspection;
- the block/s from which the fruit was harvested;
- the number of bins/crates harvested;
- the number of fruit cut and examined;
- the presence or absence of fruit fly; and
- the Harvest Supervisor's name and signature.

7.6.6 Action Following Detection of Nonconforming Product at Harvest

If any fruit that is found to be infested with fruit fly at harvest, the Certification Controller shall take the following actions -



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- (a) all fruit harvested from the source block on the day of the detection shall be rejected for certification under this Operational Procedure; and
- (b) all fruit from the source block/s shall be rejected for certification under this Operational Procedure until either:
- at least seven days have elapsed after the source block/s have been twice pre-harvest cover sprayed (not counting repeat spraying if rain occurs within two hours of spraying) with dimethoate in accordance with the requirements of [7.5 Pre-Harvest Cover Spraying](#); or
 - at least twenty-eight days (4 weeks) have elapsed during which the source block/s have been pre-harvest bait sprayed with either maldison or trichlorofon at intervals of every five days, (ie five bait spray applications have been applied not counting repeat spraying if rain occurs within two hours of spraying) in accordance with the requirements of [7.4 Pre-Harvest Bait Spraying](#). Naturalure is not to be used for this corrective action; and
- (c) the detection shall be reported to the Accrediting Authority within three working hours so an investigation of the cause may be carried out and any problems rectified.

7.6.7 Rejected Product

All fruit rejected for certification under this Operational Procedure shall be isolated and clearly identified to prevent mixing with conforming product.

Rejected fruit must be consigned to a market that does not require certification of treatment and inspection for fruit fly.

7.6.8 Pre-Harvest Treatment and Harvest Inspection Declaration

An Accredited Certifier which pre-harvest treats fruit which is to be packed by another Accredited Certifier for certification must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The Accredited Certifier shall supply a *Pre-Harvest Treatment and Harvest Inspection Declaration* ([refer Attachment 13](#) and [Attachment 14](#)) with each delivery (lot) of fruit supplied to the packing Accredited Certifier for certification.

A declaration is not required where the Accredited Certifier that grows, pre-harvest treats and harvest inspects the fruit is the same Accredited Certifier that packs, post-harvest treats, inspects and certifies the fruit under this Operational Procedure.

The declaration must identify-

- (a) the name and Interstate Produce (IP) Number of the Accredited Certifier that grew and pre-harvest treated the fruit;
- (b) a statement that the business is accredited under Part A of this Operational Procedure for the source property or properties;



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- (c) the identity of the source block/s in which the fruit was grown;
- (d) details of the last pre-harvest treatment applied to the source block/s;
- (e) the date or dates of the last treatment of the source block/s;
- (f) a statement that the fruit has been inspected during harvest and found free from live fruit fly.



PART B - (Covers the packer activities of fruit receipt, grading and packing, inspection and certification)

7.7 Fruit Receipt

The Fruit Receipt Officer shall ensure that all fruit received for certification under this Operational Procedure –

- (a) are supplied by a grower accredited under Part A;
- (b) where the business **receives treated and untreated fruit** –
the treatment status of the fruit is clearly identified at receipt at the packing facility to prevent mixing of treated and untreated fruit; or

Any fruit received that is not clearly identified as treated shall be regarded as untreated for the purpose of this Operational Procedure.

- (c) where the Accredited Certifier **only receives fruit** that has been **pre-harvest treated** in accordance with Part A -
no specific identification of the treatment status of the fruit is required.

7.7.1 Receipt of Fruit Grown by Another Business

An Accredited Certifier which packs fruit grown by another Accredited Certifier shall ensure -

- (a) each delivery of fruit received from another Accredited Certifier for certification under this Operational Procedure is accompanied by a completed *Pre-Harvest Treatment and Harvest Inspection Declaration* ([refer 7.6.8 Pre-Harvest Treatment and Harvest Inspection Declaration](#));
- (b) fruit supplied for certification has undergone pre-harvest treatment in accordance with [6. Requirement](#);
- (c) fruit supplied for certification has been inspected during harvest and found free from live fruit fly infestation; and
- (d) the grower's identification and pre-harvest treatment details are maintained for all fruit certified under this Operational Procedure from receipt to certification and dispatch.

The Accredited Certifier shall maintain copies of all *Pre-Harvest Treatment and Harvest Inspection Declaration* received from growers whose produce they pack and certify under this Operational Procedure.

