

PRE-HARVEST TREATMENT AND INSPECTION OF STONE FRUIT, POME FRUIT, PERSIMMONS AND BLUEBERRIES (ICA-21)

REVISION REGISTER

Revision No.	Date of Issue	Amendment Details
5.0	06/10/2014	General review and reformatting into DEPI template; review and amendments following APVMA fenthion final decision including addition of reference to Commonwealth of Australia APVMA Special Gazette Thursday 16 October 2014 (3.0, 6.0, 7.2.5); change fenthion use from stone fruit except cherries to nectarines and plums only (6.0, 7.2.5); change of post-harvest inspection rate to 1 in 50 packages (6.0, 8.3.1); addition of requirement to keep Authorised Signatory forms (10.2)
6.0	19/12/2018	Whole document reviewed, updated, renumbered and reformatted into new template including attachments; Updated DEPI references to Agriculture Victoria; Definitions updated in line with standard definitions list (4); Updated of all chemical advice including removal of fenthion and addition of clothianidin treatment option, and update of trichlorfon requirements for persimmon and pome fruit to commence treatment 28 days prior to harvest (6 and removal of 7.2.5 and 7.2.6); Requirement for businesses to retain a copy of the Pre-Harvest Treatment Declaration (7.4.5 and 10.1); Update of reference to broken skins throughout whole document to specify for stone fruit only (6,8.2,8.3.5); Requirement of business to segregate or secure produce (8.1.1); Requirement to maintain harvest inspection equipment (8.3.2); Updated secure conditions and certification requirements to meet Tasmanian quarantine entry conditions (8.4.2).

Published by the Victorian Government, Agriculture Victoria Melbourne, December 2018.

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Authorised by the Victorian Government, 475 Mickleham Road, Attwood, Victoria 3049.

ISBN 1-74146-148-0 (pdf).

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1. PURPOSE

The purpose of this procedure is to describe:

- (a) the principles of operation and standards required for the calibration, use and maintenance of pre-harvest treatment equipment; and
- (b) the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and inspection of stone fruit, pome fruit, persimmons and blueberries 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 stone fruit, pome fruit, persimmons and blueberries from a business operating under an ICA arrangement to prevent the movement of the quarantine pest QFF.

This procedure is applicable where the requirements are a specified condition of entry of an interstate quarantine authority for QFF.

Certification of pre-harvest treatment and inspection of host produce under this procedure is not 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 business consigning the produce to ensure compliance with all applicable quarantine entry requirements.

Information on intrastate and interstate quarantine requirements can be obtained from a local Agriculture Victoria Inspector. Information on interstate requirements can be obtained from the plant quarantine service in the destination state or territory.

3. REFERENCES

PSW-02 Guide for Completion of Plant Health Assurance Certificates

Plant Biosecurity Act 2010 (the Act)

4. DEFINITIONS

Accrediting Authority means the government department responsible for accrediting a business under this protocol in the exporting State or Territory.

Act	means the Plant Biosecurity Act 2010 (the Act).
APVMA	means the Australian Pesticides and Veterinary Medicines Authority.
Authorised Inspector	means an inspector authorised by the relevant State or Territory Government.
Authorised Signatory	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
Block	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the business's property plan.
Blueberries	means all commercial varieties of <i>Vaccinium spp.</i>
Business	means the legal entity responsible for the operation of the facility and an ICA arrangement detailed on the business's Application for Accreditation.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate or Plant Health Certificate.
Consignment	means a discrete quantity of product transported to a single consignee at one time.
End-point Inspection	means the process by which a representative sample is drawn and inspected from the consignment prior to certification.
Facility	means the location where produce is assembled, inspected, securely stored, certified and dispatched, and where certification operations covered by the ICA arrangement are conducted.
FSANZ	means Food Standards Australia New Zealand.
Host Produce	means stone fruit, pome fruit, persimmons and blueberries.
In-line Inspection	means the process by which a representative sample of packed product is drawn and inspected during the processing and packing of the goods.
Inspection	means the act of inspecting produce to determine if fruit fly is present.
Inspector	means the person authorised as an Inspector under the Act.

