TREATMENT AND INSPECTION OF MANGOES

REVISION REGISTER

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1. PURPOSE

The purpose of this procedure is to describe:

- the principles of operation, design features and standards required for pre-harvest treatment equipment; and
- the responsibilities and practices of personnel.

The above applies to the treatment and inspection of mangoes for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This operational procedure must be used in conjunction with the relevant requirements in Work Instruction WI04 Chemical Treatment Procedural Manual.

This operational procedure covers all certification of pre-harvest treatment and post-harvest inspection of all cultivars of mangoes from a Business operating under an ICA arrangement in New South Wales.

Certification of post-harvest treatment must be carried out in conjunction with this procedure in accordance with the ICA Operational Procedures ICA-01, ICA-02 or ICA-03.

This operational procedure is applicable where the requirements specified in section 6 Requirements are a specified condition of entry of an interstate quarantine authority for Queensland fruit fly.

7 Certification of treatment and inspection of mangoes under this Operational Procedure may not be an accepted quarantine entry condition for all intrastate and interstate markets.

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

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

7 Information on intrastate and interstate quarantine requirements can be obtained from your local NSW Department of Primary Industries Regulatory Officer.

3. REFERENCES

ICA-01 Dipping in Dimethoate or Fenthion
ICA-02 Flood Spraying with Dimethoate or Fenthion
ICA-03 Low Volume Non-Recirculated Spraying with Fenthion
4. DEFINITIONS

*accredit*  
To accredit persons to issue Plant Health Declarations.

*Agvet Code*  
Means the Agvet Code of New South Wales.

*Application for Accreditation*  
An Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement.

*APVMA*  
The Australian Pesticides and Veterinary Medicines Authority is the National Registration Authority for Agricultural and Veterinary Chemicals.

*Assurance Certificate*  
A Plant Health Assurance Certificate.

*Authorised Signatory*  
An officer of an ICA accredited Business whose name and specimen signature is provided as an authorised signatory with the Businesses Application for Accreditation.

*block*  
An identifiable area of land on which mango trees are grown and pre-harvest treated as a unit, and that is detailed on the Businesses property plan.

*Business*  
The legal entity responsible for the operation of the facility and ICA arrangement detailed in the Businesses Application for Accreditation.

*Certification Assurance*  
A voluntary arrangement between NSW Department of Primary Industries and a Business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.

*certified/certification*  
Means covered by a valid Plant Health Assurance Certificate.

*cultivar*  
Means a cultivated variety.

*facility*  
The orchard location where mangoes are grown and pre-harvest treatment and harvesting is carried out, and the location of the post-harvest treatment, grading and packing operations covered by the ICA arrangement.

*fruit fly*  
Means Queensland fruit fly.

*ICA*  
Means Interstate Certification Assurance.

*Inspector*  
An inspector appointed under the *Plant Diseases Act 1924* (NSW).
Interstate Certification Assurance Operational Procedure

Interstate Certification Assurance
A system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.

mango
Means fruit of the species Mangifera indica.

nonconformance
A non-fulfilment of a specified requirement.

Tasmania only
Means the section applies to consignments being consigned to Tasmania only.

Queensland fruit fly
Means all stages of the species Bactrocera tryoni and related species B. aquilonis and B. neohumeralis.

5. RESPONSIBILITY

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

The Certification Controller is responsible for:

- representing the Business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this Operational Procedure; and
- ensuring the Business and its staff comply with their responsibilities and duties under this Operational Procedure.

PART A (covering pre-harvest treatment and harvest inspection)

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure (see 7.1 Accreditation);
- maintaining a property plan for each property on which mangoes are grown for certification under this Operational Procedure (see 7.3 Property Plan);
- ensuring all source blocks of mangoes harvested for certification under this Operational Procedure have undergone pre-harvest treatment from six weeks prior to harvest to completion of harvest (see 10.1 Pre-Harvest Treatment in WI04); and
- taking action following detection of fruit fly infestation at harvest (see 7.4.6 Action Following Identification of Nonconforming Product at Harvest & 7.4.7 Rejected Product).

PART B (covering fruit receival, post-harvest treatment, grading and packing and certification)

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure (see 7.1 Accreditation);
- ensuring the Business has current accreditation for post-harvest treatment under Operational Procedures ICA-01, ICA-02 or ICA-03 (see 7.6 Post-Harvest Treatment);
- overseeing the grading and packing of mangoes for certification under this Operational Procedure (see 7.7 Grading and Packing); and
taking action following detection of fruit fly infestation at fruit receival or grading and packing (see 7.7.3 Action Following Identification of Nonconforming Product During Fruit Receival or Grading and Packing and 7.7.4 Rejected Product).

The **Spray Operator** is responsible for:

- maintaining a tank calibration certificate for each sprayer used for pre-harvest treatment of mangoes under this Operational Procedure (see 10.2 Pre-Harvest Bait Spraying and 11.2 Pre-Harvest Cover Spraying in WI04);
- applying pre-harvest sprays to all source blocks of mangoes certified under this Operational Procedure from six weeks prior to harvest to completion of harvest (see 10.2 Pre-Harvest Bait Spraying in WI04);
- preparing pre-harvest spray mixtures (see 10.2.7 Bait Spray Mixture Preparation and 11.2.6 Cover Spray Mixture Preparation in WI04);
- maintaining pre-harvest spray equipment (see 10.4 Bait Spray Equipment Maintenance and 11.4 Cover Spray Equipment Maintenance in WI04); and
- maintaining pre-harvest spray mixture preparation and treatment records (see 10.5 Bait Spray Mixture Preparation and Treatment Records and 11.5 Cover Spray Mixture Preparation and Treatment Records in WI04).

The **Harvest Supervisor** is responsible for:

- overseeing the harvest of mangoes for certification under this Operational Procedure (see 7.4 Harvesting);
- inspecting a minimum of 10 mangoes from each 500 kg of fruit harvested for certification for evidence of fruit fly (see 7.4.3 Harvest Inspection);
- rejecting, cutting and examining any fruit displaying symptoms of infestation for evidence of fruit fly (see 7.4.1 Identification of Treated and Untreated Mangoes in the Field);
- immediately advising the Certification Controller on detection of live fruit fly at harvest (see 7.4.6 Action Following Identification of Nonconforming Product at Harvest); and
- maintaining harvest inspection records (see 7.4.5 Harvest Inspection Records).

