



Department of Primary Industries

Procedure

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ICA-31

PRE-HARVEST TREATMENT AND INSPECTION OF BLUEBERRIES FOR BLUEBERRY RUST

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AUTHORISED BY	Manager, Plant Product Integrity & Standards		
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ISSUED BY	Primary Industries, Biosecurity & Food Safety		

REVISION HISTORY

VERSION	DATE	AMENDMENTS	
		SECTION	DETAILS
1.0	03 Sep 2012	All	New Procedure for rust only with trash inspection.
2.0	15 Oct 2014	6	Add a minimum of 2 cover sprays in combination of Propiconazole, Mancozeb and Boscalid / Pyraclostrobin.
		7.4.2	Include 600 piece harvest inspection rate.
		8.4.1	Standardised Packed Product Inspection to one in 50 packages.
		Attachment	Symptoms of blueberry rust infestation.
2.1	30 Oct 2014	6	Increased rate for Boscalid / Pyraclostrobin as per APVMA permit.
3.0	26 June 2017	All	Changes made to align with the <i>Biosecurity Act 2015</i> . Updated definitions, removed details for accreditation, auditing procedures, sanctions policy and charging, and replaced the application form and PHAC. Updated NSW Department of Primary Industries contact details. Clarify that 2 different cover sprays have been applied in succession with 14 days of harvest. Changed requirement from the use of a Pre-harvest treatment and inspection declaration, to a PHAC
4.0	01 May 2019	4	Update name for blueberry rust to <i>Thekopsora minima</i> , update web links.
		6	Add Copper hydroxide to combination of cover sprays.
		All	Add column for 'Blocks Treated', and 'hectares' to 'Number of blocks treated' to 'Treatment Application' record.
		Attachment 4	
4.1	14 Dec 2021	6	Add 16 mL of a concentrate containing 500 g/L Propiconazole to combination of cover sprays

Disclaimers

The information contained in this Procedure is based on knowledge and understanding at the time of writing (December 2021). However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up-to-date and to check currency of the information with the appropriate officer of the Department or the user's independent adviser.

PROCEDURE

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1. PURPOSE

The purpose of this Procedure is to describe:

- (a) the operation and principles; and
- (b) the responsibilities and actions of personnel;

that applies to the pre-harvest treatment and inspection of blueberries for blueberry rust under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This Procedure covers all certification of blueberries from a Business operating under an ICA arrangement.

Disease: Blueberry rust (*Thekopsora minima*)

Produce: Blueberries (*Vaccinium* spp.)

Location: New South Wales

This Procedure is separated into two (2) sections.

- Part A covering grower activities; and
- Part B covering packer activities.

IMPORTANT

ALWAYS READ THE LABEL

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

Certification of blueberry rust host produce under this Procedure may not be an accepted quarantine entry condition for produce to all intrastate and interstate markets.

Some intrastate or interstate markets may require additional plant health certification for pests and diseases other than blueberry rust as a condition of entry.

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

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

3. REFERENCES

[Biosecurity Act 2015](#)

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

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

Accreditation of Biosecurity Certifiers

Biosecurity Audit Frequency

Work Instruction – <https://www.dpi.nsw.gov.au/biosecurity/plant>

WI-01 – ‘Guidelines for Completion of Plant Health Assurance Certificates’

4. DEFINITIONS

In this Procedure:

<i>Act</i>	means the Biosecurity Act 2015 .
<i>APVMA</i>	means the Australian Pesticides and Veterinary Medicines Authority.
<i>Authorised Person</i>	means an authorised officer under the Act or a person authorised under a law of another State or Territory that relates to plant biosecurity.
<i>Authorised Signatory</i>	means a person whose name is notified to the Secretary as a person who can issue a biosecurity certificate on behalf of the Business.
<i>block</i>	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the property plan.
<i>blueberries</i>	means all commercial varieties of <i>Vaccinium</i> spp.
<i>blueberry rust</i>	means all stages of the fungus <i>Thekopsora minima</i> .
<i>Business</i>	means the legal entity accredited as a biosecurity certifier under the Act.
<i>Certification Assurance Arrangement</i>	means a CA Arrangement that enables a Business or a person authorised under a corresponding law of a State or Territory, to issue a Plant Health Assurance Certificate that meets certain plant health quarantine conditions for trade within the State or between the State and other States and Territories.
<i>consignment</i>	means a discrete quantity of host produce transported to a single consignee at one time covered by a single PHAC.
<i>damaged skins</i>	means, for blueberries, splits or cracks in the skin due to causes prior to harvest, such as hail, but does not include the scar and tear which often occurs when the fruit is removed from the bush.
<i>Department</i>	means the NSW Department of Industry – Office of Primary Industries.
<i>end-point inspection</i>	means the process by which a representative sample is drawn and inspected from the consignment prior to certification.
<i>facility</i>	means a location where produce is assembled, inspected, securely stored, certified and dispatched.
<i>in-line inspection</i>	means the process by which a representative sample is drawn during the processing and packaging of the goods.
<i>ICA Scheme</i>	means a scheme developed by the States and Territories to meet their respective plant quarantine requirements under the Memorandum of Understanding on Interstate Certification Assurance dated 6 August 1999.
<i>lot</i>	means a quantity of homogenous product assembled for inspection at one place and at one time. A lot could consist of product from one or more growers/blocks/properties.
<i>lot identification</i>	means any coding or marking method used to identify a lot (for example, date, date code or block code).

