



## Procedure

### PRIMARY INDUSTRIES

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## ICA-26

# PRE-HARVEST TREATMENT AND POST-HARVEST INSPECTION OF TOMATOES, CAPSICUM, CHILLIES AND EGGPLANTS

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## REVISION HISTORY

VERSION	DATE	AMENDMENTS
		SECTION      DETAILS
1.0	17/09/2003	All      New ICA Procedure
2.0	22/12/2003	Pages 8, 19, 20, 21 & 22
3.0	28/05/2004	Page 1 & 6
4.0	15/06/2011	All      Reformat 6      Inspection requirement added
5.0	08/09/2011	6 & 7      Removal of Dimethoate for tomatoes and inclusion of Trichlorfon treatment of eggplant
6.0	30/10/2012	6      Removal of Fenthion as a cover spray treatment
6.1	26/09/2013	Correct inspection rate to 2% for national consistency
7.0	12/03/2014	7 & 8      Add Fenthion for chillies due to PER13860, Maldison for capsicums. Add Part B, remove requirement for Record of Receipt, Remove references to stone fruit in 7.1 and Attachment 2
8.0	29/09/2015	6      Remove Fenthion uses 7      Add spray tank calibration, requirement for fruit fly eggs and larvae to be identified, add corrective action required following identification of nonconforming host produce.
9.0	26/06/2017	All      Changes made to align with the <i>Biosecurity Act 2015</i> . Updated definitions, removed details for accreditation, auditing procedures, sanctions policy and charging, and replaced the application form and PHAC. Updated NSW Department of Primary Industries contact details. Changed requirement from the use of a Pre-harvest Treatment Declaration to a PHAC.
10.0	08/02/2019	6      Remove dimethoate as a cover spray treatment for chilli. Added definition for secure conditions.

NEXT REVIEW DATE: 1 July 2020

## **Disclaimers**

The information contained in this Procedure is based on knowledge and understanding at the time of writing (March 2019). However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up-to-date and to check currency of the information with the appropriate officer of the Department or the user's independent adviser.

# PROCEDURE

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## 1. PURPOSE

The purpose of this Procedure is to describe:

- the operation and principles; and
- the responsibilities and actions of personnel;

that applies to the pre-harvest treatment and post-harvest inspection of tomatoes, capsicums, chillies and eggplants for Queensland fruit fly (QFF) under an Interstate Certification Assurance (ICA) arrangement.

## 2. SCOPE

This Procedure covers all certification of pre-harvest treatment and inspection of tomatoes, capsicums, chillies and eggplants from a Business operating under an ICA arrangement in New South Wales.

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

**Product:** Tomatoes, capsicums, chillies and eggplants.

This Procedure is separated into two (2) sections;

- Part A covering grower activities, and
- Part B covering packer activities of host produce receipt, grading and packing, post-harvest inspection and certification.

### IMPORTANT

#### Suspension of Dimethoate and Fenthion

The Australian Pesticides and Veterinary Medicines Authority (APVMA) have suspended certain use patterns for Dimethoate and Fenthion. Treatment of some host produce previously eligible for treatment are no longer permitted. Check the APVMA website at [www.apvma.gov.au](http://www.apvma.gov.au) for further details.

#### ALWAYS READ THE LABEL

Users of agricultural (or veterinary) chemical products **must** always read the label and any Permit before using the product and strictly comply with the directions on the label and the conditions of any Permit. Users are not absolved from compliance with the directions of the label or the conditions of the Permit by reason of any statement made or omitted to be made in this Procedure.

Some intrastate or interstate markets may require additional certification as a condition of entry.

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

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

## 3. REFERENCES

[Biosecurity Act 2015](#)

