



Department of  
Primary Industries and  
Regional Development

15

Interstate Certification Assurance  
MATURE GREEN CONDITION  
OF PASSIONFRUIT,  
TAHITIAN LIMES, BLACK  
SAPOTES AND TOMATOES

Version 1.1 – May 2018



## Revision Register

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1.0	17/09/2012	Initial issue.
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## 1. PURPOSE

The purpose of this procedure is to describe -

- (a) the principles of operation and standards required; and
- (b) the responsibilities and practices of personnel;

that apply to the certification of mature green condition of passionfruit, tahitian limes, black sapotes and tomatoes for fruit fly under an interstate certification Assurance (ICA) arrangement

## 2. SCOPE

This procedure covers all certification of mature green condition of passionfruit, tahitian limes, black sapotes and tomatoes from a Business operating under an ICA.

Pest: Mediterranean fruit fly (*Ceratitis capitata*) and Queensland fruit fly (*Bactrocera tryoni*)

Product: Mediterranean fly on tomatoes and Queensland fruit fly on passionfruit, tahitian limes, black sapotes

Location: All Jurisdictions

This procedure is applicable where any of the requirements specified in 6. Requirement are a specified entry condition of an interstate authority.

Certification of mature green condition of passionfruit, tahitian limes, black sapotes for Queensland fruit fly; and Tomatoes for Mediterranean fruit fly under this Operational Procedure may not be an accepted quarantine entry condition for all interstate markets.

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

## 3. REFERENCES

WI-QA015	Guidelines for Completion of Plant Health Assurance Certificates
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## 4. DEFINITIONS

Accrediting Authority	means the Department of Primary Industries and Regional Development, Western Australia .
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the business's application for accreditation.
black sapote	means fruit of the species <i>Diospyros ebenaster</i> .
broken skin	means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.

consignment	means a quantity of packed product presented on one Plant Health Assurance Certificate by a single consignee.  A consignment may contain a number of lots.
end-point inspection	means the process by which a representative sample is drawn and inspected from the finalised consignment prior to certification.
facility	means the property where the produce is grown and pre-harvest treatment is carried out, and the facility where the grading and packing operations covered by the ICA arrangement are carried out.
field-grown	a crop which is grown in a field as opposed to in a greenhouse or glasshouse.
flesh	means the tissues that are normally eaten.
in-line inspection	means the process by which a representative sample of packed product is drawn from a lot and inspected during the processing and packing of the produce.
inspection	means the act of inspecting produce to determine if the entry conditions or requirements of the importing State or Territory have been met.
load	means a quantity of packed product, up to a maximum of <b>2,500 packages</b> , assembled at one time for certification and dispatch from a facility. A load may consist of several consignments.
lot	means a quantity of homogeneous produce assembled at one place at one time. A lot could consist of produce from one or more growers/blocks/properties.
mature green condition	means – <ul style="list-style-type: none"> <li>• for Tahitian limes, with skin free from any yellow colouring;</li> <li>• for black sapotes, with skin free from any black colouring;</li> <li>• for passionfruit, with skin free from any wrinkling;</li> <li>• for tomatoes, no more than a two centimetre diameter of pink to red colour at the styler end (“breaker” stage)</li> </ul>
Mediterranean fruit fly	means all stages of the species <i>Ceratitis capitata</i>
package	means the complete outer covering or container used to transport and market the produce.
packed product	means produce that has been packed into its final package that may be from one or many lots.
passionfruit	means a cultivar of the species <i>Passiflora edulis</i> , or a hybrid between it and <i>Passiflora edulis f. flavicarpa</i> that has a dark purple skin and a leathery rind.
Queensland fruit fly	means all stages of the species <i>Bactrocera tryoni</i> or related species <i>B. aquilonis</i> and <i>B. neohumeralis</i> .
skin	means the outer layer(s) of the fruit that encloses the flesh.
Tahitian lime	means fruit of the species <i>Citrus latifolia</i> .

tomato	means fruit of the species <i>Lycopersicon esculentum</i>
unbroken skin	means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.
unit	means a single fruit or vegetable, bunch, head/floret, stem or bunch of leaves.
Accrediting Authority	means the government department responsible for accrediting a business under this Protocol in the exporting State or Territory.
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the business's application for accreditation.
black sapote	means fruit of the species <i>Diospyros ebenaster</i> .
broken skin	means any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.
consignment	means a quantity of packed product presented on one Plant Health Assurance Certificate by a single consignee.  A consignment may contain a number of lots.
end-point inspection	means the process by which a representative sample is drawn and inspected from the finalised consignment prior to certification.
facility	means the property where the produce is grown and pre-harvest treatment is carried out, and the facility where the grading and packing operations covered by the ICA arrangement are carried out.

