

Pre-harvest monitoring, bait spraying and post-harvest inspection suitable for organic production (CA-33)

Operational Procedure, version 1.0

Information current as of 7 November 2022

The locations of current fruit fly outbreaks in South Australia are specified on the PIRSA website at <http://pir.sa.gov.au/fruitfly>.

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Table 1: Revision Register

Revision No.	Date Issued	Amendment Detail
1.0	7/11/2022	First release.

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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

which apply to the monitoring, pre-harvest bait-spraying, inspection, and post-harvest grading, packing & inspection of host fruit of Queensland Fruit Fly for certification under this Compliance Assurance (“CA”) Agreement.

2. Scope

This Procedure covers the requirements for certification of pre-harvest monitoring, bait-spraying, and post-harvest grading, packing & inspection of fruit fly host fruit by a business operating under this arrangement in South Australia.

This Procedure is authorised on a trial basis through a Chief Inspectors Movement Certificate (“CIMC”). Host fruit certified under Part A and Part B of this Procedure meets entry conditions to South Australia, but does NOT meet entry requirements for the Riverland Pest Free Area or other fruit fly sensitive markets.

Pest: Queensland Fruit Fly (“QFF”) (*Bactrocera tryoni*)

Host: Host fruit of Queensland fruit fly approved by the Minister or the Ministers delegate under Section 7 of the *Plant Health Act 2009*.

Location: This Procedure may be utilised in a fruit fly suspension area being then area starting at the outer boundary of the 1.5 km outbreak area to the 15 km radius from the outbreak centre.

3. References

Table 2: Reference list

Item	Source
<i>Plant Health Act 2009</i>	https://www.legislation.sa.gov.au/LZ/C/A/Plant%20Health%20Act%202009.aspx
WI-01 Guidelines for Completion of Plant Health Assurance Certificates	https://www.pir.sa.gov.au/_data/assets/pdf_file/0004/72625/ICA-WI-01-Completing-PHACs.pdf
Plant Quarantine Standard for South Australia	https://pir.sa.gov.au/biosecurity/plant_health/plant_quarantine_standard_and_updated_conditions
Ministerial Notice pursuant to Section 7 of the <i>Plant Health Act 2009</i> – listing host fruit of fruit flies as recognised by the Minister	Annex2-MinisterialNotice4-Sections7ProhibitedPlants-PlantProducts2019.pdf (pir.sa.gov.au)



Table 2: Reference list

Item	Source
Ministerial Notice pursuant to Section 8 of the <i>Plant Health Act 2009</i> – Quarantine Areas	https://www.pir.sa.gov.au/_data/assets/pdf_file/0011/347807/annex1_ministerial_notice_sections_4_and_8_declared_pests_quarantine_areas_may2022.pdf

4. Definitions

Table 3: Definition of terms and phrases

Item	Definition
Act	The <i>Plant Health Act 2009</i> .
Accredited Business	A business accredited under s16 the <i>Plant Health Act 2009</i> to operate under a Compliance Arrangement.
Authorised Dispatcher	A person responsible for identification of all packages covered by the PHAC and their secure movement from the source State to the destination State.
Authorised Person	An inspector authorised under s41 of the Act, or a person authorised under a law of another State or Territory that relates to plant biosecurity.
Authorised Signatory	An officer of an Accredited Business whose name and specimen signature are provided as an authorised signatory with the Business's Application for Accreditation.
Bait spraying	Application of a mixture of chemicals that are approved for control of fruit fly to the foliage of fruit fly host plants at a rate and interval approved under this arrangement.
Block	An identifiable area of land on which fruit is grown and pre-harvest treated as a unit and that is detailed on the property plan.
Business	The legal entity responsible for the operation of the facility and an arrangement detailed on the Business's Application for Accreditation.
Compliance Arrangement ("CA")	An arrangement approved by the Chief Inspector or delegate.
Cell expansion	The point at which stone hardening (lignification) is completed, the seed has grown to its full size and the tree has commenced filling the fruit with sugars and water.
Certification	A valid Plant Health Assurance Certificate, Plant Health Certificate or BioSecure HACCP Biosecurity Certificate.
Certification Assurance	A voluntary arrangement between the Accrediting Authority and a Business that demonstrates effective in-house quality management