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

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

Accreditation of Biosecurity Certifiers

Biosecurity Audit Frequency

#### 4. DEFINITIONS

<i>Act</i>	means the <a href="#">Biosecurity Act 2015</a> .
<i>APVMA</i>	means the Australian Pesticides and Veterinary Medicines Authority.
<i>Authorised Person</i>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<i>Authorised Signatory</i>	means a person whose name is notified to the Secretary as a person who can issue a biosecurity certificate on behalf of the Business.
<i>block</i>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the Property Plan.
<i>Business</i>	means the legal entity accredited as a biosecurity certifier under the Act.
<i>capsicum</i>	means the sweet pepper forms of <i>Capsicum annum</i> including, but not limited to, Bell pepper, Hungarian wax pepper and Banana pepper.
<i>Certification Assurance Arrangement</i>	means a CA Arrangement that enables a Business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<i>chilli</i>	means the pungent and hot to taste forms of <i>Capsicum annum</i> including, but not limited to, Birds-Eye, Jalapeno and Habenero.
<i>consignment</i>	means a discrete quantity of packages consigned to 1 Business at 1 location at 1 time covered by a single PHAC.
<i>Department</i>	means the NSW Department of Industry – Office of Primary Industries.
<i>eggplant</i>	means <i>Solanum melongena</i> , and <i>S. undatum</i> , and includes eggplant, egg fruit, aubergine or brinjal.
<i>end-point inspection</i>	means the process by which a representative sample is drawn and inspected from the consignment prior to certification.
<i>facility</i>	means the location where produce is assembled, inspected, securely stored, certified and dispatched.
<i>host produce</i>	means tomatoes, capsicums, chillies and eggplants.
<i>in-line inspection</i>	means the process by which a representative sample is drawn during the processing and packaging of the goods.
<i>ICA Scheme</i>	means a scheme developed by the States and Territories to meet their respective plant quarantine requirements under the Memorandum of Understanding on Interstate Certification Assurance dated 6 August 1999.
<i>load</i>	means a quantity of packed produce, up to a maximum of 2500 packages, assembled at one time for certification and dispatch from

	a facility. A load may consist of several consignments.
<i>lot</i>	means a quantity of homogenous product assembled for inspection at 1 place and 1 time. A lot could consist of product from one or more growers / blocks / properties.
<i>lot identification</i>	means any coding or marking method used to identify a lot (for example, date, date code or block code).
<i>non-conformance</i>	means a failure to fulfil a specified requirement.
<i>package</i>	means the complete outer covering or container used to transport and market the product.
<i>packed product</i>	means tomatoes, capsicums, chillies and eggplants in packages following grading and packing and ready for marketing.
<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<i>property</i>	means 1 or more contiguous parcels of land (lots on plan), owned or leased by a Business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same Business.
<i>Queensland fruit fly (QFF)</i>	means the pest <i>Bactocera tryoni</i> (Froggatt).
<i>secure conditions</i>	means: <ul style="list-style-type: none"> <li>(a) unvented packages; or</li> <li>(b) vented packages with the vents secured with mesh with a maximum aperture of 1.6 mm; or</li> <li>(c) vented packages enclosing a liner bag or liner sheets that obscure vent holes; or</li> <li>(d) packages, bins or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm; or</li> </ul> for bulk consignments - handled, stored and transported in commercial cool storage at less than 10°C.
<i>source block</i>	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this arrangement.
<i>SDS</i>	means Safety Data Sheet as required by Safework Australia.
<i>tomato</i>	means fruit of the species <i>Lycopersicon esculentum</i> .
<i>unit</i>	means a single whole fruit or vegetable.

## 5. RESPONSIBILITY

Position titles have been created to reflect the responsibilities which must be met by the Business under the ICA arrangement. These positions must be assigned to trained staff. One person may carry out the responsibilities of more than 1 position.

The **Certification Controller** is responsible for:

- representing the Business during audits and other matters relevant to the ICA Procedure;

- training staff in their duties and responsibilities under this ICA Procedure;
- ensuring the Business and staff comply with their responsibilities and duties; and
- ensuring all certification of host produce is carried out in accordance with this Procedure.

#### **UNDER PART A**

- Ensuring the Business has current accreditation for an ICA arrangement under PART A of this Procedure;
- maintaining a Property Plan for each property on which host produce is grown for certification under this Procedure;
- ensuring all source blocks of host produce to be harvested have undergone pre-harvest treatment as per this Procedure;
- ensuring treated host produce is identified and segregated from untreated host produce to avoid mixing;
- ensuring a PHAC is completed; and
- instigating action following the detection of suspected live QFF infestation at harvest.

#### **UNDER PART B**

- Ensuring the Business has current accreditation for an ICA arrangement under PART B of this Procedure;
- ensuring all host produce received for post-harvest packing and inspection and certification under PART B of this Procedure are sourced from a Business accredited under PART A of this Procedure and are accompanied by a valid PHAC;
- ensuring treated and untreated host produce are identified and controlled to prevent mixing during grading and packaging; and
- taking corrective action following detection of a fruit fly infestation during grading and packing or packed product inspection.

