ICA-56

Pre-Harvest Baiting and Inspection for Pest Free Areas

Revision Register

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The product trade names in this publication are supplied on the understanding that no preference between equivalent products is intended and that the inclusion of a product name does not imply endorsement by NSW Primary Industries over any equivalent product from another manufacturer.

Some of the chemical use patterns quoted in this publication are approved under Permits issued by the Australian Pesticides and Veterinary Medicines Authority (APVMA) and in force at the time the publication was prepared. Persons wishing to use a chemical in a manner approved under Permits should obtain a copy of the relevant Permit from the APVMA and must read all the details, conditions and limitations relevant to that Permit, and must comply with the details, conditions and limitations prior to use.

Warning
ALWAYS READ THE LABEL

Users of agricultural (or veterinary) chemical products must always read the label and any Permit before using the product and strictly comply with the directions on the label and the conditions of any Permit. Users are not absolved from compliance with the directions of the label or the conditions of the Permit by reason of any statement made or omitted to be made in this publication.
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1. PURPOSE
The purpose of this procedure is to describe:
• the operation and principles; and
• the responsibilities and actions of personnel;
that applies to the treatment and inspection of Queensland fruit fly (QFF) and Mediterranean fruit fly (MFF) host produce under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE
This procedure covers all certification of Pre-harvest treatment and inspection of QFF/MFF host fruit from a business operating under an ICA arrangement in New South Wales
Disease: Queensland fruit fly (QFF) and Mediterranean fruit fly (MFF)
Product: QFF/MFF host fruit
This procedure is only applicable for properties:
(a) located within the Suspension Area but more than 1.5 km from a QFF/MFF outbreak epicentre; and
(b) where at least one QFF/MFF trap has been installed on the property and is being monitoring by NSW Primary Industries (“the Department”) or the Department of Primary Industries Victoria (DPI Victoria).
This procedure is separated into two sections:
• Part A covering grower activities of baiting and inspection, and
• Part B covering packer activities of packing and certification.

- Produce harvested from properties within 1.5 km of an outbreak epicentre are not eligible for certification under this procedure.
- Certification of pre-harvest treatment and inspection of produce under this procedure may not be an accepted quarantine entry condition for all interstate markets.
- It is the responsibility of the Business consigning the host produce to ensure compliance with all applicable quarantine requirements. Information on intra- and interstate quarantine requirements can be obtained from NSW, Plant Biosecurity ICA Administrator on (02) 69381976.

3. REFERENCES
WI-01 Guidelines for Completion of Plant Health Assurance Certificates
WI-04 Chemical Treatment Procedure Manual

4. DEFINITIONS
Act means the Plant Diseases Act 1924.
APVMA means the Australian Pesticides and Veterinary Medicines Authority.
Authorised Person means an inspector or a person authorised pursuant to section 11(3) of the Act.
Authorised Signatory means a person whose name and specimen signature is provided as an Authorised Signatory.
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 property plan.

**Business** means the legal entity responsible for the operation of the facility and Interstate Certification Assurance arrangement.

**Certification Assurance** means a voluntary arrangement between the Department and a business that demonstrates effective in-house quality management and provides assurance through documented procedures and records that produce meets specified requirements.

**consignment** means a discrete quantity of product transported to a single consignee at one time covered by a single PHAC.

**Department** means Industry & Investment NSW – Primary Industries.

**facility** means the location where produce is assembled, inspected, securely stored, certified and dispatched.

**inspector** means an inspector appointed under the Act.

**Interstate Certification Assurance (ICA)** means a system of Certification Assurance developed to meet the requirements of State and Territory governments for the certification of produce for interstate and intrastate quarantine purposes.

**Mediterranean fruit fly (MFF)** means the pest *Ceratitis capitata*.

**non-conformance** means a failure to fulfil a specified requirement.

**Plant Health Assurance Certificate (PHAC)** means certification issued by an Authorised Signatory of an accredited Business.

**Pre-Harvest Treatment and Inspection Declaration** means a declaration certification issued by an Authorised Signatory of an Accredited Business.

**property** means one or more contiguous parcels of land (lots on plan), owned or leased by a Business, that are managed as a unit and isolated from any other parcel of land owned or leased by the same Business.

**Queensland fruit fly (QFF)** means the pest *Bactocera tryoni*.

## 5. RESPONSIBILITY

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

The **Certification Controller** is responsible for:

- representing the business during audits and other matters relevant to the ICA procedure;
- training staff in their duties and responsibilities under this ICA procedure;
- ensuring the Business and staff comply with their responsibilities and duties;
- ensuring all certification of produce is carried out in accordance with this procedure;
- ensuring staff have current training qualification in the use of chemical under the requirements of the *Pesticides Regulation 2009* of the *Pesticide Act 1999*, including access to the MSDS; and
- ensuring the requirements of the *Occupational Health and Safety Regulation 2001* or the *Occupational Health and Safety Act 2000* are addressed;
UNDER PART A

• ensuring the Business has current accreditation for an ICA under PART A of this procedure;
• maintaining a property plan for each property where QFF/MFF host produce is to be grown for certification under this procedure;
• ensuring all source blocks to be harvested have undergone pre-harvest treatment as per this procedure;
• ensuring treated produce is identified and segregated from untreated produce to avoid mixing;
• instigating action following detection of suspected live fruit fly larvae.
• ensuring a Pre-harvest Treatment Declaration is completed; and
• instigating action following the detection of suspected live Queensland fruit fly infestation at harvest.

UNDER PART B

• ensuring the Business has current accreditation for an ICA arrangement under PART B of this procedure;
• ensuring all produce received for post harvest packing and inspection and certification under PART B of this procedure are sourced from a Business accredited under PART A of this procedure and are accompanied by a valid Pre-harvest Treatment Declaration;
• ensuring treated and untreated host fruit are identified and controlled to prevent mixing during grading and packaging;
• taking corrective action following detection of a fruit fly infestation during grading and packing or packed product inspection.

