



Pack-House Washing and Inspection of Tomato-Potato Psyllid Carrier Produce

Version 1.3 – February 2020

ICA61

Contact

Department of Primary Industries and Regional Development

Quarantine WA
Locked Bag 69
Welshpool DC WA 6986

Quality Assurance Office
t +61 (0)8 9334 1800
f +61 (0)8 9334 1880
e qwa.qualityassurance@agric.wa.gov.au
w dpird.wa.gov.au

Revision Register

Issue Number	Date of Issue	Amendments
1.0	02/08/2017	Initial issue
1.1	15/08/2017	Update to 2. Scope. Carrier Produce now has the same meaning as used in 4: Definitions.
1.2	29/11/2017	Split into parts A & B. Secure condition aperture changed to 0.5mm
1.3	27/02/2020	7.14.3 Identification of Sample Packages (PPS Number) & Attachment 10 Identification of Packed Product Sample (PPS) Packages

Important disclaimer

The Chief Executive Officer of the Department of Primary Industries and Regional Development and the State of Western Australia accept no liability whatsoever by reason of negligence or otherwise arising from the use or release of this information or any part of it.

Copyright © Department of Primary Industries and Regional Development, 2020

Uncontrolled copies of this document are not subject to amendment or revision.

Holders of uncontrolled copies should contact the Quality Assurance Officer to obtain a current version of this document

Uncontrolled Copy

Contents

1. Purpose	4
2. SCOPE	4
3. References.....	4
4. Definitions	4
5. Responsibility	6
6. REQUIREMENT.....	7
7. PROCEDURE	7
7.1 Accreditation.....	7
7.1.1 Application for Accreditation.....	7
7.1.2 Audit Process.....	8
7.1.3 Certificate of Accreditation	8
7.2 Washing Treatment of Carrier produce	9
7.3 Hydro-cooling Treatment	9
7.3.1 Flow rate.....	9
7.3.2 Treatment Duration for Automatic Feed Systems.....	9
7.3.3 Calibration of bulk conveyor feed system.....	10
7.3.4 Calibration of Produce Conveyor Feed System.....	10
7.4 Immersion and Agitation Treatment	10
7.4.1 Immersion Wash Agitation	10
7.4.2 Manual Produce Immersion	10
7.4.3 Mechanical Produce Feeding.....	11
7.4.4 Mechanical Produce Feeding Calibration.....	11
7.4.5 Mechanical Produce Feeding Calibration Test Records.....	11
7.5 High Pressure Spraying Washing	11
7.5.1 Method of Water Nozzle Spraying.....	12
7.5.2 Water Nozzle Spray Equipment Calibration	12
7.5.3 Water Nozzle Spray Application Rate Calibration Records	12
7.6 Rotating Roller Brushes	12
7.6.1 Roller Brush Equipment Calibration	13
7.6.2 Roller Brush Rate Calibration Records.....	13
7.7 Wash Treatment Records	13
7.8 Post Washing Security.....	13
7.9 Wash Treatment Declaration	14
7.10 Carrier Produce Receival.....	14
7.11 In-Process Inspection and Recording	14
7.11.1 In-Process Identification and Traceability	14
7.12 Authorised Inspection Persons	15
7.13 Inspection Facilities and Equipment.....	15

7.14	Produce Inspection	15
7.14.1	Examination of Sample	16
7.14.2	Packed Product Inspection Records	16
7.14.3	Identification of Sample Packages (PPS Number).....	16
7.15	Action Following Identification of Tomato-Potato Psyllid in Packed Product.....	16
7.15.1	Detection of Suspect Tomato potato psyllid at End Point Inspection	16
7.15.2	Handling Suspect Psyllid Specimens	17
7.15.3	Confirmation of Tomato Potato Psyllid	18
7.15.4	Rejected Carrier produce	18
7.16	Post Wash Security and Packing	18
7.16.1	Packing	18
7.17	Dispatch.....	19
7.17.1	Package Identification	19
7.17.2	Plant Health Assurance Certificates	19
7.17.3	Plant Health Assurance Certificate Distribution	20
7.18	ICA System Records.....	20
7.19	ICA System Documentation	20
8.	NON-CONFORMANCES and Sanctions	21
8.1	Non-conformances	21
8.2	Incident Reports.....	21
8.3	Suspension and Cancellation.....	21
9.	CHARGING POLICY	21
10.	ATTACHMENTS.....	21

Uncontrolled Copy

1. PURPOSE

The purpose of this procedure is to describe-

- (a) the requirements for treatment and dispatch; and
- (b) the responsibilities and actions of personnel;

that apply to pack-house washing, inspection and secure consignment of tomato potato psyllid carrier produce with leaves, calyx or other attached green material under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers certification of pack-house washed, inspected and packed fruit and vegetables with leaves, calyx or other attached green material (excluding fruit and vegetables from the Convolvulaceae, Lamiaceae and Solanaceae family of plants) for interstate movement by a Business operating under an Interstate Certification Assurance arrangement in Western Australia.

This procedure is applicable where any of the requirements specified in 6. Requirement are a specified movement condition.

Pest: Tomato-potato psyllid

Carrier Produce: pack-house washed, inspected and packed fruit and vegetables with leaves, calyx or other attached green material (excluding fruit and vegetables from the Convolvulaceae, Lamiaceae and Solanaceae family of plants)

Fruit and vegetables of the Solanaceous, Convolvulaceae and Lamiaceae families **cannot be certified under this arrangement.**

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

3. REFERENCES

WI-QA015

Plant Health Assurance Certificate Completion

4. DEFINITIONS

Accredit

means to accredit persons to issue Plant Health Assurance Certificates under the *Biosecurity and Agriculture Management Act 2007*.