The **Treatment Operator** is responsible for:

- reading the label and/or Permit, and SDS for the chemical product in use;
- preparing and applying pre-harvest chemical treatments to all source blocks of host produce certified under this Procedure;
- conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment used for the pre-harvest treatment of host produce under this Procedure;
- maintaining pre-harvest spray application calibration test records;
- maintaining pre-harvest spray equipment; and
- maintaining pre-harvest spray mixture preparation and treatment records.

The **Produce Reveal Officer** is responsible for:

- ensuring all host produce received for grading, packing and certification under PART B of this Procedure are sourced from a Business accredited under PART A of this Procedure; and
- ensuring all host produce grown by another Business is accompanied by a completed PHAC.

The **Grader/Packer** is responsible for:

- ensuring all host produce packed for certification under PART B of this Procedure are free from visible symptoms of QFF infestation; and
- ensuring all non-conforming host produce is identified and controlled to prevent mixing with conforming host produce.

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

- sampling and inspecting a minimum of 1 in every 50 packages in-line or 600 units at end-point for freedom from visible symptoms of QFF infestation;
- identifying all sample packages;
- taking corrective action following the identification of non-conforming host produce in any sample package; and
- maintaining records of packed produce inspection.

The **Authorised Dispatcher** is responsible for:

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

The **Authorised Signatory** is responsible for:

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

## 6. REQUIREMENTS

### ***Pesticides Act 1999***

There may be additional requirements, including records which must be kept, that a Business must meet under the [Pesticides Regulation 2009](#) of the [Pesticides Act 1999](#) that are not specified in this ICA Procedure.

Host produce certified under this ICA Procedure must comply with the following:

- (a) A program of cover sprays consisting of;
  - (i) a Dimethoate mixture applied for **capsicums** only;
    - (A) in a high volume application containing 75 mL of a 400 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off; or
    - (B) in a low volume application that applies at least 750 mL of a 400 g/L product per hectare; and
    - (C) at intervals of every 7 to 14 days; and
    - (D) following the relevant APVMA Permit and chemical label directions; or
  - (ii) a Trichlorfon mixture applied for **tomatoes, capsicums and chillies** only;
    - (A) in a high volume application containing;
      - (1) 250 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in the first application to a block; and
      - (2) 125 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in all subsequent spray applications; or
    - (B) in a low volume application that applies;
      - (1) 2.5 L of a 500 g/L product per hectare in the first application to the block; and
      - (2) 1.25 L of a 500 g/L product per hectare in all subsequent spray applications; and
      - (3) at intervals of every 7 to 14 days; and
      - (4) for capsicum and chilli, not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels; and



- (5) following the relevant APVMA Permit and chemical label directions; or
  - (iii) a Trichlorfon mixture applied for **eggplants** only;
    - (A) in a high volume application containing 250 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in the first application to a block; and
    - (B) in a high volume application containing 125 mL of a 500 g/L product per 100 L of spray mixture applied thoroughly to the host produce to the point of run-off in all subsequent spray applications; and
    - (C) at intervals of every 7 to 10 days; and
    - (D) not exceeding a maximum of 8 applications per crop per season; and
    - (E) not for use in covered or protected cropping situations such as glasshouses, greenhouses or plastic tunnels; and
    - (F) following the relevant APVMA Permit and chemical label directions; or
  - (iv) a Maldison mixture applied for **capsicums** only;
    - (A) in a high volume application containing;
      - (1) 295 mL of a 440 g/L product per 100 L water, or
      - (2) 130 mL of a 1000 g/L product per 100 L of water, or
      - (3) 115 mL of a 1150 g/L product per 100 L of water; and
    - (B) applied thoroughly to the host produce to the point of run-off; and
    - (C) at interval of every 7 to 10 days; and
    - (D) not exceeding a maximum of 4 applications per season; and
    - (E) following the relevant APVMA Permit and chemical label directions; and
  - (v) to each block of tomato, capsicum, chilli and eggplants grown on the property for certification; and
  - (vi) commencing a minimum of 21 days prior to commencing harvest; and
  - (vii) ending at the completion of harvest; and
- (b) post-harvest inspected and found free from live fruit fly infestation.