<i>non-conformance</i>	means a failure to fulfil a specified requirement.
<i>package</i>	means the complete outer covering or container used to transport and market the product.
<i>packed product</i>	means host produce in packages following grading and packing and ready for marketing.
<i>PHAC</i>	means a Plant Health Assurance Certificate that is issued in accordance with the requirements of a Certification Assurance Arrangement.
<i>property</i>	means one or more contiguous parcels of land (lots on plan), owned or leased by a Business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same Business.
<i>SDS</i>	means Safety Data Sheet, a procedure for handling or working with chemicals in a safe manner and includes information such as physical data, toxicity, health effects, first aid, reactivity, storage, disposal, protective equipment and spill-handling procedures.

5. RESPONSIBILITY

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

Certification Controller is responsible for:

- ensuring the Business and its staff comply with their responsibilities and duties under this Procedure;
- representing the Business during audits and other matters relevant to the ICA Procedure;
- training staff in their duties and responsibilities under this ICA Procedure; and
- ensuring all certification of produce is carried out in accordance with this Procedure.

UNDER PART A

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

UNDER PART B

- Ensuring the Business has current accreditation for an ICA under PART B of this Procedure;
- ensuring all produce received for post-harvest packing and inspection and certification under PART B of this Procedure are sourced from a Business accredited under PART A of this Procedure and are accompanied by a valid PHAC;
- providing and maintaining a facility plan;
- ensuring treated and untreated produce are identified and controlled to prevent mixing during grading and packaging; and

- taking corrective action following detection of blueberry rust during grading and packing or packed product inspection.

Authorised Signatory is responsible for:

- ensuring that blueberries certified under the PHAC has been completed in accordance with this ICA Procedure and that the details on the certificate or declaration are true and correct in every particular; and
- signing and issuing the PHAC.

Authorised Dispatcher is responsible for:

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

Treatment Operator is responsible for:

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

Harvest Supervisor is responsible for:

- undertaking produce inspection;
- all harvest activities, including identification of treated and untreated blocks and produce;
- advising of any infestations found and segregating infested produce; and
- completion of PHAC.

Produce Reveal Officer is responsible for:

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

Grader/Packer is responsible for:

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

Packed Product Controller is responsible for:

- sampling and inspecting for freedom from visible symptoms of blueberry rust, soil and plant debris;
- identifying all sample packages;
- taking corrective action following the identification of non-conforming produce in any sample package; and
- maintaining records of packed produce inspection.

6. REQUIREMENTS

Pesticides Act 1999

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

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

- (a) a program of cover sprays consisting of a combination of the chemicals applied in accordance with all the requirements of (i) to (v) below where a minimum of two (2) cover sprays of two (2) different chemicals have been applied in succession with the second of the two (2) sprays being applied within 14 days of harvest:
- 32 mL of a concentrate containing 250 g/L Propiconazole per 100 L of water; or
 - 16 mL of a concentrate containing 500 g/L Propiconazole per 100 L of water; or
 - 200 g of a concentrate containing 750 g/kg Mancozeb per 100 L of water or 2 kg/ha; or
 - a maximum of three applications of 125 - 150 g/100 L or 1.25 - 1.5 kg/ha of 252 g/kg Boscalid and 128 g/kg Pyraclostrobin; or
 - product containing copper hydroxide or cupric hydroxide using a minimum total volume of 800 L/ha at;
 - 105 g/100 L of 500 g/kg product or 1.2 kg/ha; or
 - 130 g/100L of 400 g/kg product or 1.5 kg/ha; or
 - 140 g/100L of 375 g/kg product or 1.55 kg/ha; or
 - 150 g/100L of 350g/kg product or 1.65 kg/ha; or
 - 155 mL/100L of 350 g/L product or 1.7 L/ha; and
 - applied at a maximum of 14 day intervals as per label or APVMA Permit requirements; and
- (b) harvest inspected and found free from blueberry rust, and
- (c) post-harvest inspected and found free of plant debris and soil.

