Stonefruit, pome fruit, persimmons and blueberries

ICA-21: Pre-Harvest Treatment and Inspection

Version 5.0

Department of Environment and Primary Industries

Victoria

Revision register

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Contents

1. Purpose

The purpose of this procedure is to describe:

- the principles of operation and standards required for treatment; and
- the responsibilities and practices of personnel;

that apply to the pre-harvest treatment and inspection of stonefruit, pome fruit, persimmons and blueberries for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. Scope

This procedure covers certification of pre-harvest treatment and inspection of stonefruit, pome fruit, persimmons and blueberries by a business operating under an ICA arrangement in Victoria.

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

Certification of pre-harvest treatment and inspection of stonefruit, pome fruit, persimmons and blueberries under this procedure is not an accepted quarantine entry condition for all interstate markets.

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

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

Information on intrastate and interstate quarantine requirements can be obtained from a local Department of Environment and Primary Industries (DEPI) Officer or the plant quarantine service in the destination state or territory.

3. References

PER 12450 APVMA Permit for control of fruit fly on specified fruit crops

PER 13841 APVMA Permit for the possession, supply and use of the suspended agricultural chemical product Lebaycid insecticide spray containing fenthion

Commonwealth of Australia APVMA Special Gazette, Thursday 16 October 2014 (the Gazette)

PSW-02 Guide for Completion of Plant Health Assurance Certificates

Plant Biosecurity Act 2010 (the Act)

4. Definitions

Authorised Inspector	means a person authorised as an inspector under the Act.
Authorised Signatory	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
Block	means an identifiable area of land on which produce is grown and pre-harvest treated as a unit and that is detailed on the business's property plan.
Certified/Certification	means a Plant Health Certificate issued by a department of Agriculture of another state or territory or a Plant Health Assurance Certificate issued by an accredited business.

Consignment	means a discrete quantity of packages consigned to the one business at the one time covered by a single Plant Health Assurance Certificate or Plant Health Certificate.
Facility	means the property where produce is grown and pre-harvest treatment is carried out, and where the grading and packing operations are carried performed.
Persimmon	means both inedible and edible peel varieties
Plant Health Assurance Certificate (PHAC)	means certification issued by an Authorised Signatory of an accredited business.
Pome fruit	means all commercially produced fruits from the *Maloideae* subfamily and includes apple, pear and quince.
Produce	means stone fruit, pome fruit, persimmons and blueberries
Queensland fruit fly (QFF)	means all stages of the species *Bactrocera tryoni* (Froggatt).
Stonefruit	means as defined in *Codex Alimentarius* and includes fresh fruit of apricot, cherry, nectarine, peach and plum.

5. Responsibility

The position titles used reflect the responsibilities of staff under the agreement. These positions may not be present in all businesses, or different titles may be used for staff who carry out these responsibilities. One person may carry out the responsibilities of more than one position.

The **Certification Controller** is responsible for:

- representing the business during audits and other matters relevant to ICA accreditation;
- ensuring the business and its staff comply with their responsibilities and duties;
- obtaining and reading the specific Material and Safety Data Sheet for the chemical product intended for use;
- arranging a workplace risk assessment to be conducted in compliance with the Occupational Health and Safety (Hazardous Substances) Regulations 1999 (Victoria);

PART A - Grower:

- ensuring the business has current accreditation under Part A of this procedure (refer 9);
- maintaining a property plan for each property on which produce is grown for certification under this procedure (refer 7.1);
- ensuring all source blocks of produce grown for certification under this procedure have undergone pre-harvest treatment (refer 6);
- ensuring treated and untreated produce is identified to prevent mixing (refer 7.4.1);
- taking corrective action following detection of live fruit fly larvae at harvest (refer 7.5.3).

PART B - Packer:

- ensuring the business has current accreditation under Part B of this procedure (refer 9);
- ensuring treated and untreated produce is identified and controlled to prevent mixing during grading and packing (refer 8.1 and 8.2);
- taking corrective action following detection of broken skins or live fruit fly larvae.

The **Harvest Supervisor** is responsible for:

- all harvest activities, including identification of treated and untreated blocks of produce;
- inspection of suspect produce; and
- completion of the Pre-harvest Treatment and Inspection Declaration.