The **Fruit Receival Officer** is responsible for:

- ensuring all mangoes received for post-harvest treatment, grading and packing and certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure (see 7.5 Fruit Receival);
- ensuring mangoes grown by another Business are accompanied by a Pre-Harvest Treatment and Harvest Inspection Declaration (see 7.5.1 Receival of Mangoes Grown by Another Business);
- inspecting a minimum of 10 mangoes from each 500 kg of fruit received for certification for evidence of fruit fly (see 7.5.2 Fruit Receival Inspection);
- immediately advising the Certification Controller on detection of live fruit fly at fruit receival (see 7.5.2 Fruit Receival Inspection); and
- maintaining fruit receival inspection records (see 7.5.4 Fruit Receival Inspection Records).
Graders and Packers are responsible for:

- inspecting mangoes for evidence of fruit fly during grading and packing (see 7.7 Grading and Packing);
- rejecting, cutting and examining any mangoes displaying symptoms of infestation for evidence of fruit fly (see 7.7.1 Identification of Treated and Untreated Mangoes During Grading and Packing); and
- immediately advising the Certification Controller on detection of fruit fly during grading and packing (see 7.7.3 Action Following Identification of Nonconforming Product During Fruit Receival or Grading and Packing).

The Authorised Dispatcher is responsible for:

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified (see 7.9.1 Package Identification); and
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (see 7.10 ICA System Records).

Authorised Signatories are responsible for:

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Businesses ICA arrangement and that the details on the certificate are true and correct in every particular (see 7.9.2 Assurance Certificate).

6. REQUIREMENTS

Mangoes, except the Kensington Pride cultivar, certified for treatment and inspection under this Operational Procedure must comply with the following three requirements: pre-harvest treated, post-harvest inspected and post-harvest treated.

Mangoes of the Kensington Pride cultivar certified for treatment and inspection under this Operational Procedure must comply with the post-harvest inspection and post-harvest treatment requirements specified in 2 and 3 only.

7 Mangoes of the Kensington Pride cultivar are exempted from the pre-harvest treatment requirements specified in 1. However, Businesses supplying Kensington Pride fruit for certification under this Operational Procedure are encouraged to apply fruit fly controls when pest pressure is evident.

1. Pre-harvest treated means:
   (a) A program of bait sprays consisting of:
       - a bait spray mixture of:
         - 435 mL of a concentrate containing 1150 g/L maldison, and
         - 2 litres yeast autolysate protein lure, per 100 litres of water;
       - applied to:
- all mango trees (other than Kensington Pride) on the property, and
- all other fruit fly hosts trees on the property, with fruit at a susceptible stage (unless receiving a program of fenthion or dimethoate cover sprays);
  • applied to the leaves at a rate of not less than 100 mL per tree;
  • at a maximum interval of every seven days;
  • from six weeks prior to commencing harvest to the completion of harvest.

or

(b) A program of cover sprays consisting of:
  • a cover spray mixture of:
    - 75 mL of a concentrate containing 550 g/L fenthion, or
    - 75 mL of a concentrate containing 400 g/L dimethoate, per 100 litres of spray mixture;
  • applied to all mango trees in the block for any block in which mangoes are grown for certification under this Operational Procedure;
  • applied thoroughly to the fruit;
  • at a maximum interval of every fourteen days;
  • from five weeks prior to commencing harvest to the completion of harvest.

or

(c) A combined program of bait sprays and cover sprays applied in accordance with (a) and (b) above, at intervals determined by the type of spray in the most recent application.

2. Post-harvest inspected means from a lot that was inspected after harvest and found free of live fruit fly infestation.

3. Post-harvest treated means treated by either:

   (a) full immersion of the fruit in a mixture containing 400 mg/L dimethoate for a period of not less than 60 seconds; or
   (b) full immersion of the fruit in a mixture containing 412.5 mg/L fenthion for a period of not less than 60 seconds; or
   (c) flood spraying the fruit in a single layer with a mixture containing 400 mg/L dimethoate in a high volume application of at least 16L/minute per each square metre of the area being sprayed, which provides complete coverage of the fruit for a minimum of 10 seconds, after which the fruit must remain wet for not less than 60 seconds; or
   (d) flood spraying the fruit in a single layer with a mixture containing 412.5 mg/L fenthion, in a high volume application of at least 16L/minute per each square metre of the area being sprayed, which provides complete coverage of the fruit for a minimum of 10 seconds, after which the fruit must remain wet for not less than 60 seconds; or
   (e) spraying the fruit in a single layer in a non-recirculating system with a mixture containing 412.5 mg/L fenthion, in a low volume application of at least 1.2L/minute per each square metre of the area being sprayed, which provides complete coverage of the fruit for a minimum of ten seconds, after which the fruit must remain wet for not less than sixty seconds;

by a Business accredited for an ICA arrangement for Operational Procedures ICA-01, ICA-02 or ICA-03.
Post-harvest treatment must be the last treatment before packing.

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

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

7 The Business must use products registered under the Agvet Code in accordance with the instructions included on the products approved label or an applicable APVMA permit, and follow any first aid, safety, protection, storage and disposal directions on the product label or permit. Treatment facilities must comply with the requirements of the local government, environmental and workplace health and safety authorities.

7 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).

7. PROCEDURE

7.1 Accreditation

7.1.1 Application for Accreditation

A Business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation using the Application for Accreditation of a Business for an ICA Arrangement in Attachment 1 of this Operational Procedure. An application must be at least 10 working days prior to the intended date of commencement of certification of produce. A completed example of an application is also given in Attachment 2.

7.1.2 Audit Process

Initial Audit

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

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

However, under certain circumstances a decision may be made to refuse accreditation. Such circumstances include:

- incomplete knowledge of the operational procedure;
- insufficient management or control to operate the procedure;
• staff had poor awareness and knowledge of the procedure; and
• record keeping was deficient.

Where accreditation is refused the applicant will be given written notice stating:

(a) the decision;
(b) the reasons for the decision; and
(c) the opportunity to appeal the decision by providing, in writing, the grounds for reconsidering the decision to the Director, Animal and Plant Biosecurity, NSW Department of Primary Industries.

**Compliance Audits**

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

A compliance audit is conducted within four weeks of the commencement of certification under the ICA arrangement by the Business.

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

Ongoing compliance audits are conducted at least once every six months for a Business that operates for more than six months of each year.

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

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected nonconformances.

**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.

A compliance audit is conducted within four weeks of the commencement of certification under the ICA arrangement by the Business each year.

**7.1.3 Certificate of Accreditation**

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the scope of the arrangement including:

• the facility location;
Operational Procedure;
any restrictions on the accreditation such as type of pre-harvest treatment covered (bait spray, cover spray, or cover and bait sprays) and chemicals covered (dimethoate, fenthion and/or maldison); and
the period of accreditation.

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

A Business may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure and produce covered by the Assurance Certificate.

PART A - Covers the grower activities of pre-harvest treatment and harvest inspection

Mangoes of the Kensington Pride cultivar are exempted from the requirements of Part A of this Operational Procedure.

Growers that supply only Kensington Pride fruit for certification are not required to lodge an Application for Accreditation or be accredited under Part A (see 7.1.1 Application for Accreditation).

Growers of Kensington Pride fruit may voluntarily apply for accreditation under Part A and will be audited for conformance with all the requirements of Part A of this Operational Procedure.