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

Some produce may be damaged by chemical treatments. Businesses applying chemical treatments should check with experienced persons for any available information. Testing of small quantities is recommended.

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

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

7. PROCEDURE – PART A

Part A – Covers grower activities.

7.1 Property Plan

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

The Property Plan must include the following:

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

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

7.2 Treatment – pre-harvest cover spraying

7.2.1 Cover spray equipment calibration

The **Treatment Operator** must carry out spray application calibration tests on pre-harvest spraying equipment prior to the commencement of the season and within 28 days of commencement of treatment. Water without concentrate added may be used in these calibration tests.

Application rate calibration tests may be carried out using one of the following methods:

- (a) **Dynamic calibration**
 - (i) Fill the spray tank with water. With pump operating at normal speed, check all nozzles. Collect and record the output of every nozzle for a given time (for example, for one minute) using an accurate measuring cylinder. Replace any nozzle with more than 10% variation from the manufacturers output specification.
 - (ii) Calculate the effective spraying width of the boom in metres -
 - for broadcast spraying, use the number of nozzles x the nozzle spacing;
 - for band spraying, add the bandwidths;
 - for bed spraying, add the bed widths.
 - (iii) Divide effective spraying width into 100 for the distance in metres to travel in the calibration run (100 m²).
 - (iv) Accurately mark out this distance in the field, using stakes or pegs.
 - (v) Re-fill the spray tank with water to the maximum mixture level mark or an incremental volume mark.
 - (vi) Mark the position of the tractor so that you can return to exactly the same position after the calibration run, ensuring the spray tank has the same level of alignment for accurate measurement of the spray volume used.
 - (vii) Spray out over the measured distance at the same pressure, same engine RPM, gear and the same ground surface as in your field spraying.
 - (viii) Return to the exact starting position and refill tank to the same mark, measuring the volume of water required.

- (ix) Multiply the number of litres to refill the tank by 100 to give the number of litres the spray will apply per hectare.
- (b) **Spot checking**
 - (i) Divide the volume of spray used (in Litres) by the area treated (in hectares) in a given application.
 - (ii) If the actual application rate varies by more than 10% from the calculated application rate the spray equipment must be re-calibrated.

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

7.2.2 Pre-harvest spray application calibration records

Records of spray equipment calibration tests must be maintained by the Treatment Operator which records the name of the person conducting the test, the date of the test and the results.

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

An example of an Equipment Application Calibration Test Record is shown in Attachment 3.

7.2.3 Cover spray mixture preparation

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

Using a clean graduated measuring vessel, measure the amount of concentrate required for the volume of mixture. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the label. Fill the spray supply tank with clean water to the incremental volume mark or maximum mixture level mark.

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate. This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

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

7.2.4 Cover spray mixture preparation and treatment records

The Treatment Operator must record details of all cover spray mixture preparation and pre-harvest treatment using a 'Cover Spray Mixture Preparation and Treatment Record' (Attachment 4).

The 'Cover Spray Mixture Preparation and Treatment Record' must identify:

- (a) the date and time of cover spray mixture preparation and application; and
- (b) the trade name of the concentrate used; and
- (c) volume of concentrate used (millilitres or grams) in the spray mixture; and
- (d) the total volume (litres) of the made up spray mixture; and
- (e) any other pesticide or additives in the spray mixture; and
- (f) calibrated (Y/N); and

- (g) the spray equipment used; and
- (h) type of host produce; and
- (i) the block/s treated; and
- (j) the number of blocks/hectares sprayed; and
- (k) the identification of the Treatment Operator.

7.2.5 Cover spray application

The Treatment Operator must undertake pre-harvest cover spraying as per the label or Permit requirements. Cover sprays must begin prior to harvest and continue until the end of harvest.

7.3 Harvesting

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

7.3.1 Identification of blocks of produce

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

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

- (a) signs indicating both treated and untreated blocks; or
- (b) colour markers indicating treated and untreated blocks.

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

7.3.2 Identification of treated and untreated produce at harvest

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

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

- (a) using picking trays which differ in colour for treated and untreated host produce; or
- (b) using picking trays which differ significantly in appearance for treated and untreated produce.

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

7.4 Harvest inspection – blueberry rust

A harvest inspection for blueberry rust must be undertaken and a 'Harvest Inspection Record' (Attachment 5) must be completed prior to the completion of a PHAC (Attachment 9) and delivery to the packer.

7.4.1 Inspection equipment

The Business must maintain the following inspection equipment:

- (a) adequate illumination; and
- (b) a hand lens, dissection microscope or other device that provides at least X10 magnification.