Interstate Certification Assurance (ICA)	means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of produce for interstate and intrastate quarantine purposes.
Lot	means a quantity of homogeneous produce assembled for inspection at one (1) place at one (1) time. A lot could consist of produce from one (1) or more growers/blocks/properties.
Non-conformance	means a non-fulfilment of a specified requirement.
Package	means the final outer covering in which certified produce is consigned and may include a box, carton, bin, bundle or other packaging unit.
Packed Product	means host produce in packages following grading and packing and ready for marketing.
Persimmon	means both inedible and edible peel varieties.
Plant Health Assurance Certificate (PHAC)	means certification issued by an Authorised Signatory of an accredited business.
Pome fruit	means all commercially produced fruits from the <i>Maloideae</i> subfamily and includes apple, pear and quince.
Produce	means fruit of stone fruit, pome fruit, persimmons and blueberries.
Property	means one 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.
Queensland Fruit Fly (QFF)	means all stages of the species <i>Bactrocera tryoni</i> (Froggatt).
Source Block	means a block on which produce is grown and pre-harvest treated and is the source of produce certified under this procedure.
Stone fruit	means as defined in <i>Codex Alimentarius</i> and includes fresh fruit of apricot, cherry, nectarine, peach and plum.

5. RESPONSIBILITY

The position titles used reflect the responsibilities of staff under this agreement. 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 procedure;
- ensuring staff comply with their responsibilities and duties under this procedure;
- obtaining and reading the specific Safety Data Sheet (SDS) for the chemical in use; and
- arranging a workplace risk assessment to be conducted in compliance with the Occupational Health and Safety (Hazardous Substances) Regulations 2017 (Victoria).

under PART A – Grower:

- ensuring the business has current accreditation under Part A of this procedure (refer 9);
- maintaining a property plan for each property on which produce is grown for certification under this procedure (refer 7.1);
- ensuring all source blocks of produce grown for certification under this procedure have undergone pre-harvest treatments (refer 6 and 7.2);
- ensuring treated and untreated produce is identified and controlled to prevent mixing of treated and untreated produce at harvest (refer 7.3.2); and
- taking corrective action following detection of live fruit fly larvae at harvest (refer 7.4.3).

under PART B – Packer:

- ensuring the business has current accreditation under Part B of this procedure;
- ensuring treated and untreated produce is identified and controlled to prevent mixing during grading and packing (refer 8.2.1); and
- taking corrective action following detection of live fruit fly larvae or broken skins (refer 8.3.5).

The **Spray Operator** is responsible for:

- maintaining a tank calibration certificate for each spray tank used for pre-harvest treatment of host produce under this procedure (refer 7.2.2);
- applying pre-harvest sprays according to specified requirements to all source blocks of host produce certified under this procedure (refer 6 and 7.2);
- preparing pre-harvest spray mixtures and maintaining treatment records (refer 7.2.5, 7.2.6 and 7.2.8); and
- maintaining pre-harvest spray equipment (refer 7.2.7).

The **Harvest Supervisor** is responsible for:

- all harvest activities, including identifying treated and untreated blocks of produce (refer 7.3.2);
- inspection of suspect produce; and
- completing and maintaining a copy of the Pre-Harvest Treatment and Inspection Declaration (refer 7.4.5.).

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

- ensuring all host produce received for packing, inspection and certification under Part B is sourced from a business accredited under Part A of this procedure (refer 8.1); and
- ensuring all host produce grown by another business is accompanied by a Pre-Harvest Treatment and Inspection Declaration (refer 8.1.1).

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

- sampling and inspecting produce for visible symptoms of fruit fly infestation or broken skin (refer 8.3);
- identifying all sample packages (refer 8.3.4);
- notifying the Certification Controller and taking corrective action following identification of non-conforming produce in any sample package (refer 8.3.5);
- maintaining records of packed product inspection (refer 8.3.7);

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing a PHAC, produce covered by the certificate has been prepared in accordance with this procedure and the details on the certificate are true and correct in every particular (refer 8.4.2).

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified and labelled (refer 8.4.1);
- ensuring all PHAC's accompany consignments upon dispatch (refer 8.4.2); and
- maintaining copies of all PHAC's issued by the business (refer 8.4.3).

6. REQUIREMENT

Agriculture Victoria 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 conform to 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 chemical products in accordance with the instructions included on the APVMA approved chemical product label, applicable APVMA permit and this procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label and Safety Data Sheet (SDS).

The Agricultural and Veterinary Chemical (Control of Use) Regulations 2017 specifies certain chemical use records must be made within 48 hours of use and kept for a minimum of 2 years. Businesses may be required to keep more records of chemical use than as specified by this procedure.