Table 3: Definition of terms and phrases

Item	Definition
	and provides assurance through documented procedures and records that fruit meets specified requirements.
Certification Controller	The person nominated by the accredited business with overall responsibility for the effective day to day operation of these procedures by all participating businesses.
CIMC	Chief Inspector's Movement Certificate.
Consignment	A discrete quantity of product transported to a single consignee at one time.
Corrective action threshold	The detection of 0.02 QFF per trap, per day, within 1 km calculated using confirmed QFF caught in traps surrounding the accredited block within a 14-day period.
Crop Monitor	A person familiar in recognising signs of fruit fly infestation in host fruit while on the tree and responsibility for conducting orchard inspections in accordance with this Procedure.
Department	The Department of Primary Industries and Regions.
Discovery Point	The physical location where: <ul style="list-style-type: none"> One or more suspect adult flies have been collected during a single inspection of a trap (regardless of whether the detection triggers and outbreak or not); or Host material containing fruit fly larvae was grown.
Facility	The location where plants are assembled, inspected, treated, securely stored, certified and dispatched.
Fruit fly(s)	Queensland fruit fly ("QFF", <i>Bactrocera tryoni</i>)
Fruit fly affected area (also known as the <i>Controlled Movement Zone</i>)	The entire area within a circle of predetermined radius surrounding a fruit fly outbreak centre in which area freedom status is suspended and movement controls are applied.
Fruit fly outbreak area (also known as the <i>Corrective Action Zone</i>)	An area within 1.5 kilometres radius of a fruit fly outbreak centre.
Fruit fly outbreak centre (also known as the <i>Epicentre</i>)	The location related to each single detection or grouping of detections that triggers an outbreak. An outbreak centre may be: <ul style="list-style-type: none"> the Discovery Point where the first larvae or gravid female was detected; or a location between a grouping of male flies that precipitated the outbreak.



Table 3: Definition of terms and phrases

Item	Definition
Fruit fly suspension area (also known as <i>Export Assurance Zone</i>)	The area starting at the outer boundary of the outbreak area to the predetermined radius surrounding a fruit fly outbreak centre in which area freedom status is suspended and movement controls are applied. <ul style="list-style-type: none">The predetermined radius of the fruit fly suspension area is 15 kilometres in the case of an outbreak of Queensland fruit fly
Host fruit	Host fruits as specified in the Ministerial Notice pursuant to Section 7 of <i>Plant Health Act 2009</i>
MAT	means Male Annihilation Technique
PHAC	A certificate issued by the authorised signatory for a Business that has been accredited by a Department for an Interstate Certification Assurance or Compliance Arrangement accepted by the Department.
Property	One or more contiguous parcels of land defined by a physical address, 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

5. Responsibility

Position titles have been created to reflect the responsibilities which must be met by the Business under this Procedure. 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:

- ensuring the Business and its staff comply with their responsibilities and duties under this Procedure;
- representing the Business during audits and other matters relevant to this Procedure;
- Ensuring staff are competent in their duties and responsibilities under this Procedure;
- ensuring the Businesses Certificate of Accreditation under this Procedure remains current; and
- ensuring all certification of host fruit is carried out in accordance with this Procedure.

The **Treatment Operator** is responsible for:

- reading the label and/or permit, and Safety Data Sheet ("SDS") for the chemical product in use;
- preparing and maintaining bait spray mixtures and formulations;
- ensuring that bait sprays are applied at a rate consistent with the rate shown on the approved label, with the approved maximum interval (days), and until the completion of harvest of fruit for certification;
- maintaining records of bait spray applications and the mixture concentration used at each application;



- maintaining and regularly calibrating bait spray equipment; and
- maintaining spray coverage and spray application rate test records;

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified;
- ensuring certified fruit is transported under secure conditions; and
- maintaining copies of all PHACs issued by the Business under this Procedure.

The **Authorised Signatories** are responsible for:

- ensuring, prior to signing and issuing a PHAC, that host fruit covered by the certificate has been prepared in accordance with this Procedure;
- ensuring the details on the certificate are true and correct in every particular; and
- signing and issuing the PHAC.

The **Department** is responsible for:

- overseeing the Business's fruit fly trapping and monitoring program;
- ensuring fruit fly traps are installed, serviced and monitored for each source property on which fruit is grown for certification under this Procedure;
- ensuring traps are cleared at a maximum interval of every seven days (plus or minus one day if necessary);
- maintaining fruit fly trapping and monitoring records (See **section 7.5.2**); and
- Informing the business in writing and verbally when corrective action must begin and when it must cease.

