

MATURE GREEN CONDITION AND IMMATURE GREEN CONDITION OF PAWPAW AND BABACO

REVISION REGISTER

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1. PURPOSE

The purpose of this procedure is to describe -

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

that apply to the certification of mature green condition and immature green condition of pawpaw and babaco for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of mature green and immature green condition of pawpaw and babaco from businesses operating under an Interstate Certification Assurance arrangement in the Northern Territory.

This procedure is applicable to –

- (a) businesses certifying mature green condition of defective flower end-type pawpaws prior to fumigation with methyl bromide;

OR

- (b) businesses certifying mature green condition of pawpaws (other than defective flower end-type pawpaws) and babacos as a condition of entry of an interstate authority for Queensland fruit fly;

OR

- (c) businesses certifying immature green condition of pawpaws as a condition of entry of an interstate quarantine authority for Queensland fruit fly.

Certification of mature green/immature green condition of pawpaws and babacos under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

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

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

Information on intrastate and interstate quarantine requirements can be obtained from the Plant Biosecurity Branch.

3. REFERENCES

WI-02 Guidelines for Completion of Plant Health Assurance Certificates.

4. DEFINITIONS

Accredit	means to authorise nominated staff within a business to issue Assurance Certificates.
Act	means the <i>Plant Health Act</i> .
Application for Accreditation	means an application for accreditation of a business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) arrangement (Attachment 1).
Assurance Certificate	means a Plant Health Assurance Certificate (Attachment 2).
Authorised Signatory	means a person whose name and specimen signature is included as an Authorised Signatory on the business's application for accreditation.
Babaco	means the fruit of the species <i>Caricia pentogona</i> .
Business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business's Application for Accreditation.
Certification Assurance	means a voluntary arrangement between the Department Primary Industry and Resources and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Certified/Certification	means covered by a valid Plant Health Assurance Certificate (Attachment 2).
Defective flower end-type pawpaws	means fruit from plants of the Solo family of cultivars, or from plants that contain significant Solo parentage, or from plants that are hermaphrodite, or from any cultivar which has a tendency to produce fruit with an invaginated flower end.
Facility	means the location of the sorting operation covered by the Interstate Certification Assurance arrangement.
Fruit	means pawpaw and babaco.
Fruit fly	means Queensland fruit fly (<i>Bactrocera tryoni</i>), Lesser Queensland fruit fly (<i>Bactrocera neohumeralis</i>) and Northern Territory fruit fly (<i>Bactrocera aquilonis</i>).
Hard	means not soft or softening, or having any isolated soft areas on any part of the fruit.
ICA	means Interstate Certification Assurance.
Immature green condition	means hard and with 0% of their ripe colouration when assessed over the entire surface area.
Inspector	means an inspector appointed under the <i>Plant Health Act</i> .
Interstate Certification Assurance	means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.
Mature green condition	means hard and with no more than 25% of their ripe colouration when assessed over the entire surface area.

Nonconformance	means a non-fulfilment of a specified requirement.
Pawpaw	means fruit of the species <i>Carica papaya</i> .
PBB	means Plant Biosecurity Branch

5. RESPONSIBILITY

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

The **Certification Controller** is responsible for -

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business has current accreditation for an ICA arrangement under this Operational Procedure;
- training staff in their duties and responsibilities under this Operational Procedure;
- ensuring the business and its staff comply with their responsibilities and duties under this Operational Procedure;
- ensuring all preparation of fruit for certification of mature green condition under the business's ICA arrangement is carried out in accordance with this Operational Procedure;
- ensuring sorters are able to identify mature green condition and immature green condition of fruit;
- overseeing and supervising the sorting and packing process;
- investigating and rectifying any problems following detection of a non-conformity in packed product by the Packed Product Controller;
- instigating corrective action following rejection of packed product.

Sorters/Packers are responsible for -

- ensuring all fruit packed for certification of mature green condition are, at the time of packing, hard with no more than 25% of their ripe colouration when assessed over the entire surface area;
- ensuring all fruit packed for certification of immature green condition are, at the time of packing, hard and green with no ripe colouration when assessed over the entire surface area;
- ensuring non-conforming fruit are identified and controlled to prevent mixing with conforming fruit;
- ensuring all pawpaws are at the time of packing, hard and show no more than 25% of their ripe colouration when assessed over their entire surface area (refer 7.2).