Pre-harvest Treatment
The operational procedure for pre-harvest treatment under this ICA is detailed in sections 10 and 11 of the Work Instruction ‘WI04 Chemical Treatment Procedural Manual’. Section 10 of this work instruction provides detailed pre-harvest bait spraying treatment and section 11 details pre-harvest cover spraying treatment.

Property Plan
The Certification Controller shall maintain a property plan for each property on which mangoes are grown and pre-harvest treated for certification under this Operational Procedure.

The property plan shall include the following:
(a) the location of all the blocks on which mangoes are grown;
(b) the Block Reference Code or Number used to identify the block;
(c) road access including street name/s;
(d) internal roadways within the property;
(e) the location and identification of buildings on the property (e.g. house, packing shed, equipment sheds etc.);

for each block on which mangoes are grown:

(f) the name (if any) used on-farm to identify the block or group of blocks;
(g) the cultivar and the number of mango trees planted in the block;
(h) whether it is intended to certify fruit harvested from the block under the ICA arrangement;

the intended scope of the arrangement including:

(i) the cultivar/s to be pre-harvest treated under the ICA arrangement;
(j) the pre-harvest treatment/s to be applied under the ICA arrangement; and
(k) the chemical/s to be used in pre-harvest treatment/s applied under the ICA arrangement.

A copy of the Businesses property plan/s shall be included with the Businesses Application for Accreditation (see 7.1.1 Application for Accreditation) if accreditation for Part A is required.

A blank Property Plan is included as Attachment 4 and should be copied for completion and inclusion with the Businesses Application for Accreditation.

7.4 Harvesting

The Harvest Supervisor shall oversee the harvest process to ensure only conforming mangoes are harvested for certification under this Operational Procedure.

7.4.1 Identification of Treated and Untreated Mangoes in the Field

A Business that maintains treated and untreated blocks of mango (other than Kensington Pride) shall identify the treatment status of field blocks of these cultivars to prevent mixing of treated and untreated mangoes.

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

(a) using signs in treated and untreated blocks; and
(b) using colour markers in treated and untreated blocks.

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

7.4.2 Identification of Treated and Untreated Mangoes at Harvest

A Business that maintains treated and untreated blocks of mango (other than Kensington Pride) shall identify the treatment status of harvested fruit to prevent mixing of treated and untreated fruit.

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

(a) using picking bins/crates which differ in colour for treated and untreated mangoes; and
(b) using picking bins/crates which differ significantly in appearance for treated and untreated mangoes.

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

### 7.4.3 Harvest Inspection

The Harvest Supervisor shall select a minimum of 10 fruit from every 500 kg harvested. Fruit shall be selected from those showing the greatest level of colouring, and any fruit with softening or other damage which may be associated with fruit fly infestation.

Fruit in the sample showing symptoms of fruit fly infestation (i.e. softening, spotted areas weeping with sap or showing breakdown) must be cut to expose the flesh and examined for the presence of live fruit fly larvae.

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

Harvest inspection shall be completed:

(a) **in the case of a Business that is a different Business to the packer** - prior to completion of the Pre-Harvest Treatment and Harvest Inspection Declaration and delivery to the packer (see 7.5.1 Receipt of Mangoes Grown by Another Business);

(b) **in the case of a Business which both grows and packs the fruit** - harvest inspection is not required and is carried out in conjunction with fruit receipt inspection (see 7.5.2 Fruit Receipt Inspection).

### 7.4.4 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 fruit.

### 7.4.5 Harvest Inspection Records

The Harvest Supervisor shall maintain records of harvest inspection of fruit.

Harvest inspection records shall be in the form of a Harvest Inspection Record (see Attachment 5) or a record which captures the same information.

Harvest inspection records must include:

- the Interstate Produce (IP) number of the Business that grew the produce;
- the date of inspection;
- the source block from which the fruit was harvested;
- the cultivar;
- the number of bins/crates/trays harvested;
- the number of fruit from the sample that was cut and examined;
- the presence or absence of fruit fly; and
• the Harvest Supervisor’s name and signature.

7.4.6 **Action Following Identification of Nonconforming Product at Harvest**

If any mango is found to be infested with live fruit fly at harvest the Certification Controller shall take the following actions:

(a) all mangoes harvested from the source block on the day of the detection shall be rejected for certification under this Operational Procedure;
(b) all mangoes from the source block shall be rejected for certification under this Operational Procedure until a pre-harvest treatment has been applied in accordance with the requirements of 10.1 Pre-Harvest Treatment and 11.1 Pre-Harvest Treatment in WI04; and
(c) as soon as practical and not more than three working hours from the time of the detection, the detection shall be reported to the Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.

7.4.7 **Rejected Product**

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

Rejected product must be:

(a) treated and certified as fumigated with methyl bromide, or treated with vapour heat or hot water at the required rate prior to consignment; or
(b) consigned to markets that do not require certification of treatment and inspection for fruit fly.

7.4.8 **Pre-Harvest Treatment and Harvest Inspection Declaration**

A Business which pre-harvest treats mangoes that are to be packed by another Business for certification must be accredited for an ICA arrangement under Part A of this Operational Procedure.

The accredited Business shall provide the packing Business a Pre-Harvest Treatment and Harvest Inspection Declaration (see Attachment 6) for each block of mangoes used for certification under this Operational Procedure each day, or at the time of changing from one block to another block, whichever is the earlier.

7 A declaration is not required where the Business that grows and pre-harvest treats the fruit is the same Business that packs, post-harvest treats and certifies the fruit under this Operational Procedure.

The declaration must identify:

(a) the name and Interstate Produce (IP) Number of the accredited Business that grew the mangoes;
(b) the identity of the block in which the mangoes were grown;
(c) the number and type of packages supplied from that block on that day;
(d) details of the pre-harvest treatment applied;
(e) the date or dates of the last pre-harvest treatment of the block;
(f) that the mangoes were inspected at harvest and found free of live fruit fly infestation; and
(g) whether or not dead fruit fly larvae were detected during harvest inspection.

PART B - Covers the packer activities of fruit receival, post-harvest treatment, grading and packing, inspection and certification

7.5 Fruit Receival

The Fruit Receival Officer shall ensure that all mangoes (except fruit of the Kensington Pride cultivar) received for certification under this Operational Procedure:

(a) are supplied by a grower accredited under Part A; and
(b) where the Business receives treated and untreated fruit:
   the treatment status of the fruit is clearly identified at receival at the packing facility to prevent mixing of treated and untreated mangoes; or

7 Any mangoes received that are not clearly identified as treated shall be regarded as untreated for the purpose of this Operational Procedure.

(c) where the Business only receives fruit that has been pre-harvest treated in accordance with Part A:
   • no specific identification of the treatment status of the fruit is required.