The **Spray Operator** is responsible for:

- maintaining a Tank Calibration Certificate for each sprayer (refer 7.3.1);
- applying pre-harvest sprays to all source blocks of produce;
- preparing pre-harvest spray mixtures (refer 6.1); and
- maintaining pre-harvest spray equipment (refer 7.3).

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

- continually monitoring the grading and packing process by selecting samples for examination from the packed produce;
- advising the Certification Controller of any problems or potential problems detected in these samples so that corrective action can be implemented.

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

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

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by an Assurance Certificate are identified and labelled;
- ensuring all Assurance Certificates accompany consignments upon dispatch; and
- maintaining copies of all Assurance Certificates issued.

The **Authorised Signatories** are responsible for:

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

6. Requirement

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

The business must use chemical products in accordance with the instructions included on the products approved label, this procedure and where applicable the APVMA permit/Gazette. The business must also follow any first aid, safety, protection, storage and disposal directions as stated on the product label.

Under the Agricultural and Veterinary Chemical (Control of Use) Regulations 2007 there are a number of records that are required to be kept that may be more inclusive than the records required to be kept under this accreditation.

Businesses that treat produce for fee or reward are required to hold a Commercial Operators Licence with the Department of Primary Industries.

Following the required treatments in this procedure does not absolve the business from the responsibility of ensuring that treated produce does not contain a pesticide residue above the Maximum Residue Level (MRL).

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

Visit www.depi.vic.gov.au/agriculture-and-food/farming-management/chemical-use or contact DEPI on 136 186 for further information.

The quarantine control of Queensland fruit fly, in produce certified under this procedure, must be in accordance with this procedure, Commonwealth of Australia APVMA Special Gazette, Thursday 16 October 2014 and the label/APVMA permit requirements.

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

a. in the case of stone fruit, using a trichlorfon mixture:

- in a high volume application containing 250mL of a 500g/L product per 100L water in the first application to a block; and then
- in a high volume application containing 125mL of a 500g/L product per 100L water in all subsequent spray applications; and
- applied thoroughly to the fruit to the point of runoff; and
- at intervals of every 7 to 10 days; and
- commencing at least 28 days prior to harvest; and
- in accordance with label directions.

OR

b. in the case of nectarines and plums only using a fenthion mixture:

- that contains 75mL of a 550g/L product per 100L water; and
- applied thoroughly to the fruit; and
- at a maximum of 3 applications per season; and
- with at least two applications prior to harvest; and
- at intervals of every 7 to 14 days until 3 weeks prior to the commencement of harvesting; and
- in accordance with APVMA gazette, permit and label directions; and
- followed with at least 2 applications of trichlorfon in accordance with the requirements of (a) above.

OR

c. in the case of pome fruit, persimmons or blueberries, using a trichlorfon mixture:

- with a chemical product containing 500g/L trichlorfon as the only active constituent for the control of QFF; and
- at intervals of 21, 14, and 7 days prior to harvest; and
- at a rate in accordance with product label rates for control of QFF and for persimmons in accordance with APVMA permit

OR

d. in the case inedible peel varieties of persimmons only, using a fenthion mixture applied:

- that containis 75mL of a 550g/L product per 100L water; and
- at a maximum of 5 applications per season; and
- at a frequency in accordance with APVMA permit/Gazette.

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

AND

2. Post harvest inspected: 1 in 50 packages of produce must be inspected for fruit fly infestations, 100% of the produce in the package must be inspected.

6.1 Spray Mixture Preparation

The Spray Operator shall:

- prepare the chemical mixture at least daily or more frequently as required; and

- record details of all spray mixture preparation using a Spray Mixture Preparation Chart (Attachment 4) or similar record approved by DEPI.

7. PART A - Grower Activities

7.1 Property Plan

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

The property plan shall include the following:

- the location of all the blocks on which produce is grown;
- the Block Reference Code, Name or Number used to identify each block;
- road access including street name/s;
- internal roadways;
- the location and identification of buildings (eg. packing shed, equipment sheds etc.);
- for each block on which produce is grown:
    - the name (if any) used on-farm to identify the block or group of blocks;
    - the type of produce planted in the block;
    - whether it is intended to certify produce harvested from the block; and
- the type/s of produce to be pre-harvest treated and certified.

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

7.2 Pre-Harvest Treatment

7.2.1 Pre-Harvest Cover Spraying

Produce to be certified must be pre-harvest treated with a program of cover sprays (refer 6).