## 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;
- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure;
- 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;
- ensuring all preparation of fruit for certification of mature green condition is carried out in accordance with this Operational Procedure;
- ensuring sorters and packers are able to identify mature green condition of passionfruit, Tahitian limes, black sapotes and/or tomatoes (refer 7.2);
- overseeing and supervising the sorting and packing process (refer 7.2 and 7.3);

- investigating and rectifying any problems following detection of a nonconformity in packed product by the Packed Product Controller (refer 7.4.4);
- instigating corrective action following rejection of packed product (refer 7.4.5).

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

- ensuring all fruit packed for certification of mature green condition meet the requirements detailed in 6. Requirement (refer 7.2);
- ensuring nonconforming fruit are identified and controlled to prevent mixing with conforming fruit (refer 7.2 and 7.3).

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

- sampling and inspecting at least one in every 50 packages for conformance with the requirements of [6. Requirement](#) (refer [7.4](#));
- identifying all sample packages (refer [7.4.3](#));
- taking corrective action following identification of nonconforming fruit in any sample package (refer [7.4.4](#));
- maintaining records of packed product inspection (refer [7.4.6](#)).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the business are identified (refer [7.5.1](#));
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement (refer [7.6](#)).

The **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' ICA arrangement and that the details on the certificate are true and correct in every particular (refer [7.5.2](#)).

## 6. REQUIREMENT

### Queensland fruit fly

Passionfruit, Tahitian Limes and Black Sapotes certified for mature green condition under this Protocol must comply with the following two requirements:

1. mature green and
2. with unbroken skin.

### Mature green means -

- in the case of Tahitian limes, with skin free from any yellow colouring;
- in the case of black sapotes, with skin free from any black colouring;
- in the case of passionfruit, with skin free from any wrinkling.

**Unbroken skin** means the skin has no pre-harvest crack, puncture, pulled stem or other break that penetrates through to the flesh and has not healed with callus tissue.

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

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

### Mediterranean fruit fly

Tomatoes ONLY:

1. Certified as inspected and found to be in a mature green condition.

### Mature green means-

Tomatoes have no more than a two centimetre diameter of pink to red colour at the stylar end ("breaker" stage) at the time of sorting after harvest.

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## 7. PROCEDURE

### 7.1 Accreditation

#### 7.1.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation (refer Attachment 1) at least 10 working days prior to the intended date of commencement of certification of produce.

Applicants seeking accreditation for certification of mature green condition of passionfruit under this Operational Procedure shall include details of the cultivars they intend to pack and certify under the ICA arrangement in Section 5 'Type(s) of produce to be Certified Under this ICA Arrangement' of the business application form.

#### 7.1.2 Audit Process

##### Initial Audit



Prior to accrediting a Business, 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, applicants will be granted provisional accreditation and posted a Certificate of Accreditation ([refer 7.1.3 Certificate of Accreditation](#)).

### 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 commencement of certification under the ICA arrangement by the Business.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation, and a new Certificate of Accreditation issued ([refer 7.1.3 Certificate of Accreditation](#)).

A 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 accredited Businesses 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 non-conformances.

### Re-Accreditation

Accredited Businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses 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 within twelve weeks of the commencement of certification under the ICA arrangement by the Business each year.

A compliance audit is conducted between six and nine months after the date of re-accreditation for an ICA arrangement that operates for more than six months of the year.

#### 7.1.3 Certificate of Accreditation

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

- the facility location;
- the Operational Procedure;
- any restrictions on the accreditation such as -
- the type of produce covered,
- the period of accreditation.

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

A Business may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the facility, procedure, produce type/s and chemical/s covered by the Assurance Certificate.

## 7.2 Sorting

The Business shall implement sorting systems during the grading and packing process to ensure fruit certified for mature condition meets the requirements specified in section 6 Requirements.

Sorters shall inspect each fruit for colour and unbroken skin.

Any fruit, which does not conform to the requirements specified in section 6 Requirements shall be regarded as nonconforming and shall be rejected for certification under this Operational Procedure.

Tomato fruit that has been sorted may be ripened in bulk or as packed product after sorting but must be identified and controlled until dispatched.