Businesses that include the use of agricultural chemicals for fee or reward (e.g. treating produce) are required to hold a Commercial Operators Licence with Agriculture Victoria.

Following the required treatments in this procedure does not absolve the business from the responsibility of ensuring that treated produce does not contain an agricultural chemical residue above the APVMA or FSANZ Maximum Residue Level (MRL).

For further information contact the Customer Service Centre on 136 186 or visit www.agriculture.vic.gov.au.

Stone fruit, pome fruit, persimmons and blueberries certified for pre-harvest chemical treatment under this procedure must be treated in accordance with the APVMA approved product label and/or APVMA permit, as follows:

1. Pre-harvest treatment with a program of cover sprays -

- (a) in the case of **stone fruit** and **persimmons**, using a **trichlorfon** 500g/L mixture:
- containing 250ml of a 500g/L product per 100L water in the first application to a block; and then
 - containing 125ml of a 500g/L product per 100L water in all subsequent spray applications;

- repeat lower rate at intervals of every seven (7) to ten (10) days;
- commencing at least 28 days prior to harvest;
- for persimmons, a maximum of 4 applications per season;
- in accordance with an applicable APVMA permit and/or chemical product label directions; and
- the applicable withholding period specified on the product label or APVMA permit must be observed.

OR

- (b) in the case of **pome fruit**, using a **trichlorfon** 500g/L mixture:
- containing 500ml of a 500g/L product per 100L water in the first application to a block; and then
 - containing 250ml of a 500g/L product per 100L water in all subsequent spray applications;
 - repeat lower rate at intervals of every seven (7) to ten (10) days;
 - commencing at least 28 days prior to harvest;
 - in accordance with an applicable APVMA permit and/or chemical product label directions; and
 - the applicable withholding period specified on the product label or APVMA permit must be observed.

NOTE: Trichlorfon is dangerous to bees, the **spray operator** should read and understand all chemical product labels and APVMA permits associated with the chemicals being used prior their application to the crop.

Dangerous to bees. **DO NOT** spray any plants in flower while bees are foraging. Treat in late afternoon when bees have finished foraging.

APVMA permits and product labels can be found on the APVMA website: www.apvma.gov.au.

OR

- (c) in the case of **stone fruit, pome fruit and persimmons**, using a **clothianidin 500g/kg** mixture:
- containing 40g of a 500g/kg product per 100L water plus MAXX Organosilicone Surfactant at 50ml per 100L water;
 - applied at intervals of every seven (7) days;
 - applied at a maximum of three (3) foliar sprays per season;
 - commencing at least 21 days prior to harvest;
 - in accordance with an applicable APVMA permit and/or chemical product label directions; and
 - the applicable withholding period specified on the product label or APVMA permit must be observed.

NOTE: Clothianidin is dangerous to bees, the **spray operator** should read and understand all chemical product labels and APVMA permits associated with the chemicals being used prior their application to the crop.

DO NOT apply by spray, micro-irrigation or soil drench if bees are foraging in the orchard.

Clothianidin will kill bees foraging in the crop to be treated, or in hives which are over sprayed or reached by spray-drift. Residues may remain toxic to bees several days after application.

Risks to non-target insects: Clothianidin may have adverse effects on some non-target beneficials and particularly to foliage dwelling predators where IPM is practiced.

It is also recommended that orchard floors with flowering weeds be mown just prior to application. Beekeepers that are known to have hives in, or nearby the area to be sprayed should be notified no less than 48 hours prior to the time of planned application so that bees can be removed or otherwise protected prior to spraying.

APVMA permits and product labels can be found on the APVMA website: www.apvma.gov.au.

OR

- (d) in the case of **blueberries** only, using a product of **trichlorfon 500g/L** mixture:
- containing 250ml of a 500g/L product per 100L water;
 - at intervals of every seven (7) days;
 - commencing at least 21 days prior to harvest;

- in accordance with an applicable APVMA permit and/or chemical product label directions; and
- the applicable withholding period specified on the product label or APVMA permit must be observed.

The pre-harvest spray program must continue until the completion of harvest of fruit for certification.

AND

Post-harvest inspected and found free of QFF infestations and broken skin (stone fruit only).

7. PART A – GROWER ACTIVITIES

7.1 Property Plan

The Certification Controller shall maintain a property plan for each property on which produce is grown and pre-harvest treated for certification (Attachment 2).