**Application
for Accreditation**

means an Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) arrangement.

Uncontrolled Copy

Approved taxonomist / entomologist	means a person who is approved by DPIRD and is listed on the DPIRD Plant Health Register of Approved Taxonomists or an DPIRD Entomologist that meets the following criteria – <ul style="list-style-type: none"> (a) A tertiary qualification in entomology, agricultural science, applied science, or a field relevant to insect taxonomy; and (b) Demonstrated experience in psyllids taxonomy
Authorised Inspection Person	means a person who is authorised to conduct inspections on behalf of the business by having their name and specimen signature on a register of authorised inspection persons maintained by the business.
Authorised Signatory	means an officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Business’s Application for Accreditation.
Business	means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the business’s application for accreditation.
DPIRD	means the Department of Primary Industries and Regional Development, Western Australia
Interstate Certification Assurance (ICA)	means a voluntary arrangement between the Department of Agriculture Western Australia and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.
Carrier produce	means all pack-house washed and packed fruit and vegetables with leaves, calyx or other attached green material excluding fruit and vegetables from the Convolvulaceae, Lamiaceae and Solanaceae family of plants.
Certified/certification Facility	means covered by a valid Plant Health Assurance Certificate. means the location where treatment of plants is carried out, and the location of the treatment and packing operations covered by the ICA arrangement.
FSANZ	means Foods Standards Australia New Zealand
Inspector	means an inspector appointed under the Biosecurity and Agriculture Management Act 2007.
Tomato potato psyllid	means all live stages of <i>Bactericera cockerelli</i> . including egg, nymph and adult.
Plant Health Assurance Certificate	means a certificate issued by an Authorised Signatory under an ICA arrangement stating that the plant or other thing described on the certificate meets a specified treatment, condition, pest or area freedom or other requirement.
Unit	means a final individual package that the consigned carrier produce will be marketed in and may include a box, carton or other similar packaging.
Water	means clean water free from impurities and extraneous plant material.

Uncontrolled Copy

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. Staff responsible for these process control activities are called “Nominated Persons”

The **Certification Controller** is responsible for –

- representing the Business during audits and other matters relevant to the ICA accreditation;
- training staff in their duties and responsibilities under this ICA procedure;
- ensuring the Business and staff comply with their responsibilities and duties;
- ensuring the Business has current accreditation for a ICA under this procedure;
- maintaining the required inspection facilities and equipment;
- ensuring all certification of produce is carried out in accordance with this procedure.

The **Treatment Operator** is responsible for:

- preparing and applying treatments to all produce certified in accordance with this procedure;
- maintaining treatment equipment; and
- maintaining preparation and treatment records.

The **Authorised Inspection Persons** are responsible for –

- inspecting all produce for the presence of Tomato-potato psyllid prior to certification under this Operational Procedure;
- immediately advising the Certification Controller of any detection of Tomato-potato psyllid on inspection for certification under this Operational Procedure;
- maintaining Tomato-potato psyllid inspection records.

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC;
- ensuring that produce certified under the PHAC has been, inspected washed and packed in secure conditions in accordance with this ICA procedure and that the details on the certificate are true and correct in every particular.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC issued by the Business are identified; and
- ensuring all produce is secured to prevent contamination; and
- maintaining duplicate copies of all PHAC's issued by the Business under the procedure.

Uncontrolled Copy

6. REQUIREMENT

1. All pack-house prepared carrier produce in the consignment must be either;
 - (a) hydro-cooled with continuously circulated water for at least 20 minutes; or
 - (b) immersed in continuously agitated water containing a food grade surfactant approved by FSANZ at the rates specified on the label for 3 minutes; or
 - (c) pressure washed with water under water nozzles with a water pressure above 200kpa (29 psi) for a minimum of 20 seconds; or
 - (d) washed with water at 16L/min on rotating roller brushes for a minimum of 30 seconds;and
2. All carrier produce is verified post-treatment for absence of TPP by;
 - i. For NSW, inspected at the rate of the greater of 2% or 600 pieces of produce and found free of tomato-potato psyllids; or
 - ii. For all other jurisdiction, inspected at the rate of 2% or 600 pieces of produce and found free of tomato-potato psyllids;and
3. All carrier produce is securely packed in the pack-house immediately post treatment, by one or more of the following methods, to prevent contamination with tomato-potato psyllid:
 - (e) unvented packages; or
 - (a) vented packages with the vents secured with mesh which has a maximum aperture of 0.5mm; or
 - (b) wrapping or bagging in sealed plastic sleeves or bags; or
 - (c) fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5mm; or
 - (d) consignment shrink-wrapped and sealed as a palletised unit; or
 - (e) fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition); or
 - (f) other facilities free from gaps or other entry points greater than 0.5mm.

Fruit and vegetables of the *Solanaceous*, *Convolvulaceae* and *Lamiaceae* families cannot be certified under this Interstate Certification Assurance arrangement.

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

A Business seeking accreditation for an ICA arrangement under this Operational Procedure must make application for accreditation at least 10 working days prior to the intended date of commencement of certification of produce.