7.4.2 Inspection procedure

Pickers shall remain alert for evidence of rust infection in treated host produce harvested for certification under this Procedure. Any host produce showing symptoms of blueberry rust must be rejected and retained in suitably marked reject bins or other receptacles for inspection by the Harvest Supervisor.

The **Harvest Supervisor** must complete the inspection of blueberries as follows:

- (a) inspect a random selection of 600 pieces of host produce from each variety, each day of harvest to look for signs of infestation. (Attachment 10 - Symptoms of blueberry rust infestation); and
- (b) host produce received from multiple growers, or blocks, must have undergone a separate 600 piece inspection for each day of harvest.

The Harvest Supervisor must immediately advise the Certification Controller on detection of rust infection.

NOTE: It is recommended that each Business set up an inspection station consisting of a dissection microscope and adequate illumination, and that berries are examined in batches under the microscope for signs of rust (Attachment 10).

7.4.3 Harvest inspection records

The Harvest Supervisor must maintain a record of harvest inspection of host produce. Harvest inspection records shall be in the form of a 'Harvest Inspection Record' (Attachment 5) or records which capture the same information.

Harvest inspection records must include:

- (a) the date of inspection; and
- (b) the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the host produce; and
- (c) the block/s from which the produce was harvested; and
- (d) the cultivar; and
- (e) the number of punnets or other packs harvested; and
- (f) the number of blueberries examined; and
- (g) the presence or absence of blueberry rust and details; and
- (h) the Harvest Supervisor's name and signature.

7.4.4 Detection of non-conforming produce at harvest

The **Certification Controller** must ensure that the following actions occur if any blueberry rust infected fruit is found:

- (a) all host produce harvested from the source block on the day of the detection shall be rejected for certification under this ICA Procedure; and
- (b) all host produce from the source block(s) shall be rejected for certification under this ICA Procedure until:
 - (i) at least seven days have elapsed after the source block(s) had received a pre-harvest cover spray (not counting repeat spraying if rain occurs within two hours of spraying) with a pesticide according to Section 6 Requirements; and
- (c) the detection shall be reported to the Department's Certification Assurance Supervisor for the district within 24 hours so an investigation of the cause may be carried out and any problems rectified.

7.4.5 Rejected produce

After sorting and removal of infected host produce, rejected produce must be isolated and may be consigned to markets that do not require certification of treatment and/or inspection for blueberry rust.

7.5 Plant Health Assurance Certificate

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

The accredited Business must provide the packing Business with a completed PHAC (Attachment 9) with each delivery (lot) of produce supplied for certification under this ICA Procedure.

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

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

PHACs must include:

- (a) in the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that packed and inspected the host produce; and
- (b) in the 'Grower' section, the name and address of the property on which the host produce was grown, pre-harvest treated and harvest inspected; and
- (c) in the 'Consignment Details' section,
 - (i) the number and type of packages in the consignment; and
 - (ii) in the '*Type of Produce*' column, a description of the host produce; and
- (d) in the 'Treatment Details' section, the details of the last pre-harvest treatment applied to the source block or blocks in which the host produce was grown; and
- (e) in the 'Additional Certification' section the statement "inspected during harvest and found free of blueberry rust."

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

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

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

8. PROCEDURE – PART B

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

8.1 Facility Plan

A Facility Plan must be provided with the Application for Accreditation of the Business for the approved facility (Attachment 2).

The Facility Plan must include the location and identification of buildings and facilities including:

- (a) loading docks; and
- (b) packed product receipt areas; and
- (c) segregated storage areas; and
- (d) produce grader; and
- (e) sorting/packing lines; and
- (f) quality inspection areas; and
- (g) cool rooms; and

- (h) for each location identified on the plan, the name of the location or location code used to identify the location; and
- (i) road access including street names; and
- (j) internal roadways.

A copy of the Facility Plan must be included with the Application for Accreditation of the Business.

8.2 Receive of produce

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

- (a) all host produce received for certification under this Procedure is supplied by a grower accredited under Part A; and
- (b) where the Business receives treated and untreated produce, the treatment status of the host produce is clearly identified at receival by the packing facility to prevent mixing of treated and untreated produce; and
- (c) each delivery of host produce supplied by another Business is accompanied by a PHAC (Attachment 9). A PHAC is required for each day for each block supplying produce for certification under this Procedure; and
- (d) host produce supplied for certification has undergone pre-harvest treatment and inspection in accordance with Part A of this Procedure; and
- (e) grower identification and pre-harvest treatment and inspection details are maintained for all host produce received and certified under this Procedure; and
- (f) host produce is segregated or secured upon arrival to ensure host produce does not mix with untreated produce; and
- (g) a 'Record of Receipt' (Attachment 6), or similar record which captures the same information, is maintained by the Business. The record must include the following information:
 - (i) name and IP number of the Business; and
 - (ii) receipt record number; and
 - (iii) PHAC number; and
 - (iv) PHAC received (Y/N); and
 - (v) date of receipt; and
 - (vi) produce type; and
 - (vii) quantity; and
 - (viii) Produce Receival Officer's name and signature.