7.2.2 Cover Spray Equipment Calibration

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

Volume indicator marks shall include the volume (L) required to fill the tank to that level.

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a Chemical Mixture Tank Calibration Certificate (Attachment 3) of the spray tank, which must be made available to the auditor at all audits.

A Chemical Mixture Tank Calibration Certificate is not required for hand held equipment such as hand held misters or knapsack sprayers, where the tank capacity is less than 25 litres.

7.2.3 Calculating the Concentrate to Add to the Spray Mixture

Calculate the volumes of concentrate for the maximum mixture level and each of the incremental volumes marked on the spray tank, and record these on the Spray Mixture Preparation Chart (Attachment 4).

7.2.4 Cover Spray Mixture Preparation Chart

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

The chart shall provide the following details:

- identification of the spray equipment and, if applicable, the tractor to which the chart applies;

- if applicable, the gear and engine rpm at which the tractor must be operated;
- the trade name of the concentrate to which the chart applies;
- the name and concentration of the active ingredient in the concentrate;
- the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer 7.3.1);
- the volume in millilitres (ml) of concentrate required in the mixture when filled to the maximum mixture level mark;
- the volume in millilitres (ml) of a concentrate required in the mixture for any known incremental volumes used; and
- the printed name and signature of the person responsible for the chart's preparation and the date of preparation.

7.2.5 Fenthion Cover Spray Treatment

Cover sprays shall be applied to all nectarines and plums and inedible peel varieties of persimmons in the block, for all blocks in which nectarines and plums or inedible peel varieties of persimmons are grown for certification under this procedure.

The Spray Operator shall ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all produce.

Fenthion treatment may cause damage to some crops, ensure the chemical label and/or APVMA permit/Gazette is fully understood prior to treatment.

It is recommended that all other fruit fly hosts on the property with produce at a susceptible stage be treated in accordance with chemical labels or APVMA permits/Gazette to control fruit fly.

Produce from treated blocks should not be harvested until the specified withholding period is complete.

7.2.6 Trichlorfon Cover Spray Treatment

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

The Spray Operator shall ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of all produce.

Trichlorfon treatment may cause damage to some crops, ensure the chemical label and/or APVMA permit is fully understood prior to treatment.

It is recommended that all other fruit fly hosts on the property with produce at a susceptible stage be treated in accordance with chemical labels or APVMA permits to control fruit fly.

Produce from treated blocks should not be harvested until the specified withholding period is complete.

7.2.7 Cover Spray Mixture Preparation

The Spray Operator shall prepare the chemical mixture at least daily or more frequently as required.

7.2.8 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required for the required volume of mixture.

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer's directions on the 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 using mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

7.2.9 Cover Spray Equipment Maintenance

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

7.2.10 Cover Spray Mixture Preparation and Treatment Records

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

7.3 Equipment

The business shall maintain:

- a spray tank, which has permanent volume indicator marks (eg a sight tube on the outside of the tank, or other suitable method) which indicate the maximum mixture level and any incremental volumes used.

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

7.3.1 Calibration

The business shall ensure that:

- spray tanks are calibrated at each volume indicator mark, using a flow meter;
- spray tanks are calibrated by a trained person;
- a specific Tank Calibration Record (Attachment 3) is prepared for each spray tank;
- a Spray Mixture Preparation Chart (Attachment 4) is prepared for each spray tank; and

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

7.4 Harvesting

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

7.4.1 Identification of Blocks of Produce

A grower with blocks of treated and untreated produce shall identify the treatment status of blocks to prevent mixing of treated and untreated produce.

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

- signs indicating both treated and untreated blocks;
- colour markers indicating treated and untreated blocks; or
- bins/crates, which differ significantly in appearance, for treated and untreated produce.

Other methods may be used provided they clearly identify treated and untreated blocks.

7.4.2 Identification of Treated and Untreated Produce at Harvest

A grower maintaining blocks of treated and untreated produce shall identify the treatment status of the produce to prevent mixing of treated and untreated produce at harvest.

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

- using picking bins/crates which differ in colour for treated and untreated produce; or
- using picking bins/crates which differ significantly in appearance for treated and untreated produce.

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

7.5 Harvest Inspection

Harvest inspection shall be completed prior to the completion of a Pre-Harvest Treatment and Harvest Inspection Declaration and delivery to the packer (refer 7.5.5).