An accredited Business may alternate between pre-harvest sprays of Dimethoate, Trichlorfon and Maldison for capsicums only. Intervals between spray applications are determined by the chemical used in the last spray application. That is, the next pre-harvest spray must be within 10 days for Trichlorfon.

Host produce from treated plants may be subject to withholding periods. The Business must ensure produce is harvested in accordance with these requirements.

The Business must use products in accordance with the instructions included on the product's approved Permit and label, including any first aid, safety, protection, and storage and disposal directions.

Following the treatment requirements in this Procedure does not absolve the Business from the responsibility of ensuring that any pesticide run-off is fully contained and managed within the property.

The Department maintains the right to inspect, at any time, certified host produce and to refuse to accept a certificate where the host produce is found to not conform to specified requirements.

## 7. PROCEDURE – PART A

### Part A – Covers grower activities.

#### 7.1 Property Plan

A Property Plan must be provided with the application for accreditation of a Business for each block/land holding on which host produce is grown and pre-harvest treated (Attachment 2 – ‘Property Plan’) for certification under this Procedure.

The Property Plan must include the following:

- (a) location of all the blocks on which the host produce is grown; and
- (b) Block Reference Code or Number used to identify each block; and
- (c) the type of host produce grown on each block; and
- (d) road access including street name/s; and
- (e) internal roadways within the property; and
- (f) location and identification of buildings (for example, house, packing shed, equipment sheds, etc.); and
- (g) whether it is intended to certify host produce harvested from the block under the ICA arrangement.

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

#### 7.2 Treatment – pre-harvest cover spray

All tomato, capsicum, chilli or eggplant fruit certified under this Procedure must have been pre-harvest treated for fruit fly with an approved program of cover sprays.

##### 7.2.1 Spray tank volume 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.

The person conducting the calibration test shall issue a ‘Spray Tank Calibration Certificate’ (Attachment 3) of the tank which includes:

- (a) name and address of the Owner of the equipment;
- (b) the type of equipment (for example boom spray, mister);
- (c) the Brand, Model and Serial Number;
- (d) the name and address of the Business Conducting the test;
- (e) the date of testing;
- (f) the type of flow meter used;
- (g) the date of latest calibration of the flow meter;
- (h) the calibration results; and
- (i) the name and signature of the Testing Officer.

### 7.2.2 *Spray equipment calibration and maintenance*

The **Treatment Operator** must carry out:

- (a) calibration tests on spray equipment to determine the application rate prior to commencement of the harvest season each year and within 4 weeks of commencement of treatment; and
- (b) regular checks of spray equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear.

### 7.2.3 *Pre-harvest spray application calibration records*

Records of spray equipment calibration tests must be maintained by the **Treatment Operator**. The 'Equipment Application Calibration Test Record' (Attachment 4) shall identify the:

- (a) name of the person conducting the test;
- (b) date of testing;
- (c) number of nozzles;
- (d) output for individual nozzles (L/minute/nozzle);
- (e) effective spray width (metres);
- (f) calibration run (metres);
- (g) litres used in run (L); and
- (h) application rate (L/ha).

Results of testing must include the full calculations used to determine the application rate of the spray equipment.

### 7.2.4 *Mixture Preparation Chart*

Prior to spray application, the **Treatment Operator** shall maintain a 'Spray Mixture Preparation Chart' (Attachment 5) near the mixture preparation area that provides the following details:

- (a) the unique identification of the spray equipment and if applicable, the tractor to which the Chart applies;
- (b) if applicable, the gear and engine revs per minute (RPM) at which the tractor shall be operated;
- (c) the total volume in litres (L) of the spray tank when filled to the maximum mixture level mark;
- (d) the trade name of the concentrate to be used and the stated concentration of the active ingredient in the formulation;
- (e) the volume in millilitres (mL) of concentrate required in the mixture for any known incremental volumes used; and
- (f) the printed name and signature of the person responsible for the Chart's preparation and date of preparation.

### 7.2.5 *Cover spray mixture preparation*

The **Treatment Operator** must prepare the chemical mixture at least daily or more frequently as required.

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of 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 2 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 on 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 spray mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

### 7.2.6 *Cover spray preparation and treatment records*

The **Treatment Operator** must record details of all cover spray mixture preparation and pre-harvest treatment using a 'Preparation and Treatment Record' (Attachment 6).