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

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

8.3 Grading and packing

All blueberries graded and packed for certification under this Procedure shall be inspected for evidence of soil and plant debris during the normal grading and packing process.

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

8.4 Packed product inspection – soil and plant debris

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

The Packed Product Controller shall advise the Certification Controller of any problems or potential problems detected in these samples so that corrective action can be implemented.

Packed Product Inspection may be carried out as an:

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

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

8.4.1 Sample selection

The Packed Product Controller shall select a minimum of 2% of packages (one in every 50 packages) or part thereof.

In-line Inspection

Samples shall be selected at random from the final packed product as it leaves the packing line.

End-point Inspection

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

8.4.2 Examination of the sample

The Packed Product Controller shall carry out an inspection of the package for evidence of soil and plant debris.

8.4.3 Identification of sample packages

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

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

Where consignments are palletised, the sample packages examined by the Certification Controller shall be stacked on the pallet with the PPS No. visible on the outside of each pallet packed for certification under this Procedure.

An example of a PPS No. stamp or sticker is shown in Attachment 8.

8.4.4 Action following identification of non-conforming packed product

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

8.4.5 Detection of soil and plant debris during packed product inspection

If any sample package contains soil or plant debris, the Packed Product Controller shall for:

(a) in-line inspection -

- (i) reject the sample package; and
- (ii) withdraw and isolate all packed product on incomplete pallets at the time of inspection; and
- (iii) stop the packing line.

Once any problems have been identified and rectified, grading and packing may re-commence on to new pallets.

The Packed Product Controller shall note in the “Comments” section of the ‘Packed Product Inspection Record’ (Attachment 7) next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller shall select an additional one sample package in every 50 packages from the withdrawn pallets. The Packed Product Controller shall examine the three sample packages for soil or plant debris.

Sample packages shall be given the next PPS numbers after the sample package which initially failed inspection. The inspection results shall be entered on the ‘Packed Product Inspection Record’.

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

If any of the sample packages contain soil or plant debris, the withdrawn pallets and the sample packages shall be rejected.

(b) end-point inspection -

If any soil or plant debris is found in a sample package the entire pallet shall be rejected.

The Packed Product Controller shall note in the “Comments” section of the ‘Packed Product Inspection Record’ (Attachment 7) next to the entry for any sample package which failed inspection, the reason for failure and the number of packages on the rejected pallet.

8.4.6 Rejected product

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

The Packed Product Controller shall select an additional one sample package in every 50 packages from each of the withdrawn pallets. The Packed Product Controller shall examine the three sample packages for soil or plant debris.

Sample packages shall be given the next PPS numbers after the sample package which initially failed inspection. The inspection results shall be entered on the ‘Packed Product Inspection Record’.

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

If any of the sample packages contain soil or plant debris, the withdrawn pallets and the sample packages shall be rejected.

Rejected packages must be re-graded, re-packed and re-inspected in accordance with this Section prior to certification under this Procedure.

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

8.4.7 Packed product inspection records

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

Packed product inspection records shall be in the form of a ‘Packed Product Inspection Record’ (Attachment 7) or a record which captures the same information.

Packed product inspection records must include:

- (a) the name and Interstate Produce Number (IP No.) of the Business that operates the approved facility in which the blueberries were packed; and
- (b) the host produce type; and
- (c) the date of inspection of the sample package; and
- (d) PHAC number; and
- (e) the sample package sequential number (PPS No.); and

- (f) the type of inspection undertaken (in-line or end-point); and
- (g) the inspection result for the sample package; and
- (h) details of any soil or plant debris detected during inspection; and
- (i) the number of any withdrawn or rejected packages; and
- (j) the inspection results and follow-up action by the Certification Controller following withdrawal; and
- (k) the Packed Product Controller's name and signature.

8.5 Dispatch

8.5.1 Package identification

The **Authorised Dispatcher** must ensure that, prior to issuing a PHAC, each package intended for certification under this Procedure is marked in indelible and legible characters of at least 5 mm with:

- (a) the IP No. of the Business that operates the approved facility in which the host produce was packed; and
- (b) the words "Meets ICA-31"; and
- (c) the date (or date code) on which the host produce was packed; and
- (d) the IP No. or other identifier of the grower of the produce, where the grower is a different Business to the packer.

Where the packer uses a different identifier to the IP No. of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifier with the grower's name or IP No. so that the grower can be easily identified if required.