Pickers shall remain alert for evidence of fruit fly infestation in treated produce harvested. Any soft produce or produce showing symptoms of fruit fly infestation (ie softened areas, spotted areas weeping or showing bruising or breakdown) shall be rejected and retained in suitably marked reject bins or other receptacles for inspection by the Harvest Supervisor.

Rejected produce shall be cut to expose the flesh and examined by the Harvest Supervisor for the presence of live fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of suspect fruit fly infestation.

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

7.5.1 Harvest Inspection Equipment

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

7.5.2 Harvest Inspection Records

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

7.5.3 Detection of Infested Produce at Harvest

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

- all produce harvested from the source block on the day of the detection shall be rejected for certification under this procedure;
- all produce from the source block/s shall be rejected for certification under this procedure until at least seven days have elapsed after the source block/s have been pre-harvest cover sprayed; and
- the detection shall be reported to the DEPI within three working hours so an investigation of the cause may be carried out and any problems rectified.

7.5.4 Rejected Produce

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

Rejected produce must be:

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

7.5.5 Pre-Harvest Treatment and Harvest Inspection Declaration

A grower which pre-harvest treats produce to be packed and certified by another business must be accredited under Part A of this procedure.

The grower shall provide a Pre-Harvest Treatment and Harvest Inspection Declaration (Attachment 7) to the packer with each delivery of produce supplied for certification.

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

The Pre-Harvest Treatment and Harvest Inspection Declaration must identify:

- the name and Interstate Produce (IP) Number of the accredited business that grew and pre-harvest treated the produce;
- a statement that the business is accredited under Part A of this Operational Procedure for the source property or properties;
- details of pre-harvest treatments applied to the source block/s in which the produce was grown;
- the identity and date/s of the last treatment of the source block/s in which the produce was grown; and
- a statement that the produce has been inspected during harvest and found free of live fruit fly.

8. PART B - Packer Activities

8.1 Produce Receipt

The Produce Receipt Officer shall ensure that all produce received:

- is supplied with a declaration issued by a grower accredited under Part A of this procedure (where the grower and packer are different businesses); and
- where the business receives treated and untreated produce:
    - the treatment status of the produce is clearly identified upon receipt at the packing facility to prevent mixing of treated and untreated produce; or

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

- where the business only receives produce that has been pre-harvest treated in accordance with Part A, no specific identification of the treatment status of the produce is required.

8.1.1 Receipt of Produce Grown by another Business

A business that packs produce grown by another business shall ensure:

- a Pre-Harvest Treatment and Harvest Inspection Declaration (Attachment 7) is received for each block supplying produce for certification;
- produce supplied for certification has undergone pre-harvest treatment in accordance with Section 6;
- grower identification and the pre-harvest treatment details are maintained for all produce received and certified under this procedure from receipt to certification and dispatch.

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

8.2 Grading and Packing

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

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

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

The Certification Controller shall be immediately advised on detection of live fruit fly larvae.

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

8.2.1 Identification during Grading and Packing

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

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

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

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

8.2.2 Identification after Packing

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

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

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

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

8.3 Packed Produce Inspection

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

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

Packed Product Inspections may be carried out as an:

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

8.3.1 Sample Selection

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

In-Line Inspection

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

End-Point Inspection

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

8.3.2 Examination of the Sample

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

Any soft produce or produce showing symptoms of fruit fly infestation (ie soft spotted areas, weeping or showing bruising or breakdown) shall be broken open and examined for evidence of fruit fly infestation. The presence of moving white larvae in the produce shall be evidence of live fruit fly infestation.

Broken skin includes any crack, split, puncture or other break of the skin that penetrates through to the flesh that occurred prior to grading and packing.

Any break of the skin that occurred during grading and packing shall not be regarded as nonconforming for the purpose of the packed produce inspection.

8.3.3 Identification of Sample Packages

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

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

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

An example of a Packed Product Sample stamp or sticker is shown as Attachment 9.

8.3.4 Detection of Nonconforming Packed Produce

Detection of Broken Skins

- In-Line Inspection

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

- reject the sample package;
- withdraw and isolate all produce packed since the previous sample package was selected; and
- stop the packing line.

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

The Packed Product Controller shall note in the "Comments" section of the Packed Product Inspection Record (Attachment 8) next to the entry for the sample package which failed inspection, the reason for failure and the number of withdrawn packages.