Uncontrolled Copy

7.1.2 Audit Process

Initial Audit

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

The Business **must** demonstrate the training and competency of nominated Authorised Inspection Persons (refer 7.12 Authorised Inspection Persons) in the identification of tomato potato psyllid and their inspection technique

On completion of a successful initial audit, applicants will be granted provisional accreditation and posted a Certificate of Accreditation (refer 7.1.3 Certificate of Accreditation).

Compliance Audits

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

A compliance audit is conducted within four weeks of the initial audit and accreditation of the Business or issue of the first PHAC.

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

Ongoing compliance audits are conducted at least once every twelve months.

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, certified produce, ICA system records or ICA system documentation.

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected non-conformance.

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.

A compliance audit is conducted within four 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 Arrangement detailing the facility location, Operational Procedure, scope (type of 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 covered by the Plant Health Assurance Certificate.

Uncontrolled Copy

PART A – Covers Washing Treatment

7.2 Washing Treatment of Carrier produce

The Treatment Operator must ensure that all carrier produce certified under this arrangement must have been post-harvest treated for tomato-potato psyllid with an approved program of wash treatment in accordance with section 6: Requirement.

7.3 Hydro-cooling Treatment

Where hydro-cooling equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure produce is hydro-cooled with continuously circulated water for a period of not less than 20 minutes.

The flow rate of the system must be calibrated to ensure the flow is adequate to flood the produce being treated (7.3.1). Timing of the treatment must be conducted through the use of either a calibrated conveyor system or an accurate timing mechanism capable of measuring time to the second (7.3.2).

Where the produce is not processed immediately, the business must segregate or label the produce to distinguish it from untreated produce.

7.3.1 Flow rate

The hydro-cooler must have a minimum flow rate of 200 litres per minute per square meter of produce.

The hydro-cooler machinery must be adequately maintained to ensure the flow rate is consistent during treatment.

The flow rate must be calibrated:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system, such as pipe re-routing or installation of a new pump.

The calibration method must be in accordance with the manufacturer's guidelines. Where guidelines are not available, the Treatment Operator must calibrate the hydro-cooler by placing a flow meter in the water delivery pipe to ensure the required flow rate is being achieved.

A calibration record must be completed each time the hydro-cooler flow is calibrated. The calibration record must include:

- Type of calibration (e.g. annual, monthly or follow-up after repairs or modifications)
- Date of flow rate calibration
- Person conducting flow rate calibration
- Unique identification of equipment being calibrated
- Time period used for calibration
- Volume of water recorded through the flow meter
- Calculation to determine flow rate in litres per minute.

7.3.2 Treatment Duration for Automatic Feed Systems

Where automatic feed systems are used, the Treatment operator must calibrate the treatment duration. Calibration must be conducted using a timing instrument that is capable of measuring time to the second.

A calibration record must be completed each time the automatic feed system is calibrated. The calibration record must include:

- Type of calibration (e.g. annual, monthly or follow-up after repairs)
- Date of automatic feed system calibration
- Person conducting automatic feed system calibration
- Unique identification of equipment being calibrated
- Time for carrier produce to move through liquid
- Type of produce used for calibration (where applicable)

7.3.3 Calibration of bulk conveyor feed system

Where a bulk feed conveyer is used (e.g. for treatment of a pallet of trays or bins). The Treatment Operator must calibrate the treatment duration. The conveyor system must be designed and operated to ensure produce remains completely immersed under the liquid for the treatment period.

The conveyor system must be calibrated:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyer belts/systems.

7.3.4 Calibration of Produce Conveyor Feed System

Where produce is unloaded onto a conveyer for hydro-cooling. The Treatment Operator must calibrate the conveyor system feed mechanism to ensure produce remains completely immersed under the liquid for the treatment period.

The conveyor system must be calibrated for each different line of produce:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyer belts/systems.

7.4 Immersion and Agitation Treatment

Where immersion equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure host produce remains submerged for a period of not less than 3 minutes

The Treatment Operator must ensure that all washes are applied in accordance with the section 6. Requirements.

7.4.1 Immersion Wash Agitation

Immersion tanks and equipment must be constructed in a manner to ensure that the wash water is continuously agitated. This can be achieved by mechanical mixing devices in the tank, or agitation via a pump or other adequate means.

7.4.2 Manual Produce Immersion

The Treatment Operator must ensure all produce are placed into appropriate dipping containers.

These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the produce.

For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Uncontrolled Copy

Place the containers into the dip, ensuring that all produce is fully immersed and produce does not float from containers. A mesh lid or other device may be required to ensure all produce remains fully immersed during dipping.

Allow the minimum time period for the produce type after complete immersion (refer 6. Requirement). An accurate timing mechanism capable of measuring time to the second must be used for timing produce immersion.

Remove the container from the dip and allow the wash mixture to drain from the container.

Repeat the process until all produce has been washed.

7.4.3 Mechanical Produce Feeding

The Treatment Operator must ensure mechanical produce feed equipment is designed and operated to ensure produce remains completely immersed in the dip mixture for the required time period (refer 7.3.3 Calibration of Bulk Conveyor Feed System).

Produce feed mechanisms must be designed in a manner that prevents produce from passing through the dip in less than the required time period.

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

7.4.4 Mechanical Produce Feeding Calibration

The Treatment Operator must carry out calibration tests on mechanical produce feed equipment at regular intervals.