The Certification Controller shall supervise the sorting operation to ensure that any fruit that does not conform to these specified requirements is clearly identified and segregated to prevent mixing with conforming product (see [7.2.1 Identification and Control of Nonconforming Product at Sorting](#)).

### 7.2.1 Identification and Control of Nonconforming Product at Sorting

The Business shall ensure that no mixing of conforming and nonconforming fruit can occur during the sorting and packing operation.

All fruit that are found to be nonconforming (i.e. do not meet the requirements listed in section 6 Requirements) shall be segregated to prevent mixing with conforming product.

Examples of segregation of nonconforming fruit shall include:

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

Other methods may be used provided they clearly identify nonconforming product from conforming product.

## 7.3 Packing

A Business which packs both conforming (i.e. meets the requirements listed in section 6 Requirements) and nonconforming fruit shall implement systems to identify the condition status of fruit after packing to prevent mixing of conforming and nonconforming fruit.

### 7.3.1 Identification of Conforming and Nonconforming Fruit after Packing

Examples of acceptable methods of identifying the condition status of conforming and nonconforming fruit after packing include:

- (a) using packaging that differs significantly in appearance; or
- (b) immediately marking each package of conforming fruit in a manner that clearly identifies the fruit as conforming to the requirements specified under this Operational Procedure (see [7.5.1 Package Identification](#)).

## 7.4 Packed Product Inspection

The Packed Product Controller shall monitor the sorting and packing process by selecting a minimum of one package in every fifty packages or part thereof of packed product for inspection.

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

Packed Product Inspection may be carried out:

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

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

#### 7.4.1 Sample Selection

##### 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.

#### 7.4.2 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the fruit from each sample package (punnet, tray or carton) for compliance with the requirements in section 6 Requirements.

##### Tahitian Limes, Black Sapotes and Passionfruit

Each fruit in the sample package shall be removed and examined for mature green condition and unbroken skin.

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

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

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

Broken skin includes any pre-harvest crack, puncture, pulled stem or other break of the skin that penetrates through to the flesh and has not healed with callus tissue.

##### Tomatoes

Mature green in the case of **tomatoes**, means no more than a two centimetre diameter of pink to red colour at the styler end ("breaker" stage).

#### 7.4.3 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 Number (Packed Product Sample Number) 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 Packed Product Controller shall be stacked on the pallet with the PPS Number visible on the outside of each pallet packed for certification under this Operational Procedure.

An example of a PPS Number stamp or sticker is shown as Attachment 5.

#### 7.4.4 Action Following Identification of Nonconforming Packed Product

The Certification Controller shall be notified of any rejection. The Certification Controller shall advise the grading and packing staff of the nonconformance and conduct an investigation to identify the cause.

##### In-Line Inspection

If any sample package contains a fruit, which is not fully green in colour or has broken skin, the Packed Product Controller shall:

- reject the sample package;

- withdraw and isolate all product packed since the previous sample package was selected; and
- 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 section 6 Requirements.

Additional sample packages shall be given the next three Packed Product Sample (PPS) numbers after the package, which initially failed inspection. The inspection results shall be entered on the inspection record (see [7.4.6 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, which is not fully green in colour or has broken skin, 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 (see [7.4.6 Packed Product Inspection Records](#)).

#### **7.4.5 Rejected Product**

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

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

Alternatively, rejected packages may be treated and certified in accordance with an alternative quarantine entry condition, or consigned to markets that do not require certification of mature green condition for fruit fly.

#### **7.4.6 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 Mature Green Condition Packed Product Inspection Record (see Attachment 2) or a record which captures the same information.

Packed product inspection records must include:

- the Interstate Produce (IP) Number of the Business that operates the approved facility in which the fruit was packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS Number);
- 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 following rejection; and
- the Packed Product Controller's name and signature.

An example of a completed Mature Green Condition Packed Product Inspection Record is shown as Attachment 3 & 4.

## 7.5 Dispatch

### 7.5.1 Package Identification

Prior to the issuance of an Assurance Certificate by the Business under this Operational Procedure the Authorised Dispatcher shall ensure that, after grading and packing, each package is marked in indelible and legible characters of at least 5 mm, with:

- the Interstate Produce (IP) number of the accredited Business that packed the fruit;
- the words "MEETS ICA-15"; and
- the date or date code on which the produce was packed.

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

#### Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to dispatch of the consignment from the facility to a market requiring certification of mature green condition for fruit fly.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate which is illustrated in Attachment 1.