The property plan shall include the following:

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

A copy of the business's property plan/s shall be included with an Application for Accreditation if accreditation for Part A is required (refer 9.1).

7.2 Treatment

7.2.1 Pre-harvest Treatment

All host produce certified under this procedure must be pre-harvest treated for fruit fly with an approved program of cover sprays in accordance with the specified requirements (refer 6).

Cover sprays shall be applied to all host produce in the block, for all blocks in which produce is grown for certification under this procedure.

7.2.2 Cover Spray Equipment 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 (L) 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 Tank Calibration Record (Attachment 3) for the spray tank, which must be available to the auditor at all audits.

The Tank Calibration Record shall provide the following details:

- (a) name and address of the owner of the equipment;
- (b) the type of equipment (e.g. boom spray, mister);
- (c) identification of the spray equipment and, if applicable, the tractor to which the chart applies;
- (d) if applicable, the gear and engine rpm at which the tractor must be operated;
- (e) details of brand, model and serial number of the equipment;
- (f) testing details, name and address of business conducting the test, date, type of flow meter used, date of latest calibration of flow meter;
- (g) calibration results; and
- (h) name and signature of the Testing Officer.

A Tank Calibration Record is not required for hand held equipment such as hand-held misters or knapsack sprayers, where the capacity of the spray tank is less than 25 litres.

7.2.3 Calculating the Quantity of Concentrate

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 Treatment Preparation Chart (refer 7.2.4).

7.2.4 Cover Spray Mixture Preparation Chart

The business shall maintain a Treatment Preparation Chart (Attachment 4) or similar record containing the same information, in close proximity to the spray mixture preparation area for each spray unit used by the business for pre-harvest treatment under this procedure.

The chart shall provide the following details:

- (a) identification of the spray equipment and, if applicable, the tractor 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 concentration of the active ingredient in the concentrate;
- (e) the application rate in litres per hectare;
- (f) the quantity of concentrate required per litre of spray mixture in ml per litre;
- (g) the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer 7.3.1);
- (h) the volume in millilitres (ml) of concentrate required in the mixture when filled to the maximum mixture level mark;
- (i) the volume in millilitres (ml) of a concentrate required in the mixture for any known incremental volumes used; and
- (j) the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

A business that uses a variety of chemical concentrates shall prepare a Treatment Preparation Chart for each concentrate used.

7.2.5 Cover Spray Mixture Preparation

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

7.2.6 Making Up the Cover Spray Mixture

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 chemical product 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 (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, other than hand held equipment such as knapsack or backpack sprayers, 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 using mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

7.2.7 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.

7.2.8 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and pre-harvest treatment using a Preparation and Treatment Record (Attachment 5), or similar record which contains the same information.

7.3 Harvesting

The Certification Controller shall oversee the harvest process to ensure only conforming produce is harvested for certification under this procedure.

7.3.1 Identification of Blocks of Produce

A business that maintains treated and untreated blocks of host produce shall identify the treatment status of blocks to prevent mixing of treated and untreated produce.

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

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

- bins/crates, which differ significantly in appearance, for treated and untreated produce.

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

7.3.2 Identification of Treated and Untreated Produce at Harvest

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

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

- marking each picking bin/crate of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure; or
- using picking bins/crates which differ significantly in colour and appearance.

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

7.4 Harvest Inspection

A Harvest inspection shall be completed prior to the completion of a Pre-Harvest Treatment and Inspection Declaration and delivery to the packer.

Pickers shall remain alert for evidence of fruit fly infestation in treated produce harvested for certification under this Procedure. Any soft produce or produce showing symptoms of fruit fly infestation (i.e. softened areas, spotted areas weeping 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 produce shall be cut to expose the flesh and examined by the Harvest Supervisor for the presence of live fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of suspect fruit fly infestation.

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

7.4.1 Harvest Inspection Equipment

The business shall maintain inspection equipment such as a hand lens, microscope or other device that provides x10 or greater magnification for examination of suspect produce.

7.4.2 Harvest Inspection Records

The Harvest Supervisor shall maintain a record of harvest inspection of produce. Harvest inspection records shall be in the form of a Harvest Inspection Record (Attachment 6) or similar record providing the same information.