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

- sampling and inspecting at least one in every 50 packages for conformance with the requirements specified in 6. Requirements;
- identifying all sample packages;

- taking corrective action following identification of non-conforming fruit in any sample package;
- maintaining records of packed product inspection.

The **Authorised Dispatcher** is responsible for –

- ensuring all packages covered by an Assurance Certificate issued by the business under this Operational Procedure are identified;
- maintaining copies of all Assurance Certificates issued by the business under the ICA arrangement.

The **Authorised Signatories** are responsible for –

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the business's ICA arrangement and that the details on the certificate are true and correct in every particular (refer 7.4.2).

6. REQUIREMENT

Pawpaws and babacos certified for mature green/immature green condition **must** meet the following requirements -

1. Mature Green Condition

At the time of packing fruit must be –

- (a) hard; and
- (b) not more than 25% ripe colouration when assessed over the entire surface area; **and**
- (c) **must not be** defective flower end-type pawpaws.

2. Immature Green Condition

At the time of packing fruit must be –

- (a) hard; and
- (b) green with no ripe colouration when assessed over the entire surface area.

The Department of Primary Industry and Resources and interstate quarantine authorities maintain the right to inspect at any time certified produce and to refuse to accept a certificate where produce is found not to conform to specified requirements.

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

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

Applicants **must** provide the details of all produce, plants and plant products they intend to pack and certify under this ICA/CA arrangement in Section 4 of the Application for Accreditation. Ensure application form is completed correctly and all required attachments are provided. A copy of the application form **must** be maintained for audit purposes.

Each accredited business is provided with a unique Interstate Produce (IP) number to identify the business and its produce, plants and plant products for all interstate plant quarantine purposes as ministered by the Certificate of Accreditation.

7.1.2 Audit Process

Desk Audit

When the application is received a desk audit is conducted to ensure the application is completed correctly with the required attachments. If found to be incomplete the application form will be returned to the business for completion. Once the desk audit has been passed, an initial/compliance audit will be conducted.

Initial Audit

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

On completion of a successful initial audit, applicants will be granted provisional accreditation for a period of 4 weeks and a 'Certificate of Accreditation' for Provisional Certification will be issued (refer 7.1.3).

Initial Compliance Audit

In the first year of accreditation an initial compliance audit will be conducted within 4 weeks of accreditation or issuing an assurance certificate pursuant to the Operational Procedure. On completion of successful initial compliance audit the business **shall** be granted full accreditation.

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

Compliance Audits

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

A compliance audit is conducted within four weeks of the initial audit and accreditation of the business.

A compliance audit will be conducted once every twelve months of operation.

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/CA system records or ICA/CA system processes.

Unscheduled compliance audits may be conducted at any time as a random audit or to investigate reported or suspected non-conformances.

Re-Accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA/CA 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/CA arrangement.

A compliance audit is conducted within twelve weeks of the business applying for re-accreditation each year.

7.1.3 Certificate of Accreditation

An accredited business will receive a 'Certificate of Accreditation for an Interstate Certification Assurance' detailing the facility location, Operational Procedure, scope (type of produce and chemical covered) and period of accreditation.

The business **must** maintain a current 'Certificate of Accreditation for and Interstate Certification Assurance' and make this available on request by an Inspector.

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

7.1.4 Nonconformances and Sanctions

7.1.4.1 Nonconformances

Audits are regularly undertaken to evaluate the effectiveness of implementation of the 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 integrity of the accreditation has been significantly compromised, the nonconformance may provide grounds for the suspension or cancellation of the accreditation, and prosecution.

7.1.4.2 Incident Reports

Incident Reports may be raised by intra and/or interstate quarantine authorities to report the detection of a nonconformance in produce certified under this 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.

7.1.4.3 Suspension and Cancellation

The PBB may suspend or cancel an accreditation when a business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to the PBB;
- contravened an accreditation requirement that compromises the integrity of the arrangement;
- not rectified a nonconformance;

Any action taken by the PBB to suspend or cancel an accreditation **shall** be provided in writing to the business. This **shall** provide guidance making an appeal to have the decision be reviewed.