The Treatment Operator is responsible for:
• reading the label and/or permit, and MSDS for the chemical product in use;
• preparing and applying pre-harvest chemical treatments to all source blocks certified under this procedure;
• conducting pre-harvest spray application calibration tests on pre-harvest treatment equipment;
• maintaining pre-harvest spray application calibration test records;
• maintaining pre-harvest spray equipment; and
• maintaining pre-harvest spray mixture preparation and treatment records.

The Harvest Inspector is responsible for:
• undertaking produce inspection using the procedure set out in 7.5.1
• advising of any infestations found and segregating infested produce
• ensuring that the Produce Inspection Record is completed and signed

The Produce Receival Officer is responsible for:
• ensuring all host fruit received for grading, packing and certification under PART B of this procedure are sourced from a Business accredited under PART A under this procedure; and
• ensuring all host fruit grown by another business are accompanied by a completed Pre-harvest Treatment Declaration.
The **Grader/Packer** is responsible for:

- ensuring all host fruit packed for certification under PART B of this procedure are free from visible symptoms of Queensland fruit fly infestation; and
- ensuring all nonconforming host fruit are identified and controlled to prevent mixing with conforming host fruit.

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

- sampling and inspecting for freedom from visible symptoms of Queensland fruit fly infestation;
- identifying all sample packages;
- taking corrective action following the identification of nonconforming host fruit in any sample package; and
- maintaining records of packed produce inspection

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC or a Pre-harvest and Inspection Declaration issued by the Business are identified; and
- maintaining duplicate copies of all PHACs or Pre-harvest and Inspection Declarations issued by the Business under the procedure.

The **Authorised Signatory** is responsible for:

- signing and issuing the PHAC;
- ensuring that the product certified under the PHAC or Pre-harvest and Inspection Declaration has been completed in accordance with this ICA procedure and that the details on the certificate or declaration are true and correct in every particular.

6. **REQUIREMENTS**

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

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

Produce certified under this ICA procedure must comply with the following requirements:

(a) At least one fruit fly monitoring trap is installed on the property by the Department or DPI Victoria;

and

(b) The property must be more than 1.5 km from a Queensland fruit fly outbreak epicentre but within the declared Suspension Area;

and

(c) A pre-harvest treatment program must be implemented with one of the following bait mixtures:

(i) **435 mL of an insecticide containing 1150 g/L maldison mixed with 2 litres of yeast autolysate protein lure per 100 litres of water:**
• applied to all blocks of host produce on the property;
• applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to QFF (unless receiving a program of fenthion or dimethoate cover sprays);
• applied at a rate of 15-20L per hectare and in a manner consistent with the approved label or permit for chemical used;
• applied at a maximum interval of every seven days;
• applied from a minimum of two weeks prior to commencing harvest;
• applied to the completion of harvest of all fruit for certification.

or

(ii) Naturalure® Fruit Fly Bait Concentrate mixed with water in accordance with label;
• applied to all blocks of host produce on the property,
• applied to all other fruit fly host plants on the property, with fruit at a stage susceptible to QFF (unless receiving a program of fenthion or dimethoate cover sprays);
• applied at a rate and manner consistent with the approved label or permit for chemical used;
• applied at a maximum interval of every seven days;
• applied from a minimum of two weeks prior to commencing harvest; and
• applied to the completion of harvest of all produce for certification;

and

(d) Post-harvest inspected and found free of fruit fly infestation.

Fruit from treated plants may be subject to withholding periods. The Business must ensure produce is harvested in accordance with these requirements. The withholding period of some chemicals may be too long to allow their use during fruit harvest.

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

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

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

7. PART A PROCEDURE – GROWER ACTIVITIES

7.1 Property Plan

A property plan must be provided with the Business’s application for accreditation for each block/land holding on which host fruit are grown and pre-harvest baited for certification under this procedure.

The property plan must include the following:

(a) location of all the blocks on which host fruit is grown;
(b) Block Reference Code or Number used to identify the block;
(c) location and type of produce grown on each block;
(d) road access including street name/s;
(e) internal roadways within the property;
(f) location and identification of buildings (eg. house, packing shed, equipment sheds etc) for each block where host fruit are grown;
(g) the name (if any) used on-farm to identify the block or groups of blocks;
(h) the type of host fruit planted in the block/s; and
(i) whether it is intended to certify fruit harvested from the block under the ICA arrangement.

If any changes occur to the property plan information, a new property plan must be submitted to the Certification Assurance Records Officer.

7.2 Fruit Fly Trapping and Monitoring

NSW Primary Industries or DPI Victoria will install at least one fruit fly monitoring trap on the property (depending upon outbreak and where one does not already exist) prior to accreditation being granted. This trap will be monitored by the Department or DPI Victoria while produce is being certified by the business and is subject to random audits using specimen fruit flies.

Where a trap is deemed to have been tampered with by a Business, accreditation may be suspended or cancelled.

7.3 Pre-Harvest Bait Spray – Equipment Calibration and Maintenance

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

7.3.1 Bait Spray Tank Calibration

Permanent volume indicator marks must be made on the side of the bait 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 must include the volume in litres (L) required to fill the tank to that level.

7.3.2 Bait Spray Equipment Calibration and Maintenance

The Treatment Operator must carry out:

(a) regular checks of spray equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear; and
(b) calibration tests on spray equipment to determine the bait application rate prior to commencement of the harvest season each year and within four weeks of commencement of treatment.

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

(a) Spot Baiting

(i) Fill the bait tank with water. With pump operating at the pressure selected to produce a coarse stream, collect and record the output from the equipment using an accurate timer and measuring cylinder.