Calibration tests must be carried out at a minimum of -

- a) once immediately prior to commencement of washing and certification of produce each season for each produce type being washed; and
- b) within a minimum of eight weeks from commencement of washing each season, or prior to the annual compliance audit, whichever is the earlier; and
- c) once every eight weeks during each produce season.

7.4.5 Mechanical Produce Feeding Calibration Test Records

Records of mechanical produce feed calibration tests must be maintained by the Treatment Operator which record -

- a) Type of calibration (e.g. annual, monthly or follow-up after repairs)
- b) Date of calibration
- c) Person conducting calibration
- d) Unique identification of equipment being calibrated
- e) Time for carrier produce to move through liquid
- f) Type of produce used for calibration (where applicable)

7.5 High Pressure Spraying Washing

Where high pressure spray washing equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure that the system is running at not less than 200kpa/2bar/29 psi.

A gauge must be installed on the pressure line so that the pressure of the system can be monitored. The gauge must have a minimum graduation of 1psi, 20kpa or 0.2 bar.

The produce must remain under the high pressure spray for not less than 20 seconds.

Uncontrolled Copy

7.5.1 Method of Water Nozzle Spraying

The Treatment Operator must ensure that high pressure spray equipment is designed and operated to ensure produce passes under the spray nozzles in a single layer at a pressure of 200kpa for at least twenty (20) seconds.

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

Produce feed mechanisms must be designed in a manner that prevents produce from passing through the flat fan nozzle spray before it has been completely covered with spray for twenty (20) seconds or more, or allows hand-operated processes to be accurately timed.

Operation of equipment and volume of produce feeding through the spray must be carefully monitored by the Treatment Operator to ensure produce is prevented from being pushed or carried through the spray in less than twenty (20) seconds.

7.5.2 Water Nozzle Spray Equipment Calibration

Where produce is unloaded onto a conveyer for high pressure washing. The Treatment Operator must calibrate the conveyor system feed mechanism to ensure produce remains under the spray for the treatment period.

The conveyor system must be calibrated for each different line of produce:

- (a) annually, prior to the beginning of preparation of produce under the procedure; and
- (b) every eight weeks during operation; and
- (c) after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyer belts/systems.

7.5.3 Water Nozzle Spray Application Rate Calibration Records

Records of spray application rate calibration tests must be maintained by the Treatment Operator which record –

- (a) Type of calibration (e.g. annual, monthly or follow-up after repairs)
- (b) Date of calibration
- (c) Person conducting calibration
- (d) Unique identification of equipment being calibrated
- (e) Time carrier produce is subjected to spray
- (f) Result as to whether all surfaces have been sprayed
- (g) Type of produce used for calibration (where applicable).

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

An example Spray Application Rate Test Record is included as Attachment 5.

7.6 Rotating Roller Brushes

The Treatment Operator must ensure that the rotating roller brush equipment is designed and operated to ensure produce is moved along on roller brushers in a single layer at for at least thirty (30) seconds receiving sprayed water to all surfaces at a minimum of 16L/min.

Produce feed mechanisms must be designed in a manner that prevents produce from passing through the roller brushers before the produce is brushed for thirty (30) seconds or more, or allows hand-operated processes to be accurately timed.

Operation of equipment and volume of produce feeding through the roller brushes must be carefully monitored by the Treatment Operator to ensure produce is prevented from being pushed or carried through in less than thirty (30) seconds.

7.6.1 Roller Brush Equipment Calibration

The Treatment Operator must carry out calibration tests on roller brush equipment at regular intervals to verify brushing rates are in accordance with requirements (refer 6. Requirements).

Roller Brush Calibration tests must be carried out at a minimum of -

- (a) annually, prior to the beginning of preparation of produce under the procedure; and
- (b) every eight weeks during operation; and
- (c) after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyer belts/systems.

7.6.2 Roller Brush Rate Calibration Records

Records of spray application rate calibration tests must be maintained by the Treatment Operator which record –

- (a) Type of calibration (e.g. annual, monthly or follow-up after repairs)
- (b) Date of calibration
- (c) Person conducting calibration
- (d) Unique identification of equipment being calibrated
- (e) Time for carrier produce to move over the brushes
- (f) Type of produce used for calibration (where applicable).
- (g) A roller brush calibration record is required for each type of produce.

An example Roller Brush Test Record is included as Attachment 6.

7.7 Wash Treatment Records

The Treatment Operator must record all produce treatments using a Wash Record (refer Attachment 2) or records which capture the same information.

The Business's wash records must record -

- (a) Type of wash - hydro-cooling, water spray, immersion or roller brush
- (b) the date of wash;
- (c) wash commencement time;
- (d) wash completion time
- (e) the type of produce washed
- (f) approximate quantity of produce washed;
- (g) the identification of the Treatment Operator.

7.8 Post Washing Security

All washed carrier produce, which is not immediately packed, must be held in secure conditions to prevent contamination with TPP.

Secure conditions include at least one of the following:

- unvented packages; vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm;
- wrapping or bagging in sealed plastic sleeves or bags;
- fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5 mm;
- consignment shrink-wrapped and sealed as a palletised unit;
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition);
- other facilities free from gaps or other entry points greater than 0.5 mm.

7.9 Wash Treatment Declaration

Businesses which treats carrier produce that is to be packed for certification by another business must be accredited under Part A of this procedure. The accredited business must complete a Wash Treatment Declaration (refer Attachment 9) for each load dispatched for inspection, packing and certification under this procedure.