7.4.3 Detection of Infested Produce at Harvest

Where any produce is found to be infested with fruit fly at harvest, the Certification Controller shall ensure:

- (a) all produce harvested from the source block on the day of the detection shall be rejected for certification under this procedure;
- (b) harvesting from the source block/s shall cease for any produce intended for certification under this procedure until a pre-harvest cover spray treatment has been applied in accordance with Section 6. Requirement; and
- (c) the detection shall be reported to Agriculture Victoria within three (3) working hours so that an investigation may be carried out to determine the cause and any problems rectified.

7.4.4 Rejected Produce

All produce rejected for certification under this procedure shall be isolated and clearly identified to prevent mixing with conforming produce.

Rejected produce must be:

- (a) post-harvest treated and certified in accordance with an alternative quarantine entry condition; or
- (b) consigned to markets for which there are no quarantine restrictions concerning fruit fly.

NOTE: It is an offence under the Plant Biosecurity Act 2010 to sell fruit fly infested produce in Victoria.

7.4.5 Pre-Harvest Treatment and Inspection Declaration

A business which pre-harvest treats host produce that is to be packed for certification by another business must be accredited for an ICA arrangement under Part A of this procedure.

The accredited business under Part A shall provide the packing business under Part B a Pre-Harvest Treatment and Inspection Declaration (Attachment 7) with each delivery of produce supplied for certification.

The business shall maintain copies of all Pre-Harvest Treatment and Inspection Declarations for produce sent to another business to pack and certify under this procedure for auditing purposes.

The Pre-Harvest Treatment and Inspection Declaration must identify:

- (a) the name and Interstate Produce (IP) Number of the accredited business that grew and pre-harvest treated the produce;
- (b) the type of produce supplied;
- (c) the number and type of packages;
- (d) the reference code or block number and date/s of the last pre-harvest treatment of the source block/s in which the produce was grown; and
- (e) the name and signature of the Authorised Signatory.

A declaration is not required where the business that grows, pre-harvest treats and pre-harvest inspects the produce is the same business that packs, inspects and certifies the produce under this procedure.

8. PART B – PACKER ACTIVITIES

8.1 Produce Receipt

The Produce Receipt Officer shall ensure that all host produce received for certification under this procedure:

- (a) is supplied with a declaration issued by a grower accredited under Part A of this procedure (where the grower and packer are different businesses); and
- (b) where the business receives treated and untreated produce:
 - the treatment status of the produce is clearly identified upon receipt at the packing facility to prevent mixing of treated and untreated produce; or
- (c) where the business only receives produce that has been pre-harvest treated in accordance with Part A;
 - no specific identification of the treatment status of the produce is required.

Any produce received that is not clearly identified as treated shall be regarded as untreated for the purpose of this procedure.

8.1.1 Receipt of Produce Grown by Another Business

A business that packs host produce grown by another business accredited under Part A of this procedure shall ensure:

- (a) a Pre-Harvest Treatment and Inspection Declaration (Attachment 7) is received for each block supplying produce for certification;
- (b) produce supplied for certification has undergone pre-harvest treatment in accordance with the specified requirements (refer 6);

- (c) grower identification and the pre-harvest treatment details are maintained for all produce received and certified under this procedure from receipt to certification and dispatch; and
- (d) produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce.

The business shall maintain copies of all declarations received from growers whose produce they pack and certify under this procedure for audit purposes.

8.2 Grading and Packing

All produce graded and packed for certification under this procedure shall be inspected for evidence of fruit fly infestation and broken skins (stone fruit only) during the normal grading and packing process.

Any soft produce or produce showing symptoms of fruit fly infestation (i.e. soft spotted areas, weeping or showing bruising or breakdown) shall be rejected for certification.

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

The Certification Controller shall be immediately advised on detection of live fruit fly larvae and follow the response procedure outlined (refer 8.3.5).

The Certification Controller shall oversee the grading and packing process to ensure only conforming produce is packed for certification under this procedure.

8.2.1 Identification during Grading and Packing

Where both treated and untreated produce is packed, the business shall implement systems to identify the treatment status of produce during grading and packing to prevent mixing of treated and untreated produce.

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

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

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

8.2.2 Identification after Packing

A business that grades and packs treated and untreated produce shall implement systems to identify the treatment status of the produce after packing to prevent mixing of treated and untreated produce.

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

- using packaging which differs significantly in appearance; or
- marking each package of treated produce in a manner that clearly identifies the produce as treated in accordance with this procedure.

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

8.3 Packed Product Inspection

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

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 Inspections may be carried out as an:

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

8.3.1 Sample Selection

The Packed Product Controller shall select a minimum of one (1) package in every 50 packages or part thereof.