7.5.1 Receival of Mangoes Grown by Another Business

A Business which packs mangoes (except fruit of the Kensington Pride cultivar) grown by another Business shall ensure:

(a) each delivery of mangoes supplied by another Business for certification under this Operational Procedure is accompanied by a Pre-Harvest Treatment and Harvest Inspection Declaration (see Attachment 6);
(b) fruit supplied for certification has undergone pre-harvest treatment in accordance with section 6 Requirements;
(c) fruit supplied for certification has been inspected during harvest and found free from live fruit fly infestation; and
(d) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receival to certification and dispatch.

The Business shall maintain copies of all declarations received from growers whose produce they pack and certify under this Operational Procedure.
7.5.2 Fruit Receival Inspection

The Fruit Receival Officer shall carry out an inspection of all fruit (including fruit of the Kensington Pride cultivar) received for certification under this Operational Procedure.

The Fruit Receival Officer shall select a minimum of 10 fruit from every 500 kg of fruit received. Fruit shall be selected from those fruit showing the greatest level of colouring, and any fruit with softening or other damage which may be associated with fruit fly infestation.

Fruit in the sample showing symptoms of fruit fly infestation (i.e. softening, spotted areas weeping with sap or showing breakdown) must be cut to expose the flesh and examined for the presence of live fruit fly larvae.

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

- A Business that both grows and packs the mangoes, conducts the harvest inspection in conjunction with the fruit receival inspection (see 7.4.3 Harvest Inspection).
- The fruit receival inspection may be carried out in the field prior to delivery of mangoes to the packing shed.

7.5.3 Fruit Receival 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 fruit.

7.5.4 Fruit Receival Inspection Records

The Fruit Receival Officer shall maintain records of fruit receival inspection.

Fruit receival inspection records shall be in the form of a Fruit Receival Inspection Record (see Attachment 7) or a record which captures the same information.

Fruit receival inspection records must include:

- the Interstate Produce (IP) number or other identification of the Business that grew the produce;
- the date of inspection;
- for fruit other than fruit of the Kensington Pride cultivar, the source block from which the fruit was harvested;
- the cultivar;
- number of bins/crates/trays received;
- the number of fruit from the sample that was cut and examined;
- the presence or absence of fruit fly; and
- the Fruit Receival Officer’s name and signature.
7.6 Post-Harvest Treatment
Mangoes certified under this Operational Procedure must be post-harvest treated in accordance with section 6 Requirements.

The Business must hold current accreditation for an ICA arrangement for either Operational Procedure ICA-01, ICA-02 or ICA-03, and the arrangement must include mangoes in the produce types covered under the scope of the accreditation.

7.7 Grading and Packing
All mangoes graded and packed for certification under this Operational Procedure shall be inspected for evidence of fruit fly infestation during the normal grading and packing process.

Any fruit showing symptoms of fruit fly infestation (i.e. softening, spotted areas weeping with sap or showing breakdown) must be rejected, cut to expose the flesh and examined for the presence of live fruit fly larvae. 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 mangoes are packed for certification under this Operational Procedure.

7.7.1 Identification of Treated and Untreated Mangos During Grading and Packing
A Business which grades and packs treated and untreated mangoes shall implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.

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

(a) packing treated fruit at different times to untreated fruit and clearing the lines before changing over; or
(b) packing treated and untreated produce on different packing lines.

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

7.7.2 Identification of Treated and Untreated Mangos After Packing
A Business which grades and packs treated and untreated mangoes shall implement systems to identify the treatment status of fruit after packing to prevent mixing of treated and untreated fruit.

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

(a) using packaging which differs significantly in appearance; and
(b) marking each package of treated mangoes in a manner that clearly identifies the mangoes as treated in accordance with this Operational Procedure.

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

7.7.3 Action Following Identification of Nonconforming Product During Fruit Receival or Grading and Packing

If any mango is found to be infested with live fruit fly during fruit receival inspection or grading and packing, the Certification Controller shall take the following actions:

(a) all mangoes harvested from the source block on the day of the detection, including any mangoes which have been packed for certification but which remain on the premises, shall be rejected for certification under this Operational Procedure; and

(b) all mangoes from the source block shall be rejected for certification under this Operational Procedure until a pre-harvest treatment has been applied in accordance with the requirements of 10.1 Pre-Harvest Treatment and 11.1 Pre-Harvest Treatment in WI04; and

(c) as soon as practical and not more than three working hours from the time of the detection, the detection shall be reported to the Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.

7.7.4 Rejected Product

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

Rejected product must be:

(a) treated and certified as fumigated with methyl bromide, or treated with vapour heat or hot water at the required rate prior to consignment; or

(b) consigned to markets that do not require certification of treatment and inspection for fruit fly.

7.8 Post Treatment Security (Tasmania only)

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

Treated fruit shall be held for the minimum practical period after treatment before it must be secured against reinfestation. Any fruit that is stored outside the treatment facility after treatment and prior to dispatch must be held under secure conditions.

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

Completed pallets shall be held for the minimum practical period before placing in secure conditions.
Certified fruit must be transported from the facility in secure conditions that prevent infestation by fruit fly.

Secure conditions include:

(a) unvented packages;
(b) vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6 mm;
(c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6 mm;
(d) shrinkwrapped and sealed as a palletised unit; and
(e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

Fruit consigned to Tasmania must be transported in full container lots sealed prior to transport, or as lesser container lots in accordance with the requirements of (a), (b) or (d) above.

Where consignments are transported to Tasmania as full container lots, the seal number must be included in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment (see Attachment 3).

Where consignments are transported in vented packages that are sealed as a palletised unit in accordance with (d) above, the Business must secure the top layer of the pallet by applying a row of tape over the shrinkwrap and have applied to the tape in waterproof ink the signature of an Authorised Signatory, the number of the Plant Health Assurance Certificate covering the consignment and the date.

7.9 Dispatch

7.9.1 Package Identification

Prior to the issuance of an Assurance Certificate by the Business under this Operational Procedure 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 approved facility in which the produce was post-harvest treated and packed;
- the words “MEETS ICA-19”;
- the date (or date code) on which the fruit was packed;
- the cultivar; and
- the Interstate Produce (IP) number or other identifier of the grower of the mangoes, 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 fruit that has not been treated and inspected in accordance with the requirements of this Operational Procedure shall not be marked as stated above.

7.9.2 **Assurance Certificate**

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment to a market requiring certification of treatment and inspection of mangoes for fruit fly.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate.