(ii) Measure the time (seconds) required to discharge 1 litre from the baiting equipment.

(iii) Divide this figure by 10 to give the time required to apply 100 mL of bait mixture.

(iv) Divide this figure by 2 to give the time required to apply 50 mL of bait mixture.

(v) Record these times as a guide to the time required to apply the recommended quantity of bait mixture to each target.
(b) **Continuous Baiting**

(i) Fill the bait tank with water. With pump operating at the pressure selected to produce a coarse stream, collect and record the output from the equipment using an accurate timer and measuring cylinder.

(ii) Measure the time (seconds) required to discharge 1 litre from the baiting equipment (A).

(iii) Measure the distance travelled (metres) by the baiting equipment in 10 seconds at normal operating speed (B).

(iv) Record the average distance (metres) between rows in the block (c)

(v) To calculate the number of litres applied per hectare use the following calculation:
\[
1000000 \div (A) \div (B) \div (C) = L/ha
\]

A spray Equipment Calibration Record (refer Attachment 3) or similar record containing the same information must be maintained by the Treatment Operator.

### 7.4 Pre-Harvest Bait spray – Mixture Preparation and Application

#### 7.4.1 Bait Spray Mixture Preparation Chart

The **Treatment Operator** must maintain a Mixture Preparation Chart (refer Attachment 4) or similar chart which maintains the same information in close proximity to the bait mixture preparation area at the time of making up the bait mixture.

Refer to the APVMA permit and product label to calculate the weights or volumes of concentrate required for the maximum mixture level and each of the incremental volumes marked on the bait tank.

Unless the baiting equipment changes, a mixture preparation chart is only required to be prepared once for each baiting unit used by the Business under this procedure.

The chart must provide the following details:

(a) the trade name of the concentrate to be used and the stated concentration of the active ingredient in the formulation;

(b) the identification of the spray equipment and if applicable, the tractor to which the chart applies;

(c) if applicable, the gear and engine rpm at which the tractor shall be operated;

(d) the time in seconds required to apply 100 ml of bait mixture;

(e) the total volume in litres of the bait tank when filled to the maximum mixture level mark; and

(f) for both the maximum mixture level mark and any incremental volumes used, the volume in millilitres (mL) of:
   (i) the chosen concentrate; and
   (ii) yeast autolysate (where required); and
   (iii) water required to achieve the required bait mixture for the volume used; and

(g) the printed name and signature of the person responsible for the chart’s preparation and the date of preparation.

#### 7.4.2 Spray Mix Preparation

Prepare the bait mixture by using a clean graduated measuring vessel. Measure the required amount of concentrate for the required volume of mixture. Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Prepare the chemical mixture in accordance with the manufacturer’s directions on the label or APVMA permit. Once prepared, the bait solution must be used within 24 hours.

Bait Spray equipment, other than hand held equipment such as knapsack or backpack sprayers, must have a means of continuous agitation of the bait mixture in the bait tank throughout the baiting operation to
avoid settling or separation of the mixture. This can be achieved by mechanical mixing devices in the bait tank, or agitation from bait spray mixture returned via a by-pass from the tank pump.

7.4.3 **Bait Spray Mixture Application**

The **Treatment Operator** must ensure that:

(a) bait spray begins at least two weeks prior to harvest and continues until the completion of harvest;

(b) bait spray is applied at least every seven days and in accordance with the label or APVMA permit directions; and

(c) that bait spray is reapplied if rain sufficient to cause run-off within two hours of application.

7.4.4 **Spray Mixture Preparation and Treatment Records**

The **Treatment Operator** must record details of all bait spray mixture preparation and pre-harvest bait spray using a Preparation and Treatment Record (refer Attachment 5) or similar record which captures the same information.

(a) Date and time of preparation

(b) Volume/weight of concentration (mL of g)

(c) Volume of mixture (L)

(d) Trade name of concentrate

(e) Other adjuvants

(f) Calibration completed

(g) Treatment equipment used

(h) Type of produce treated

(i) Number treated

(j) Treatment Operator’s name

(k) Signature

7.5 **Harvest Inspection for QFF/MFF Infestation**

The Business must implement a system of produce inspection to verify fruit fly baiting has been effective.

(a) A Business **accredited under PART A only** of the procedure **must inspect the produce prior to consignment** to a Business accredited under PART B of this arrangement.

(b) Where a Business is accredited under both **PART A and PART B**, and packing produce **sourced from their own property and they manage a packing shed that is located within the same outbreak area**, they may conduct the product inspection as follows:

(i) **prior to grading and packing**; or

(ii) as an **in-line inspection** at grading (refer section 8.2.2); or

(iii) as an **end-point inspection** following assembly of a load for dispatch (refer section 8.2.3).

7.5.1 **Inspection Procedure**

The **Inspection Officer** must complete the Inspection of host fruit as follows:

(a) inspect a random selection of 600 pieces of fruit from each variety, each day of harvest;

(b) product received from multiple growers, or blocks must have undergone a separate 600 piece inspection for each day of harvest; and

(c) a random sample of 10 % from each 600 piece sample made up of either sound produce or any suspect produce must be **destructively sampled** to look for signs of infestation.
When commencing an inspection for fruit fly infestation look for blemishes, discolouration and small marks that appear to be pin pricks (these are the sites where eggs were laid), and feel for softness under the skin.

Cut the selected fruit in half. Once the eggs hatch the larvae burrow towards the centre of the fruit. When cut the fruit will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present.

Mature QFF larvae are creamy white and up to 9mm long, with a slightly conical shaped body and 11 segments. When examined under a hand lens the thin head displays small black mouth parts. There are 3 pairs of spiracles (small raised structures used for breathing) grouped together at the posterior end.