7.1.4.4 Prosecution

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

7.1.4.5 Charging Policy

Plant Biosecurity fees will apply to businesses that participate in ICA/CA arrangements. PBB can be contacted for a schedule of the Plant Biosecurity fees.

7.2 Sorting

The business **shall** implement sorting systems prior to or during packing to ensure that each fruit certified for mature green/immature green condition under this Operational Procedure meets the requirements specified in 6.

At the time of packing fruit must be –

1. Mature Green condition

- (a) hard; and
- (b) not more than 25% ripe colouration when assessed over the entire surface area; **and**
- (c) **must not be** defective flower end-type pawpaws.

2. Immature Green Condition

- (a) hard; and
- (b) green with no ripe colouration when assessed over the entire surface area.

Sorters **shall** examine the entire surface of each fruit for softening and colouration.

Any fruit that is soft or softening, or has an isolated soft area on any part of the fruit **shall** be regarded as non-conforming and **shall** be rejected for certification under this Operational Procedure.

Examples of fruit at the maximum permissible colouration to meet the mature green/immature green colour requirements are included as Attachment 6.

Any fruit showing any ripe colouration **shall** be rejected for certification of immature green condition. Fruit rejected for immature green condition may be sorted for mature green condition. **Provided it is not of the defective flower end-type.**

Any fruit showing more than 25% ripe colouration when assessed over the entire surface area of the fruit **shall** be rejected for certification of mature green condition under this Operational Procedure.

The Certification Controller **shall** supervise the sorting operation to ensure that any fruit which does not conform to these specified requirements is clearly identified and segregated to prevent mixing with conforming product (refer 7.2.1).

7.2.1 Identification and Control of Nonconforming Fruit During Sorting

Examples of acceptable methods of identifying conforming and nonconforming fruit during sorting include -

(a) locating nonconforming fruit in a defined and separate area to conforming fruit and maintaining separation until the fruit is packed;

OR

(b) placing nonconforming fruit in reject bins or other containers which are clearly marked or significantly different in appearance to distinguish them from conforming fruit.

7.3 Packing

A business which packs both conforming (ie. meets the requirements listed in 6.) and nonconforming fruit **shall** implement systems to identify the condition status of fruit after packing to prevent mixing of conforming and nonconforming fruit.

7.3.1 Identification of Conforming and Nonconforming Fruit After Packing

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

(a) using packaging that differs significantly in appearance;

OR

(b) immediately marking each package of conforming fruit in a manner that clearly identifies fruit as conforming to the requirements for mature green/immature green condition under this Operational Procedure (refer 7.4.1).

7.4 Packed Product Inspection

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

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

Packed product inspection may be carried out –

(a) as an in-line inspection during grading and packing of a consignment;

OR

(b) as an end-point inspection following assembly of a consignment.

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

7.4.1 Sample Selection

In-Line Inspection

Samples **shall** be selected at random from the final Packed Product as it leaves the packing line.

End Point Inspection

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

7.4.2 Examination of the Sample

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

Each fruit in the sample package **shall** be removed and examined.

Examples of fruit at the maximum permissible colouration to meet the mature green/immature green colour requirements are included as Attachment 6.

7.4.3 Identification of Sample Packages

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

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

Where consignments are palletised, the sample packages examined by the 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 Operational Procedure.

An example of a PPS No. stamp or sticker is shown as Attachment 5.

7.4.4 Action Following Identification of Nonconforming Packed Product

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

In-Line Inspection

If any sample package contains a fruit not to condition or any fruit of a cultivar or ripeness that does not meet the requirements specified in Section 6. the Packed Product Controller **shall** –

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

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

The Packed Product Controller **shall** note in the "Comments" section of the Packed Product Inspection Record next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller **shall** select an additional three sample packages from the withdrawn packages.

The Packed Product Controller **shall** carry out 100% inspection of the fruit in the additional sample packages for conformance with the requirements specified in Section 6.

Additional sample packages **shall** be given the next three packed product Sample (PPS) numbers after the package which initially failed inspection. The inspection results **shall** be entered on the inspection record (refer 7.4.6).