- (a) In-line inspection:
 - samples shall be selected at random from the final packed produce as it leaves the packing line;
 - must only be carried out by the business that packs the produce for certification under this procedure; and
 - must be performed at facilities where the host produce is being packed; and
- (b) End-point inspection:
 - samples shall be selected at random from the consignment following consignment assembly; and
 - must be conducted after the consignment has been consolidated but prior to certification and dispatch.

8.3.2 Harvest Inspection Equipment

The business shall maintain the following inspection equipment:

- (a) adequate illumination;
- (b) a hand lens, microscope or other device that provides at least x10 magnification;
- (c) reference illustrations and photographs for identification of fruit fly;
- (d) sealable specimen bottles and labels for collecting specimens of infested produce;
- (e) methylated spirits; and
- (f) pocket knife or similar to cut produce to investigate for the presence of fruit fly.

8.3.3 Examination of the Sample

The Packed Product Controller shall carry out 100% inspection of the produce from each sample package for evidence of fruit fly and broken skins (stone fruit only). Each piece of produce in the sample package shall be removed from the package and all surfaces examined for evidence of fruit fly infestation.

Any soft produce or produce showing symptoms of fruit fly infestation (i.e. soft spotted areas, weeping 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 produce 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 produce inspection.

8.3.4 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 (Attachment 9) bearing the lettering PPS No. (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 No. visible on the outside of each pallet packed for certification under this procedure.

8.3.5 Detection of Non-conforming Packed Produce

Detection of Live Fruit Fly Larvae

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

The Certification Controller shall take the following actions:

- (a) all produce harvested from the source block/s on the day of the detection, including any produce which has been packed for certification but which remains on the premises, shall be rejected for certification under this procedure;
- (b) all produce from the source block/s shall be rejected for certification under this procedure until a pre-harvest cover spray treatment has been applied in accordance with the chemical product label and applicable APVMA permit and a period of at least seven (7) days have elapsed since the first cover spray was applied following the detection of fruit fly; and
- (c) the detection shall be reported to Agriculture Victoria within three (3) working hours so an investigation of the cause may be carried out and any problems rectified.

Detection of Broken Skin (stone fruit only)

In-line inspection

If any sample package contains produce 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;
- (c) stop the packing line;
- (d) note in the “Comments” section of the Packed Product Inspection Record (Attachment 8) next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages; and
- (e) following resumption of grading and packing, the Packed Product Controller must:
 - select an additional three (3) sample packages from the withdrawn packages;
 - carry out 100% inspection of the produce in the additional sample packages (refer 8.3.3); and
 - the additional sample packages shall be given the next three (3) Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results shall be entered on the Packed Product Inspection Record (Attachment 8).

If all three (3) additional sample packages are found to conform, the withdrawn packages and the three (3) sample packages may be passed for certification and returned to the product assembly point.

If any of the additional sample packages contain non-conforming host produce, all withdrawn packages shall be rejected.

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

End-point inspection

If any sample package contains produce with broken skin, the Packed Product Controller shall:

- (a) reject the entire consignment; and
- (b) note in the “Comments” section of the Packed Product Inspection Record (Attachment 8) next to the entry for any sample package which failed the inspection, the reason for failure and the number of packages in the rejected consignment.

8.3.6 Rejected Produce

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

Packages rejected for live fruit fly larvae must be either:

- treated and certified in accordance with an alternative quarantine entry condition; or
- consigned to markets for which there are no quarantine restrictions concerning fruit fly.

NOTE: It is an offence under the Plant Biosecurity Act 2010 to sell fruit fly infested produce in Victoria.

Packages rejected for broken skins must be either:

- regraded, repacked and reinspected in accordance with this section prior to certification under this procedure;
- treated and certified in accordance with an alternative quarantine entry condition; or
- consigned to markets for which there are no quarantine restriction concerning fruit fly.

8.3.7 Packed Product Inspection Records

The Packed Product Controller shall maintain records of the inspection results on a Packed Product Inspection Record (Attachment 8), or similar record which captures the same information.

8.4 Dispatch

8.4.1 Package Identification

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

- the Interstate Produce (IP) number of the facility in which the produce was packed;
- the words “MEETS ICA-21”; and
- the date (or date code) on which the produce was packed.

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 produce that has not been pre-harvest treated and inspected in accordance with the requirements of this procedure shall not be marked as stated above.