When disturbed and especially if exposed to sunlight they can draw their body in to an 'n' shape and 'flick' themselves up to 10cm in any direction. This characteristic is a dispersal mechanism of the mature QFF larvae and is diagnostic for the species.

7.5.2 Inspection Equipment

The Business must maintain the following inspection equipment:

(a) adequate illumination;
(b) a hand lens, microscope or other device that provides at least X10 magnification;
(c) reference illustrations and photographs for identification of fruit fly and symptoms of fruit fly infestation as per attachment 10.
(d) sealable plastic bags and labels for collecting specimens of infested produce;
(e) pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

7.5.3 Inspection Records

The Inspection Officer must maintain records of all post-harvest inspections, including suspect produce inspection, in the form of a Produce Inspection Record (refer Attachment 6) or a similar record that captures the same information.

Inspection records must include:

(a) the Interstate Produce (IP) number of the Business that grew and pre-harvest baited the produce;
(b) the date of inspection;
(c) the block(s) from which the produce was harvested;
(d) the number of bins/crates harvested;
(e) the number of pieces of produce cut and examined;
(f) the presence or absence of fruit fly; and
(g) the Inspection Officer’s name and signature.

7.5.4 Action Following Identification of Non-conforming Product

Where produce has been inspected and is suspected of being infested with fruit fly, the following actions must be taken:

(a) all produce harvested from the source block, including any produce which has been packed for certification must be contained under secure conditions;
(b) the produce must not be certified or consigned under this ICA procedure;
(c) the Certification Controller must contact the Department to report the interception within 6 hrs. (during business hours) or first available working day; and
(d) no produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.
7.5.5 Rejected Produce

All produce rejected for certification under this Procedure must be isolated and clearly identified to prevent mixing with conforming produce.
(a) Rejected produce may be consigned to non-sensitive fruit fly markets in accordance with any legislative requirements.

7.6 Traceability

The business must maintain a Record of Receipt where the business intends to combine treated fruit from two or more blocks to make up a load.

7.7 Dispatch

7.7.1 Package Identification

The Authorised Dispatcher must ensure that, after packing and prior to certification, each package is marked in indelible, legible and visible characters of at least 5mm, with:
- the Interstate Produce number;
- the words “MEETS ICA-56” and
- the date (or date code) on which the produce was treated or packed.

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

7.7.2 Certification

A Business which pre-harvest treats produce which is to be packed by another Business for certification must supply a Pre-harvest Treatment and Inspection Declaration (refer Attachment 9) or a Plant Health Assurance Certificate with each delivery (lot) of produce supplied to the packing Business accredited under Part B as follows:
(a) For consignment to a packer located within NSW, a Pre-Harvest Treatment and Inspection Declaration (refer Attachment 9) or a PHAC should be supplied for each consignment
(b) For consignment to a packer located in another state, the accredited business must issue a PHAC (Attachment 8) for each separate consignment that includes:
   (i) the IP # and name of the accredited Business that treated the produce;
   (ii) identification of the block/land holdings where the produce was grown, pre-harvest treated and inspected;
   (iii) the words “Meets ICA-56 Part A”; and
   (iv) the date (or date code) on which the produce was treated.

7.7.3 Pre-Harvest Treatment and Inspection Declaration and PHAC Distribution

A copy of each Pre-Harvest Treatment and Inspection Declaration issued must be kept by the Business for audit purposes.
For a PHAC:
- The original (yellow copy) must accompany the consignment.
- The duplicate (white copy) must be retained by the accredited Business.

Books of pre-printed PHACs are available from Plant Biosecurity, Industry & Investment NSW. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be returned to the Department.
7.7.4 Transportation

Certified produce must be stored and transported from the property in secure conditions which 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) shrink wrapped and sealed as a palletised unit; or
(e) fully enclosed or screened buildings, cool rooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

The Business must have adequate procedures in place that prevent the mixing of treated and untreated produce at the property and during transport.

8. PART B PROCEDURE - PACKER ACTIVITIES

8.1 Receival of Produce

The Produce Receival Officer must ensure:

(a) each delivery of produce supplied by another Business is accompanied by a Pre-Harvest Treatment and Inspection Declaration or PHAC;
(b) produce supplied for certification has undergone pre-harvest treatment and inspection in accordance with Part A of this procedure;
(c) grower identification and pre-harvest treatment details are maintained for all produce received and certified under this procedure from receival to certification and dispatch;
(d) produce is segregated or secured upon arrival to ensure produce does not mix with untreated produce; and
(e) a Record of Receipt (refer Attachment 7) is maintained by the Business.

The Business must maintain copies of all declarations and PHACs received from growers whose produce they pack and certify under this procedure.

Any produce not clearly identified upon receival must be regarded as non-treated, and rejected and managed as untreated produce for the purpose of this procedure.

8.2 Identification of Produce

A Business which grades and packs baited and non-baited produce must implement a system to identify produce during grading and packing to prevent mixing of baited and non-baited produce.

Examples of acceptable methods of identifying baited and non-baited host produce during grading and packing include:

- packing baited produce at different times to non-baited produce and clearing the lines before changing over; or
- packing baited and non-baited produce on different packing lines; or
- using packaging which differs significantly in appearance; or
- marking each package of baited produce in a different manner.

Other methods may be used provided they clearly identify and segregate baited and non-baited host produce.
8.3 Inspection for QFF/MFF Infestation - Alternative

Where a Business accredited under both Part A and Part B of this procedure, and is packing produce sourced from their own property and they manage a packing shed that is located within the same outbreak area, they may conduct in-line or end-point product inspections as an alternative to post-harvest (refer Section 7.5).

Samples must be selected at random from packed product as an in-line inspection (refer Section 8.3.2) or end-point inspection (refer Section 8.3.3).