The cover spray mixture 'Preparation and Treatment Record' must identify:

- (a) the name and Interstate Produce (IP) number of the accredited Business; and
- (b) the date and time of cover spray mixture preparation and application; and
- (c) volume/weight of concentrate used (millilitres) in the spray mixture; and
- (d) the total volume (litres) of the made up spray mixture; and
- (e) the trade name of the concentrate used; and
- (f) any other pesticide or additives in the spray mixture (adjuvant); and
- (g) calibration test record; and
- (h) treatment equipment used; and
- (i) type of host produce; and
- (j) the number of blocks treated; and
- (k) the identification of the Treatment Operator.

### 7.2.7 *Cover spray application*

The **Treatment Operator** must ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all host produce.

Pre-harvest cover sprays must be re-applied if rain, sufficient to cause run-off, occurs within 2 hours of spraying.

Produce from treated blocks should not be harvested until the specified withholding period has been complied with after the cover spray application.

## 7.3 **Harvesting**

The **Certification Controller** must oversee the harvest process to ensure only treated host produce is harvested for certification under this Procedure.

### 7.3.1 *Identification of blocks of host produce*

A Business with blocks of treated and untreated host produce must identify the treatment status of blocks to prevent mixing of treated and untreated host produce.

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

- signs indicating both treated and untreated blocks; or
- colour markers indicating 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.

### 7.3.2 *Identification of treated and untreated host produce at harvest*

A Business that maintains treated and untreated blocks of host produce must identify the treatment status of harvested host produce to prevent mixing of treated and untreated host produce.

Examples of acceptable methods of identifying treated and untreated host produce include:

- using picking bins/crates which differ in colour for treated and untreated host produce; or
- using picking bins/crates which differ significantly in appearance for treated and untreated host produce.

Other methods may be used provided they clearly identify treated and untreated host produce at harvest and are acceptable to the auditor.

## 7.4 **Plant Health Assurance Certificates (PHACs)**

A Business which pre-harvest treats host produce that is to be packed for certification by another Business must be accredited under PART A of this Procedure.

Businesses who supply host produce to be packed by another Business for certification must supply a PHAC (Attachment 9) with each delivery of host produce.

The Certification Controller must ensure a PHAC is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

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

PHACs must include:

- (a) In the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that pre-harvest treated and inspected the consignment of host produce; and
- (b) In the 'Grower' section, the name and address of the property on which the host produce was grown, pre-harvest monitored and post-harvest inspected.
- (c) In the 'Consignment Details' section,
  - (i) the number and the type of packages in the consignment; and
  - (ii) in the 'Type of Produce' column, a description of the host produce; and
- (d) in the 'Treatment Details' section the details of the last pre-harvest treatment applied to the source block or blocks in which the host produce was grown.
- (e) additional detail for Tasmania only: In the 'Additional Certification' section, the statement "handled, stored and transported in secure conditions".

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

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

A PHAC is not required where the Business that grows and pre-harvest treats the host produce is the same Business that packs, inspects and certifies the host produce under this Procedure.

## 8. **PROCEDURE – PART B**

**Part B** – Covers the packer activities of produce receipt, grading and packing, post-harvest inspection and certification.

## 8.1 Receiving of host produce

The **Produce Receiving Officer** must ensure the following:

- (a) all host produce received for certification under this Procedure is supplied by a grower accredited under Part A; and
- (b) where the Business receives treated and untreated host produce, the treatment status of the host produce is clearly identified at receipt by the packing facility to prevent mixing of treated and untreated host produce; and
- (c) each delivery of host produce supplied by another Business is accompanied by a PHAC (Attachment 9). A PHAC is required for each day for each block supplying host produce for certification under this Procedure; and
- (d) host produce supplied for certification has undergone pre-harvest treatment in accordance with Part A of this Procedure; and
- (e) grower identification and pre-harvest treatment details are maintained for all host produce received and certified under this Procedure.; and
- (f) host produce is segregated or secured upon arrival to ensure host produce does not mix with untreated host produce.

Any host produce received that is not clearly identified as treated must be regarded as non-treated and rejected and managed as untreated host produce for the purpose of this Procedure.

The Business must maintain copies of all PHACs received from growers whose host produce is packed and certified under this Procedure.