The Wash Treatment Declaration must identify –

- the name and Interstate Produce (IP) Number of the accredited Business that treated the carrier produce;
- the type of carrier produce supplied;
- the number and type of packages supplied in each load;
- details of the wash treatment applied to the carrier produce;
- the date or dates of wash treatment;
- the name and signature of the Authorised Signatory.

A Wash Treatment Declaration is not required where the Business that grows and pre-harvest treats the carrier produce is the same Business that inspects, packs and certifies the carrier produce under this Operational Procedure.

PART B – Covers carrier produce receipt, inspection, packing and certification

Where carrier produce is inspected and packed by a different business from the business that wash treated the carrier produce, the inspecting and packing business must obtain and retain a duly completed wash treatment declaration for each delivery.

7.10 Carrier Produce Receipt

All carrier produce received for inspection, packing and certification must be supplied by a business accredited under Part A.

A business, which inspects and packs carrier produce treated, by another business must ensure-

- each load of carrier produce is accompanied by a duly completed Wash Treatment Declaration;
- carrier produce supplied for certification has undergone wash treatment in accordance with the procedure;
- grower identification and wash treatment details are maintained for all carrier produce received and certified under this procedure
- The business must maintain copies of all declarations received.

7.11 In-Process Inspection and Recording

Post washing, the produce must be verified as free of TPP by an Authorised Inspection Person as per section 6: Requirements. Inspections must be conducted recorded after packing.

7.11.1 In-Process Identification and Traceability

Where the business receives, grades or packs washed and unwashed produce, sorting systems must be in place for identifying the wash status of the produce. Identification of washed status must be maintained from receipt, through grading and packing and as packed carrier produce.

Sorting systems must ensure labelling or segregation is maintained between washed and unwashed produce at all times. Examples of segregation include –

Uncontrolled Copy

- (a) locating nonconforming produce in a defined and separate area to conforming produce;
or
- (b) placing nonconforming produce in clearly marked or labelled containers to distinguish them from conforming produce.

7.12 Authorised Inspection Persons

The business must train one or more Authorised Inspection Persons in the detection and recognition of Tomato-potato psyllid. Authorised Inspection Persons must be able to recognise adult Tomato-potato psyllid and the symptoms of Tomato-potato psyllid infestation of produce.

7.13 Inspection Facilities and Equipment

Businesses accredited under this procedure must maintain the following inspection facilities and equipment –

- an inspection bench or table in an area protected from adverse weather conditions which is constructed of stable, rigid and durable material i.e. steel, timber or plastic that is of a reasonable size and height which is painted in a light colour or covered in a durable light coloured material placed in a well-lit and ventilated area on a flat sealed and durable surface i.e. concrete;
- a hand lens, microscope or other device that provides at least X10 magnification for the observation of suspected psyllids;
- a white coloured tray i.e. plastic photograph tray or other surface for dislodging suspect psyllids into for inspection and;
- reference illustrations and photographs for identification of tomato-potato psyllid and other common psyllids;
- sealable plastic bags for collecting specimens of infested/contaminated plants;
- sealable specimen bottles for placing samples of suspected psyllids;
- sticky labels for identification of specimens;
- a fine paint brush for collecting samples of suspected psyllids;
- preservative material;
- a pocket knife or similar item to further investigate for the presence of psyllids.

In addition the business must also provide a means of:

- segregating and isolating produce which has 'passed' inspection and from all other tomato-potato psyllid carrier produce; and
- segregating and isolating carrier produce which has 'failed' inspection, either due to suspect or confirmed presence of tomato-potato psyllid, from all other tomato-potato psyllid carrier produce.
- Washed carrier produce that has failed inspection due to the suspected presence of tomato-potato psyllid and is intended to be sent to a tomato-potato psyllid restricted market must be segregated and isolated from all other tomato-potato psyllid carrier produce until it is confirmed that tomato-potato psyllid are or are not present.

7.14 Produce Inspection

The business must select **a minimum of 600 units or 2% of the carton count (one in every fifty packages)** as per section 6: Requirements, from randomly selected packages consigned from each consignment prepared for dispatch.

Packed product inspection may be carried out as an –

- (a) **end-point inspection** following assembly of a 'load' for dispatch.

End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch.

7.14.1 Examination of Sample

The business must carry out 100% inspection of the produce from each sample package for freedom of visible symptoms of psyllids.

7.14.2 Packed Product Inspection Records

The business must maintain records of the results of packed carrier produce inspection.

Packed carrier produce inspection records must be in the form of a Packed Product Inspection Record or a record that 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 carrier produce was packed;
- the date of inspection of the sample packages;
- the sample package sequential number (PPS No.)
- the inspection results for the sample package;
- details of defects or problems detected during inspection;
- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal;
- the Authorised Inspection Person name and signature.

7.14.3 Identification of Sample Packages (PPS Number)

Sample packages shall be sequentially numbered during packing.

The Authorised Inspection Person shall identify each sample package by placing a stamp or sticker with the lettering PPS Number (Packed Product Sample Number) on the exposed end of the package and mark on or below the identifier the sequential sample number the date and their initials prior to returning it to the pallet.

The sample packages examined by the Authorised Inspection Person shall be stacked on the pallet with the PPS Number visible on the outside of each pallet packed for under this procedure.

An example of a PPS No. stamp or sticker is shown in Attachment 10 – Identification of Packed Product Sample Packages.