Assurance Certificates shall include:

(a) in the “Accredited Business that Prepared the Produce” section:
   the name and address of the Accredited Business that packed the mangoes;
(b) in the “Grower or Packer” section:
   the name and address of the Accredited Business that was responsible for pre-harvest treatment of the mangoes. Where the consignment contains fruit grown 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 mangoes;
(d) in the “Treatment” section:
   post-harvest treatment details in accordance with the Operational Procedure under which the treatment was applied; and
   pre-harvest treatment details (for fruit other than fruit of the Kensington Pride cultivar) including:

   **for bait spraying:**
   in the Date column, the most recent date or dates of pre-harvest bait spraying of the source block/s;
   in the Treatment column, the words “Pre-Harvest Spray”;
   in the Chemical (Active Ingredient) column, the words “1150 g/L maldison”;
   in the Concentration column, the words “at 435 mL/100 L”; and
   in the Duration and Temperature column, the words “bait sprayed”;

   **for cover spraying:**
   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 “400 g/L dimethoate” or “550 g/L fenthion”;
   in the Concentration column, the words “at 75 mL/100 L”; and
   in the Duration and Temperature column, the words “cover sprayed”;

(e) in the “Additional Certification” section the words:
   “Inspected for fruit fly freedom.”

A completed example is shown as Attachment 3.
Individual Assurance Certificates shall be issued to cover each consignment (i.e. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.

Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Assurance Certificates - WI01.

7.9.3 Assurance Certificate Distribution
The original (yellow copy) must accompany the consignment.
The duplicate (white copy) must be retained by the Business.

7.10 ICA System Records
The Business shall maintain the following records:

PART A
(a) Property Plan for each property (see 7.3 Property Plan);
(b) Chemical Mixture Tank Calibration Certificate (see 10.2.1 Spray Tank Volume and Calibration and 11.2.1 Calibration and Operation of Cover Spray Equipment in WI04);
(c) Bait/Cover Spray Mixture Preparation Chart (see 10.2.5 Bait Spray Mixture Preparation Chart and 11.2.4 Cover Spray Mixture Preparation Chart in WI04);
(d) Bait/Cover Spray Mixture Preparation and Treatment Record (see 10.5 Bait Spray Mixture Preparation and Treatment Records and 11.5 Cover Spray Mixture Preparation and Treatment Records in WI04); and
(c) Harvest Inspection Record (see 7.4.5 Harvest Inspection Records).

PART B
(a) a copy of each Pre-Harvest Treatment and Harvest Inspection Declaration received (see 7.5.1 Receival of Mangoes Grown by Another Business);
(b) Fruit Receival Inspection Record (see 7.5.4 Fruit Receival Inspection Records);
(c) if applicable, a Grower Identifier Record (see 7.9.1 Package Identification); and
(d) a copy of each Plant Health Assurance Certificate issued by the Business (see 7.9.3 Assurance Certificate Distribution).

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

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

ICA system records shall be made available on request by an Inspector.
7.11 ICA System Documentation
The Business shall maintain the following documentation:

(a) a copy of the Businesses current Application for Accreditation (see Attachment 1);
(b) a current copy of this Operational Procedure; and
(c) a current Certificate of Accreditation for an Interstate Certification Assurance Arrangement.

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

8. AUDITING PROCEDURES

8.1 System Audits
The Business will be audited in accordance with the details given in 7.1.2 Audit Process.

NSW Department of Primary Industries reserves the right to audit an accredited Business on all or part of the procedures.

At the audit the auditor will check that:

- the grower has current copies of the Application for Accreditation and ICA Arrangement;
- the certification controllers, authorised signatories, and packing house staff understand their responsibilities and have a good knowledge of product specifications;
- the current signatories have been authorised by NSW Department of Primary Industries;
- all records of product inspections, declarations have been kept; and
- the ICA Arrangement is being operated effectively.

8.2 Audit Reports
The Business shall be provided with an audit report for all audits performed. This report will summarise the audit findings and shall include any nonconformities detected. Reference to appropriate Nonconformance Reports (NCR) will also be included in this report.

9. SANCTIONS POLICY AND CHARGING

9.1 Nonconformities and Corrective Action Requests
When NSW Department of Primary Industries accepts your application this ICA document becomes a binding contract between you and NSW Department of Primary Industries.

In order to become accredited you must sign the Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement which accompanies this Operational Procedure. The application includes the terms and conditions applying to this contract.

A series of audits as described in section 8 Auditing Procedures will be conducted by NSW Department of Primary Industries to show that you are effectively implementing the ICA. If a nonconformity is detected during an audit one of the following actions will be taken:
(a) if, a critical nonconformity is detected at audit the ICA Arrangement can be immediately suspended and state and territory authorities will be informed (see 9.2.1 Immediate Suspension);

(b) if a major nonconformity is detected a written Nonconformance Report (NCR) will be issued and a follow-up audit will be re-scheduled. The ICA Arrangement will be suspended according to section 9.2.2 Notice of Suspension Cancellation or Amendment below if the problem is not rectified;

(c) the business will be issued with a written NCR, if a minor nonconformity is detected in an audit. These must be rectified by the next scheduled audit; and

(d) separate from this audit process NSW Department of Primary Industries can under certain other circumstances issue to a business a notice of suspension, cancellation, or amendment of an ICA arrangement (see 9.2.2 Notice of Suspension Cancellation or Amendment).

9.2 Notice of Suspension, Cancellation or Amendment of an ICA Arrangement and Appeals

9.2.1 Immediate Suspension

An immediate suspension of the ICA arrangement is normally only issued at an audit where a critical nonconformance is judged to have occurred. This could be at a routine compliance audit or at an investigative audit which is undertaken to investigate a suspected nonconformance. An example of when an investigative audit may be undertaken is following the report of a larva in treated fruit in the importing state.

A critical nonconformance is one, which has, or will compromise the effectiveness of the arrangement. The auditor at the exit meeting will give notice to the business in writing that a critical nonconformance has been detected and consequently an immediate suspension will apply. However, before this action can be taken, by an auditor, the findings of the audit have to be considered by a senior officer of NSW Department of Primary Industries and authority given by that officer for an immediate suspension of the business. Where a decision is made to immediately suspend the business the auditor will issue the business with a Notice of Immediate Suspension of an Interstate certification Assurance (ICA) Arrangement, which details the reasons for the immediate suspension of the business.

Immediate suspension requires the business to immediately cease consigning produce under the business ICA arrangement.

The business can appeal this decision by writing to the Director, Animal and Plant Biosecurity, NSW Department of Primary Industries stating the reasons the business believes are relevant for the reinstatement of accreditation.

9.2.2 Notice of Suspension Cancellation or Amendment

In situations, like those listed below NSW Department of Primary Industries may decide to take, action to suspend, cancel or amend an ICA arrangement. In these situations NSW Department of Primary Industries will issue the business a notice in writing, informing it of its intended action. Reasons for the action include:

- accreditation was obtained by incorrect or misleading information; or
- the business had not paid fees owing to NSW Department of Primary Industries; or
• the business had contravened an accreditation condition; or
• there was a history of nonconformance by the business; or
• a major nonconformance had not been rectified.

If NSW Department of Primary Industries decides action needs to be taken it will write to the business at its postal address:

• stating the proposed action;
• stating the grounds for the proposed action;
• outlining the facts and circumstances forming the basis for the grounds;
• if the proposed action is to suspend, cancel or amend the accreditation; and
• invites the business to show, within 21 days, why the proposed action should not be taken.