7.8 Post-Harvest Treatment

Fruit certified under this Operational Procedure must be post-harvest dipped in dimethoate in accordance with [6. Requirement](#).



The Accredited Certifier carrying out post-harvest dipping must hold current accreditation for an ICA arrangement for the Operational Procedure *Dipping in Dimethoate* [ICA-01]. The ICA arrangement must include custard apple or other relevant *Annona* spp in the produce types covered under the scope of the accreditation.

Post-harvest dipping must be carried out in accordance with Operational Procedure ICA-01.

7.9 Grading and Packing

All fruit graded and packed for certification under this Operational Procedure shall be inspected for evidence of fruit fly infestation and broken skins during the normal grading and packing process.

Any soft fruit or fruit showing symptoms of fruit fly infestation (ie soft spotted areas, weeping with sap or showing bruising or breakdown) shall be rejected for certification.

Any rejected fruit shall be broken open and examined for visible evidence of fruit fly infestation. The presence of moving white larvae in the fruit shall be evidence of live fruit fly infestation.

The Certification Controller shall be immediately advised on detection of live fruit fly in fruit.

The Certification Controller shall oversee the grading and packing process to ensure only conforming fruit are packed for certification under this Operational Procedure.

7.9.1 Identification of Treated and Untreated Fruit During Grading and Packing

An Accredited Certifier which grades and packs treated and untreated fruit shall implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit during grading and packing include-

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

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



7.9.2 Identification of Treated and Untreated Fruit After Packing

An Accredited Certifier which grades and packs treated and untreated fruit shall implement systems to identify the treatment status of the fruit after packing and before they leave the packing system to prevent mixing of treated and untreated fruit.

Examples of acceptable methods of identifying treated and untreated fruit after packing include-

- (a) using packaging which differs significantly in appearance;
- (b) marking each package of treated fruit in a manner that clearly identifies the fruit as treated in accordance with this Operational Procedure.

Other methods may be used provided they clearly identify treated and untreated fruit.

7.10 Packed Product Inspection

The Packed Product Controller shall continually monitor the grading and packing process by selecting a sample for examination from the packed product.

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected in these samples so that corrective action can be implemented.

Packed Product Inspection may be carried out as an –

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

The Packed Product Controller shall ensure that packed product is assembled in an orderly fashion so product packed since the last sample can be easily identified.

7.10.1 Sample Selection

The Packed Product Controller shall select **a minimum of one package in every 50 packages or part thereof.**

In-Line Inspection

Samples shall be selected at random from the final packed product as it leaves the packing line.

End-Point Inspection

Samples shall be selected at random from the consignment following consignment assembly.



7.10.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package for evidence of fruit fly and freedom from broken skin.

Each fruit in the sample package shall be removed from the package and all surfaces examined for evidence of fruit fly infestation and broken skins.

Any soft fruit or fruit showing symptoms of fruit fly infestation (ie soft spotted areas, weeping with sap or showing bruising or breakdown) shall be broken open and examined for evidence of fruit fly infestation. The presence of moving white larvae in the fruit shall be evidence of live fruit fly infestation.

Broken skin includes any crack, split, puncture or other break of the skin that penetrates through to the flesh that occurred prior to grading and packing.

Any break of the skin that occurred during grading and packing shall not be regarded as nonconforming for the purpose of the packed product inspection.

7.10.3 Identification of Sample Packages

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

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

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

An example of a PPS No. stamp or sticker is shown as [Attachment 17 – Identification of Packed Product Sample Packages](#).

7.10.4 Action Following Identification of Nonconforming Packed Product

7.10.4.1 Detection of Broken Skins During Packed Product Inspection

In-Line Inspection

If any sample package contains a fruit with broken skin, the Packed Product Controller shall -

- (a) reject the sample package;
- (b) withdraw and isolate all product packed since the previous sample package was selected; and
- (c) stop the packing line.



Once any problems have been identified and rectified, grading and packing may recommence.

The Packed Product Controller shall 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 shall select an additional three sample packages from the withdrawn packages.

The Packed Product Controller shall carry out 100% inspection of the fruit in the additional sample packages for conformance with the requirements specified in [6. Requirement](#).

Additional sample packages shall be given the next three Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results shall be entered on the inspection record ([refer 7.10.6 Packed Product Inspection Records](#)).

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 fruit, all withdrawn packages shall be rejected.

End-Point Inspection

If any sample package contains a fruit with broken skin or that is infested with live fruit fly, the entire consignment shall be rejected.