The Inspection Officer must conduct a daily inspection of a random sample from all QFF/MFF produce of each variety from each grower.

Produce must be inspected:

(a) visually; by inspecting a minimum of 600 pieces of produce inspected at random during packing or grading; and

(b) any suspect produce must be destructively sampled to look for signs of infestation.

When commencing an inspection for fruit fly infestation look for blemishes, discolouration and small marks that appear to be pin pricks (these are the sites where eggs were laid), and feel for softness under the skin.

Cut the selected fruit in half. Once the eggs hatch the larvae burrow towards the centre of the fruit. When cut the fruit will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present.

Mature Qfly larvae are creamy white and up to 9mm long, with a slightly conical shaped body and 11 segments. When examined under a hand lens the thin head displays small black mouth parts. There are 3 pairs of spiracles (small raised structures used for breathing) grouped together at the posterior end.

When disturbed and especially if exposed to sunlight they can draw their body in to an 'n' shape and 'flick' themselves up to 10cm in any direction. This characteristic is a dispersal mechanism of the mature Qfly larvae and is diagnostic for the species.

8.3.1 Inspection Equipment

The Business must maintain the following inspection equipment:

(a) adequate illumination;

(b) a hand lens, microscope or other device that provides at least X10 magnification;

(c) reference illustrations and photographs for identification of fruit fly of fruit fly and symptoms of fruit fly infestation including attachment 10

(d) sealable plastic bags and labels for collecting specimens of infested produce;

(e) pocket knife or similar to cut produce to further investigate for the presence of fruit fly.

8.3.2 In-line Inspection

In-line inspection may only be performed at facilities where the produce is being packed (i.e. packing house). The produce may be inspected at any time during the packing process.

8.3.3 End-Point Inspection

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

Each 600 piece sample must be obtained from a minimum of three cartons.
8.3.4 Inspection Records

The Inspection Officer must maintain records of all produce inspections, including suspect produce inspection, in the form of a Produce Inspection Record (refer Attachment 6) or a similar record that captures the same information. Inspection records must include:

(a) the Interstate Produce (IP) number of the Business that grew and pre-harvest baited the produce;
(b) the date of inspection;
(c) the block(s) from which the produce was harvested;
(d) the number of bins/crates harvested;
(e) the number of pieces of produce cut and examined;
(f) the presence or absence of fruit fly; and
(g) the Inspection Officer’s name and signature.

8.3.5 Action Following Identification of Non-conforming Product

Where produce has been inspected and is suspected of being infested with fruit fly, the following actions must be taken:

(a) all produce harvested from the source block, including any produce which has been packed for certification must be contained under secure conditions; and
(b) the host produce must not be consigned/certified under this procedure; and
(c) the Certification Controller must contact the Department to report the interception within 24 hrs (during business hours) or first available working day.
(d) No produce from the source property may be certified under the procedure until the accrediting authority has confirmed the identity of the larvae.

8.3.6 Rejected Product

Rejected product must be isolated and clearly identified to prevent mixing with conforming product. Rejected product may:

(e) undergo an approved treatment prior to consignment to a market requiring certification of treatment for fruit fly (chemical restrictions may apply); or
(f) consigned to a market that does not require certification of treatment for fruit fly in accordance with any legislative requirements.

8.4 Packed Product Identification

A Business that packs baited and non-baited produce must implement systems to identify the treatment status of produce after packing to prevent mixing of baited and non-baited produce.

Examples of acceptable methods of identifying baited and non-baited produce after packing include:

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

Other methods may be used provided they clearly identify baited and non-baited produce.
8.5 Dispatch

8.5.1 Package Identification

The Authorised Dispatcher must ensure that each package intended for certification under this procedure is marked in indelible, legible and visible characters of at least 5mm, with:

(a) the Interstate Produce number;
(b) the type/s of produce
(c) the words “MEETS ICA-56”; and
(d) the date (or date code) on which the produce was treated or packed.

The above markings must be added prior to the issuance of a PHAC.

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.

8.5.2 Assurance Certificates

The Authorised Dispatcher must ensure a PHAC (refer Attachment 8) is completed and signed by an Authorised Signatory prior to consignment of the certified produce.

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

Each PHAC must include the following:

(a) the words “Meets ICA-56”;
(b) location, grower’s name and IP# for each block’s produce (internal traceability records that can identify growers to a PHAC is accepted);
(c) a description of the number and type of packages, the type of host produce contained within the consignment;
(d) the name and signature of the Authorised Signatory certifying the produce.

Individual PHACs must be issued for each consignment to avoid splitting of consignments.

Books of pre-printed PHACs are available from Plant Biosecurity, Industry & Investment NSW. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be returned to the Department.

8.5.3 PHAC Distribution

The original (yellow copy) must accompany the consignment.

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

9. ACCREDITATION

In order to become accredited, the Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement which accompanies this document must be signed. The application for accreditation includes the terms and conditions applying to this agreement.

9.1 Application for Accreditation

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

A Business may apply for accreditation by lodging a complete application form (refer Attachment 1) and submitting the original application form to:
9.2 Audit Process

9.2.1 Initial Audit

Prior to accrediting a Business, an Authorised Person will carry 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 ICA 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.

A decision may be made to refuse accreditations under certain circumstances, including:

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

Where accreditation is refused the applicant will be given written notice stating the reasons for the decision. The Business will be provided the opportunity to appeal the decision by providing, in writing, the grounds for reconsidering the decision to the Strategy Leader, Plant Biosecurity Operations, Industry & Investment NSW or delegate.

9.2.2 Compliance Audit

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

Compliance audits are, wherever practical, conducted when the ICA procedure is in operation.