7.15 Action Following Identification of Tomato-Potato Psyllid in Packed Product

7.15.1 Detection of Suspect Tomato potato psyllid at End Point Inspection

The Authorised Inspection Person **must** immediately advise the Certification Controller of any detection of suspect psyllids or psyllid-like insects identified during the tomato potato psyllid inspection. The Certification Controller **must** then reject and segregate all carrier produce in the consignment that has been presented for inspection.

The Authorised Inspection Person **must** record the detection of suspect psyllid or psyllid-like insects on the Packed Product Inspection Record (refer Attachment 4) or records which capture the same information.

Carrier produce that is rejected and segregated from certification is to be either:

1. Held in an identified area until sample analysis of the suspect psyllid is conducted and written results confirming the suspect psyllid is not tomato-potato psyllid is provided; or
2. Consigned to a market that does not require certification of freedom from tomato potato psyllid; or
3. Treated in accordance with an alternative quarantine entry requirement for the control of tomato potato psyllid (i.e. fumigation).

If the suspect psyllid sample is returned confirming the sample is not tomato potato psyllid, all rejected product that is segregated may be reconsidered for certification under this Operational Procedure provided all requirements have been met.

If tomato potato psyllid is confirmed by diagnosis of the sample, all carrier produce in the consignment **must** be rejected for certification under the Operational Procedure.

As soon as practical and not more than twenty-four (24) working hours from the time of the receipt of the positive sample result, the result **must** be reported to the DPIRD so an investigation may be carried out to determine the cause and rectify any problems

The DPIRD - Quality Assurance Coordinator can be contacted via:

- Email – qwa.qualityassurance@agric.wa.gov.au
- Phone – 9334 1800
- Facsimile – 9334 1880

7.15.2 Handling Suspect Psyllid Specimens

Suspect psyllid samples must be handled, stored and dispatched in accordance with the Work Instruction for the Inspection of Carrier Produce for Tomato-Potato Psyllid.

The Authorised Inspection Person must record the following details on the Psyllid Identification Record: -

- the name of the Authorised Inspection Person taking the sample;
- the Interstate Produce (IP No.) number of the accredited Business inspecting the carrier produce;
- the name and address of the grower and packer or Interstate Produce (IP No.) number of the source property;
- the type and quantity of produce from which the sample was taken;
- the date the sample was taken;
- the date the sample was submitted to an approved taxonomist or entomologist;
- the contact telephone number and e-mail and fax contact of the Authorised Inspection Person;
- and the type of sample, diagnosis request and sample details.

The Business must obtain written notification of all sample result from the Approved Taxonomist or Entomologist. The Approved Taxonomist/Entomologist must complete the Diagnosis Details Section of the Psyllid Identification Record and return it to the Certification Controller of the accredited Business.

Where suspect psyllid is confirmed to be tomato potato psyllid or cannot be positively identified by an Approved Taxonomist/Entomologist as not being tomato-potato psyllid, the carrier produce will be rejected for certification under this arrangement.

Uncontrolled Copy

7.15.3 Confirmation of Tomato Potato Psyllid

Where a suspect psyllid is subsequently confirmed to be tomato-potato psyllid or if it cannot be positively identified as not being tomato-potato psyllid, the Certification Controller of the accredited business must obtain written notification from the entomologist/taxonomist to this effect.

All produce in the consignment must be rejected for certification under the Operational Procedure as per section 4.12.1: Rejected Carrier produce. Confirmation of tomato-potato psyllid must be reported to the Accrediting Authority within 24 hours by the accredited business.

Details of the rejected carrier produce must also be included on the Packed Product Inspection Record.

7.15.4 Rejected Carrier produce

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

Carrier produce rejected for **tomato-potato psyllid** may be –

- 1) re-washed and inspected in accordance with this operational procedure; or
- 2) certified in accordance with an alternative quarantine entry condition; or
- 3) consigned to markets that do not require certification of treatment and/or inspection for tomato-potato psyllid.

7.16 Post Wash Security and Packing

7.16.1 Packing

Packing must commence as soon as practicable after washing. Produce may be allowed to dry adequately prior to packing.

Washed produce must be held for the minimum practical period after washing before it must be secured against reinfestation.

Any produce which is stored outside the washing facility after washing and prior to dispatch must be held under secure conditions.

Any washed produce which remains unpacked at the end of the day must be held in secure conditions until packed.

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

Certified produce must be stored at and transported from the facility in secure conditions which prevent infestation by tomato potato psyllid.

Secure conditions include at least one of the following-

- unvented packages; vented packages with the vents secured with mesh which has a maximum aperture of 0.5mm;
- wrapping or bagging in sealed plastic sleeves or bags;
- fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5mm;
- consignment shrink-wrapped and sealed as a palletised unit;
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition)
- other facilities free from gaps or other entry points greater than 0.5mm.

The Business must have adequate procedures in place which prevent mixing of washed and unwashed produce at the facility.

7.17 Dispatch

7.17.1 Package Identification

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

- the **Interstate Produce (IP)** number of the Business that operates the approved facility in which the produce was inspected and packed; and
- the words “**MEETS ICA-61**”; and
- the **date (or date code)** on which the produce was inspected.

Prior to the issuance of a Plant Health Assurance Certificate by the Business under this Operational Procedure.

7.17.2 Plant Health Assurance Certificates

The Authorised Dispatcher must ensure a Plant Health 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 washing.