## 8.2 Grading and packing

The **Certification Controller** must supervise the sorting and packing operations to ensure that any host produce that do not conform to these requirements are clearly identified and segregated to prevent mixing with conforming product.

The Business must implement sorting systems during the grading and packing process to ensure all host produce certified for pre-harvest treatment and inspection is free from visible symptoms of QFF infestation.

### 8.2.1 Identification during grading and packing

Where both treated and untreated host produce are packed, the Business must implement systems to identify the treatment status of host produce during grading and packing to prevent mixing of treated and untreated host produce.

Examples of acceptable methods of identifying treated and untreated host produce during grading and packing include:

- packing treated host produce at different times to untreated host produce and clearing the lines before changing over; or
- packing treated and untreated host produce on different packing lines.

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

### 8.2.2 Identification after packing

A Business which grades and packs treated and untreated host produce must implement systems to identify the treatment status of the host produce after packing, and before they leave the packing system, in order to prevent mixing of treated and untreated host produce.

Examples of acceptable methods of identifying treated and untreated host produce after packing include:

- using packaging which differs significantly in appearance; or

- marking each package of treated host produce in a manner that clearly identifies the host produce as treated in accordance with this Procedure.

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

### 8.3 Packed product inspection

Samples must be selected at random from packed product as an in-line inspection or end-point inspection.

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

The Packed Product Controller must advise the Certification Controller of any problems or potential problems detected in these samples (for example, contain suspect QFF eggs or larvae) so that corrective action can be implemented.

#### 8.3.1 Sample selection

The **Packed Product Controller** shall select a minimum of 600 units or a minimum of 2% of the carton count (1 in every 50 packages) from randomly selected packages from each load of certified produce consigned from the facility each day.

Packed product inspection may be carried out as an:

(a) **in-line inspection:**

- (i) in-line inspection must only be carried out by the Business that packs the host produce for certification under this Procedure; and
- (ii) in-line inspection must be performed at facilities where the host produce is being packed; and
- (iii) the in-line inspection method is only available at the first point of packing the host produce; or
- (iv) the in-line inspection must involve the selection of a sample of packed product from all host produce in the same category of host produce, packed on the 1 day for certification under this Procedure; and
- (v) where the Business is packing produce from 2 or more growers at one time, at least 1 package shall be inspected from each grower's produce; and
- (vi) packed produce must be selected at random from the final packed product as it leaves the packing line in the packing shed for consolidation.

or

(b) **end-point inspection:**

- (i) end-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch; and
- (ii) the sample must be selected at random from the final packed product; and
- (iii) where the Business intends to combine produce from 2 or more growers to make up a load, at least one 1 package shall be inspected from each grower's product making up the load.

#### 8.3.2 Inspection equipment

The Business must maintain the following inspection equipment:

- (a) adequate illumination; and
- (b) a hand lens, microscope or other device that provides at least x10 magnification; and
- (c) reference illustrations and photographs for identification of QFF and symptoms of QFF infestations; and

- (d) sealable plastic bags and labels for collecting specimens of infested produce; and
- (e) pocket knife or similar to cut produce to further investigate for the presence of QFF.

### 8.3.3 *Inspection procedure*

The **Packed Product Controller** must carry out 100% inspection of the host produce as follows:

- (a) each piece of host produce in the sample package must be removed from the package and all surfaces examined for evidence of QFF. Symptoms of QFF infestation include:
  - (i) split, discoloured, deformed, blemished or deteriorating produce;
  - (ii) characteristic QFF 'sting marks' that appear to be pin pricks. Sting marks are a puncture mark caused when a female QFF punctures the skin with its ovipositor and positions eggs within the host produce. Once the eggs hatch the larvae burrow towards the centre of the host produce;
  - (iii) softness under the skin. Cut the symptomatic host produce in half. Larvae may be found, or the host produce will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present; and
  - (iv) mature QFF larvae. These are creamy white and up to 9 mm long, with a slightly conical shaped body and 11 segments. When examined under a hand lens the thin head has small black mouth parts. There are 3 pairs of spiracles (small raised structures used for breathing) grouped together at the thick end of the larvae. When disturbed, and especially if exposed to sunlight, they can draw their body in to a 'n' shape and 'flick' themselves up to 10 cm in any direction. This is a dispersal mechanism of the mature QFF larvae and is diagnostic for the species.