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

### 7.5.2 Assurance Certificate Distribution

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

The **duplicate** (blue copy) is to be sent to the below address not less than monthly.

- Quality Assurance Officer  
Quarantine WA  
Locked Bag 69  
WELSHPOOL DC, WA 6986

The triplicate (white copy) must be retained by the QA accredited Business that issued the certificate.

## 7.6 ICA System Records

The Business shall maintain the following records:

- Mature Green Condition Packed Product Inspection Record (see [7.4.6 Packed Product Inspection Records](#)); and
- the duplicate copy of each Plant Health Assurance Certificate issued by the Business (see [7.5.3 Assurance Certificate Distribution](#)).

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.

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

## 7.7 ICA System Documentation

The Business shall maintain the following documentation:

- a current copy of this Operational Procedure; and
- a current Certificate of Accreditation for an ICA Arrangement.

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

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## 8. NON-CONFORMANCES AND SANCTIONS

### 8.1.1 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a Non-conformance Report (NCR). Actions required to address the non-conformance must be discussed and recorded on the NCR.

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

### 8.1.2 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in carrier nursery stock certified under this ICA arrangement. An investigation into the incident must be conducted and findings reported back to the originator.

If the integrity of the accreditation has been significantly compromised, the incident may provide grounds for the suspension or cancellation of the accreditation.

### 8.1.3 Suspension and Cancellation

DPIRD may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to the DPIRD;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

Any action taken by DPIRD to suspend or cancel an accreditation must be provided in writing to the business. This must also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

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## 9. CHARGING POLICY

The Business will be charged for all audit and investigation activities on a time basis at current rates prescribed by the DPIRD.

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## 10. ATTACHMENTS

Attachment 1	Plant Health Assurance Certificate for ICA-15	Completed
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		example
Attachment 2	Mature Green Condition Packed Product Inspection Record	Blank
Attachment 3	Mature Green Condition Packed Product Inspection Record In-Line Inspection	Completed example
Attachment 4	Mature Green Condition Packed Product Inspection Record End-Point Inspection	Completed example
Attachment 5	Identification of Packed Product Sample Packages	Blank





Department of  
Primary Industries and  
Regional Development

ORIGINAL (Yellow) – Consignment Copy  
DUPLICATE (Blue) – Quarantine WA Copy  
TRIPLICATE (White) – Business (Book) Copy

Certificate Number: XXXXX

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

## Plant Health Assurance Certificate

*Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013*

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

### Consignment Details

#### Consignor

Name <b>ABC Pty Ltd</b>
Address <b>Block Road</b> <b>Perth WA 6000</b>

#### Consignee

Name <b>Tomato Growers</b>
Address <b>Somewhere Road</b> <b>Somewhere SA</b>

#### Re-consigned To

(Splitting consignments or re-consigning whole consignments).

Name
Address

### Certification Details

IP Number      Facility Number      Procedure

<b>w 9999</b>	<b>01</b>	<b>ICA-15</b>
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#### Accredited Business That Prepared The Produce

Name <b>ABC Pty Ltd</b>
Address <b>Block Road</b> <b>Perth WA 6000</b>

#### Grower or Packer

Name <b>ABC Pty Ltd</b>
Address <b>Block Road</b> <b>Perth WA 6000</b>

#### Other Facilities Supplying Produce

Name
Address

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 Split Consignment
<b>144</b>	<b>Trays</b>	<b>Tomato</b>	<b>ABC Tomatoes</b>	<b>19/10/11</b>	<div style="border: 1px solid black; padding: 5px; font-size: small;">                     Affix Authorisation Stamp to Split / Re-consignee here                 </div>

### Treatment Details

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

#### Additional Certification / Codes

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### Declaration

I, an authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the business's Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the *Biosecurity and Agriculture Management (Quality Assurance and Accreditation) Regulations 2013* to issue assurance certificates without being accredited and/ or making false statements in certificates and declarations.