A compliance audit is conducted:

(a) within 4 weeks of the initial audit and accreditation or issue of the first PHAC; and
(b) within 12 weeks of the business applying for reaccreditation; and
(c) in the case of a Business operating for more than 6 months of a year, between 6 and 9 months after accreditation or reaccreditation.

On completion of a successful initial compliance audit, accreditation is granted up to a maximum of twelve months from the date of provisional accreditation.

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 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.

9.3 Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the facility location, Operational Procedure, scope (type of produce and chemical covered) and period of accreditation.
A Business must maintain a current Certificate of Accreditation and make this available on request by an Authorised Person.

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

9.4 Re-Accreditation
Accredited Businesses are required to re-apply for accreditation each year the Business seeks to operate under the ICA arrangement.

A Business 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.

10. RECORDS AND DOCUMENT CONTROL

10.1 ICA System Records
The Business must maintain the following records, or similar which record the same information:

Under PART A
(a) A current property plan for each block/source property;
(b) Baiting Equipment Calibration Record;
(c) Bait Mixture Preparation Chart;
(d) Baiting Mixture Preparation and Baiting Record;
(e) Record of Receipt (if applicable);
(f) Produce Inspection Record;
(g) Duplicate copy of each PHAC issued or a copy of each Pre-harvest Treatment and Inspection Declaration.

Under PART B
(a) Record of Receipt;
(b) A copy of each certificate (Pre-harvest Treatment and Inspection Declaration or PHAC) received from a Business operating under Part A of this procedure, where produce has been supplied for packing and certification under Part B of this procedure;
(c) Produce Inspection Record (where the business is sourcing and packing their own produce under Part A & B)
(d) A duplicate copy of each PHAC issued under this procedure.

Records must be retained for at least 12 months from completion or until the next compliance audit, whichever is the latter.

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

10.2 ICA System Documentation
The Business must maintain the following documentation:

- A copy of the current endorsed Application for Accreditation;
- A current copy of the Operational Procedure; and
- A current Certificate of Accreditation.

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

11.1 ICA System Audits

The Department reserves the right to audit an accredited Business on all or part of the procedure. At the audit the auditor will check that:

- the Business has current copies of the Application for Accreditation and ICA Procedure;
- the Certification Controller, Baiter, Authorised Signatory, Authorised Dispatcher and staff understand their responsibilities and have a good knowledge of product specifications;
- the current signatories have been authorised by the Department;
- all records associated with this ICA Procedure have been kept, including such records relating to property inspections, treatments and consignment inspections; and
- the ICA arrangement is being operated effectively.

11.2 Non-conformances and Corrective Action Requests

Audits are regularly undertaken to evaluate the effectiveness of implementation of ICA requirements. If, in the opinion of the auditor, there is evidence indicating that there has been a failure to meet one or more accreditation requirements, the auditor may raise a non-conformance report (NCR).

Actions required to address the non-conformance shall be discussed and recorded on the NCR.

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

If a non-conformance is detected during an audit one of the following actions will be taken:

(a) If a critical non-conformance is detected at audit the ICA arrangement can be immediately suspended and state and territory authorities will be informed.

(a) If a major non-conformance is detected a written NCR will be issued and a follow-up audit will be re-scheduled. The ICA Arrangement may be suspended if the problem is not rectified.

(b) If a minor non-conformance is detected, the Business will be issued with a written NCR which must be rectified by the next scheduled audit.

Separate from this audit process, the Department can under certain other circumstances issue to a business a notice of suspension, cancellation, or amendment of an ICA arrangement.

11.3 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 NCRs will also be included in this report.

12. SANCTIONS POLICY AND CHARGING

12.1 Notice of Suspension or Cancellation of Accreditation

The Department 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 Department;
- Not submitted a completed application form;
- Contravened a requirement that compromises the integrity of the ICA arrangement; or
- Not rectified a non-conformance.
If the Department 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 or cancel the accreditation; and
- invite the Business to show, within 21 days, why the proposed action should not be taken.

If following consideration of all representations the Department decides to suspend or cancel the 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 Strategy Leader, Plant Biosecurity Operations, Industry & Investment NSW giving the reasons why the decision should be reconsidered.

12.2 Immediate Suspension

An immediate suspension of the ICA arrangement is normally only issued at an audit where a critical non-conformance is judged to have occurred.

A critical non-conformance is one, which has, or will compromise the effectiveness of the ICA arrangement.

The auditor at the exit meeting will give notice to the Business in writing that a critical non-conformance 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 the Department 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 ICA arrangement.

The Business may appeal this decision by writing to the Strategy Leader, Plant Biosecurity Operations, Industry & Investment NSW stating the reasons the Business believes are relevant for the reinstatement of accreditation.

12.3 Notice of Amendment of an ICA Procedure

If the Department suspends, cancels or amends an ICA procedure, the Business will receive a written notice to that effect.

12.4 Prosecution

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

12.5 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 Industry & Investment NSW for other regulatory services.

13. ATTACHMENTS

Attachment 1 Application for Accreditation
Attachment 2 Property or Facility plan
<table>
<thead>
<tr>
<th>Attachment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Baiting Equipment Calibration Record</td>
</tr>
<tr>
<td>4</td>
<td>Bait Mixture Preparation Chart</td>
</tr>
<tr>
<td>5</td>
<td>Preparation and Treatment Record</td>
</tr>
<tr>
<td>6</td>
<td>Produce Inspection Record</td>
</tr>
<tr>
<td>7</td>
<td>Record of Receipt</td>
</tr>
<tr>
<td>8</td>
<td>Plant Health Assurance Certificate</td>
</tr>
<tr>
<td>9</td>
<td>Pre-harvest Treatment and Inspection Declaration</td>
</tr>
<tr>
<td>10</td>
<td>Inspection of produce for QFF infestation information sheet</td>
</tr>
</tbody>
</table>
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  ☐ Incorporated Company  ☐ Other
       ☐ 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.)