8.4.2 Plant Health Assurance Certificate

The Authorised Dispatcher shall ensure a PHAC (Attachment 1) is completed and signed by an Authorised Signatory of the business prior to the consignment being sent to a market requiring certification of treatment and inspection of host produce for QFF.

PHAC’s shall include:

- (a) in the “Accredited business that prepared the produce” section:
 - the name and address of the accredited business that packed the produce;
- (b) in the “Grower or Packer” section:
 - the name and address of the accredited business that was responsible for pre-harvest treatment of the produce. Where the consignment contains produce pre-harvest treated by a number of growers the word “VARIOUS” shall be used;
- (c) in the “Certificate details” section:
 - the IP No. of the accredited business that packed the produce;
- (d) in the “Treatment details” section:
 - the most recent **date** or **dates** of pre-harvest treatment of the source block/s;
 - the words “Pre-Harvest Spray” in the Treatment column;
 - the words “500g/L trichlorfon” or “500g/kg clothianidin” in the Chemical (active ingredient) column; and

- the appropriate label concentration (e.g. for stone fruit “125ml/100L trichlorfon”) in the Concentration column;

Individual PHAC’s shall be issued to cover each consignment to avoid splitting of consignments.

PHAC’s shall be completed, issued and distributed in accordance with the Work Instruction Guide for Completion of Plant Health Assurance Certificates [PSW 02].

NOTE: Additional detail for Tasmania only – include the statement “Handled, stored and transported in secure conditions”.

8.4.3 PHAC Distribution

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

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

9. ACCREDITATION

In order to become accredited, the *Application for Accreditation* must be signed and returned. The application form includes the terms and conditions applying to this agreement.

9.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this procedure shall make application for accreditation at least ten (10) working days prior to the intended date of commencement of operation under the ICA arrangement.

If the business:

- grows and pre-harvest treats produce, indicate Part A on the application and attach a Property Plan;
- packs pre-harvested treated produce grown by other businesses, indicate Part B on the application; or
- grows and packs pre-harvested treated produce, indicate Part A and B on the application and attach a Property Plan.

9.2 Audit Process

9.2.1 Initial Audit

Prior to accrediting a business, an Inspector carries out an initial audit of the business to verify the ICA system is implemented and capable of operating in accordance with the requirements of this procedure and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

At the initial audit, the inspector shall request a copy of the chemical label to confirm active constituent, use by date, rate and withholding period for the particular host.

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued a Certificate of Accreditation (refer 9.3).

9.2.2 Compliance Audits

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

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

A compliance audit is conducted:

- within four (4) weeks of the initial audit or issuance of first PHAC, whichever is later;
- within twelve weeks of the business applying for re-accreditation; and
- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or re-accreditation.

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 (refer 9.3).

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.

9.2.3 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 being accredited to certify produce under the ICA arrangement.

9.3 Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation for an ICA Arrangement detailing the facility location, procedure, scope (type of produce and chemical covered) and 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 procedure, produce type, facility and chemical covered.

9.4 Non-conformances and Sanctions

9.4.1 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 shall 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, and prosecution.

9.4.2 Incident Reports

Incident Reports may be raised by interstate quarantine authorities to report the detection of a non-conformance in produce certified under this ICA arrangement. An investigation into the incident shall 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, and prosecution.

9.4.3 Suspension and Cancellation

Agriculture Victoria 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 Agriculture Victoria;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

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

9.4.4 Prosecution

Businesses found to be operating contrary to the Act may be liable for prosecution.

10. RECORDS AND DOCUMENT CONTROL

10.1 ICA System Records

The business shall maintain the following records:

PART A

- (a) Property Plan for each property (refer 7.1);
- (b) Tank Calibration Record (refer 7.2.2);
- (c) Harvest Inspection Record (refer 7.4.2);
- (d) Treatment Preparation Chart (refer 7.2.4);
- (e) Preparation and Treatment Record (refer 7.2.8); and
- (f) a copy of each Pre-Harvest Treatment and Inspection Declaration completed (refer 7.4.5).

PART B

- (a) a copy of each Pre-Harvest Treatment and Inspection Declaration received (refer 8.1.1);
- (b) Packed Product Inspection Record (refer 8.3.7);
- (c) if applicable, a Grower Identifier Record (refer 8.4.1); and
- (d) a copy of each PHAC issued by the business (refer 8.4.3).