Plant Health Assurance Certificates **must** include –

- (a) in the ‘Accredited Business that Prepared the Produce’ section -
 - the name and address of the accredited Business that inspected and packed the carrier produce;
- (b) in the “Grower and Packer” section –
 - the name and address of the Accredited Business that was responsible for the wash treatment of the carrier produce. Where the consignment contains carrier produce treated by a number of growers the word “VARIOUS” must be used
- (c) in the ‘IP No. of Acc. Business’ section -
 - the IP No. of the accredited Business that inspected and packed the carrier produce;
- (d) in the ‘Type of Plant Material’ section -
 - the number and description of each type of carrier produce in the consignment;

Where there is insufficient room to list each produce category the words “See Attachment” are to be used and an Attachment Sheet securely attached to each copy of the assurance certificate.

The Attachment Sheet must include the words ‘ATTACHMENT SHEET’, the name and address of the consignor, the assurance certificate number, the signature of the Authorised Signatory that signed the certificate and the date.

- in the Date column, the date or dates of washing;
- in the Treatment column, the type of washing (eg Roller brushes)

Plant Health Assurance Certificates must be in the form of a Plant Health Assurance Certificate. A completed example is shown as Attachment 1.

Plant Health Assurance Certificates must be completed, issued to cover each consignment (ie. a discrete quantity of carrier produce transported to a single consignee at one time) to avoid splitting of consignments.

Plant Health Assurance Certificates must be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Assurance Certificates (WI-QA015).

Uncontrolled Copy

7.17.3 Plant Health Assurance Certificate Distribution

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

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

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

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

7.18 ICA System Records

The Business must maintain the following records –

Part A

- (a) Flow Rate Calibration record
- (b) Automatic feed calibration records as appropriate for:
 - Hydro-cooling bulk treatment
 - Hydro-cooling conveyor treatment
 - Immersion treatment
 - High pressure spray washing
 - Roller brush treatment
- (c) Wash Treatment Record;

Part B

- (a) a copy of each Wash Treatment Declaration received from another business whose product is packed and certified under the procedure
- (b) Inspection Record
- (c) a copy of each Plant Health Assurance Certificate issued by the Business;

ICA system records must be retained for a period of at least 12 months from completion, or until the next compliance audit of the ICA arrangement, whichever is the later.

An accredited Business must hold a minimum of 12 months ICA system records at the time of any compliance audit. If the compliance audit is conducted more than 12 months from the last compliance audit, the business must maintain all records completed since the previous compliance audit.

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

7.19 ICA System Documentation

The Business must 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 current Certificate of Accreditation for an Interstate Certification Assurance Arrangement.

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

Uncontrolled Copy

8. NON-CONFORMANCES AND SANCTIONS

8.1 Non-conformances

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

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

8.2 Incident Reports

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

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

8.3 Suspension and Cancellation

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

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

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

9. CHARGING POLICY

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

10. ATTACHMENTS

Attachment 1	Plant Health Assurance Certificate (completed example).
Attachment 2	Wash Treatment Record.
Attachment 3	Inspection Record
Attachment 4	Spray Application Rate Test Record.
Attachment 5	Roller Brush Calibration Record.
Attachment 6	Hydro-cooler Flow Rate Test Record.
Attachment 7	Feed Mechanism Test Record.
Attachment 8	Immersion Treatment Calibration Record
Attachment 9	Wash Treatment Declaration
Attachment 10	Identification of Packed Product Sample (PPS) Packages

Uncontrolled Copy

Plant Health Assurance Certificate (EXAMPLE)



Department of
Agriculture and Food



Certificate Number:

XXXXX

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

Business Specific Information*

Dispatch Date: / / Ref No:

Arrival Date: / / PO No:

* These items display business specific information entered at the discretion of the consignor. They do not represent any part of the certifying conditions of the produce.

Plant Health Assurance Certificate

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

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



Consignment Details

Consignor

Name **ABC Pty Ltd**

Address **Block Road**

Perth WA 6000

Consignee

Name **Plant Agents**

Address **Somewhere Road**

Somewhere SA

Re-consigned To

(Splitting consignments or re-consigning whole consignments).

Name

Address

Certification Details

IP Number

Facility Number

Procedure

w 9999

01

ICAx

Accredited Business That Prepared The Produce

Name **ABC Pty Ltd**

Address **Block Road**

Perth WA 6000

Grower or Packer

Name **ABC Pty Ltd**

Address **Block Road**

Perth WA 6000

Other Facilities Supplying Produce

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Brand Name or identifying marks (As marked on packages)	Date Code (As marked on packages)	Authorisation for Split Consignment
144	Cartons	Beans	ABC beans	190517	Affix Authorisation Stamp to Split / Re-consignee here

Treatment Details

Treatment	Chemical (Active Ingredient)	Treatment Date	Concentration / Duration and Temperature
Roller brush		18/05/17	30 seconds

Additional Certification / Codes

Declaration

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

Authorised Signatory's Name (Print)

Signature

Date

Joe Bloggs		23/04/2016
-------------------	--	-------------------

Wash Treatment Record – ICA61

Type of washing D = Dip F = Flat fan spray R = Roller brushes H = Hydro-cooler	Date of washing	Wash commencement time	Wash completion time	Produce washed	Quantity of produce washed	Washing operators name