Following resumption of grading and packing, the Packed Product Controller shall select an additional three (3) sample packages from the withdrawn packages.

The Packed Product Controller shall carry out 100% inspection of the produce in the additional sample packages (refer 8.3.2).

Additional sample packages shall be given the next three (3) Packed Product Sample (PPS) numbers after the package that initially failed inspection. The inspection results shall be entered on the Packed Product Inspection Record (refer 8.3.6).

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

If any of the additional sample packages contain nonconforming produce, all withdrawn packages shall be rejected.

- End-Point Inspection

If any sample package contains a piece of produce with broken skin, the entire consignment shall be rejected.

The Packed Product Controller shall note in the "Comments" section of the Packed Product Inspection Record next to the entry for any sample package which failed inspection, the reason for failure and the number of packages in the rejected consignment (refer 8.3.6).

Detection of Live Fruit Fly Larvae

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

The Certification Controller shall take the following actions:

- all produce harvested from the source block/s on the day of the detection, including any produce which has been packed for certification but which remains on the premises, shall be rejected for certification under this procedure;
- all produce from the source block/s shall be rejected for certification under this procedure until at least seven days have elapsed after the source block/s have been pre-harvest cover sprayed; and
- the detection shall be reported to the DEPI within three working hours so an investigation of the cause may be carried out and any problems rectified.

8.3.5 Rejected Produce

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

Packages rejected for broken skins must be either:

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

Packages rejected for live fruit fly larvae must be either:

- treated and certified in accordance with an alternative quarantine entry condition; or

- consigned to markets for which there are no quarantine restrictions concerning fruit fly.

8.3.6 Packed Product Inspection Records

The Packed Product Controller shall maintain records of packed produce inspections.

Packed Product Inspection Records must include:

- the Interstate Produce (IP) Number of the business that operates the approved facility in which produce was packed;
- the date of inspection of the sample package;
- the sample package sequential number (PPS No.);
- the inspection result 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; and
- the Packed Product Controller's name and signature.

Packed product inspection records shall be in the form of a Packed Product Inspection Record (refer Attachment 8) or a record which captures the same information.

8.4 Dispatch

8.4.1 Package Identification

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

- the Interstate Produce (IP) number of the business that operates the facility in which the produce was packed;
- the words "MEETS ICA-21";
- the date (or date code) on which the produce was packed; and
- the Interstate Produce (IP) number 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 number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifiers used with the grower's name or IP number so the grower can be easily identified if required.

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

8.4.2 Assurance Certificate

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the business prior to consigning produce under this procedure.

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

a. in the "Accredited Business that Prepared the Produce" section:

- the name and address of the Accredited Business that packed the produce;

b. in the "Grower or Packer" section:

- the name and address of the Accredited Business that was responsible for pre-harvest treatment of the produce. Where the consignment contains produce pre-harvest treated by a number of growers the word "VARIOUS" shall be used;

c. in the "IP No. of Acc. Business" section:

- the IP No. of the Accredited Business that packed the produce;

d. in the "Treatment" section:

- in the Date column, the most recent date or dates of pre-harvest treatment of the source block/s;

- in the Treatment column, the words "Pre-Harvest Spray";
- in the Chemical (Active Ingredient) column, the words "550 g/L fenthion" or "500g/L trichlorfon";
- in the Concentration column, the words "at 75ml/100L fenthion" or the appropriate label concentration used for trichlorfon (eg. for stonefruit "125ml/100L trichlorfon"); and
- in the Duration and Temperature column, the words "cover spray";

e. in the "Additional Certification" section:

- the additional certification "Inspected and found free of QFF larvae and broken skins";

Individual Certificates shall be issued to cover each consignment to avoid splitting of consignments.

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

8.4.3 Assurance Certificate Distribution

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

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

9. Accreditation

9.1 Application for Accreditation

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

If the business:

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

9.2 Audit Process

9.2.1 Initial Audit

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

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

9.2.2 Compliance Audits

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

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

A compliance audit is conducted:

- within four weeks of the initial audit and accreditation or issuance of the first PHAC; and
- within twelve weeks of the business applying for reaccreditation; and
- in the case of a business operating for more than six months of a year, between six and nine months after accreditation or reaccreditation.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months (refer 9.3).

Random audits are conducted on a selected number of accredited businesses each year. These may take the form of a full compliance audit, or audit of limited scope to sample treatment mixtures, certified produce, ICA system records or ICA system documentation.