ICA system records shall be retained for a period of at least 24 months from completion, or until the next compliance audit of the ICA arrangement, whichever is later.

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

10.2 ICA System Documentation

The business shall maintain the following documentation:

- (a) a copy of the business's current Application for Accreditation;
- (b) a current copy of this Operational Procedure;
- (c) a copy of the business's current Authorised Signatory form; and
- (d) a current Certificate of Accreditation for an ICA Arrangement.

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

11. ATTACHMENTS

Attachment 1	Plant Health Assurance Certificate (example)	(PSE-029)
Attachment 2	Property Plan	(PSF-114)
Attachment 3	Tank Calibration Record	(PSF-086)
Attachment 4	Treatment Preparation Chart	(PSF-072)
Attachment 5	Preparation and Treatment Record	(PSF-073)
Attachment 6	Harvest Inspection Record	(PSF-116)
Attachment 7	Pre-Harvest Treatment and Inspection Declaration	(PSF-117)
Attachment 8	Packed Product Inspection Record	(PSF-118)
Attachment 9	Identification of Packed Product Sample Packages	(PSF-015)

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

Consignor
Name ABC PTY LTD
Address STREET ROAD, COBRAM VIC

Consignee
Name PRODUCE PEOPLE
Address SOMEWHERE ROAD, MILDURA VIC

Reconsigned to (splitting consignments or reconsigning whole consignments)
Name
Address

Certificate details (please print)

IP Number	Facility number	Procedure
V9999	01	ICA- 21

Accredited business that prepared the produce
Name ABC PTY LTD
Address STREET ROAD, COBRAM, VIC

Grower or Packer
Name ABC PTY LTD
Address STREET ROAD, COBRAM, VIC

Other facilities supplying produce

Brand name OR identifying marks (as marked on packages)	Date OR date code (as marked on packages)
ABC PRODUCE	25/01/2013

Number of packages	Type of packages (e.g. trays, cartons)	Type of produce	Authorisation for split consignment
20	TRAYS	PEACHES	

EXAMPLE ONLY

Treatment details

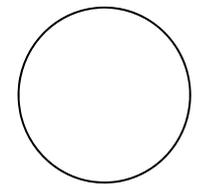
Treatment date	Treatment	Chemical (active ingredient)	Concentration / duration and temperature
17/01/2013	Pre-harvest spray	500 g/L trichlorfon	125mL/100L trichlorfon

Additional certification / Codes

Declaration: I, an Authorised Signatory of the accredited business that prepared the plants or plant products described above, hereby declare that the plants or plant products have been prepared in the business' approved facility in accordance with the business' 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 *Plant Biosecurity Act 2010* to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.

Authorised Signatory (print name) A. Signature	Signature A.Sign	Date 25 / 01 / 2013
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PROPERTY PLAN



INDICATE NORTH

TANK CALIBRATION RECORD

<i>Equipment Calibrated</i>	
Name And Address Of Owner Of Equipment:	
Type Of Equipment (e.g. Boom Spray, Mister):	
Brand:	
Model:	
Serial No.:	
Other Identification:	

<i>Testing Details</i>	
Name And Address Of The Business Conducting The Test:	
Date Of Testing:	
Type Of Flow Meter Used:	
Date Of Latest Calibration Of Flow Meter:	

<i>Calibration Results</i>	
Maximum Mixture Level Volume (Litres):	
Incremental Volumes (Litres) (As Marked On The Spray Tank):	

<i>Certification</i>					
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 / /

TREATMENT PREPARATION CHART

Chemical Concentrate: _____

Full Tank Volume: _____ L

Concentrate in Full Tank: _____ mL or g

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

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____

Printed Name

Signature

Date

PRE-HARVEST TREATMENT AND INSPECTION DECLARATION

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer to cover each delivery (lot) of produce delivered to the packer for certification under the procedure ICA-21.

I _____ (full printed name)

an Authorised Signatory of -

_____ (business name),

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

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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 -

_____ (business name)

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

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on - / / (date)

for grading and packing for certification under the procedure ICA-21: Pre-Harvest Treatment and Inspection of Stone fruit, Pome fruit, Persimmons and Blueberries, was -

1. Grown by the business which is accredited under Part A of procedure ICA-21;
2. Pre-harvest treated with a cover spray mixture in accordance with the procedure;
3. The identity and date(s) of the last pre-harvest treatment of the source block(s) is -

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

and;

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

Authorised signatory (print name)

Signature

Date

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)