The Packed Product Controller shall 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 ([refer 7.10.6 Packed Product Inspection Records](#)).

7.10.4.2 Detection of Live Fruit Fly During Packed Product Inspection

The Packed Product Controller must immediately advise the Certification Controller if any fruit is found infested with live fruit fly.

The Certification Controller shall take the following actions -

- (a) **all** fruit harvested from the source block/s **on the day** of the detection, including any fruit which has been packed for certification but which remains on the premises, shall be rejected for certification under this Operational Procedure; **and**



- (b) **all** fruit from the **source block/s** shall be rejected for certification under this Operational Procedure until **either**:
- at least seven days have elapsed after the source block/s have been twice pre-harvest cover sprayed (not counting repeat spraying if rain occurs within two hours of spraying) with dimethoate in accordance with the requirements of [7.5 Pre-Harvest Cover Spraying](#); or
 - at least twenty-eight days (4 weeks) have elapsed during which the source block/s have been pre-harvest bait sprayed with either maldison or trichlorofon (eg. not Naturalure) at intervals of every five days (ie five bait spray applications have been applied not counting repeat spraying if rain occurs within two hours of spraying) in accordance with the requirements of [7.4 Pre-Harvest Bait Spraying](#). Naturalure is not to be used for this corrective action; and
- (c) the detection shall be **reported** to the Accrediting Authority within three working hours so an investigation of the cause may be carried out and any problems rectified.

7.10.5 Rejected Product

All rejected packages shall be isolated and clearly identified to prevent mixing with conforming packages.

Packages rejected for **broken skins** must be –

- (a) regraded, repacked and reinspected in accordance with this section prior to certification under this Operational Procedure; **or**
- (b) treated and certified in accordance with an alternative quarantine entry condition; **or**
- (c) consigned to markets that do not require certification of treatment and inspection for fruit fly.

Packages rejected for **live fruit fly** must be consigned to markets that do not require certification of treatment and inspection for fruit fly.

7.10.6 Packed Product Inspection Records

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

Packed product inspection records shall be in the form of a Custard Apple Packed Product Inspection Record ([refer Attachment 15](#)) or a record which captures the same information.

Packed product inspection records **must** include -

- the Interstate Produce (IP) Number of the Accredited Certifier that operates the approved facility in which the custard apples were packed;



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- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the type of inspection undertaken (In-line or End-point)
- the inspection result for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal;
- the Packed Product Controller's name and signature.

An example of a completed Custard Apple Packed Product Inspection Record is shown as [Attachment 16](#).

7.11 Post Treatment Security (Tasmania only)

Packing shall commence as soon as practicable after treatment. However, fruit may be allowed to dry adequately prior to packing.

Treated fruit shall be held for the minimum practical period after treatment before it must be secured against reinfestation.

Any fruit which is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions. Any treated fruit that remains unpacked at the end of the day must be held in secure conditions until packed.

Completed pallets shall be held for the minimum practical period before placing in secure conditions.

Certified fruit must be stored at and transported from the facility in secure conditions that 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 1.6 mm;
- (c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6 mm;
- (d) shrinkwrapped and sealed as a palletised unit;
- (e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

Fruit consigned to Tasmania must be transported in full container lots sealed prior to transport, or as lesser container lots in accordance with the requirements of (a), (b) or (d) above.



Where consignments are transported to Tasmania as full container lots, the seal number must be included in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment ([refer Attachment 2](#)).

Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the Accredited Certifier must secure the top layer of the pallet by applying a row of tape over the shrinkwrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the Plant Health Assurance Certificate covering the consignment and the date.

7.12 Dispatch

7.12.1 Package Identification

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

- the Interstate Produce (IP) number of the Accredited Certifier that treated and packed the fruit; and
- the words "MEETS ICA-18"; and
- the date (or date code) on which the fruit was post-harvest treated; and
- the Interstate Produce (IP) number or other identifier of the accredited Business that grew the fruit, where the grower is a different Accredited Certifier to the packer;

prior to the issuance of an Assurance Certificate by the Accredited Certifier under this Operational Procedure.

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifiers used with the grower's name or IP number so the grower can be easily identified if required.

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

7.12.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Accredited Certifier prior to consignment to a market requiring certification of treatment and inspection of custard apples or other *Annona* spp. for fruit fly.

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Assurance Certificates shall be in the form of a *Plant Health Assurance Certificate* [CAF-16].

