FLOOD SPRAYING WITH DIMETHOATE (ICA-02)

REVISION REGISTER

Revision No.	Date of Issue	Amendment Details
6.1	04/05/2006	Update of PHAC and COL
6.2	09/02/2011	Clarify treatment requirements (6.0); Reviewed Treatment Record (app 2) & Mixture Preparation Chart (app 3)
6.3	24/10/2011	Revise in accordance with APVMA dimethoate review; Add fenthion treatment option
6.4	21/02/2013	Revised in accordance with APVMA fenthion review; Revised dimethoate treatment requirements (6.1); Updated PHAC (example, att 1)
7.0	10/04/2018	Whole document reformatted into new template; Amendments consistent with updated protocol issued May 2016 including change of procedure title and removal of fenthion from whole document; Updated DPI references to Agriculture Victoria; Definitions updated in line with standard definitions list (4)

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For more information contact the DEDJTR Customer Service Centre 136 186.

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TABLE OF CONTENTS

1. PURPOSE

The purpose of this procedure is to describe the:

(a) principles of operation, design features and standards required for flood spraying; and

(b) responsibilities and actions of personnel;

that apply to flood spraying of Queensland fruit fly (QFF) host produce under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure details requirements for business operating under an ICA to:

- post harvest flood spray QFF host fruit with dimethoate; and
- certify that produce has been treated as required.

Dimethoate must be applied in accordance with **current** label and APVMA permit requirements for flood spraying and may only be used on certain specified crops, including avocadoes, custard apples and mangoes.

Some fruits may not enter WA under this ICA procedure.

Flood spraying with dimethoate may not be an accepted quarantine entry condition for all fruits to all intrastate or interstate markets. Some intrastate or interstate markets may require additional quarantine certification 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 quarantine requirements can be obtained from a local Agriculture Victoria Inspector. Information on interstate quarantine requirements can be obtained from the plant quarantine service in the destination state.

3. REFERENCES

PSW- 02 Guide for Completion of Plant Health Assurance Certificates.

Plant Biosecurity Act 2010 (the Act).

4. DEFINITIONS

Act	means the Plant Biosecurity Act 2010 (the Act).
Approved laboratory	means a diagnostic facility approved by the National Association of Testing Authorities (NATA) or Agriculture Victoria.
APVMA	means Australian Pesticides and Veterinary Medicines Authority.
Authorised Signatory	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
Business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed on the business's Application for Accreditation.
Certification Assurance	means a voluntary arrangement between the Accrediting Authority and a business that demonstrates in-house quality management and provides assurance through documented procedures and records that produce meets the specified requirements.
Concentrate	means an agricultural chemical concentrate containing 400mg/L dimethoate, registered or approved under an APVMA minor use permit for the control of fruit fly by dipping of the specific host fruit.
Consignment	means a discrete quantity of product transported to a single consignee at one time.
Facility	means the approved location of the flood spraying operation covered by the ICA arrangement.
Inspector	means a 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.
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.
Queensland fruit fly (QFF)	means all stages of the species *Bactrocera tryoni* (Froggatt).

5. RESPONSIBILITY

Position titles used reflect the responsibilities of staff under this 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 have responsibility for 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 under this procedure;
- training staff in their duties and responsibilities under this procedure;
- ensuring staff comply with their responsibilities and duties under this procedure;
- ensuring that all flood spraying is carried out in accordance with this procedure; and
- obtaining and reading the specific Material and Safety Data Sheets.

The **Treatment Operator** is responsible for:

- preparing and maintaining flood spray mixtures and top-up mixtures;
- maintaining spray mixture preparation, top-up and treatment records;
- maintaining spray mixture concentration testing analysis records;
- disposal of solution and chemical containers in accordance with EPA Guidelines;
- maintaining spray coverage and spray application rate test records; and
- maintaining and calibrating flood spraying equipment.

The **Authorised Signatories** are responsible for:

- ensuring that, prior to signing and issuing an Assurance Certificate, 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.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by an Assurance Certificate are identified; and
- maintaining copies of all Assurance Certificates issued by the business.