6. Requirements

Certification for Part A requires meeting the standards set for orchard operations including trapping, baiting, monitoring, orchard hygiene and harvest inspection.

Certification for Part B requires meeting the standards set for receiving, grading, packing, and inspection at the accredited facility (packing shed).

- (1) Host fruits produced for certification under this Procedure must fulfill the following requirements:
 - a) The block has been monitored by the Department using Lynfield type / cue-lure fruit fly traps to ensure all plants bearing host produce on the property are located within 250 metres of a trap; **and**
 - b) Staff trained in the recognition of fruit fly sting marks or other fruit fly damage including soft spots or rots monitoring blocks accredited under this procedure orchard every 14 days from the point fruit reaches the cell expansion (ripening) stage to check for the presence of infested fruit; **and**
 - c) Accredited blocks are kept clear of fallen fruit and any other plants bearing host fruit on the property which are accessible to the accredited business are maintained in the same way; **and**



- d) the pre-harvest baiting of blocks accredited under this Procedure a minimum of every seven (7) days for a period of six (6) weeks immediately prior to harvest (a minimum of six bait applications applied pre-harvest as specified below:

- (1) A bait mixture of one (1) part Naturalure Fruit Fly Bait Concentrate mixed with four (4) parts of water applied according to the APVMA permit PER80719;

OR

- (2) One (1) part of a product containing 0.24 g/L of spinosad (**Naturalure Fruit Fly Bait Concentrate**) per 6.5 parts of water applied in accordance with the label instructions; and

Once harvest has commenced, continue to apply bait every seven (7) days in accordance with **Section 6 d)** and all label and APVMA permit instructions until harvest of all fruit on the block is complete; and

- e) A harvest check, where all pickers are required to present any fruit showing signs of infestation (sting marks, soft spots or rots) to the Harvest Supervisor for inspection; and
- f) Issuing a Plant Health Assurance Certificate (“PHAC”) if the business is accredited under Part A is consigning host fruit to business accredited under Part B not owned or operated by the Part A accredited business.
- (2) All fruit received from a business accredited under Part A of this Operational Procedure for certification and consignment by a business accredited under Part B of this procedure must be certified as meeting the following requirements:
- a) All fruit received from a Part A accredited business for grading, packing and certification are accompanied by a PHAC (if not owned or operated by the Part B accredited business) certifying all Part A requirements have been met; **and**
- b) fruit certified under Part B of this Operational Procedure have been graded, and inline or end-point inspected and found free of fruit fly infestation and have unbroken skin in accordance with the procedure; **and**
- c) a minimum of two (2) Lynfield traps must be installed and monitored by the Department within 100 metres of each end of a packing shed accredited under **Part B** of this procedure.

The South Australian Agricultural and Veterinary Products (Control of Use) Regulations 2017 allows the use of chemicals registered for fruit fly in another state or territory in SA, even if SA is **not** listed as a state or territory the chemical has been registered for.



However, the chemical must be used in accordance with the relevant use pattern for fruit fly listed for interstate use. For example, if a certain use pattern of the chemical is listed for another pest, not including fruit fly, it must not be used, but if it is listed for fruit fly, for example in NSW but not in SA, it can be used in SA.

This legislation does not apply to permits issued by the APVMA which must be strictly followed and only used exactly as specified, including the states or territories in which they apply.

6.1 Corrective action criteria

PIRSA will inform a Part A or B accredited business when corrective action must begin and once it can cease. Growers must await instruction by PIRSA in writing before commencing or ceasing any corrective actions.

Detection of two (2) male flies on the property will result in corrective action being required and bait applied in accordance with **Section 6.4** until the number of flies captured on the property drops to one (1) over a 14-day rolling period. The Department will also install a supplementary grid of 32 traps (Lynfield and McPhail, 16 of each) around the detection site.

If more than two (2) or more male flies are captured in traps on the accredited property, the business must cease certification of fruit under the CA-33 Procedure and continue corrective baiting until advised by in writing, by the Department, that corrective action can cease.

6.2 Suspension criteria

Accreditation will be suspended if outbreak criteria (five (5) male flies within one (1) km, or one (1) confirmed QFF larva or gravid female are detected) are met, and / or the property falls within the 1.5 km outbreak area.