Assurance Certificates shall include-

- (a) in the “Accredited Certifier that Prepared the Produce” section-
- the name and address of the Accredited Certifier that packed the fruit;
- (b) in the “Grower or Packer” section-
- the name and address or IP number of the Accredited Certifier that was responsible for **pre-harvest treatment** of the fruit. Where the consignment contains fruit grown by a number of growers, insert the IP number or grower identifier of each grower or the word “Various”;
- (c) in the “IP No. of Acc. Certifier” section-
- the IP No. of the Accredited Certifier that **packed** the fruit;
- (d) in the “Treatment” section-
- **post-harvest treatment** details in accordance with Operational Procedure ICA-01; and
 - **pre-harvest treatment** details including -
- for bait spraying -**
- in the Date column, the most recent date or dates of pre-harvest bait spraying of the source block/s;
 - in the Treatment column, the words “Bait Spray”;
 - in the Chemical (Active Ingredient) column, the concentration and name of the active ingredient in the concentrate used (eg “1150 g/L maldison”);
 - in the Concentration column, the mixing rate of the concentrate in the bait spray mixture (eg “at 435 mL/ 100 L”); and
- for cover spraying -**
- in the Date column, the most recent date or dates of pre-harvest treatment of the source block/s;
 - in the Treatment column, the words “Cover Spray”;
 - in the Chemical (Active Ingredient) column, the words “400 g/L dimethoate”;
 - in the Concentration column, the mixing rate of the concentrate in the cover spray mixture (eg “at 75 mL/100 L”); and
- (e) in the “Additional Certification” section the words -
- “Inspected for freedom from fruit fly and broken skins.”**

A completed example is shown as [Attachment 2](#).



Individual Assurance Certificates shall be issued to cover each consignment (ie. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

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

7.12.3 Assurance Certificate Distribution

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

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

7.13 ICA System Records

The Accredited Certifier shall maintain the following records -

PART A

- (a) a Property Plan for each property ([refer 7.2](#));
- (b) Chemical Mixture Tank Calibration Certificate ([refer 7.4.1.1](#) and [7.5.1.1](#))
- (c) if applicable, Harvest Inspection Record ([refer 7.6.5](#));

for bait spraying-

- (d) Bait Spray Equipment Calibration Test Record ([refer 7.4.1.3](#));
- (e) Bait Spray Mixture Preparation Chart ([refer 7.4.1.5](#));
- (f) Bait Spray Mixture Preparation and Treatment Record ([refer 7.4.2.4](#));

for cover spraying -

- (g) Cover Spray Mixture Preparation Chart ([refer 7.5.1.3](#));
- (h) Cover Spray Mixture Preparation and Treatment Record ([refer 7.5.2.4](#))

PART B

- (i) if applicable, Pre-Harvest Treatment and Harvest Inspection Declaration ([refer 7.7.1](#));
- (j) Packed Product Inspection Record ([refer 7.10.6](#))
- (k) if applicable, a Grower Identifier Record ([refer 7.12.1](#))
- (l) a copy of each *Plant Health Assurance Certificate* [CAF-16] issued by the Business ([refer 7.12.3](#)).

ICA system records shall be retained for a period of at least 12 months from completion, or until the next compliance audit of the ICA arrangement, whichever is the later.



An Accredited Certifier must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is conducted more than 12 months from the last compliance audit, the Accredited Certifier must maintain all records completed since the previous compliance audit.

ICA system records shall be made available on request by an Inspector.

7.14 ICA System Documentation

The Accredited Certifier shall maintain the following documentation -

- (a) a copy of the Accredited Certifiers current Application for Accreditation ([refer Attachment 1](#));
- (b) a current copy of this Operational Procedure; and
- (c) a current Certificate of Accreditation for an Interstate Certification Assurance Arrangement.

ICA system documentation shall be made available on request by an Inspector.