6. REQUIREMENT

Produce certified under this procedure must be treated in accordance with this procedure, label recommendations and APVMA permit requirements.

Agriculture Victoria 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.

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 products approved label, APVMA permit and this ICA Procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label.

Businesses treating produce for fee or reward are required to hold a Commercial Operators Licence with Agriculture Victoria. Contact the DEDJTR Customer Service Centre (136 186) for information.

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 Maximum Residue Level (MRL).

6.1 Dimethoate

All produce to be certified must be treated in accordance with the following requirements:

Chemical

Products to use are those that contain 400g/L dimethoate as the only active constituent.

Treatment

Treat by flood spraying fruit in a single layer with mixture prepared and applied in accordance with label and APVMA permit requirements.

The fruit must remain wet for a further period of not less than sixty (60) seconds.

Flood Spraying must be the last treatment before packing, except that a non-recovery gloss coating (“wax”) may be applied to citrus not less than sixty (60) seconds after treatment.

Citrus fruit may be washed, treated with a fungicide and/or a gloss coating applied a minimum of twenty-four (24) hours after dipping.

7. TREATMENT PROCEDURES

7.1 Flood Spray Preparation

The Treatment Operator shall prepare the spray mixture at a minimum of every 48 hours or more frequently as required.

Unused spray mixture may be held overnight for use the next day; however the mixture must be thoroughly mixed for at least two (2) minutes prior to further use.

Periods longer than 48 hours may be considered where a business can demonstrate by analysis of the chemical mixture (refer 7.5) the ability to control and maintain concentration for a specified longer period.

7.1.1 Volume of the Spray Tank

Permanent volume indicator marks shall be made on the inside of the tank, or on a sight tube or sight panel on the outside of the tank, or by some other device which clearly and accurately indicates the **maximum mixture level** and **incremental volumes** used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

7.1.2 Mixture Preparation Chart

The business shall maintain a Mixture Preparation Chart (Attachment 3 or similar record) for the preparation of the spray in close proximity to the flood spraying equipment.

7.1.3 Ensuring Correct pH

Flood sprays shall be maintained at a pH below 7.0 to prevent breakdown of the chemical.

The Treatment Operator shall regularly check the flood spray mixture to ensure correct pH by testing with a pH tester. Checks of the pH shall be recorded by the Treatment Operator.

After measuring the pH, the Treatment Operator shall determine if a pH buffer is required.

An acidifying buffer may be used to achieve and maintain an acceptable pH level.

7.1.4 Pre-Flood Spraying Treatments

Fruit can be treated with water or other chemical treatments prior to flood spraying provided there is enough time for the majority of the water to drain off and minimise the dilution of the spray mixture.

The direct addition of chemicals to the wash water, or carriage of chemicals on fruit, that raise pH or otherwise destroy the pesticide must be avoided.

Where fruit has undergone pre-flood spraying, washing or chemical treatments, a spray mixture top-up program may be required to maintain the spray mixture concentration within the required tolerance (refer 7.3).

7.1.5 Flood Spray Preparation Records

Records of spray mixture preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the spray mixture (refer 7.4).

7.2 Flood Spraying

Fruit should be clean before spray treatment is applied to avoid fouling the spray mixture and restricting or reducing contact of the chemical with the fruit surface.

7.2.1 Method of Flood Spraying

The Treatment Operator shall ensure that flood spraying equipment is designed and operated to ensure fruit passes under the spray in a single layer and the entire surface of the fruit is completely covered for at least ten (10) seconds.

All surfaces of the fruit must be in contact with the spray mixture either by rotating the fruit as it passes under the spray, or through designing the spray system to ensure complete coverage of the fruit as it passes through the spray.

Mechanisms must be designed in a manner that prevents fruit from passing through the spray before it has been completely covered with spray for ten (10) seconds.

Operation of equipment and volume of fruit feeding through the spray shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the spray in less than the required time.