### 8.3.4 *Fruit fly identification*

Where eggs or larvae are suspected of being QFF, the suspects must be submitted to the Department.

### 8.3.5 *Identification of sample packages*

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

- (a) Identify each sample package with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering "PPS No." on the exposed end of the package, then marking on or below the identifier the sequential sample number and their initials (Attachment 8 – 'Example of a Packed Product Sample Number').
- (b) For palletised consignments, the sample packages must be stacked on the pallet with the "PPS No." visible on the outside of each pallet packed for certification under this Procedure.

### 8.3.6 *Action following identification of non-conforming packed product*

The **Packed Product Controller** must take the following actions on the detection of non-conforming packed product.

If live QFF larvae are detected, the Packed Product Controller must immediately advise the Certification Controller if any host produce is found infested with live QFF. The Certification Controller must take the following actions:

- (a) all host produce harvested from the source block/s, including any host produce which has been packed for certification but which remains on the premises, must be rejected for certification under this Procedure; and
- (b) the detection must be reported to the Department within 24 working hours of detection, so an investigation of the cause may be carried out and any problems rectified; and
- (c) all produce from the source block/s shall be rejected for certification until the following has been completed;



- (i) a cover spray program has been applied in accordance with the label recommendations for the control of fruit fly in tomatoes, capsicum, chillies and eggplants, and
- (ii) a period of at least 21 days have elapsed since the first cover spray was applied following the detection of fruit fly in packed product; and
- (iii) a sample of 600 units or a minimum of 2% of the carton count of packed product from the source block/s has been inspected in the packing shed and no live fruit fly has been detected.

### 8.3.7 *Rejected product*

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

Packages rejected for live QFF larvae must be either:

- (a) certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets that do not require certification of treatment and/or inspection for QFF.

### 8.3.8 *Packed product inspection records*

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

Packed product inspection records must be in the form of a 'Packed Product Inspection Record' (Attachment 7), or a similar record which captures the same information.

'Packed Product Inspection Records' must include:

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

## 8.4 **Dispatch**

### 8.4.1 *Product identification*

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

- (a) the Interstate Produce (IP) number of the Business that operates the approved facility in which the host produce was packed; and
- (b) the words "Meets ICA-26"; and
- (c) the date (or date code) on which the host produce was packed; and
- (d) the Interstate Produce (IP) number or other identifier of the grower of the host produce, where the grower is a different Business to the packer;

prior to the issuance of a PHAC by the Business under this 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 identifier with the grower's names or IP number so that the grower can be easily identified if required.

Any packages containing host produce that have not been pre-harvest treated and inspected in accordance with the requirements of this Procedure must not be marked as stated above.

#### 8.4.2 *Plant Health Assurance Certificates (PHACs)*

The **Authorised Dispatcher** must ensure a PHAC (Attachment 9) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

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

PHACs must include Certification Details:

- (a) in the 'Accredited Business that Prepared Produce' section, the name and address of the Accredited Business that packed the product; and
- (b) in the 'Grower' section, the name and address of the Accredited Business that was responsible for pre-harvest treatment of the host produce. Where the consignment contains host produce pre-harvest treated by a number of growers the word "VARIOUS" must be used.
- (c) additional detail for Tasmania only: In the '*Additional Certification*' section, the statement "handled, stored and transported in secure conditions".

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

Books of pre-printed PHACs are available from ICA Records Management, Department of Primary Industries, phone 02 6552 3000.

Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.

#### 8.4.3 *PHAC distribution*

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

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

## 9. RECORDS AND DOCUMENT CONTROL

### 9.1 ICA system records

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

Under PART A

- (a) current 'Property Plan' for each block/source property (Attachment 2); and
- (b) 'Spray Tank Calibration Certificate' (Attachment 3); and
- (c) 'Equipment Application Calibration Test Record' (Attachment 4); and
- (d) 'Spray Mixture Preparation Chart (Attachment 5); and
- (e) 'Preparation and Treatment Record' (Attachment 6); and
- (f) PHAC (Attachment 9); and

Under PART B

- (a) PHAC (Attachment 9); and
- (b) 'Packed Product Inspection Record' (Attachment 7); and
- (c) a copy of each PHAC issued under this Procedure.