8. ATTACHMENTS

Attachment 1	<i>Application for Accreditation of an Accredited Certifier for an Interstate Certification Assurance (ICA) Arrangement</i>	CAF-47 (FRONT PAGE ONLY)
Attachment 2	<i>Plant Health Assurance Certificate</i>	CAF-16 (COMPLETED EXAMPLE)
Attachment 3	<i>Property Plan</i>	CAF-116 (BLANK)
Attachment 4	<i>Chemical Mixture Tank Calibration Certificate</i>	CAF-03 (BLANK)
Attachment 5	<i>Bait Spray Equipment Calibration Test Record</i>	CAF-99 (BLANK)
Attachment 6	<i>Bait Spray Mixture Preparation Chart</i>	CAF-100 (BLANK)
Attachment 7	<i>Bait Spray Mixture Preparation Chart</i>	CAF-100 (COMPLETED EXAMPLE)
Attachment 8	<i>Bait Spray Mixture Preparation and Treatment Record</i>	CAF-101 (BLANK)
Attachment 9	<i>Cover Spray Mixture Preparation Chart</i>	CAF- 102 (BLANK)

TREATMENT AND INSPECTION OF CUSTARD APPLES AND OTHER
ANNONA SPP.

Attachment 10	<i>Cover Spray Mixture Preparation Chart</i>	CAF-102 (COMPLETED EXAMPLE)
Attachment 11	<i>Cover Spray Mixture Preparation and Treatment Record</i>	CAF-103 (BLANK)
Attachment 12	<i>Harvest Inspection Record</i>	CAF-104 (BLANK)
Attachment 13	<i>Pre-Harvest Treatment and Harvest Inspection Declaration</i>	CAF-105 (BLANK)
Attachment 14	<i>Pre-Harvest Treatment and Harvest Inspection Declaration</i>	CAF-105 (COMPLETED EXAMPLE)
Attachment 15	<i>Custard Apple Packed Product Inspection Record</i>	CAF-106 (BLANK)
Attachment 16	<i>Custard Apple Packed Product Inspection Record</i>	CAF-106 (COMPLETED EXAMPLE)
Attachment 17	<i>Identification of Packed Product Sample Packages</i>	



Application for accreditation of an accredited certifier for an Interstate Certification Assurance (ICA) arrangement

Pursuant to section 420 of the *Biosecurity Act 2014*

OFFICE USE ONLY

DATE RECEIVED:
PHIS NUMBER:
DATE APPROVED OR REFUSED:
FURTHER INFORMATION REQUEST DATE:
DATE FURTHER INFORMATION RECEIVED:
PAYMENT PROCESSED DATE:
PAYMENT AMOUNT RECEIVED:
RECEIPT NUMBER:

Important information for applicants

This form is to be used to apply as an accredited certifier for an Interstate Certification Assurance (ICA) arrangement.

Information requested will enable your application to be processed as prescribed by the *Biosecurity Act 2014*. Your application must be assessed and granted by the chief executive before you can proceed with the proposed activity.

Before lodging this application you should be familiar with the requirements of the *Biosecurity Act 2014* available on the Office of the Queensland Parliamentary Counsel website <http://www.legislation.qld.gov.au>.

How to complete form for a new application

- Must complete entire form.

How to complete form for an amendment or renewal

- Update any areas that require amendments;
- Must complete part A section 1, part B sections 2-4 and part C.

How to submit this form

- In person to:
Any [Department of Agriculture and Fisheries regional office](#); or
- Via post to:
Department of Agriculture and Fisheries
PO Box 5083
Nambour Qld 4560

Prescribed fee

- Fees are applicable until 30 June 2017.
- Payment of prescribed fee must be paid at the application submission for it to be processed.

Term of accreditation

The term of this accreditation shall be one (1) year unless sooner cancelled or suspended from the date of your application being approved.

Notification

The applicant will be notified of the outcome within thirty (30) days of receipt of the application. The applicant will be notified by post to the applicant's postal address.

The application is deemed to have been received when the [District Co-ordinator \(Certification and Accreditation Services\)](#) in your district is in receipt of an accurate and complete application and payment of the prescribed fee has been received, processed and cleared.

Contact us

For more information please contact the District Co-ordinator (Certification and Accreditation Services), Plant Biosecurity & Product Integrity, Biosecurity Queensland, Department of Agriculture and Fisheries in your district or the Department of Agriculture and Fisheries Customer Service Centre on 13 25 23.

Type of application *(select one only)*

- New application Amendment Renewal

Part A – Accredited certifier application

1. Applicant details

Please supply ACN or ARBN *(if applicable)*

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Please supply Interstate Produce Number (IPN) *(if known)*

Q					
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Applicant is: *(select one only)*

- an individual a partnership an incorporated company a co-operative association
 other *(please specify)*

If applicant is an individual, please complete the following *Supply full legal name including first name, surname and any other name/s.* First name

--	--

Other name/s

--

If applicant is a partnership, please complete the following *Supply the full legal name of each partner in their normal order.*

First name

--

Last name

--

First name

--

Last name

--

First name

--

Last name

--

If applicant is an incorporated company, co-operative association or other type of legal entity, please complete the following

Supply the full legal name.