If following consideration of all representations NSW Department of Primary Industries decides to suspend cancel or amend an ICA arrangement the business will receive a written notice stating:

• the decision;
• the reason for the decision; and
• that the business may write to the Director, Animal and Plant Biosecurity, NSW Department of Primary Industries giving the reasons why the decision should be reconsidered.

9.3 Charging Policy

The Business will be charged for all audit and investigation activities. These charges will be based, on the fee for service rates that are applied by NSW Department of Primary Industries for other regulatory services.

10. ATTACHMENTS

| Attachment 1 | Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement | Blank |
| Attachment 2 | Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement for ICA-19 | Completed Example |
| Attachment 3 | Plant Health Assurance Certificate for ICA-19 | Completed Example |
| Attachment 4 | Property Plan | Blank |
| Attachment 5 | Harvest Inspection Record | Blank |
| Attachment 6 | Pre-Harvest Treatment and Harvest Inspection Declaration | Blank |
| Attachment 7 | Fruit Receival Inspection Record | Blank |
Indicate the type of application being made

- [ ] New
- [ ] Renewal
- [ ] Amendment

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

### 1. Business Details

#### (a) Type of Ownership of Business

- [ ] Individual
- [ ] Incorporated Company
- [ ] Other (please specify)
- [ ] Partnership
- [ ] Cooperative Association

#### (b) Name of Applicant/s

(Please print your full name including any given names. For partnerships, print the full name of each partner in their normal order. For incorporated companies and cooperatives, print the full registered name of the organisation.)

- [ ] ACN
- [ ] ARBN

#### Australian Company Number or Australian Registered Body Number

Companies must provide proof of incorporation by attaching a copy of their Certificate of Incorporation or similar document from the Australian Securities Commission. Cooperative associations must provide a copy of their Certificate of Registration or registration search from the Department of Justice.

#### (c) Trading Name/s of the business

(as shown on packages sent to market)

- [ ] ABN

#### (d) Postal address of the Business

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#### (e) Has the business been registered previously for the interstate movement of produce?

- [ ] No
- [ ] Yes

If yes, give the business’s Interstate Produce (IP) Number

#### (f) Does the business intend to operate this ICA for more than 6 months of this accreditation year?

- [ ] Yes
- [ ] No

### 2. Operational Procedure and Facility Details

#### (a) Operational Procedure used in this ICA arrangement

(Refer to list of Operational Procedures)

Reference No.

- [ ] ICA

Tick only Part A where there are no parts to the Operational Procedure.

If the Operational Procedure is documented in two or three parts, indicate the part or parts for which you are seeking accreditation.

- [ ] Part A
- [ ] Part B
- [ ] Part C

Title of Operational Procedure

#### (b) Street address of the facility

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### 3. Responsible Personnel

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Authorised Signatory

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ICA19/01

Version: July 2004

Attachment 1
4. Types of Produce to be Prepared Under the ICA Arrangement

(if insufficient space, attach a list)

5. Interstate Certification Assurance System Records

What records do you maintain to verify that the business is carrying out its responsibilities and duties under the Operational Procedure nominated in Section 2(a)?

☐ We maintain all our records in accordance with the examples provided in the Operational Procedure in Section 2(a).

or  ☐ We have developed alternative or additional records to those provided in the Operational Procedure in Section 2(a).

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

6. Accreditation Conditions

1. For the purpose of this agreement the following definitions shall apply:-

“applicant” means the person, corporation, or other legal entity who is accredited under this agreement.

“inspector” means an inspector appointed under the Plant Diseases Act 1924.

“Department” means the New South Wales Department of Primary Industries.

“Interstate Certificate Assurance system” means the processes, equipment personnel and resources used to implement the Operational Procedure nominated in Section 2(a).

“You” the applicant/s named in the front of this form.

2. You agree:

(a) that you have read the Operations Procedure for the ICA nominated in Section 2(a) of this form, and agree to comply with all the requirements contained therein;

(b) to operate the Interstate Certification Assurance system in accordance with the Operational Procedure as nominated in Section 2(a), and maintain the records specified in Section 5;

(c) that you will upon request, allow an inspector to enter any premises where produce certified under the agreement is treated or dispatched, or where any produce, equipment, chemicals, documents or records are stored;

(d) to allow an inspector to inspect or take samples of any relevant item present on the premises;

(e) to take all steps to assist an inspector in the conduct of audits including allowing the inspector to interview any employee of the applicant/s in relation to the implementation of the interstate certification assurance system;

(f) to allow the person/s listed in Section 3 of this application to issue certificates on my behalf;

(g) that NSW Department of Primary Industries may inform the regulatory authority of the importing state of the details of any non-conformities in the operation of the ICA and withdrawal of your accreditation;

(h) if your accreditation is cancelled or suspended you must, if requested by NSW Department of Primary Industries, return within 14 days, your certificate or accreditation and any unused Plant Health Assurance Certificates in your possession.

(i) to pay to the Department of Primary Industries any costs associated with the conduct of audits by an inspector. The applicant will be notified of these costs at the time of accreditation.

You agree to abide by the accreditation conditions above and understand that NSW Department of Primary Industries may withdraw your accreditation according, to the conditions set out in the Notice of Suspension, Cancellation or Amendment of an ICA Arrangement and Appeals section 9.2 of the Operational Procedure, if it reasonably believes that any of the above conditions have been breached.

You agree that all of the information contained in this application is true and correct.

Signature/s
Date/s
Signature/s
Date/s
☐ Individual  ☐ Partner  ☐ Company Director  ☐ Sole Director & Company Secretary
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☐ Partner  ☐ Company Director  ☐ Company Secretary
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Note: Where the applicant is a corporation, the application must be signed by two Directors of the company; or a Director and a Company Secretary of the company; or in the case of a proprietary company that has a sole Director who is also the Company Secretary, that Director. Where the applicants are members of a partnership, each of the partners must sign the declaration.

Privacy Notice under Privacy and Personal Information Protection Act 1998

The information provided by your business herewith is being collected by NSW Department of Primary Industries for the purpose of management of the National ICA Accreditation Scheme. It will be used by NSW Department of Primary Industries for accreditation, management and audit of the scheme and may be provided to State and Territory accreditation authorities. You agree the information has been provided voluntarily and is being held on a secure Departmental database. You may access or correct your personal information by contacting the Database Clerk on telephone number (02) 6391 3224 or by writing to NSW Department of Primary Industries, Locked Bag 21, Orange NSW 2800.

Office Use Only

Desk Audit  ☐ Passed

Name (PRINT)……………………………………………….……..
Signature……………………………………………..….../…..../..…..