Authorised Signatory's Name (Please Print)

Signature

Date

<b>Joe Bloggs</b>		<b>19/10/11</b>
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MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

Fruit Type:								Business Interstate Produce (IP) Number: W						
Date of Inspection	PPS No.	Inspection		Mature Green		Unbroken Skins		COMMENTS (Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller					
Tick applicable columns →		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature				

MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

ATTACHMENT 2

Fruit Type:		Tomatoes						Business Interstate Produce (IP) Number: <b>W</b>				9	9	9	9
Date of Inspection	PPS No.	Inspection		Mature Green		Unbroken Skins		COMMENTS (Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller						
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature					
Tick applicable columns →															
1/08/12	1	✓		✓					P Contoller	PController					
"	2	✓		✓					P Contoller	PController					
"	3	✓		✓					P Contoller	PController					
2/08/12	4	✓		✓					P Contoller	PController					
3/08/12	5	✓			✓			1 x coloured fruit. PPS No. 5 rejected & 56 cartons	P Contoller	PController					
"	6	✓		✓				} All 3 sample packages passed and all withdrawn Packages returned to assembly point. PPS No. 5 regraded, repacked and reinspected	P Contoller	PController					
"	7	✓		✓					P Contoller	PController					
"	8	✓		✓					P Contoller	PController					
6/08/12	9	✓		✓					P Contoller	PController					
"	10	✓		✓					P Contoller	PController					
"	11	✓		✓					P Contoller	PController					
7/08/12	12	✓			✓			3 x coloured fruit. PPS No. 12 rejected & 56 cartons	P Contoller	PController					
"	13	✓		✓				} All 3 sample packages passed and all withdrawn Packages returned to assembly point. PPS No. 12 regraded, repacked and reinspected	P Contoller	PController					
"	14	✓		✓					P Contoller	PController					
"	15	✓		✓					P Contoller	PController					
8/08/12	16	✓		✓					P Contoller	PController					
9/08/12	17	✓		✓					P Contoller	PController					
10/08/12	18	✓		✓					P Contoller	PController					
13/08/12	19	✓		✓					P Contoller	PController					
"	20	✓		✓					P Contoller	PController					
"	21	✓		✓					P Contoller	PController					

MATURE GREEN CONDITION PACKED PRODUCT INSPECTION RECORD

ATTACHMENT 3

Fruit Type:		Tomatoes						Business Interstate Produce (IP) Number: <b>W</b>				9	9	9	9
Date of Inspection	PPS No.	Inspection		Mature Green		Unbroken Skins		COMMENTS (Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller						
		In-Line	End-Point	Yes	No	Yes	No		Printed Name	Signature					
Tick applicable columns →															
1/08/12	1		✓	✓					P Contoller	PController					
"	2		✓	✓					P Contoller	PController					
"	3		✓	✓					P Contoller	PController					
2/08/12	4		✓		✓				P Contoller	PController					
3/08/12	5		✓	✓				4 x coloured fruit. 224 cartons in consignment rejected.	P Contoller	PController					
"	6		✓	✓				400 cartons regraded, repacked and reinspected	P Contoller	PController					
"	7		✓	✓				Passed OK	P Contoller	PController					
"	8		✓	✓				Sorters retrained in ICA requirements	P Contoller	PController					
6/08/12	9		✓	✓					P Contoller	PController					
"	10		✓	✓					P Contoller	PController					
"	11		✓	✓					P Contoller	PController					
7/08/12	12		✓	✓					P Contoller	PController					
"	13		✓	✓					P Contoller	PController					
"	14		✓	✓					P Contoller	PController					
"	15		✓	✓					P Contoller	PController					
8/08/12	16		✓		✓			3 x coloured fruit. 112 cartons in consignment	P Contoller	PController					
9/08/12	17		✓	✓				Sent for fumigation with methyl bromide. Sorters	P Contoller	PController					
10/08/12	18		✓	✓				warned to take more care when packing fruit for	P Contoller	PController					
13/08/12	19		✓	✓				certification	P Contoller	PController					
"	20		✓	✓					P Contoller	PController					
"	21		✓	✓					P Contoller	PController					
14/08/12	22		✓	✓					P Contoller	PController					

ATTACHMENT 4

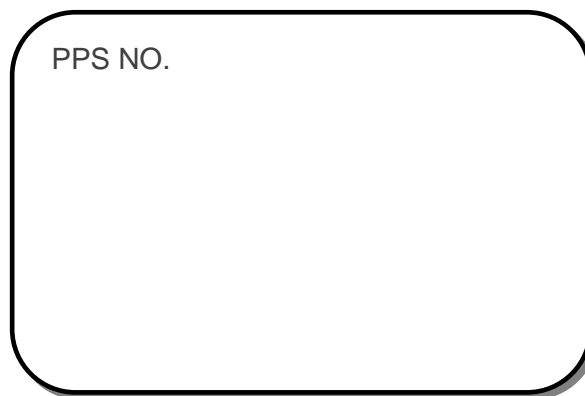
# IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

## 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)