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

9.2.3 Re-Accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to commencing further certification of produce under the ICA arrangement.

9.3 Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation detailing the facility location, procedure, scope (type of produce and chemical) and period of accreditation.

The business must maintain a current Certificate of Accreditation and make this available on request by an Authorised 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.

9.4 Non-conformances and Sanctions

9.4.1 Non-conformances

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

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

9.4.2 Incident Reports

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

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

9.4.3 Suspension and Cancellation

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

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

9.4.4 Prosecution

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

10. Records and Document Control

10.1 ICA System Records

The Agricultural and Veterinary Chemical (Control of Use) Regulations 2007 specify the chemical use records which must be kept. Businesses may be required to keep more records of chemical use than as specified by this procedure. For further information contact DEPI on 136 186 or visit www.depi.vic.gov.au/agriculture-and-food/farm-management/chemical-use.

The business shall maintain the following records:

PART A

- Property Plan for each property (refer 7.1);
- Chemical Mixture Tank Calibration Certificate (refer 7.2.2);
- if applicable, Harvest Inspection Record (refer 7.5.2);
- Cover Spray Mixture Preparation Chart (refer 7.2.4);
- Cover Spray Mixture Preparation and Treatment Record (refer 7.2.10);

PART B

- if applicable, Pre-Harvest Treatment and Harvest Inspection Declaration (refer 8.1.1);
- Packed Product Inspection Record (refer 8.3.6);
- if applicable, a Grower Identifier Record (refer 8.4.1);
- a copy of each Plant Health Assurance Certificate issued by the Business (refer 8.4.3).

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

10.2 ICA System Documentation

The business shall maintain the following documentation:

- a copy of the current endorsed Application for Accreditation;
- a copy of current endorsed Authorised Signatory Application forms;
- a current copy of this procedure; and
- a current Certificate of Accreditation.

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

11. Attachments

Attachment 1	Plant Health Assurance Certificate (PSE-029)
Attachment 2	Property Plan (PSF-114)
Attachment 3	Chemical Mixture Tank Calibration Certificate (PSF-086)
Attachment 4	Spray Mixture Preparation Chart (PSF-072)
Attachment 5	Cover Spray Mixture Preparation and Treatment Record (PSF-073)
Attachment 6	Harvest Inspection Record (PSF-116)
Attachment 7	Pre-Harvest Treatment and Harvest Inspection Declaration (PSF-117)

Attachment 8 Packed Product Inspection Record (PSF-118)

Attachment 9 Identification of Packed Product Sample Packages (PSE-019)

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

Consignor
Name **ABC PTY LTD**
Address **STREET ROAD, COBRAM, VIC**

Consignee
Name **PRODUCE PEOPLE**
Address **SOMEWHERE ROAD, MILDURA, VIC**

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

Certificate details (please print)

IP Number	Facility number	Procedure
V9999	**01**	**ICA-21**

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

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

Other facilities supplying produce

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

Number of packages	**Type of packages** (e.g. trays, cartons)	**Type of produce**	**Authorisation for split consignment**
20	**Trays**	**Peaches**	

Treatment details

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

Additional certification / Codes
Inspected and found free of QFF larvae and broken skins

Declaration: I, an Authorised Signatory of the accredited business that prepared the plants or plant products described above, hereby declare that the plants or plant products have been prepared in the business' approved facility in accordance with the business' Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the **Plant Biosecurity Act 2010** to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.

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

Property Plan

Property Plan Details:

The Property Plan (overleaf) is to include the following:
1. The location of Blocks in which produce is grown
2. The Block Reference Code or Number used to identify each Block on the plan
3. Road access including Street name/s
4. Internal Roadways within the Property
5. The Location and Identification of Buildings on the Property (house, packing shed, equipment sheds etc)

Complete the following details for each Block shown on the Property Plan:

Block Ref code or number:	Name used on Farm for the Block:	Type of Produce:	Area:	Fruit to be Certified:
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO
				YES / NO

Arrangement Details:

Applicant's Name:	
Street Address of Facility: (as shown on the application form)	
	(postcode)

Scope of Arrangement:

Application is made for Accreditation under Part A of ICA-21 Pre-Harvest Treatment and Inspection of stone fruit, Pome fruit, Persimmons and Blueberries for the following:

Produce to be Certified: (tick one or more boxes as applicable)					
Apricot	☐	Nectarine	☐	Peach	☐
Plum	☐	Cherry	☐	Apple	☐
Pear	☐	Blueberry	☐	Persimmon	☐
Other	☐	Other	☐	Other	☐

I …… (full printed name)

…… (position in business)

am Authorised to sign on behalf of the Business and I understand that:

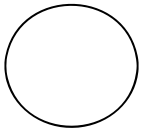
- Accreditation will only be granted for the Scope outlined above;
- Following accreditation, certification can only be issued in accordance with Scope of Accreditation detailed in the Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement covering the Arrangement;
- Application must be made to amend any of the current details in the Application for Accreditation of a Business for an ICA Arrangement or this Property Plan.

…… Signature

……/……/……. Date

Department of Environment and Primary Industries
State Government Victoria

Property Plan



INDICATE NORTH

Department of Environment and Primary Industries

State Government Victoria

TANK CALIBRATION RECORD

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

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

Calibration Results	
Maximum Mixture Level Volume (Litres)	
Incremental Volumes (Litres) (*As Marked On The Spray Tank*):	

Certification					
The Spray Mixture Tank On The Equipment Described Above Has Been Calibrated In The Normal Filling Position Using A Calibrated Flow Meter. Volume Indicator Marks Have Been Clearly Marked On The Tank With The Volume In Litres Required To Fill The Tank To That Level.					
Printed Name		**Signature**		**Date**	..... / ..... / .....

Department of Environment and Primary Industries
State Government Victoria

TREATMENT PREPARATION CHART

Chemical Concentrate: _____

Full Tank Volume: _____ L

Concentrate in Full Tank: _____ mL or g

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

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____ _____ _____
Printed Name Signature Date

PREPARATION AND TREATMENT RECORD

MIXTURE PREPARATION						TREATMENT					
Date	Time	Quantity of Concentrate (mL or g)	Quantity of Mixture (Litres)	Trade Name of Concentrate	Other Pesticides or Additives	Date of Application	Equipment /Treatment Used	Treatment Lot No.	Quantity Treated	Spray Operator's Name	Signature

Department of Environment and Primary Industries
State Government Victoria

HARVEST INSPECTION RECORD

Date	Grower IP Number	Source Block/s	No. of Bins/Crates	No. of Fruit Cut & Examined	Fruit Fly Present ☑		Details	Certification Controller	
					Yes	No		Name	Signature
					☐	☐			
					☐	☐			
					☐	☐			
					☐	☐			
					☐	☐			
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Department of Environment and Primary Industries
State Government Victoria

PRE-HARVEST TREATMENT AND INSPECTION DECLARATION

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

I _____ *(full printed name)*

an Authorised Signatory of -

_____ *(business name),*

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

hereby declare that the-

_____ *(no. of packages)* _____ *(type of packages - bins, crates, trays)*

of _____ *(type of produce)*

identified by - _____ *(package identification)*

delivered to -

_____ *(business name)*

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

on - / / *(date)*

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

1. Grown by the business which is accredited under Part A of procedure ICA-21.

2. Pre-harvest treated with a cover spray mixture in accordance with the procedure.

3. The identity and date(s) of the last pre-harvest treatment of the source block(s) is -

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

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

_____ / /

Signature Date

Department of Environment and Primary Industries
State Government Victoria

PACKED PRODUCT INSPECTION RECORD

Fruit Type:		**Business Interstate Produce (IP) Number:**	**V**				

Date of Inspection:	**PPS No:**	**Free of Live Fruit Fly:**		**Free From Broken Skin:**		**Comments:** (Note any defects or problems detected during inspection and the number of any withdrawn or rejected packages)	**Packed Product Controller:**	
Tick applicable columns ➔		**Yes.**	**No.**	**Yes.**	**No.**		**Printed Name:**	**Signature:**

Department of Environment and Primary Industries
State Government Victoria

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

Following inspection, the Packed Product Controller must -

(a) mark one end of each sample package by applying a stamp or sticker with the PPS No. (Packed Product Sample No.) and their initials as shown below;

(b) ensure that the PPS No. stamp or sticker is visible on the exposed end of the package when the package is assembled on the pallet.

Stamp or Sticker Design (Example Only)

PPS NO.

Completed Stamp or Sticker (Example Only)

PPS NO.

22 RB

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