Inspection Record – ICA61

Date of Inspection:		Package Identification				
Place of Inspection:		IP Number:	W			
Name of Authorised Inspection Person:		PHAC No(s):				
Inspection Rate	<input type="checkbox"/> 600 Unit <input type="checkbox"/> 2 %	Name & Address of Grower and / or Packer: <small>(if multiple, list in comments/findings column)</small>				
Notes:		Produce Type: <small>(if multiple, list in comments/findings column)</small>				
Total Number of Packages in Lot / Consignment: <small>(list separately if multiple commodities)</small>						
Package No.	Number of Units	Total Number of Units	Comments/Findings			
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
17						
18						
19						
20						
21						
Pass		Fail		Signature of Authorised Inspection Person:		
<small>Actions resulting from a suspected detection of a quarantine pest</small>						

SPRAY APPLICATION RATE TEST RECORD - ICA61

Date of Test	Produce Type	Time Under Spray (seconds)			Spray Pressure (kpa)	Name of Testing Officer	Comments
		Test 1	Test 2	Test 3			
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
/ /							
		<p>NOTES</p> <ul style="list-style-type: none"> · Spray coverage calibration tests must be carried out immediately prior to commencement of washing and certification of produce, within four weeks of commencement of washing or prior to the Business’s compliance audit, and once a month during the season for each produce type being washed. · Three tests must be carried out. For each test, record the number of seconds an identifiable piece of produce is completely covered with the spray in the normal flow of produce. · Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for spray coverage. 					

HYDRO-COOLER FLOW RATE CALIBRATION RECORD - ICA61

Identity of equipment being calibrated _____

Type of calibration (e.g. annual, monthly or follow-up after repairs)	Date of Test	Total Output (L/min)	Total Spray Area (m ²)	Application Rate	Testing Officer's Name
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	
	/ /			L/m ² /min	

NOTES

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).
 Calculate the Total Spray Area (m²) 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.
 Divide the Total Output (L/min) by the Total Spray Area (m²) to give the Application Rate (L/min/m²) -

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

Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.

HYDRO-COOLING TREATMENT CALIBRATION RECORD - ICA61

Identity of equipment being calibrated _____

Type of calibration (e.g. annual, monthly or follow-up after repairs)	Date of Test	Produce Type	Time for product to move through liquid (minutes)			Name of Testing Officer	Comments
			Test 1	Test 2	Test 3		
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						

IMMERSION TREATMENT CALIBRATION RECORD - ICA61

Identity of equipment being calibrated _____

Type of calibration (e.g. annual, monthly or follow-up after repairs)	Date of Test	Produce Type	Time for product to move through liquid (minutes)			Name of Testing Officer	Comments
			Test 1	Test 2	Test 3		
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						

WASH TREATMENT DECLARATION FOR CARRIER PRODUCE – ICA61

A Wash Treatment Declaration must be provided to the packer to cover carrier produce delivered for certification under ICA-61 for each load dispatched.

I _____ (print full name)
 an **Authorised Signatory** of _____ (print business name)
 Interstate Produce (IP) No. **W** _____

hereby declare that _____ (no. of packages) _____ (type of packages - bins, crates, trays)
 of _____ (type of produce) identified by _____ (package identification)
 delivered to _____ Interstate Produce (IP) No. **W** _____
 on ____ / ____ / ____ (date)

for inspection, packing, and certification under the ICA Operational Procedure *Pack-house Washing and Inspection of Tomato-potato psyllid Carrier Produce [ICA-61]* that (please tick)

The carrier produce was:

Wash process undertaken (please tick)	
<input type="checkbox"/>	hydro-cooled with continuously circulated water for at least 20 minutes
<input type="checkbox"/>	immersed in continuously agitated water containing a food grade surfactant approved by FSANZ at the rates specified on the label for 3 minutes
<input type="checkbox"/>	pressure washed with water under water nozzles with a water pressure above 200kpa (29 psi) for a minimum of 20 seconds
<input type="checkbox"/>	washed with water at 16L/min on rotating roller brushes for a minimum of 30 seconds

and

All carrier produce was securely packed post treatment by one or more of the following methods to prevent contamination with tomato-potato psyllid:

- (d) unvented packages;
- vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm; or
- wrapping or bagging in sealed plastic sleeves or bags; or
- fully enclosed consignments under tarpaulins, hessian, shade cloth, or mesh or other covering which has a maximum aperture of 0.5 mm; or
- consignment shrink-wrapped and sealed as a palletised unit; or
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition); or
- other facilities free from gaps or other entry points greater than 0.5 mm.

The date or dates of wash treatment are;

Date(s) of Wash Treatment _____

I, an authorised Signatory of the accredited business that wash treated the carrier produce described above, hereby declare that the carrier produce has been wash treated in the business's approved facilities in accordance with the business's Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the *Biosecurity and Agriculture Management Act 2007* to making a false or misleading statement.

Signature _____ Date ____ / ____ / ____

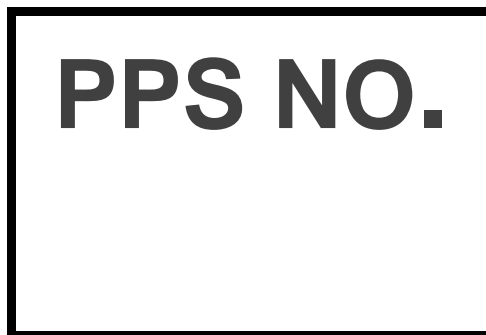
IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

Following inspection, the Packed Product Controller must -

1. 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;
2. 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)