Any packages containing host produce that has not been prepared in accordance with the requirements of this Procedure must not be marked as stated above.

8.5.2 Plant Health Assurance Certificates

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

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

Assurance Certificates must include:

- (a) in the 'Accredited Business that Prepared Produce' section, the name and address of the Accredited Business that treated and inspected the blueberries; and
- (b) in the 'Grower' section, the name and address of the property on which the blueberries were grown. Where the consignment contains blueberries from a number of growers the word "VARIOUS" must be used; and
- (c) in the 'Consignments Details' section;
 - (i) the number and type of packages in the consignment; and
 - (ii) in the 'Type of Produce' column, a description of the blueberries.

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

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

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

8.5.3 PHAC distribution

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

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

9. RECORDS AND DOCUMENT CONTROL

9.1 ICA system records

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

Under PART A

- (a) a current 'Property Plan' (Attachment 2); and
- (b) 'Equipment Application Calibration Test Record' (Attachment 3); and
- (c) 'Cover Spray Mixture Preparation and Treatment Record' (Attachment 4); and
- (d) 'Harvest Inspection Record' (Attachment 5); and
- (e) the duplicate copy of each PHAC issued under this Procedure (Attachment 9).

Under PART B

- (a) a copy of the 'Facility Plan' (Attachment 2); and
- (b) a copy of each PHAC received (Attachment 9); and
- (c) 'Record of Receipt' (Attachment 6); and
- (d) 'Packed Product Inspection Record' (Attachment 7); and
- (e) Packed Product Sample Number (Attachment 8 example); and
- (f) the duplicate copy of each PHAC issued under this Procedure (Attachment 9).

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

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

9.2 ICA system documentation

The Business must maintain the following documentation:

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

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

10. ATTACHMENTS

Attachment 1	Application for Accreditation as a Biosecurity Certifier
Attachment 2	Property Plan, Facility Plan
Attachment 3	Equipment Application Calibration Test Record
Attachment 4	Cover Spray Mixture Preparation and Treatment Record
Attachment 5	Harvest Inspection Record
Attachment 6	Record of Receipt
Attachment 7	Packed Product Inspection Record
Attachment 8	Example of a Packed Product Sample Number (PPS No.)
Attachment 9	Plant Health Assurance Certificate (PHAC)
Attachment 10	Symptoms of blueberry rust infestation

Application for accreditation as a Biosecurity Certifier

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

The application form can be accessed at:

<https://www.dpi.nsw.gov.au/biosecurity/plant> under the heading [Market access](#)

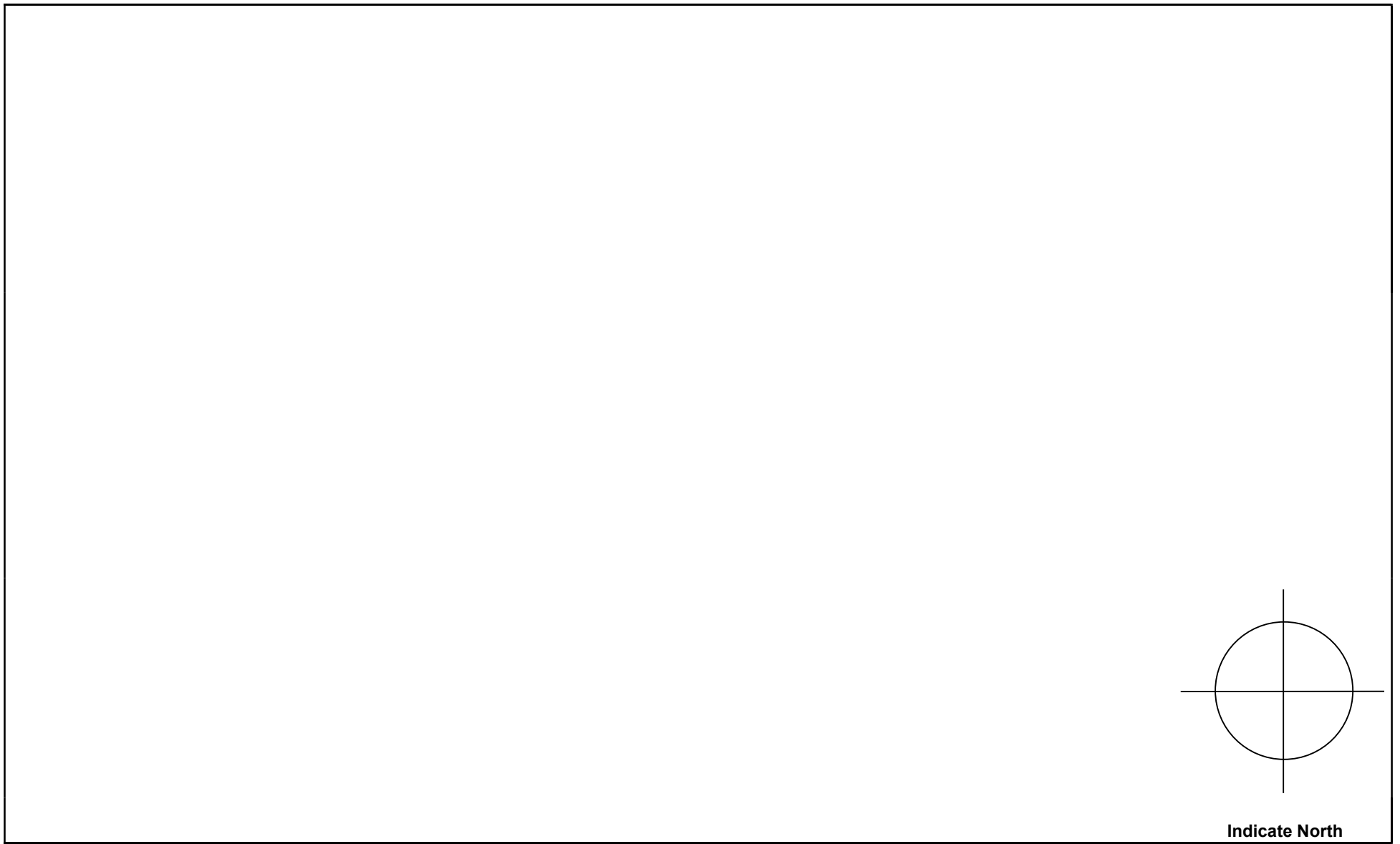
Alternatively, contact ICA Records Management:

Phone: 02 6552 3000

Fax: 02 6552 7239

Email: bfs.admin@dpi.nsw.gov.au

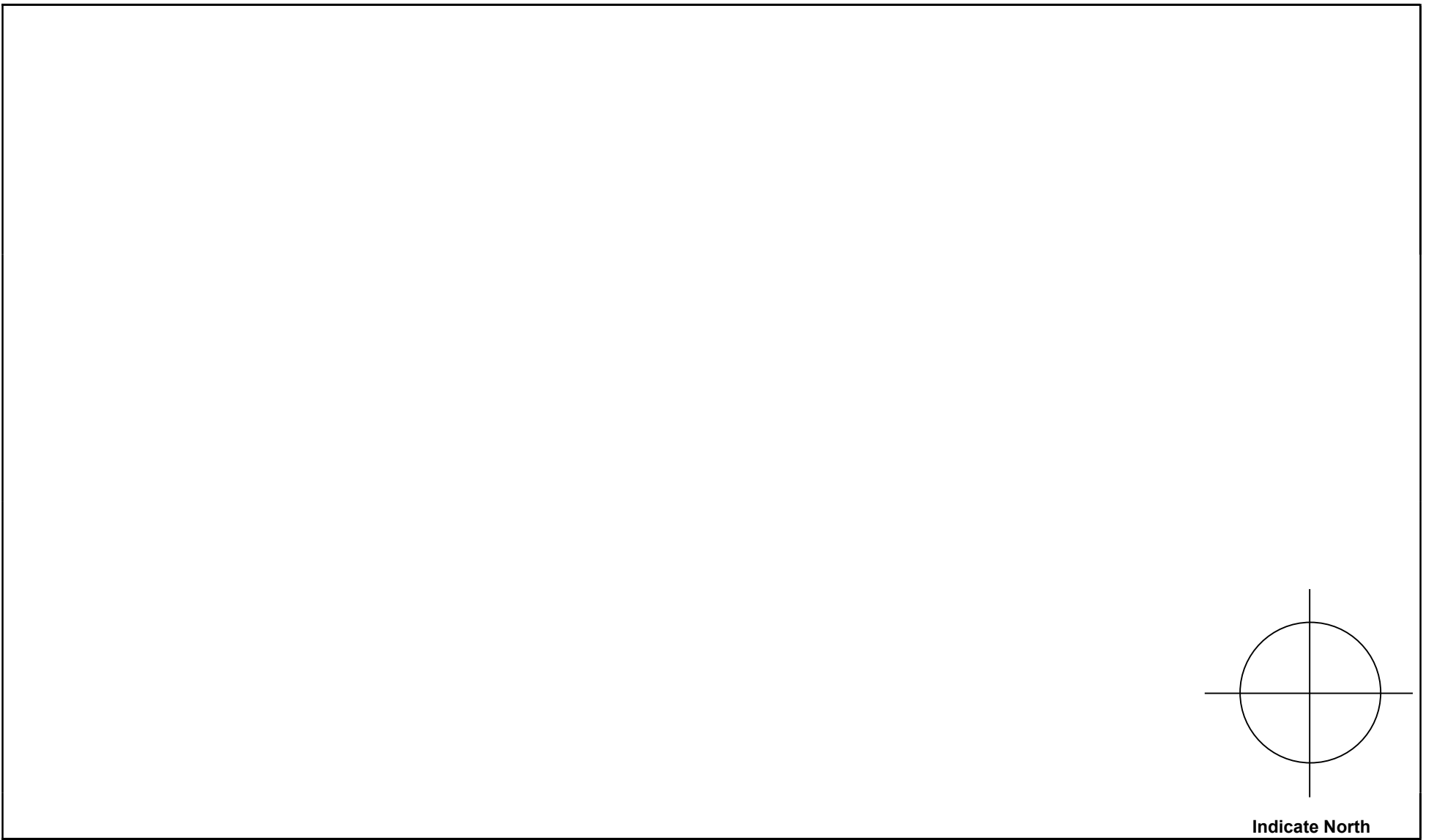
Property Plan – ICA-31



Indicate North

ATTACHMENT 2

Facility Plan – ICA-31



ATTACHMENT 2

Equipment Application Calibration Test Record

Date of test	No. of nozzles	Output for individual nozzles (litres/minute/nozzle)	Effective spray width (metres)	Calibration run (metres)	Litres used in run (L/run)	Application rate (L/ha)	Testing Officer's name

Cover Spray Mixture Preparation and Treatment Record

Mixture Preparation						Treatment Application					
Date and time of preparation and application	Volume/Weight of concentrate (mL or g)	Total volume of mixture (L)	Trade name of concentrate	Other adjuvant	Calibrated (Y/N)	Treatment equipment used	Type of host produce	Block/s treated	Number of blocks/hectares treated	Treatment Operator	
											Name

Harvest Inspection Record

Pick Date	Grower IP No.	Source block	Cultivar	Number of punnets/packs harvested	Number inspected	Rust present (Y/N)	Details	Harvest Supervisor	
								Name	Signature

Record of Receipt

Business Name:							N					Record No.:		
PHAC Number(s)	PHAC (Y/N)	Date of Receipt	Produce Type	Quantity	Produce Reveal Officer									
					Name		Signature							

Packed Product Inspection Record

Business Name		IP Number:	
Host produce type			

Date of inspection	PHAC No.	PPS No.	Type of inspection		Free of rust		Comments <small>Note any problems detected during inspection and the number of any withdrawn or rejected packages</small>	Free of soil and debris		Packed Product Controller	
			In-line	End-point	Yes	No		Yes	No	Printed Name	Signature

Example of Packed Product Sample Number