In the event the suspension criteria is met, any host fruit harvested on or after the date the outbreak trigger is confirmed must be treated and certified under an alternative end point treatment. End point treatments include cold treatment or fumigation, alternatively host fruit may be consigned to a non-fruit fly sensitive market in accordance with all directions and orders from the Department.

The Department will advise businesses in writing if corrective actions are required or if a property is suspended.

6.3 Corrective actions

Part A Accredited Business

If the Department advises the accredited business that the number of fruit flies detected exceeds threshold limits, the business must ensure:

- all plants bearing host fruit located on the property are treated with a minimum of at least two (2) bait sprays (not counting re-applications if rain sufficient to cause run-off occurs within two (2) hours of application) using either:



- (1) One (1) part of a product containing 0.24 g/L of spinosad (**Naturalure Fruit Fly Bait Concentrate**) per four (4) parts (eradication rate) of water;

OR

- (2) One (1) part of a product containing 0.24 g/L of spinosad (**Naturalure Fruit Fly Bait Concentrate**) per six and a half (6.5) parts of water applied **twice** (2) a week.

Part B Accredited Business

If the Department advises the accredited business that the number of flies within one (1) km of their packing shed exceeds threshold limits, the business must ensure:

- a) All host fruit are packed under secure conditions; or
- b) all plants bearing host fruit growing on the property are treated in accordance with **Section 6 d); and**
- c) MAT devices are placed by the accredited business around the perimeter of the property on which the packing shed is located at a distance of no more than 100 metres from the shed, no more than 20 metres apart and not closer than 100 metres to any fruit fly trap using either available vegetation or artificial structures in accordance with all label or APVMA permit requirements for Queensland Fruit Fly.

If the Department advises a business accredited under Part B of this Procedure that the Suspension Threshold has been reached, the facility must immediately cease certifying host fruit under this Procedure unless all host fruit is handled under secure conditions in accordance with **Section 7.19**.

7. Procedure

Part A

7.1 Installation of fruit fly traps

The Department will install a network of traps on each accredited block to ensure all trees from which host fruit are certified are within 250 metres of a fruit fly trap. Traps will be monitored weekly by the Department through to the end of harvest.

7.2 Property plan

A property plan shall be maintained for each contiguous property on which host fruit are grown for certification under this Procedure. The property plan (see **Attachment 2 – Property Plan**) shall include the size and location of each block of host fruit grown on the property.



The property plan shall include the following details:

- location of all the blocks on which the host fruit is grown;
- Block Reference Code or Number used to identify each block;
- the type of host fruit grown on each block;
- variety and number of host fruit trees planted in the block;
- road access including street name/s;
- internal roadways within the property;
- location and identification of buildings (for example, house, packing shed, equipment sheds);
- Either the valuation, title, or hundred, plan and parcel information for the property the block or blocks are located on;
- whether it is intended to certify host fruit harvested from the block under this Procedure.

A copy of the property plan shall be included with a business's application for accreditation, and a copy maintained for audit and reference purposes.

Any changes to the property plan during the season must be documented and an updated copy provided to the Department within 14 days.

7.3 Crop scouting and monitoring

The **Certification Controller** must ensure any staff undertaking crop scouting and monitoring are trained in the recognition of fruit fly damage, such as sting marks or fruit showing signs of break-down (**See Attachment 5** for examples).

Each block accredited under this Procedure must be monitored every fortnight from the cell expansion stage until the end of harvest of fruit to be certified under this Procedure.

A minimum of ten (10) trees must be selected at random each week on the block of up to ten (10) hectares and an extra tree must be inspected for every additional hectare above ten (10) hectares.

Sixty (60) of the most susceptible fruit on the selected trees are to be inspected visually for signs of any fruit fly activity with symptomatic fruit (signs of sting marks, break down or early ripening fruit) cut open and checked for the presence of fruit fly larvae or eggs. **Attachment 5** shows some examples of fruit fly damage.

Any fruit showing signs of suspect fruit fly symptoms must be inspected and handled in accordance with **Section 7.9**.

7.3.1 Crop Monitoring Record

A **Crop Monitoring Record** (see **Attachment 3A**) must be maintained and include:

- Name of the person conducting the crop monitoring;
- The block name (as indicated **on Attachment 2, Property Plan**) being inspected;
- The date of inspection;
- Presence or absence of suspected fruit fly symptoms; and
- Signature of the person undertaking crop monitoring.