   Australian Company Number or Australian Registered Body Number
       ☐ ACN  ☐ ARBN

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

   (d) Postal address of the Business

   Telephone  (   )
   Facsimile  (   )
   Postcode
   Mobile

   (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 5 6

       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.

   Title of Operational Procedure
       Pre-Harvest baiting and Inspection for Pest Free Area

   (b) Street address of the facility

   Telephone  (   )
   Facsimile  (   )
   Postcode
   Mobile

3. Responsible Personnel

   Family Name  Given Name/s  Specimen Signature

   Certification Controller

   Back-Up Certification Controller

   Authorised Signatory

   Additional Authorised Signatories

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).
- 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.
   - “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 Industry & Investment NSW 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 Industry & Investment NSW, return within 14 days, your certificate of accreditation and any unused Plant Health Assurance Certificates in your possession.
   (i) to pay to Industry & Investment 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 Industry & Investment NSW may withdraw your accreditation according to the conditions set out in the Sanctions and Policy Charging section 12 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

[ ] Individual [ ] Partner [ ] Company Director [ ] Sole Director & Company Secretary

[ ] Partner [ ] Company Director [ ] Company Secretary

[ ] Partner [ ] Company Director [ ] Company Secretary

[ ] Partner [ ] Company Director [ ] Company Secretary

Do you currently have a DPI maintained QFF trap on your property? (tick for yes)

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 Industry & Investment NSW for the purpose of management of the National ICA Accreditation Scheme. It will be used by Industry & Investment NSW 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 Industry & Investment NSW, Locked Bag 21, Orange NSW 2800.

Office Use Only

Desk Audit [ ] Passed

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

ACTION
Initial Audit [ ] Date ………/……/……
Compliance Audit [ ] Date ………/……/…… Active [ ] Date ………/……/……

Name (PRINT) ……………………… Signature ……………………… /…/……
The property plan is to include the following:

1. The location of blocks on which stone fruit are planted.
2. The reference number, code or other identification used to identify each block.
3. Road access including street name/s if applicable.
4. Internal roadways within the property.
5. The location and identification of buildings on the property (house, packing shed, equipment sheds etc.).

NOTE: A PROPERTY PLAN (OVERLEAF) MUST BE INCLUDED FOR EACH PROPERTY COVERED BY THE BUSINESSES INTERSTATE CERTIFICATION ASSURANCE ARRANGEMENT.
# Bait Equipment Calibration Record

**Spot Application**

<table>
<thead>
<tr>
<th><strong>Date</strong></th>
<th>Date of Calibration / /</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Person Conducting Test</strong></td>
<td>Name <em>(print)</em> ________________________________</td>
</tr>
<tr>
<td></td>
<td>Signature ________________________________</td>
</tr>
</tbody>
</table>

## System 1: Directed Application per Tree

*(usually hand-gun style applying one directed spot per tree)*

<table>
<thead>
<tr>
<th><strong>Target</strong></th>
<th>Target Rate = 50-100 ml bait spray per tree</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Measure</strong></td>
<td>Seconds to spray 1 litre (1000ml) = _________(A)</td>
</tr>
<tr>
<td><strong>Calculate</strong></td>
<td>Seconds to spray 100 ml = ____________</td>
</tr>
<tr>
<td></td>
<td>Seconds to spray 1 litre (A) ÷ 10 = _________(B)</td>
</tr>
<tr>
<td><strong>Calculate</strong></td>
<td>Seconds to spray 50 ml =</td>
</tr>
<tr>
<td></td>
<td>Seconds to spray 100ml (B) ÷ 2 = _________(C)</td>
</tr>
</tbody>
</table>

**Example**

Seconds to spray 1 litre (A) = 50 seconds  
Seconds to spray 100 ml (B) = 5 seconds  
Seconds to spray 50 ml (C) = 2.5 seconds

## Calculation of Number of Trees per Hectare *(for use in system 2)*

*Trees per hectare = 10,000*  
Av. distance between rows (m) * av. distance between trees (m)

**Example**  
On the calculator –  
10,000 ÷ (7.3 X 3.9) = 351 trees/hectare

**Actual**  
10,000 ÷ ( _______ ÷ _______ ) = _______ tree/ha
# Bait Equipment Calibration Record
## (Continuous Spray Application)

<table>
<thead>
<tr>
<th>Date</th>
<th>Date of Calibration / /</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person Conducting Test</td>
<td>Name (print) __________________________</td>
</tr>
<tr>
<td></td>
<td>Signature ____________________________</td>
</tr>
</tbody>
</table>

### System 2
**Continuous Spray to One Side of Each Row**
*(usually bike mounted style with directed jet out each side)*

<table>
<thead>
<tr>
<th>Target</th>
<th>Target Rate = 15-20 litres per hectare (l/ha)</th>
</tr>
</thead>
</table>
| Measure | Seconds to spray 1 litre ___________ seconds **(D)**  
(at standard operating pressure) |
| Measure | Metres travelled in 10 sec ___________ metres **(E)**  
(at normal operating speed) |
| Record | Av. distance between rows ___________ metres **(F)** |

#### Calculate
Litres applied per hectare =  
100,000 divided by **(D)** divided by **(E)** divided by **(F)**; or  
\[ \frac{100,000}{(D) \times (E) \times (F)} = \text{l/ha} \]

**Example**  
**(D) =** 30 seconds to spray 1 litre  
**(E) =** 28 metres travelled in 10 seconds  
**(F) =** 7.3 metre average row spacing  

**On the calculator –**  
\[ 100,000 \div 30 \div 28 \div 7.3 = 16.3 \text{ l/ha} \]

**Actual**  
\[ 100,000 \div _____ \div _____ \div _____ = _____ \text{ l/ha} \]

#### Convert
Litres per hectare to ml per tree =  
litres/hectare times 1000 divided by trees/hectare*; or  
\[ \text{l/ha} \times 1000 \div \text{trees/ha} = \text{ml/tree} \]