Marking sample packages after Packed Product Inspection

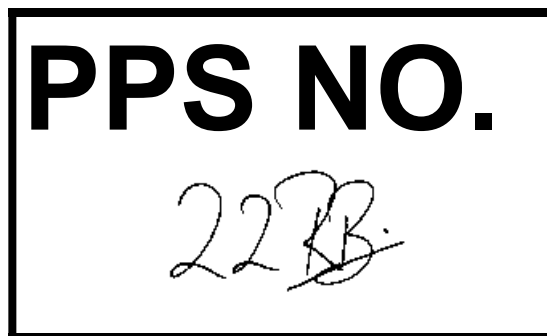
Following inspection, the Packed Product Controller must:

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)





Department of
Primary Industries

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

Plant Health Assurance Certificate

A biosecurity certificate issued under Part 13 of the *NSW Biosecurity Act 2015*
All accreditation details must be completed. Please print clearly and initial any alterations.

Consignment Details

Consignor

Name _____
Address _____
State Postcode

Consignee

Name _____
Address _____
State Postcode

Reconsigned to: (if applicable)

Splitting consignments, preparing composite lots or reconsigning whole consignments

Name _____
Address _____
State Postcode

Certification Details

IP Number	Facility Number	Procedure
N		

Accredited Business that prepared produce

Name _____
Address _____
State Postcode

Grower(s) (If more than one grower – attach list)

Name _____
Address _____
State Postcode

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

Treatment Details

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

Additional Certification/Codes:

This certificate is valid for 21 days from date of certification

Declaration

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

Full name _____

Signature _____

Date _____

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

Symptoms of Blueberry Rust Infestation

Figure1. Sunken lesions around calyx of berry and yellow flecking.



Figure 2. Sunken lesion displaying yellow flecking (rust pustules) adjacent to calyx.



Symptoms of Blueberry Rust Infestation

Figure 3. Rust pustules on lesion adjacent to calyx of berry.