7.4 Block hygiene

Fallen host fruit on accredited blocks must be collected and disposed of weekly from the first fruit fall to the end of harvest.

Collect any fallen fruit at a minimum of once (1) every seven (7) days on each block accredited under this Procedure and after any weather event resulting in the fall of host fruit on accredited blocks and any other host trees on the property with fruit at a susceptible stage.

Fruit collected during block hygiene activity must then be disposed of via an agreed destruction method such as deep burial under direction from the Department.

Alternatively, the host fruit may be raked or moved into the interrow area or another area on the same accredited property and mulched before optionally being treated with a chemical registered for this use.

Any other trees bearing host produce on the same contiguous land title (or titles), owned or managed by the same business, must be marked on the property plan and, where possible, be managed to prevent fruit fly breeding or harbouring.

7.4.1 Block hygiene record

A Block Hygiene Record (see **Attachment 11**) must be maintained and contain the following information

- Name of the person conducting the activity;
- The block name (as indicated on the Property Plan) being inspected;
- The date of inspection;
- Fruit variety;
- Stage of maturity;
- Approximate amount of host fruit collected for disposal (in kilograms or another verifiable measure such as number of bins); and
- Signature of the person undertaking crop monitoring.

7.5 Pre-harvest bait spray

All host fruit trees on a block accredited under this Procedure must receive a minimum of six (6) weekly bait applications in accordance with **Section 6 d)**.

7.6 Treatment once harvest commences

Once harvest has commenced, accredited blocks must be bait sprayed at a maximum interval of every seven (7) days in accordance with **Section 6 d)** until harvest on that block (or blocks) has been completed for the season.

7.7 Baiting equipment

All bait tanks or other vessels used under this Procedure must have a permanent volume indicator mark on the side of the spray tank, a sight tube or panel on the outside of the tank, or



another method approved by the Department which clearly and accurately indicates the minimum and maximum mixture levels along with any incremental volumes used.

Volume indicator marks shall include the volume in litres required to fill the tank to that level.

Spray equipment shall have a means of continuous agitation of the mixture. Regular checks of spray equipment must be undertaken to ensure it continues to operate effectively.

7.7.1 Initial bait tank volume calibration

Bait spraying equipment shall be calibrated for tank volume prior to commencing pre-harvest spraying. Pre-harvest bait spray mixtures shall be prepared within 24 hours of application.

7.7.2 Bait spray equipment calibration and maintenance

The Treatment Operator must carry out:

- calibration tests on spray equipment to determine the application rate within four (4) weeks of commencement of treatment; and
- regular checks of spray equipment to ensure it continues to operate effectively and remains free from malfunction, blockages, damage or excessive wear.

7.7.3 Bait spray calibration records

Records of spray equipment calibration tests must be maintained by the Treatment Operator. The 'Equipment Application Calibration Test Record' (Attachment 3) shall identify the:

- name of the person conducting the test;
- date of testing;
- number of nozzles;
- output for individual nozzles (L/minute/nozzle);
- effective spray width (metres);
- calibration run (metres);
- litres used in run (L/run); and
- application rate (L/ha).

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

7.7.4 Preparing the spray mixture

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

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



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

Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two (2) minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

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

7.7.5 Bait spray preparation and treatment records

The **Treatment Operator** must record details of all bait mixture preparation and pre-harvest treatment using a 'Preparation and Treatment Record' (see **Attachment 4**).

The '**Preparation and Treatment Record**' must identify:

- the name and Interstate Produce (IP) number of the accredited Business;
- the date and time of bait mixture preparation and application;
- volume/weight of concentrate used (millilitres or g) in the bait mixture;
- the total volume (litres) of the made up spray mixture;
- the trade name of the concentrate used;
- any other pesticide or additives in the spray mixture (adjuvant);
- calibration test record (Yes/No);
- treatment equipment used;
- type of host fruit;
- the number of blocks treated; and
- the identification of the Treatment Operator

7.7.6 Bait Spray Application

Pre-harvest bait sprays must be applied as a low-pressure coarse spray in a strip or spot on the foliage (or trunk). Bait sprays shall be applied at a maximum interval of **every seven (7) days** (plus one (1) day when necessary), from **six (6) weeks prior to commencing harvest** to all **host fruit trees** growing on the same source block with fruit at a susceptible stage.