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

If any of the additional sample packages contain a non-conforming fruit, all withdrawn packages **shall** be rejected.

End-Point Inspection

If any sample package contains a fruit not to condition or a fruit of a cultivar or ripeness that does not meet the requirements specified in 6. the entire consignment **shall** be rejected.

The Packed Product Controller **shall** note in the "Comments" section of the Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment

(refer 7.4.6).

7.4.5 Rejected Product

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

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

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

7.4.6 Packed Product Inspection Records

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

Packed product inspection records **shall** be in the form of a Condition of Packed Product Inspection Record (refer Attachment 3) or a record which captures the same information.

Packed product inspection records **must** include –

- the Interstate Produce (IP) Number of the business that operates the approved facility in which the fruit was packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS) No.;
- the inspection result for the sample package, and if produce meets immature/mature green condition at time of inspection;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action following rejection;
- the Packed Product Controller's name and signature.

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

7.5 Handling, Storage and Transport Under Secure Conditions (Tasmania Only)

The accredited business **must** handle, store and transport host produce according to the secure conditions requirements in Schedule 1B of the Plant Biosecurity Manual, Tasmania.

The Plant Biosecurity Manual can be found at <http://dppwe.tas.gov.au/biosecurity/plant-biosecurity/plant-biosecurity-manual>.

Certification assurance certificates **must** state that host produce was; “handled, stored and transported in secure conditions.”

7.6 Dispatch

7.6.1 Package Identification

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

- the Interstate Produce (IP) number of the accredited business that packed the fruit;
- the words “MEETS ICA-08”; and
- the date or date code on which the produce was packed;

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

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

7.6.2 Assurance Certificates

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

Assurance Certificates **shall** be in the form of a Plant Health Assurance Certificate (PHAC). (Attachment 2).

Assurance Certificates **shall** include the following additional certification –

For **mature green condition** –

“Met mature green condition at the time of packing.”

For **immature green condition** –

“Met immature green condition at the time of packing.”

A completed example is shown at as Attachment 2

Individual Assurance Certificates **shall** be issued to cover each consignment.

Additional detail for Tasmania: In the additional certification section, the statement “handled, stored and transported in secure conditions.”

Assurance Certificates **shall** be completed, issued and distributed in accordance with the Work Instruction ‘Guidelines for Completion of Plant Health Assurance Certificates’ (WI-02).

7.6.3 Assurance Certificate Distribution

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

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

The **triplicate** (green copy) **must** be sent to PBB monthly.

7.7 ICA System Records

The business **shall** maintain the following records –

- (a) Mature Green/Immature Green Condition Packed Product Inspection Records.
- (b) A copy of each Plant Health Assurance Certificate issued by the business.

ICA system records **shall** be retained for a period of not less than 24 months from completion.

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

7.8 ICA System Documentation

The business **shall** maintain the following documentation -

- (a) a copy of the business's current Application for Accreditation (refer Attachment 1);
- (b) a current copy of this Operational Procedure;
- (c) a current Certificate of Accreditation for an Interstate Certification Assurance.

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

8. ATTACHMENTS

Attachment 1	Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) and/or Certification Assurance (CA) Arrangement	(BLANK)
Attachment 2	Plant Health Assurance Certificate (PHAC)	(COMPLETED EXAMPLE)
Attachment 3	Mature Green/Immature Green Condition Packed Product Inspection Record	(BLANK)
Attachment 4	Mature Green/Immature Green Condition Packed Product Inspection Record	(COMPLETED EXAMPLE)
Attachment 5	Identification of Packed Product Sample Packages	(EXAMPLE)
Attachment 6	Guide to Mature Green/Immature Green Colour Requirements	

Tick each box that describes your business and the ICA/CA arrangement and provide specific details where required. Only one arrangement, that is one Operational Procedure at one Facility, may be covered in one application.