Fruit must be allowed to remain wet with chemical for at least a further sixty (60) seconds after spraying.

7.2.2 Last Treatment Before Packing

Flood spraying must be the last treatment before packing.

The Treatment Operator shall ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between flood spraying and packing. However, other processes may be approved provided they do not affect the efficacy of the flood spray treatment.

7.3 Maintaining Spray Concentration and Volume

Concentration of the chemical mixture must be maintained within ±15% of the required concentration at all times.

7.3.1 Topping Up

During the spraying process it may be necessary for the Treatment Operator to top-up the spray mixture to maintain the required concentration and/or volume. This is done by adding the required quantity of water with the required amount of concentrate to the spray mixture as determined by the facility's top-up program (refer 7.3.2).

Calculate the required amount of concentrate and water by first determining the required volume of spray mixture to be added during the top-up procedure.

Calculate the quantity of concentrate required for every litre of mixture added in the top-up procedure as per the Spray Mixture Preparation Chart (Attachment 3).

Add the required amount of concentrate to the spray tank prior to topping-up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the tank using a graduated measuring vessel or a liquid metering device, or use **incremental volume** marks indicated on the side of the spray tank.

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two (2) minutes before recommencing flood spraying.

7.3.2 Top-Up Program

A facility which uses topping-up as a means of maintaining spray volume and/or concentration must develop and document a top-up program for maintaining spray mixture concentration.

The top-up program shall include:

(a) the frequency of topping-up based on the quantity of fruit treated or time; and

(b) the quantity of concentrate and water required to be added.

The business shall provide evidence that the spray top-up program is effective in achieving and maintaining spray mixture concentration within ±15% of the required concentration (refer 7.5).

7.4 Treatment Records

The Treatment Operator must record all spray mixture preparation, top-up mixture preparation and fruit treatment using a Mixture Preparation, Top-Up & Treatment Record (Attachment 2) or records which capture the same information.

7.5 Spray Concentration Testing

The business must verify the ability to achieve and maintain spray concentrations within ±15% of the required concentration by providing the results of analysis of samples of a spray mixture from an approved laboratory.

7.5.1 Frequency of Sampling

Samples shall be gathered and tested:

(a) once prior to initial approval of the facility (an analysis result must be available for the Inspector carrying out the initial audit of the facility); and

(b) at least annually during each season thereafter.

Annual sampling is required during the season for each host fruit species being treated where there is a change to the method of processing the fruit (i.e. one species is sprayed wet and the other dry), or in chemicals or other treatments applied to the fruit prior to flood spraying (i.e. one species is treated with a fungicide and one is not) where these may materially affect the maintenance of the spray mixture concentration.

Spray mixture samples shall be collected at a minimum of:

(a) immediately following preparation of the spray mixture; and

(b) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a spray mixture is discarded.

Additional spray mixture samples required for a facility using a top-up program shall include a sample of a spray mixture taken immediately prior to topping-up the mixture according to the facility's documented top-up program.

7.5.2 Collection of the Sample

Samples of a minimum of 200mL shall be taken from the centre of the spray tank, or if this is not practical, from a spray nozzle after the spray has run for a minimum of five (5) minutes, and placed in a clean glass sample bottle with a secure water tight lid.

7.5.3 Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within twenty-four (24) hours of collection to minimise losses in chemical concentration.

Samples must be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements, and be accompanied by a completed Chemical Analysis Submission Form (Attachment 4).

7.5.4 Chemical Mixture Analysis Records

Results of the analysis must be retained by the business for a minimum of twenty-four (24) months from receipt and be made available when requested by an Inspector (refer 8.2).

Details of chemical mixture analysis results shall be maintained using a Chemical Mixture Analysis Record (Attachment 5) or records which capture the same information.

Once accredited, any deficiency in an analysis result **must,** as soon as practical, be reported to Agriculture Victoria so an investigation can be carried out to determine the cause and rectify any problems.