Initial Audit ☐ Date ….../…...../…..…
Provisional ☐ Date ….../…...../…..…

Compliance Audit ☐ Date ….../…...../…..… Active ☐ Date ….../…...../…..…

IC19/01
Version: July 2004
Attachment 1
Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement

Indicate the type of application being made

☑ New ❑ Renewal ❑ Amendment

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

1. Business Details

(a) Type of Ownership of Business

☐ Individual ☑ Incorporateed Company ☐ Other

☐ Partnership ☑ Cooperative Association (please specify)

(b) Name of Applicant/s

John Bloggs & Jill Bloggs

Australian Company Number or Australian Registered Body Number

☑ ACN ☑ ARBN 6 9 9 0 0 1 1 2 3

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

Bloggs Mangoes

ABN 4 2 6 9 9 0 0 1 1 2 3

(d) Postal address of the Business

259 Ocean Way

Coffs Harbour

Postcode 2450

Telephone (02) 6655 9900

Facsimile (02) 6655 9900

Mobile 0410 537 213

(e) Has the business been registered previously for the interstate movement of produce?

☑ No ☑ Yes

If yes, give the business’s Interstate Produce (IP) Number

(f) Does the business intend to operate this ICA for more than 6 months of this accreditation year?

☑ Yes ☑ No

2. Operational Procedure and Facility Details

(a) Operational Procedure used in this ICA arrangement (refer to list of Operational Procedures)

Reference No.

ICA 1 9

Tick only Part A where there are no parts to the Operational Procedure.

If the Operational Procedure is documented in two or three parts, indicate the part or parts for which you are seeking accreditation.

☑ Part A ☑ Part B ☐ Part C

Title of Operational Procedure

Treatment and Inspection of Mangoes

(b) Street address of the facility

259 Ocean Way

Coffs Harbour

Postcode 2450

Telephone (02) 6655 9900

Facsimile (02) 6655 9900

Mobile 0410 537 213

3. Responsible Personnel

<table>
<thead>
<tr>
<th>Certification Controller</th>
<th>Family Name</th>
<th>Given Name/s</th>
<th>Specimen Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloggs</td>
<td>John</td>
<td>John Bloggs</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Back-Up Certification Controller</th>
<th>Family Name</th>
<th>Given Name/s</th>
<th>Specimen Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloggs</td>
<td>Jill Mary</td>
<td>Jill Bloggs</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Authorised Signatory</th>
<th>Family Name</th>
<th>Given Name/s</th>
<th>Specimen Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloggs</td>
<td>John</td>
<td>John Bloggs</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Additional Authorised Signatories</th>
<th>Family Name</th>
<th>Given Name/s</th>
<th>Specimen Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloggs</td>
<td>Jill Mary</td>
<td>Jill Bloggs</td>
<td></td>
</tr>
<tr>
<td>Wilson</td>
<td>Peter</td>
<td>P Wilson</td>
<td></td>
</tr>
</tbody>
</table>

Tick each box that describes your business and the ICA arrangement and provide specific details where required. Only one ICA arrangement, that is, one Operational Procedure at one facility, may be covered in one application.
4. Types of Produce to be Prepared Under the ICA Arrangement

Mangoes

5. Interstate Certification Assurance System Records

What records do you maintain to verify that the business is carrying out its responsibilities and duties under the Operational Procedure nominated in Section 2(a)?

☐ We maintain all our records in accordance with the examples provided in the Operational Procedure in Section 2(a).

☐ We have developed alternative or additional records to those provided in the Operational Procedure in Section 2(a).

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

6. Accreditation Conditions

1. For the purpose of this agreement the following definitions shall apply:-

“applicant” means the person, corporation, or other legal entity who is accredited under this agreement.

“applicant” means an inspector appointed under the Plant Diseases Act 1924.

“Department” means the New South Wales Department of Primary Industries.

“Interstate Certificate Assurance system” means the processes, equipment personnel and resources used to implement the Operational Procedure nominated in Section 2(a).

“You” the applicant/s named in the front of this form.

2. You agree:

(a) that you have read the Operations Procedure for the ICA nominated in Section 2(a) of this form, and agree to comply with all the requirements contained therein;

(b) to operate the Interstate Certification Assurance system in accordance with the Operational Procedure as nominated in Section 2(a), and maintain the records specified in Section 5;

(c) that you will upon request, allow an inspector to enter any premises where produce certified under the agreement is treated or dispatched, or where any produce, equipment, chemicals, documents or records are stored;

(d) to allow an inspector to inspect or take samples of any relevant item present on the premises;

(e) to take all steps to assist an inspector in the conduct of audits including allowing the inspector to interview any employee of the applicant/s in relation to the implementation of the interstate certification assurance system;

(f) to allow the person/s listed in Section 3 of this application to issue certificates on our behalf;

(g) that NSW Department of Primary Industries may inform the regulatory authority of the importing state of the details of any non-conformities in the operation of the ICA and withdrawal of your accreditation;

(h) if your accreditation is cancelled or suspended you must, if requested by NSW Department of Primary Industries, return within 14 days, your certificate or accreditation and any unused Plant Health Assurance Certificates in your possession.

(i) to pay to the Department of Primary Industries any costs associated with the conduct of audits by an inspector.

The applicant will be notified of these costs at the time of accreditation.

You agree to abide by the accreditation conditions above and understand that NSW Department of Primary Industries may withdraw your accreditation according, to the conditions set out in the Notice of Suspension, Cancellation or Amendment of an ICA Arrangement and Appeals section 9.2 of the Operational Procedure, if it reasonably believes that any of the above conditions have been breached.

You agree that all of the information contained in this application is true and correct.

Signature/s Date/s

John Bloggs 30/05/03

☐ Individual ☐ Partner ☐ Company Director ☐ Sole Director & Company Secretary

Jill Bloggs 30/05/03

☐ Partner ☐ Company Director ☐ Company Secretary

Note: Where the applicant is a corporation, the application must be signed by two Directors of the company; or a Director and a Company Secretary of the company; or in the case of a proprietary company that has a sole Director who is also the Company Secretary, that Director. Where the applicants are members of a partnership, each of the partners must sign the declaration.

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Office Use Only

Desk Audit ☐ Passed

Name (PRINT)………………………………………………….……..

Signature………………………………………………………………………..