--

Trading name/s of the applicant *Supply any business names or brand names used by the applicant on packages of certified items.*

--

2. Address details

Street address

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--

Postal address *(if different to street address)*

--

Suburb/Town/Locality

--

Country

--

State

--

Postcode

--

3. Contact details

Phone

--

Fax *(if applicable)*

--

Mobile *(if applicable)*

--

E-mail address

--

Preferred method of contact

- Any E-mail Phone Mail

ORIGINAL

Consignment Details (Please print)

Certificate Number **9999999**

Consignor

Name	Joe's Custard Apples Pty Ltd
Address	Orchard Road Mareeba Qld 4880

Consignee

Name	Produce Agents Pty Ltd
Address	South Australian Produce Market. Burma Road, Poorooka SA 5095

Reconsigned To (Splitting consignments or recognizing whole consignments)

Name	
Address	

Method of Transport (Provide details where known)

<input checked="" type="checkbox"/> Road	Truck/Trailer Registration
<input type="checkbox"/> Rail	Consignment
<input type="checkbox"/> Air	Airline Flight no.
<input type="checkbox"/> Sea	Vessel Name & Voyage no.

Certification Details (Please print)

Accredited Certifier that Prepared the Produce

Name	Central Packing Co. Pty Ltd
Address	Kennedy Highway Walkamin Qld 4872

Grower or Packer

Name	Joe's Custard Apples Pty Ltd
Address	Orchard Road Mareeba Qld 4880

IP No. of Acc. Certifier

Brand Name or Identifying Marks (as marked on packages)

Date Code (as marked on packages)

Q 9999	Joe's Custard Apples	6/01/2017
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Facility No.	Procedure Code	Expiry Date	Facility No.	Procedure Code	Expiry Date
01	ICA-18	13 / 08 / 2017			/ /

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
1000	Trays	Custard Apples	

Date	Treatment	Chemical (Active Ingredient)	Concentration	Duration and Temperature
06 / 01 / 2017	<input checked="" type="checkbox"/> Dipping	Dimethoate	400ppm	<input checked="" type="checkbox"/> One min. <input type="checkbox"/> 10 sec. then wet for 60 sec.
/ /	<input type="checkbox"/> Flood Spraying	Dimethoate	400ppm	10 seconds then wet for 60 seconds
/ /	<input type="checkbox"/> Fumigation	Methyl Bromide	g/m ³	Two hours @ °C
/ /	<input type="checkbox"/> Grown and packed on a property free from red imported fire ant			
/ /	<input type="checkbox"/> Sourced from a property located more than 5km from a known infestation of red imported fire ant			
/ /	<input type="checkbox"/> Mature green condition at packing			
/ /	<input type="checkbox"/> Berrianas in a hard green condition with unbroken skin			
/ /	<input type="checkbox"/> Inspected and found free of melon thrips			
27/05 /2017	<input checked="" type="checkbox"/> Pre-Harvest Spray	500 g/L Trichlorfon	1.25mL/L 400 g/L dimethoate at 75mL/100L	

Additional Certification

Inspected for freedom from fruit fly and broken skins.

Declaration

I, an Authorised Signatory of the accredited certifier that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the accredited certifier's approved facilities in accordance with the accreditation(s) granted to the accredited certifier under the Biosecurity Act 2014 and that the details shown above are true and correct in every particular.

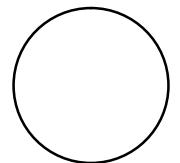
Authorised Signatory's Name (Please print)

Signature

Date

Arthur John Signatory	<i>AJ Signatory</i>	6/01/2016
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PROPERTY PLAN



INDICATE NORTH

CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of
Owner of Equipment:

Type of equipment
(eg boom spray, mister):

Brand:

Model:

Serial No.:

Other Identification:

TESTING DETAILS

Name and Address of the
Business Conducting the
Test:

Date of Testing:

Type of Flow Meter Used:

Date of Latest Calibration
of Flow Meter:

CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

Incremental Volumes (litres)
(as marked on the spray tank):

CERTIFICATION

The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.