7.6 Disposal of the Spray Mixture

Disposal of spent spray mixture must be carried out in accordance with the provisions of the *Environment Protection Act 1970* and the *Environment Protection (Industrial Waste Resource) Regulations 2009*. For more information regarding disposal of spent dipping solution, contact your local water authority or an EPA-approved waste transporter.

Empty chemical containers must be triple rinsed and if eligible can be recycled via the drumMUSTER program or managed in accordance with EPA requirements.

7.7 Flood Spray Equipment Calibration

The Treatment Operator shall carry out calibration tests on flood spray equipment at regular intervals to verify that spray coverage and spray application rates are in accordance with requirements.

Spray coverage and spray application rate calibration tests shall be carried out at a minimum of:

- once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated;
- within four (4) weeks of commencement of treatment each season, or prior to the compliance audit, whichever is the earlier; and
- once a month during each fruit season.

7.7.1 Spray Coverage Calibration

Calibration tests shall be carried out by placing an identifiable piece of fruit (e.g. marked with waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator shall time the period that the marked piece of fruit is under the spray.

This process is repeated three (3) times and on each occasion the fruit must remain completely covered with the spray mixture for the required period and remain wet for a further sixty (60) seconds after flood spraying for ten (10) seconds.

If any of the tests reveal that fruit is not remaining fully under the spray for the required period or fruit is undergoing a drying process within sixty (60) seconds of treatment, the equipment shall be adjusted and the procedure repeated until a satisfactory result is achieved.

7.7.2 Spray Coverage Calibration Records

The Treatment Operator shall record the spray coverage calibration tests on a Spray Calibration Test Record (Attachment 6), or similar record which provided the same information.

7.7.3 Spray Application Rate Calibration

The Treatment Operator shall ensure that the application rate is at least the required minimum of 16/L minute per each square metre of the area being flood sprayed.

Calibration tests may be carried out by calculating the size of the spray area in square metres. The boundary being the line at which a fruit's surface is fully wetted in ten seconds.

For example: spray area width = 1.5 metres

spray area length = 2.0 metres

Total spray area = 1.5 x 2.0 = 3.0 m^2

Place a collection vessel under each of the spray nozzles for a measured time period and determine the volume of output from each nozzle over a one minute period.

For example: Spray equipment with 16 spray nozzles gives the following Total output volumes over a one-minute period:

3.05L + 3.07L +3.08L + 3.03L + 3.04L + 3.08L + 3.05L + 3.06L + 3.05L + 3.06L + 3.07L + 3.04L + 3.05L + 3.04L + 3.06L + 3.07L = 48.9 L/min Total output.

Calculate the application rate per square metre over the spray area using the following calculation:

Total output (L/min) ÷ Total Spray Area (m2) = Application Rate (L/min/m2).

Total output (L/min) ÷ 3.0 m^2 = 16.3 L/minute/m^2

If any test reveals that the application rate is below the required rate per square metre of the area being sprayed, the equipment shall be adjusted by increasing the output volume or decreasing the spray area (provided the fruit remains under the spray for the minimum period). The procedure may be repeated until a satisfactory result is achieved.

7.7.4 Spray Application Rate Calibration Records

The Treatment Operator shall maintain a record of calibrations using a Spray Equipment Calibration Test Record (Attachment 7, or similar record which provides the same information).

7.8 Flood Spray Equipment Maintenance

The Treatment Operator shall carry out regular checks of flood spraying equipment to ensure it continues to operate effectively according to the required standards and remains free from soiling, malfunction, blockages, damage or excessive wear.

7.9 Post Treatment Security

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

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

Any fruit that is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions.

Any treated fruit, which remains unpacked at the end of the day, must be held in secure conditions until packed.

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

Certified fruit must be stored at and transported from the facility in secure conditions that prevent infestation by QFF. Secure conditions include:

(a) unvented packages;

(b) vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6mm;

(c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6mm;

(d) shrink-wrapped and sealed as a palletised unit; and/or

(e) fully enclosed or screened buildings, cool rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6mm.

The business shall have adequate procedures in place to prevent mixing of treated and untreated fruit at the facility.