Indicate the type of application being made. New Renewal Amendment

1. Business/Person Details

(a) Type of Ownership of Business

<input type="checkbox"/> Individual	<input type="checkbox"/> Incorporated Company	<input type="checkbox"/> Other	
<input type="checkbox"/> Partnership	<input type="checkbox"/> Cooperative Association	(please specify)	

(b) Name of Business/Person

Please supply name in full. For a partnership, list the full names of each partner in their normal order. Companies must provide their Australian Company Number (ACN) or Australian Registered Body Number (ARBN) and attach a copy of the Certificate of Incorporation. Cooperative associations must provide appropriate proof of registration (i.e. a copy of the Certificate of Registration or registration search from the Office of Business Affairs or Australian Securities Commission)

<input type="checkbox"/> ARBN	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>
<input type="checkbox"/> ACN	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>	<input style="width: 20px; height: 15px; border: 1px solid black;" type="text"/>

(c) Trading Name/s of the Business/Person (as shown on packages sent to market)

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(d) Postal address of the Business/Person

Telephone:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>
Facsimile:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>
Mobile:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>

E-mail

(e) Has the business/person been registered previously for the interstate movement of produce? Yes No

If yes, give the business's/persons Interstate Produce (IP) Number

A

2. Operational Procedure and Facility Details

a) Operational Procedure used in this arrangement

Reference No.	Title of Operational Procedure

(b) Street address of the facility

Telephone:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>
Facsimile:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>
Mobile:	<input style="width: 40px; height: 20px; border: 1px solid black;" type="text"/>

3. Authorised Signatories (for Plant Health Assurance Certificates)

	Family Name	Given Name/s	Specimen Signature
Certification Controller			
Back-up Certification Controller			
Additional Authorised Signatories			

4. Types (including varieties) of Produce to be Prepared Under the ICA/CA Arrangement (if insufficient space, attach a list)

5. Interstate Certification Assurance/Certification Assurance System Records

(a) What records do you maintain to verify that the business is carrying out its responsibilities and duties under the Operational Procedure?

- We maintain all our records in accordance with the examples provided in the Operational Procedure.
 We have developed alternative or additional records to those provided in the Operational Procedure.

(b) List the alternative or additional records you intend to use and attach a copy to this application.

(a) (b) (c)	
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6. Accreditation Conditions

(a) For the purposes of this agreement the following definitions shall apply:-

- Applicant* means the person, **corporation**, or other legal entity who is accredited under this agreement.
Inspector means an inspector appointed under the *Plant Health Act*
Department means the Department of Primary Industry and Resources
Interstate Certification Assurance System means the processes, equipment, personnel and resources used to implement the Operational Procedure nominated in Section 2(a).

- (b) The applicant must maintain and operate the interstate certification assurance system in accordance with the Operational Procedure as nominated in Section 2(a), and must maintain the records specified in Section 5.
(c) The applicant will, upon request, allow an inspector to enter any premises where produce certified under the agreement is treated or dispatched, or where any produce, equipment, chemicals, documents for records are stored.
(d) The inspector may inspect or take samples of any relevant item present on the premises at the time of the inspection.
(e) The applicant must take all steps to assist an inspector in the conduct of audits including allowing the inspector or officer to interview any employee of the applicant in relation to the Implementation of the Interstate Certification Assurance System.
(f) The applicant authorises the persons listed in Section 3 of this application to issue certificates on his or her behalf.
(g) In the event of cancellation or non-renewal of this arrangement the certificate pad and any green copies must be returned as they remain the property of Plant Biosecurity Branch.
(h) Plant Biosecurity fees will apply to those businesses/persons that choose to participate in this ICA/CA arrangement. Plant Biosecurity Branch can be contacted for a schedule of the Plant Biosecurity fees.

The applicant agrees to abide by the accreditation conditions listed above and acknowledges that any accreditation is granted subject to those conditions.

The applicant certifies that all of the information contained in this application is true and correct.

Signature/s	Date

Note: Where the applicant is a corporation, the company seal must be applied, and signed, in the appropriate form. Where the applicants are members of a partnership, each of the partners must sign the application.