Printed Name

Signature

____ / ____ / ____
Date

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

BAIT SPRAY MIXTURE PREPARATION CHART

Spray Unit Silvan 400

Tractor (if applicable) Ford 5000 Gear 2 (high)

Engine RPM/Throttle Setting 2,500

Concentrate (Trade Name) HY-MAL Insecticide

Active Ingredient Maldison Conc. 1,15 g/L

Concentrate Mixing Rate 4.35 mL/litre of mixture

Full Tank

Volume of Water = 400 Litres

Volume of Yeast Autolysate = 8,000 millilitres

Volume of Concentrate = 1,740 millilitres

Part Fill

4,000 mL Yeast Autolysate and

870 mL Concentrate / 200 Litres Water

2,000 mL Yeast Autolysate and

435 mL Concentrate / 100 Litres Water

Prepared by: S Operator S Operator 15/7/15
Printed Name Signature Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit _____

Tractor *(if applicable)* _____ Gear _____

Engine RPM/Throttle Setting _____

Concentrate *(Trade Name)* _____

Active Ingredient _____ Conc. _____ g/L

Concentrate Mixing Rate _____ mL/litre of mixture

Full Tank

Full Spray Tank Volume = _____ Litres

Volume of Concentrate = _____ millilitres

Part Fill

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

_____ mL Concentrate / _____ Litres Mixture

Prepared by: _____

Printed Name

Signature

Date

COVER SPRAY MIXTURE PREPARATION CHART

Spray Unit Hardi Mini-Variant 600

Tractor (if applicable) Ford 5000 Gear 2 (high)

Engine RPM/Throttle Setting 2,500

Concentrate (Trade Name) Dimethoate

Active Ingredient Dimethoate Conc. 400 g/L

Concentrate Mixing Rate 0.75 mL/litre of mixture

Full Tank

Full Spray Tank Volume = 600 Litres

Volume of Concentrate = 450 millilitres

Part Fill

75 mL Concentrate / 100 Litres Mixture

187.5 mL Concentrate / 250 Litres Mixture

300 mL Concentrate / 400 Litres Mixture

375 mL Concentrate / 500 Litres Mixture

Prepared by: S Operator
Printed Name

S Operator
Signature

15/7/15
Date

PRE-HARVEST TREATMENT AND HARVEST INSPECTION DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer Accredited Certifier to cover each delivery (lot) of custard apples or other *Annona* spp. delivered to the packer Accredited Certifier for certification under the Operational Procedure ICA-18.

I _____ (full printed name)

an Authorised Signatory of -

_____ (Business name),

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

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hereby declare that the-

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

of _____ (type of produce)

identified by - _____ (package identification)

delivered to-

_____ (Accredited Certifier name)

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

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 on- / / (date)

for grading and packing for certification under the Operational Procedure *Treatment and Inspection of Custard Apple and Other Annona spp.* [ICA-18], declare -

1. Grown by the Accredited Certifier which is accredited for an ICA arrangement under Part A of Operational Procedure ICA-18.
2. Pre-harvest treated with as appropriate) -

BAIT SPRAY

- 435 mL of 1150 g/L maldison concentrate and 2 L yeast autolysate per 100 litres of bait spray mixture
- 780 mL of 500 g/L trichlorfon concentrate and 2 L yeast autolysate per 100 litres of bait spray mixture
- 1 part of Naturalure Fruit Fly Bait Concentrate per 6.5 parts of water
- 1 part of Naturalure Fruit Fly Bait Concentrate per 1.5 parts of water

COVER SPRAY

- 75 mL of a 400 g/L dimethoate concentrate per 100 litres of cover spray mixture

3. The identity and date(s) of the latest pre-harvest treatment of the source block(s) is -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment

4. The fruit was inspected at harvest and found free from live fruit fly.

Signature

/ /
Date

PRE-HARVEST TREATMENT AND HARVEST INSPECTION DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer Accredited Certifier to cover each delivery (lot) of custard apples or other *Annona* spp. delivered to the packer Accredited Certifier for certification under the Operational Procedure ICA-18.