ACTION

Initial Audit ☐ Date ………/……… Provisional ☐ Date ………/………

Compliance Audit ☐ Date ………/……… Active ☐ Date ………/………
# Plant Health Assurance Certificate

## Consignment Details (PLEASE PRINT)

<table>
<thead>
<tr>
<th>CONSIGNOR</th>
<th>CONSIGNEE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Name</strong></td>
<td><strong>Name</strong></td>
</tr>
<tr>
<td>Bloggs Mangoes</td>
<td>Mango Wholesaler</td>
</tr>
<tr>
<td><strong>Address</strong></td>
<td><strong>Address</strong></td>
</tr>
<tr>
<td>259 Ocean Way</td>
<td>Melbourne Markets</td>
</tr>
<tr>
<td>Coffs Harbour 2450</td>
<td>Melbourne 3000</td>
</tr>
</tbody>
</table>

## Certification Details (PLEASE PRINT)

<table>
<thead>
<tr>
<th>ACCREDITED BUSINESS THAT PREPARED THE PRODUCE</th>
<th>GROWER OR PACKER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Name</strong></td>
<td>Bloggs Mangoes</td>
</tr>
<tr>
<td><strong>Address</strong></td>
<td>259 Ocean Way</td>
</tr>
<tr>
<td>Coffs Harbour 2450</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IP NO. OF ACCREDITED BUSINESS</th>
<th>BRAND NAME OR IDENTIFYING MARKS (as marked on packages)</th>
<th>DATE OR CODE (as marked on packages)</th>
</tr>
</thead>
<tbody>
<tr>
<td>N4042</td>
<td>Bloggs Mangoes</td>
<td>24/4/03</td>
</tr>
</tbody>
</table>

## IP NO. OF ACCREDITED BUSINESS

- **Number of Packages**: 50
- **Type of Packages (e.g. trays, cartons)**: Cartons
- **Type of Produce**: Mangoes
- **Authorisation for Split Consignment**: |

<table>
<thead>
<tr>
<th>Date</th>
<th>Treatment</th>
<th>Chemical (Active Ingredient)</th>
<th>Concentration</th>
<th>Duration and Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>24/4/03</td>
<td>✔ Dipping</td>
<td>Dimethoate</td>
<td>400ppm</td>
<td>✔ One min. ✗ 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td></td>
<td>✗ Dipping</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>✗ One min. ✔ 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td></td>
<td>✗ Flood Spraying</td>
<td>Dimethoate</td>
<td>400ppm</td>
<td>12 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>✗ Flood Spraying</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>✗ Non-recirculated Spray</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>✗ Fumigation</td>
<td>Methyl Bromide</td>
<td>g/m³</td>
<td>Two hours @ C³</td>
</tr>
<tr>
<td></td>
<td>✔ Heat Treatment</td>
<td>Hot Air</td>
<td>Hot Water</td>
<td>Min. @ C³</td>
</tr>
<tr>
<td></td>
<td>✗ Bananas in a hard green condition with unbroken skin (ICA16)</td>
<td></td>
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<td></td>
<td>✗ Infield treatment of stonefruit (ICA21)</td>
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<td>✗ Cold treatment (ICA07)</td>
<td></td>
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<tr>
<td>20/4/03</td>
<td>✔ Others (specify)</td>
<td>Preharvest sprayed 1150g/L maldison @ 435m/L / 100/L bait sprayed</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## ADDITIONAL CERTIFICATION

**Declaration**

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

<table>
<thead>
<tr>
<th>AUTHORISED SIGNATORY’S NAME (PLEASE PRINT)</th>
<th>SIGNATURE</th>
<th>DATE</th>
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</thead>
<tbody>
<tr>
<td>John Bloggs</td>
<td>John Bloggs</td>
<td>24/4/03</td>
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</table>
Property Plan Details

The property plan (overleaf) is to include the following:-

1. the location of blocks on which mangoes are grown;
2. the Block Reference Code or Number used to identify each block identified 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:-

<table>
<thead>
<tr>
<th>Block Reference Code or No.</th>
<th>Name Used on Farm for the Block</th>
<th>Cultivar</th>
<th>Number of Mango Trees in Block</th>
<th>Fruit to be Certified?</th>
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</thead>
<tbody>
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<td>YES/NO</td>
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Arrangement Details

Applicant’s Name (as shown on the application form)

Street Address of Facility (as shown on the application form)

Postcode

Scope of Arrangement

Application is made for accreditation under Part A of ICA-19 Treatment and Inspection of Mangoes for the following:-

Pre-harvest treatment/s to be covered (tick one box only):-

- Cover Spraying only
- Bait Spraying only
- Cover & Bait Spraying

Chemical/s to be covered (one or more boxes as applicable):-

- Dimethoate (cover spraying)
- Fenthion (cover spraying)
- Maldison (bait spraying)

I .............................................................................................................. (full printed name) the
.............................................................................................................. (position in business) am
authorised to sign on behalf of the business and I understand that:-

(a) accreditation will only be granted for the scope outlined above;
(b) 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;
(c) application must be made to amend any of the current details in the Application for
Accreditation of a Business for an Interstate Certification Assurance Arrangement or this
Property Plan.

.............................................................................................................. /        /
Signature Date
<table>
<thead>
<tr>
<th>Date</th>
<th>Grower IP Number</th>
<th>Source Block/s</th>
<th>No. of Bins/Crates</th>
<th>No. of Fruit Cut &amp; Examined</th>
<th>Fruit Fly Present</th>
<th>Details</th>
<th>Certification Controller</th>
</tr>
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<td>Yes</td>
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</tbody>
</table>
Pre-Harvest Treatment and Harvest Inspection Declaration

A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer to cover the mangoes delivered for certification under ICA-19 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier. A Pre-Harvest Treatment and Harvest Inspection Declaration is not required for fruit of the Kensington Pride cultivar.

I ______________________________________________________________________ (full printed name)
an Authorised Signatory of:-

_________________________________________________________________________ (Business name)

Interstate Produce (IP) No. N ____________________
hereby declare that the:-

_________________ (no. of packages) _________________ (type of packages - bins, crates, trays)
of mangoes identified by:-

_________________________________________________________________________ (package identification)
delivered to:-

_________________________________________________________________________ (Business name)

Interstate Produce (IP) No. N ____________________
on:-               /           /                   (date)

for grading, packing, post-harvest treatment and certification under ICA Operational Procedure ICA-19 (☐ as appropriate), declare:-

1. ☐ The last pre-harvest treatment of the source block was:-

☐ a cover spray containing 75 mL of a concentrate containing:-

☐ 400 g/L dimethoate;
☐ 550 g/L fenthion;
per 100 litres of cover spray mixture.

☐ a bait spray containing 435 mL of a concentrate containing 1150 g/L maldison plus 2 litres yeast autolysate protein lure per 100 litres of bait spray mixture.

2. The identity of the source block and date of the last pre-harvest treatment are:-

<table>
<thead>
<tr>
<th>Reference Code or Number of Block</th>
<th>Date of Last Pre-harvest Treatment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3. The mangoes were inspected at harvest and found:-

☐ free from live fruit fly larvae;
☐ free from dead fruit fly larvae.

I am authorised to sign on behalf of the business and the information given above is to the best of my knowledge true and correct in every particular.

........................................................  /      /
Signature  Date
<table>
<thead>
<tr>
<th>Date</th>
<th>Grower's ID/IP No.</th>
<th>Source Block</th>
<th>Cultivar</th>
<th>No. of Bins/ Crates/Trays</th>
<th>No. Fruit Cut &amp; Examined</th>
<th>Fruit Fly Present</th>
<th>Details</th>
<th>Fruit Receival Officer</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td>Yes</td>
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