Office Use Only

Desk Audit	<input type="checkbox"/> Passed	<input type="checkbox"/> Failed	
Name (print) _____	Date received ____ / ____ / ____		
Signature: _____	Date completed ____ / ____ / ____		

Post your application/s to: Department of Primary Industry and Resources, Plant Biosecurity Branch
GPO Box 3000, DARWIN NT 0801



Plant Health Assurance Certificate

Consignment Details (PLEASE PRINT)

CONSIGNOR (FROM)	
Name	<i>Joe's Pawpaws Pty Ltd</i>
Address	<i>Lot 3000 Horne Road</i>
	<i>Humpty Doo NT 0836</i>

CONSIGNEE (TO)	
Name	<i>Adelaide Produce Markets</i>
Address	<i>Burma Roads</i>
	<i>Pooraka South Australia 5095</i>

RECONSIGNED TO (Splitting consignments or reconsigning whole consignments).	
Name	
Address	

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)	DATE OR DATE CODE (as marked on packages)
<i>Joe's Pawpaw Farm</i>	<i>18032014</i>

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
<i>40</i>	<i>Cartons</i>	<i>Pawpaw</i>	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Certification Details (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE
<i>A 9999</i>	<i>01</i>	<i>ICA- 08</i>

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE	
Name	<i>Joe's Pawpaw Pty Ltd</i>
Address	<i>Lot 3000 Horne Road</i>
	<i>Humpty Doo NT 0836</i>

GROWER OR PACKER	
Name	<i>As Above</i>
Address	

OTHER FACILITIES SUPPLYING PRODUCE	

Treatment Details

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

Additional Certification / Codes	
<i>Met Mature Green Condition at the time of Packing</i>	

Declaration

I, an authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the *Plant Health Act* and that the details shown above are true and correct in every particular.

AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE
<i>Joe Signatory</i>	<i>Joe Signatory</i>	<i>18/3/2014</i>

Business Name								IP Number: A				
Date	PPS No.	Condition		Hard		Ripe Colour			Comments <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller		
<i>Tick applicable columns →</i>		Immature Green	Mature Green	Yes	No	0%	<25%	>25%		Printed Name	Signature	

Business Name							IP Number: A			9	9	9	9
Date	PPS No.	Condition		Hard		Ripe Colour			Comments <small>(Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)</small>	Packed Product Controller			
Tick applicable columns →		Immature Green	Mature Green	Yes	No	0%	<25%	>25%		Printed Name	Signature		
1/2/00	1		✓	✓			✓			P. Controller	P. Controller		
“	2		✓	✓			✓			P. Controller	P. Controller		
“	3		✓	✓			✓			P. Controller	P. Controller		
“	4	✓		✓			✓			P. Controller	P. Controller		
2/2/00	5		✓	✓			✓			P. Controller	P. Controller		
“	6		✓	✓			✓			P. Controller	P. Controller		
“	7		✓	✓			✓		1 x soft fruit. PPS No. 8 rejected & 42 packages	P. Controller	P. Controller		
“	8	✓		✓		✓			withdrawn. 3 sample packages passed ok. All	P. Controller	P. Controller		
5/2/00	9		✓	✓			✓		withdrawn packages returned to assembly point.	P. Controller	P. Controller		
“	10		✓	✓			✓		PPS No.8 regrade, repacked and re-inspected.	P. Controller	P. Controller		
“	11		✓	✓			✓			P. Controller	P. Controller		
“	12	✓		✓			✓		2 x > 25% colour. PPS No. 13 rejected & 46 p'kges	P. Controller	P. Controller		
6/2/00	13	✓		✓		✓			withdrawn. All rejected packages regraded,	P. Controller	P. Controller		
“	14		✓	✓			✓		Repacked and re-inspected. >0% used for MG	P. Controller	P. Controller		
“	15		✓	✓			✓		condition. Additional training of sorters conducted	P. Controller	P. Controller		

Example Only

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Attachment 5

Marking Sample Packages After Packed Product Inspection

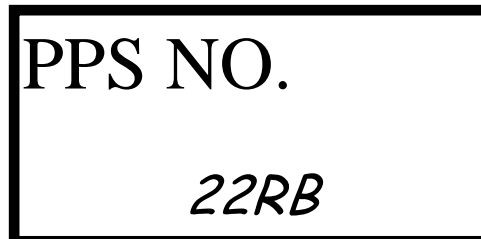
Following inspection, the Packed Product Controller must -

- (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)