7.10 Dispatch

7.10.1 Package Identification

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

- the Interstate Produce (IP) number of the business that operates the approved facility in which the produce was treated;

- the words “MEETS ICA-02”; and
- the date (or date code) on which the fruit was treated;

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

Produce that has not been verified as conforming to the requirements specified in this procedure shall not be marked as stated above.

7.10.2 Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to consignment of produce to a market requiring certification of flood spray treatment.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate (Attachment 1).

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

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

7.10.3 Assurance Certificate Distribution

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

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

8. ACCREDITATION

8.1 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 certification of produce.

8.2 Audit Process

8.2.1 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 the procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued Certificate of Accreditation (refer 8.3).

8.2.2 Compliance Audits

Compliance audits are conducted to verify that the ICA system continues to operate in accordance with the requirements of the 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 and accreditation or issuance of first PHAC.
- within twelve (12) weeks of each annual 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 (12) months from the date of provisional accreditation (refer 8.3)

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 item to investigate reported or suspected non-conformances.

8.2.3 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.

8.3 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 and chemical covered by the Assurance Certificate.

8.4 Non-conformances and Sanctions

8.4.1 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.

8.4.2 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.

8.4.3 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.

8.4.4 Prosecution

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

9. RECORDS AND DOCUMENT CONTROL

9.1 ICA System Records

The business shall maintain the following records:

(a) Mixture Preparation Chart;

(b) Mixture Preparation, Top-Up and Treatment Record;

(c) Chemical Mixture Analysis Record;

(d) Spray Calibration Test Record;

(e) Spray Equipment Calibration Test Record; and

(f) the duplicate copy of each Plant Health Assurance Certificate issued.

ICA system records shall be retained for a period of not less than twenty-four (24) months from completion. ICA system records shall be made available on request by an Inspector.

9.2 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.

10. ATTACHMENTS

Attachment 1	Plant Health Assurance Certificate	(PSF-003, example)
Attachment 2	Mixture Preparation, Top-Up & Treatment Record	(PSF-087)
Attachment 3	Mixture Preparation Chart	(PSF-359)
Attachment 4	Chemical Analysis Submission Form	(PSF-088)
Attachment 5	Chemical Mixture Analysis Record	(PSF-089)
Attachment 6	Spray Calibration Test Record	(PSF-199)
Attachment 7	Spray Equipment Calibration Test Record	(PSF-071)

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

Consignor
Name **ABC PTY LTD**
Address **STREET ROAD, MELBOURNE, VIC 3000**

Consignee
Name **PRODUCE PEOPLE**
Address **SOMEWHERE ROAD, ADELAIDE SA**

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

Certificate details (please print)

IP Number	**Facility number**	**Procedure**
V9999	**01**	**ICA-02**

Accredited business that prepared the produce
Name **ABC PTY LTD**
Address **STREET ROAD, MELBOURNE VIC 3000**

Grower or Packer
Name **ABC PTY LTD**
Address **STREET ROAD, MELBOURNE VIC 3000**

Other facilities supplying produce

Brand name OR identifying marks (as marked on packages)	**Date OR date code** (as marked on packages)
ABC PRODUCE	**01/02/2013**

Number of packages	**Type of packages** (e.g. trays, cartons)	**Type of produce**	**Authorisation for split consignment**
48	**BOXES**	**Oranges**	

Treatment details

Treatment date	**Treatment**	**Chemical** (active ingredient)	**Concentration / duration and temperature**
01/02/2013	Flood Spray	Dimethoate	400ppm Spray for 10sec then wet for 60sec

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)	**Signature**	**Date**
A. Signature	***A. Sign***	**03 / 02 / 2013**

MIXTURE PREPARATION, TOP-UP & TREATMENT RECORD

Mixture Preparation & Top-Up Preparation							*Fruit Treatment*											
Date	Time	Top-Up (✓)	Volume Of Mixture (L)	Application Rate (e.g. 100mL/ 100L)	Trade Name Of Product	Date Mixture Discarded	Treatment Date	Start Time	Finish Time	Type / Variety of Fruit Treated	Pre-Treatment Test Reading	30 Minute Monitoring				Number of Packages/ Weight of Commodity Treated	Treatment Operator's Name	Signature
												Test 1	Test 2	Test 3	Test 4			