**Example** **On the calculator –**  
\[ 16.3 \times 1000 \div 351 = 46.4 \text{ ml/tree} \]

**Actual**  
\[ _____ \times 1000 \div _____ = _____ \text{ ml/tree} \]
# BAIT MIXTURE PREPARATION CHART

Concentrate (*Trade Name*): __________________________

Active Ingredient and concentration: __________________________

## Full Tank (Concentrate [mL or g]/Mixture [L])

<table>
<thead>
<tr>
<th>mL/g Concentrate</th>
<th>Litres Mixture</th>
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</thead>
<tbody>
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</table>

Full Tank Volume: __________________________ Litres

Concentrate in Full Tank: __________________________ mL or g

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

<table>
<thead>
<tr>
<th>mL/g Concentrate</th>
<th>Litres Mixture</th>
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Prepared by: __________________________

**Printed Name**  **Signature**  **Date**
# BAIT MIXTURE PREPARATION AND TREATMENT RECORD

<table>
<thead>
<tr>
<th>Date and time of preparation and application</th>
<th>Volume/Weight of concentrate (mL of g)</th>
<th>Volume of mixture (L)</th>
<th>Trade name of concentrate</th>
<th>Other adjuvant</th>
<th>Calibrated (Y/N)</th>
<th>Treatment Equipment used</th>
<th>Type of produce</th>
<th>Number treated</th>
<th>Baiter Name</th>
<th>Signature</th>
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</table>
# PRODUCE INSPECTION RECORD

<table>
<thead>
<tr>
<th>Date of Inspection</th>
<th>Block ID/IP No.</th>
<th>No of pieces or packages inspected</th>
<th>Free of live fruit fly</th>
<th>Comments (note any problems detected during inspection and the number of any withdrawn or rejected pieces or packages)</th>
<th>Inspection Officer</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Yes  No</td>
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<td>Printed Name</td>
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# Record of Receipt

<table>
<thead>
<tr>
<th>Business Name:</th>
<th>N</th>
<th>Record No.:</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHAC Number(s)</td>
<td>Pre-Harvest Treatment and Inspection Declaration Y/N</td>
<td>Date of Receipt</td>
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</tbody>
</table>
Accreditation Details (all accreditation details must be completed)

<table>
<thead>
<tr>
<th>IP Number</th>
<th>Facility No.</th>
<th>Arrangement Code</th>
<th>Expiry Date</th>
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</thead>
<tbody>
<tr>
<td>N</td>
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</tbody>
</table>

CONSIGNOR

Name
Address

CONSIGNEE

Name
Address

RECONSIDED TO (Splitting consignments or reconsigning whole consignments)

Name
Address

METHOD OF TRANSPORT (Provide details where known)

- Road
  - Vehicle Details, Reg No.
- Rail
  - Consignment No.
- Air
  - Airline/Flight No.

Certification Details

Accredited Business that prepared produce (AS IP # above)

Name
Address

GROWER(S) (If more than one grower – attach list)

Name
Address

BRAND NAME OR IDENTIFYING MARKS (As marked on packages)

DATE CODE(S) (As marked on packages)

No of Packages
Type of Packages (e.g. trays, cartons)
Type of Produce
Authorisation for Re-Consignment

Date
Treatment
Chemical (Active Ingredient)
Concentration
Duration and Temperature

- / /
  - Dipping
    - Dimethoate
    - 400ppm
    - 1 min.
  - Dipping
    - Fenthion
    - 412.5ppm
    - 1 min.
- / /
  - Flood Spraying
    - Dimethoate
    - 400ppm
    - 12 sec then wet for 60 sec.
  - Flood Spraying
    - Fenthion
    - 412.5ppm
    - 10 sec then wet for 60 sec.
- / /
  - Non-recirculated Spray
    - Fenthion
    - 412.5ppm
    - 10 sec then wet for 60 sec.
- / /
  - Fumigation
    - Methyl Bromide
    - g/m³
    - Two hours @ C°
- / /
  - Heat Treatment
    - Hot Air
    - Hot Water
    - Min. @ C°
- / /
  - Bananas in a hard green condition with unbroken skin (ICA16)
- / /
  - Infield treatment of stonefruit (ICA21)
- / /
  - Cold treatment (ICA07)
- / /
  - Others (specify)

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 Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Authorised Signatory’s Name (Please PRINT)  Signature  Date

Certificate Number

ATTACHMENT 8
PRE-HARVEST TREATMENT & INSPECTION DECLARATION

A Pre-Harvest Treatment and Inspection Declaration must be provided with each consignment to a New South Wales packer accredited under Part A of the ICA-56 procedure.

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 ______________________________ (type of produce) identified by:-

__________________________________________________________________________________________ (package identification)
delivered to:-

__________________________________________________________________________________________ (Business name)

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

for grading and packing for certification:-

1. Grown by the Business which is accredited for an ICA arrangement under Part A of Operational Procedure ICA-56.

2. The identity and date(s) of the latest pre-harvest treatment of the source block(s) is:

<table>
<thead>
<tr>
<th>Treatment</th>
<th>Block Reference Code, Name or Number</th>
<th>Date of Last Pre-harvest Treatment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maldison</td>
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<td>Naturalure</td>
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3. The produce was inspected at harvest and found free from live fruit fly.

I am authorised to sign on behalf of the business. I declare the produce listed above has been inspected for the presence of fruit fly larvae and the information given is to the best of my knowledge true and correct in every particular.

_________________________        /        /
Name Signature Date
LARVAE and STING MARKS

(Images courtesy of DPI Victoria)