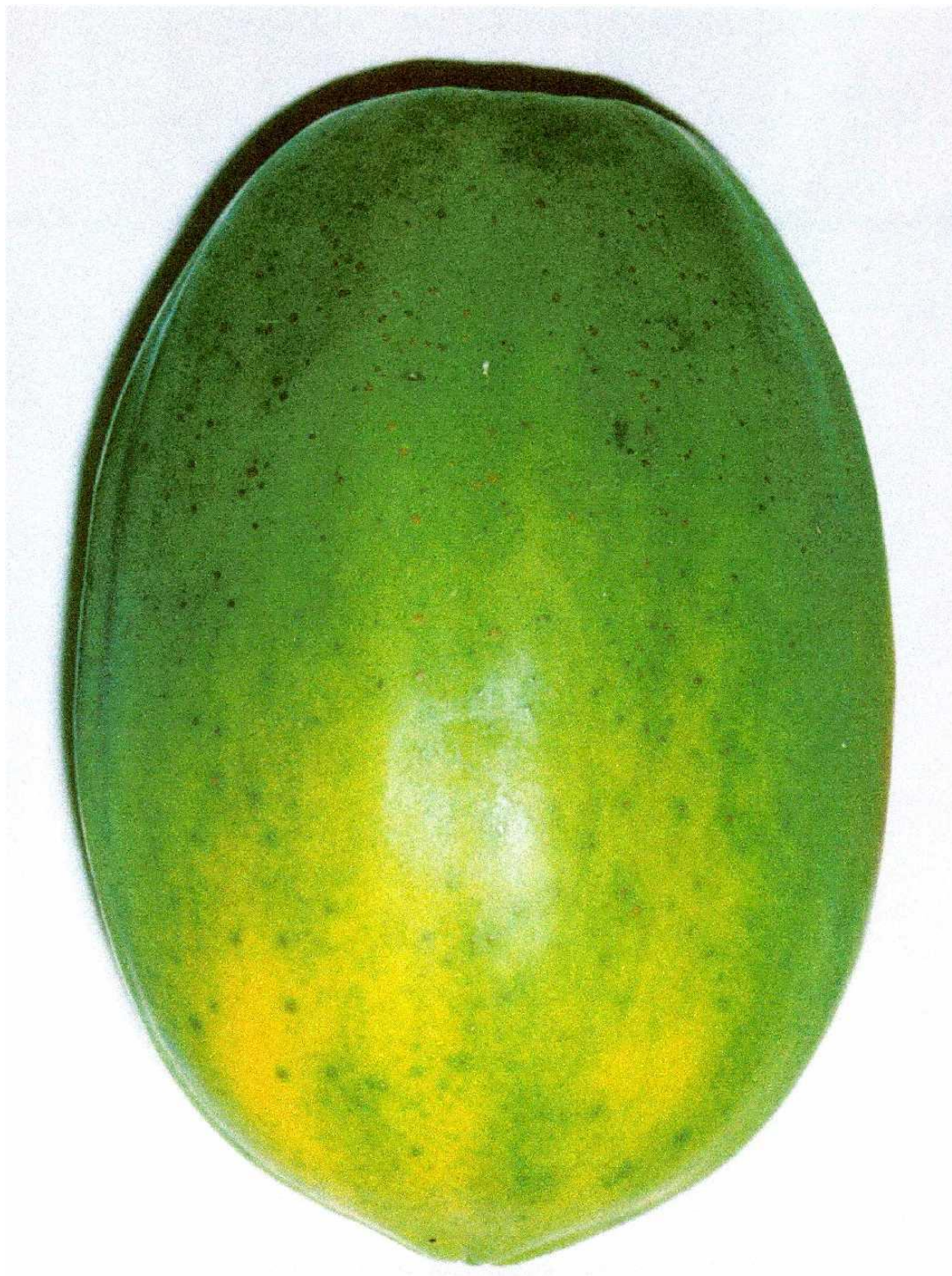
Completed Stamp or Sticker (Example Only)