MIXTURE PREPARATION CHART

Chemical Application:			
Mixture Application Rate:		**Mixing Rate:**	**mL**
Chemical Concentrate:			

Full Tank:

Full Tank Volume:	**Litres**	**Concentrate to Full Tank:**	**mL / G**

Part Fill or Top-Up:

Litres Mixture:		**mL / G Concentrate:**	
Litres Mixture:		**mL / G Concentrate:**	
Litres Mixture:		**mL / G Concentrate:**	
Litres Mixture:		**mL / G Concentrate:**	

Prepared By: (print name)			
Signature:		**Date:**	..... / ..... / .....

There are penalties under the **Plant Biosecurity Act 2010**, for any person providing an Inspector with information that is false or misleading.

CHEMICAL TREATMENT SAMPLE FOR ANALYSIS SUBMISSION FORM

(Only one sample to be submitted per Form)

Sample Details:

Client's Name:		**IP Number:**	
Postal Address:		**Street Address:**	
Telephone No:		**Fax No:**	
Product Treated:			
Chemical used (tick one): ☐ Diazinon ☐ Chlorpyrifos ☐ White Petroleum Oil		☐ Other (specify):	
Chemical Branch Name:		**Batch Number:**	
Total Volume of Mixture (litres):			
Name and Amount of other chemicals added:			
Date of Mixing:		**Time of Mixing:**	
Method of Application (tick one): ☐ Dip ☐ Flood Spray ☐ Non-recirculating Spray		**Other:**	
Product Wetness immediately prior to Treatment (tick one): ☐ Dry ☐ Moist ☐ Dripping		**Other:**	
Sample Number as marked on sample bottle:			
Date sample collected:		**Time sample collected:**	
Product volume treated up until sample collected (kg):			
Total volume of chemical mixture at time of sampling (litres):			
Other information on sample:			

There are penalties under the **Plant Biosecurity Act 2010**, for any person providing an Inspector with information that is false or misleading.

CHEMICAL MIXTURE ANALYSIS RECORD

Sample Details	Chemical Mixture Details		Fruit Details	Analysis Details
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	

VICTORIA
State Government

SPRAY CALIBRATION TEST RECORD

Date of Test	Fruit Type	Time Sprayed (seconds)			Time of Drying Process (seconds)	Name of Testing Officer	Comments
		Test 1	Test 2	Test 3			

NOTES

1. Calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the business's compliance audit, and once a month during the season for each fruit type being treated.
2. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of fruit is completely covered with the spray mixture in the normal flow of fruit.
3. Where no drying process is applied show not applicable (N/A).
4. Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete flood spray cover of fruit.

SPRAY EQUIPMENT CALIBRATION TEST RECORD

Date of Test	No. of Nozzles	Application Rate Required	Output for Individual Nozzles (Litres/minute/nozzle)	Effective Spray Width (metres)	Calibration Run (metres)	Litres Used in Run	Total Output (L/min)	Total Spray Area (m^2)	Application Rate (L/ha)	Testing Officer's Name

NOTES

1. Spray application rate calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the business's compliance audit, and once a month during the season for each fruit type being treated.
2. Calculate the Total output of the spray equipment by placing a collection vessel under each spray nozzle for a measured time period and determine the volume of output from each nozzle over a one minute period. Total the output (L/min) from each of the nozzles to give the Total Output (L/min).
3. Calculate the Total Spray Area (m^2) by multiplying the spray area width by the spray area length, the boundary being the line at which the fruit's surface is fully wetted.
4. Divide the Total output (L/min) by the Total Spray Area (m^2) to give the Application Rate (L/min/m^2)-

   Total Output (L/min) ÷ Total Spray Area (m^2) = Application Rate (L/min/m^2)
5. Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.