I Joseph William Grower (full printed name)

an Authorised Signatory of -

Joe's Custard Apples Pty Ltd (Business name),

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

9	0	0	0
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hereby declare that the-

13 (no. of packages) Crates (type of packages - bins, crates, trays)

of Custard Apples (type of produce)

identified by - Joe's Custard Apples Pty Ltd (package identification)

delivered to-

Central Packing Co. P/L (Accredited Certifier name)

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

9	9	9	9
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 on- 30 / 05 / 15 (date)

for grading and packing for certification under the Operational Procedure *Treatment and Inspection of Custard Apple and Other Annona spp.* [ICA-18], declare -

1. Grown by the Accredited Certifier which is accredited for an ICA arrangement under Part A of Operational Procedure ICA-18.
2. Pre-harvest treated with as appropriate) -

BAIT SPRAY

- 435 mL of 1150 g/L malidison concentrate and 2 L yeast autolysate per 100 litres of bait spray mixture
- 780 mL of 500 g/L trichlorfon concentrate and 2 L yeast autolysate per 100 litres of bait spray mixture
- 1 part of Naturalure Fruit Fly Bait Concentrate per 6.5 parts of water
- 1 part of Naturalure Fruit Fly Bait Concentrate per 1.5 parts of water

COVER SPRAY

- 75 mL of a 400 g/L dimethoate concentrate per 100 litres of cover spray mixture

3. The identity and date(s) of the latest pre-harvest treatment of the source block(s) is -

Reference Code or Number of Block	Date of Last Pre-harvest Treatment
B13	26/5/15

4. The fruit was inspected at harvest and found free from live fruit fly.

J Grower
Signature

30 / 05 / 15
Date

CUSTARD APPLE PACKED PRODUCT INSPECTION RECORD

Fruit Type:		Custard Apple (African Pride)				Accredited Certifier Interstate Produce				Q	9	9	9	9
Date of Inspection	PPS No	Free of Live Fruit Fly		Free From Broken Skin		COMMENTS <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller							
Tick applicable columns→		Yes	No	Yes	No		Printed Name	Signature						
1/6/15	1	✓		✓			P Controller	<i>P Controller</i>						
"	2	✓		✓			P Controller	<i>P Controller</i>						
"	3	✓		✓			P Controller	<i>P Controller</i>						
"	4	✓		✓			P Controller	<i>P Controller</i>						
2/6/15	5	✓		✓			P Controller	<i>P Controller</i>						
"	6	✓		✓			P Controller	<i>P Controller</i>						
3/6/15	7	✓			✓	1 X fruit with broken skin. PPS No. 7 rejected & 42 trays withdrawn.	P Controller	<i>P Controller</i>						
"	8	✓		✓		Sorters advised of problem and retraining conducted. All 3 sample packages passed OK and all withdrawn Trays returned to the assembly point.	P Controller	<i>P Controller</i>						
"	9	✓		✓			P Controller	<i>P Controller</i>						
"	10	✓		✓			P Controller	<i>P Controller</i>						
4/6/15	11	✓		✓		PPS No. 7 regraded, repacked and reinspected.	P Controller	<i>P Controller</i>						
"	12	✓		✓			P Controller	<i>P Controller</i>						
5/6/15	13	✓		✓			P Controller	<i>P Controller</i>						
7/6/15	14	✓			✓	2 X broken skins. PPS No. 14 rejected & 46 trays	P Controller	<i>P Controller</i>						
"	15	✓		✓		withdrawn. PPS No. 17 failed for broken skin.	P Controller	<i>P Controller</i>						
"	16	✓		✓		PPS No. 14 and the 46 withdrawn packages rejected. All rejected trays regraded, repacked and reinspected.	P Controller	<i>P Controller</i>						
"	17	✓		✓			P Controller	<i>P Controller</i>						
9/6/15	18	✓		✓		Additional training of sorters carried out.	P Controller	<i>P Controller</i>						
11/6/15	19	✓		✓			P Controller	<i>P Controller</i>						
12/6/15	20	✓		✓			P Controller	<i>P Controller</i>						
"	21	✓		✓			P Controller	<i>P Controller</i>						
"	22		✓	✓		Live fruit fly found in 1 fruit. 3 larvae present. John Inspector	P Controller	<i>P Controller</i>						
15/6/15	23	✓		✓		DAF Mareeba advised at 10:00 am. 87 trays and 2 crates	P Controller	<i>P Controller</i>						
"	24	✓		✓		Rejected and sent for fumigation. Source - Block 21.	P Controller	<i>P Controller</i>						
18/6/15	25	✓		✓			P Controller	<i>P Controller</i>						
"	26	✓		✓			P Controller	<i>P Controller</i>						
20/6/15	27	✓		✓			P Controller	<i>P Controller</i>						
"	28	✓		✓			P Controller	<i>P Controller</i>						

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

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 No. (Packed Product Sample No.) and their initials as shown below;
- (b) ensure that the PPS No. 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)