GUIDE TO MATURE GREEN/IMMATURE GREEN CONDITION COLOUR REQUIREMENTS

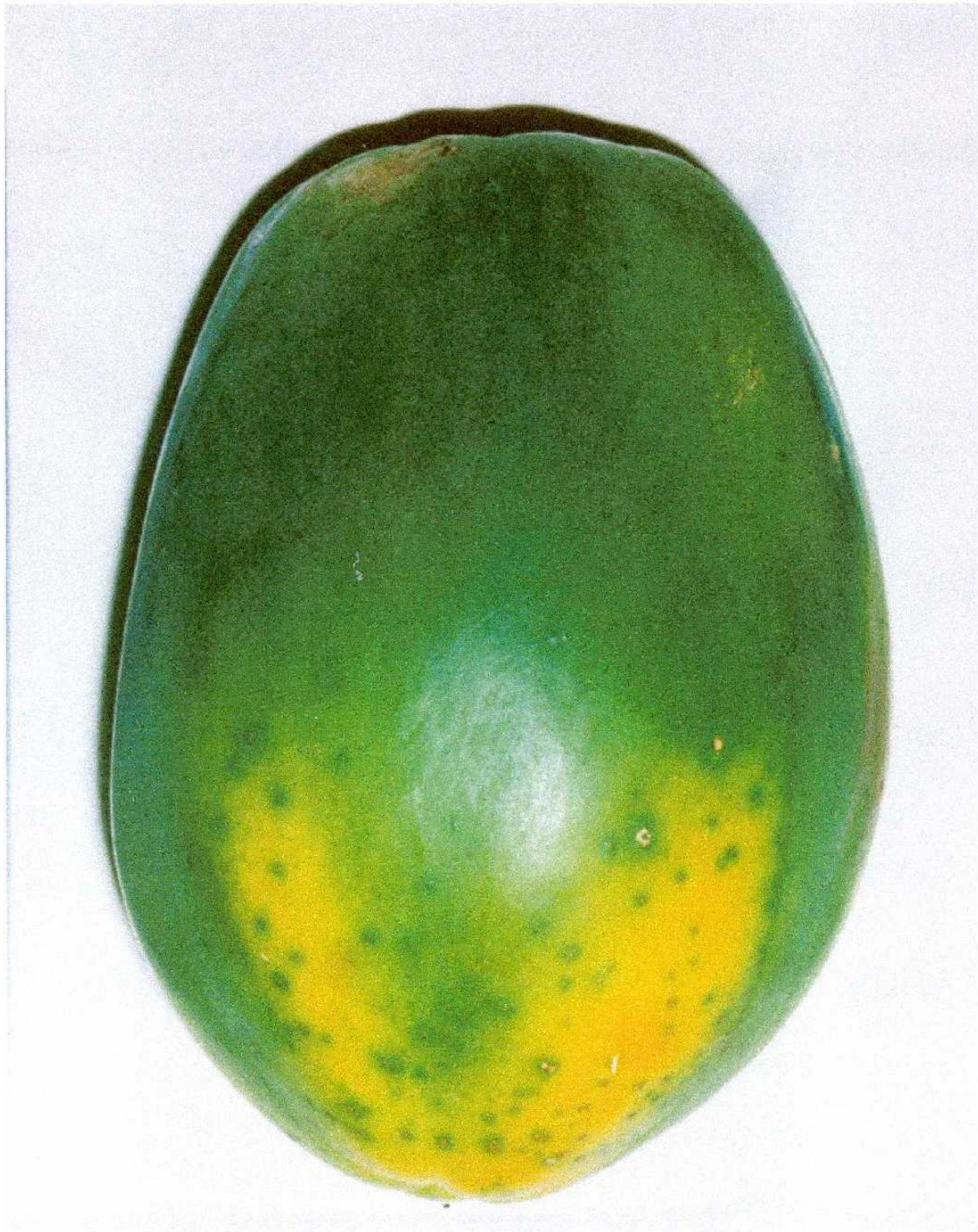
MATURE GREEN – BLUSH RIPENING (MAX. 25% Ripe Colour)

Attachment 6



GUIDE TO MATURE GREEN/IMMATURE GREEN CONDITION COLOUR REQUIREMENTS

MATURE GREEN CONDITION – STRIPED RIPENING (MAX. 25% Ripe Colour)



GUIDE TO MATURE GREEN/IMMATURE GREEN CONDITION COLOUR REQUIREMENTS

IMMATURE GREEN CONDITION (MAX. 0% Ripe Colour)