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

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

## **9.2 ICA system documentation**

The Business must maintain the following documentation:

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

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

## 10. ATTACHMENTS

Attachment 1	Application for Accreditation as a Biosecurity Certifier
Attachment 2	Property Plan – ICA-26
Attachment 3	Spray Tank Calibration Certificate
Attachment 4	Equipment Application Calibration Test Record
Attachment 5	Spray Mixture Preparation Chart
Attachment 6	Preparation and Treatment Record
Attachment 7	Packed Product Inspection Record
Attachment 8	Example of a Packed Produce Sample Number (PPS No.)
Attachment 9	Plant Health Assurance Certificate

## **Application for accreditation as a Biosecurity Certifier**

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

The application form can be accessed at:

<https://www.dpi.nsw.gov.au/biosecurity/plant> under the heading **Market Access**.

Alternatively, contact ICA Records Management:

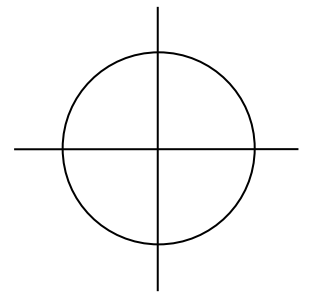
Phone: 02 6552 3000

Fax: 02 6552 7239

Email: [bfs.admin@dpi.nsw.gov.au](mailto:bfs.admin@dpi.nsw.gov.au)



# Property Plan – ICA-26



Indicate North

# Spray Tank Calibration Certificate

## EQUIPMENT CALIBRATED

Name and Address of  
Owner of Equipment:

\_\_\_\_\_

Type of equipment  
(e.g. boom spray):

\_\_\_\_\_

Brand:

\_\_\_\_\_

Model:

\_\_\_\_\_

Serial No.:

\_\_\_\_\_

Other Identification:

\_\_\_\_\_

## TESTING DETAILS

Name and Address of  
the Business  
Conducting the  
Test:

\_\_\_\_\_

Date of Testing:

\_\_\_\_\_

Type of Flow Meter:  
Date of Latest  
Calibration:

\_\_\_\_\_

\_\_\_\_\_

## 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



### Equipment Application Calibration Test Record

Date of Test	No. of Nozzles	Output for individual nozzles (L/min/nozzle)	Effective Spray Width (m)	Calibration (m)	Litres used in run (L/run)	Application rate (L/ha)	Testing Officer's Name

## Spray Mixture Preparation Chart

Spray Unit \_\_\_\_\_

Tractor \_\_\_\_\_

Operating Gear \_\_\_\_\_ Engine RPM \_\_\_\_\_

Concentrate (*Trade Name*): \_\_\_\_\_

Target Mixture Concentration: \_\_\_\_\_

### Full Tank (Concentrate [mL or g]/Mixture [L])

Full Tank Volume: \_\_\_\_\_ Litres

Concentrate in Full Tank: \_\_\_\_\_ mL or g

### Part Fill or Top-Up (Concentrate [mL or g]/Mixture [L])

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

\_\_\_\_\_ mL/g Concentrate / \_\_\_\_\_ Litres Mixture

Prepared by: \_\_\_\_\_

Printed Name

Signature

Date



## Packed Product Inspection Record

<b>Business Name</b>		<b>IP Number:</b>	
<b>Host produce type</b>			

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

## Example of a Packed Product Sample Number (PPS No.)

### Marking Sample Packages after Packed Product Inspection

Following inspection, the Packed Product Controller must:

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

### Stamp or Sticker Design (Example Only)



### Completed Stamp or Sticker (Example Only)





Department of  
Primary Industries

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

## Plant Health Assurance Certificate

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

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

### Consignment Details

**Consignor**

Name

Address

State  Postcode

**Consignee**

Name

Address

State  Postcode

**Reconsigned to: (if applicable)**

Splitting consignments, preparing composite lots or reconsigning whole consignments

Name

Address

State  Postcode

### Certification Details

IP Number	Facility Number	Procedure
N		

**Accredited Business that prepared produce**

Name

Address

State  Postcode

**Grower(s) (if more than one grower – attach list)**

Name

Address

State  Postcode

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

### Treatment Details

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

**Additional Certification/Codes:**

This certificate is valid for 21 days from date of certification

### Declaration

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

Full name

Signature

Date

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