A minimum of **six (6) bait spray applications** must be carried out prior to commencing harvest of host fruit from each block. Sprays must be re-applied if rain sufficient to cause run-off is received within two (2) hours of spraying. Pre-harvest bait spray mixture preparation and treatment records must be maintained.

The **Treatment Operator** must ensure that the spray mixture is applied with sufficient volume, and in a manner that provides sufficient penetration and distribution to ensure thorough coverage of host fruit as per label or APVMA permit.



Pre-harvest bait sprays must be reapplied if rain, sufficient to cause run-off, occurs within two (2) hours of spraying.

7.7.7 Identification of blocks of fruit

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

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

- signs indicating both treated and untreated blocks; or
- colour markers indicating treated and untreated blocks.

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

7.8 Harvesting

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

7.8.1 Identification of treated and untreated fruit at harvest

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

Examples of acceptable methods of identifying treated and untreated fruit include using picking bins / crates which differ in colour or appearance for treated and untreated fruit.

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

7.9 Harvest inspection

Harvest inspection must be completed prior to the completion of a PHAC and delivery to the packer (see **Attachment 10**). A PHAC is not required if both the orchard and packing shed are run by the same business (accredited under Part A and B).

7.9.1 Harvest inspection records

The **Harvest Supervisor** must maintain a record of harvest inspection of host fruit. Harvest inspection records shall be in the form of a **Harvest Inspection Record** (see **Attachment 6**) or records which capture the same information. Harvest information records must include:

- the date of inspection;
- the Interstate Produce (IP) number of the Business that grew and pre-harvest treated the host fruit;
- the block/s from which the host fruit was harvested;
- the number of bins/crates harvested;
- the number of host fruit cut and examined;



- the presence or absence of fruit fly; and
- the Harvest Supervisor's name and signature.

7.9.2 Inspection equipment

The Business must maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least X10 magnification;
- reference illustrations and photographs for identification of QFF and symptoms of fruit fly infestations (see **Attachment 5**);
- sealable plastic bags and labels for collecting specimens of infested fruit; and
- pocket knife or similar to cut fruit to further investigate for the presence of fruit fly.

7.9.3 Inspection Procedure

Pickers must be able to recognise any suspect fruit fly symptoms, including:

- Sting marks, which can appear as pin pricks which occur when the female fruit fly punctures the skin of the fruit and lays eggs; and
- Softness under the skin which, when cut, shows as a brown, mushy spot where fruit fly larvae have been feeding.

Any suspect fruit brought to the attention of, or found by the **Harvest Supervisor** must then be cut to expose the flesh and examine it for the presence of any fruit fly larvae. The **Harvest Supervisor** must immediately inform the **Certification Controller** if any suspected fruit fly activity is detected.

The business must maintain and make available inspection equipment that provides a 10x or greater magnification for the examination of suspect fruit.

7.9.4 Detection of non-conforming host fruit at harvest

Where fruit has been inspected and is suspected of being infested with fruit fly, the **Certification Controller** must take the following actions:

- all host fruit harvested from the source block, must be segregated, clearly identified and held under secure conditions within the pack house to avoid mixing with non-conforming fruit;
- all host fruit from the source block (including any fruit which has already been packed for certification) must not be certified or consigned under this Procedure;
- the detection must be reported to the Department as soon as practical to allow an investigation of the cause may be carried out and any problems rectified; and
- no fruit from the source property may be certified under the Procedure until the Department have confirmed the identity of the larvae.

7.9.5 Rejected fruit

Rejected fruit may be:

- disposed of in accordance with Section 7 of the Plant Quarantine Standard South Australia;



- treated and certified in accordance with an alternative quarantine entry condition; or
- consigned to markets that do not require certification of treatment and/or inspection for fruit fly.

7.10 Action following the detection of suspect larvae

If any suspect fruit fly larvae or eggs are detected during crop monitoring or harvest inspection, samples must be immediately placed in a sealable container or bag along with the piece of fruit they were associated with, and the Department should be contacted as soon as practical; and

- All host fruit from the accredited source block, including any which has already been dispatched to the accredited packing facility, must be contained under secure conditions and segregated from all other host fruit; and
- The business must immediately cease issuing Plant Health Assurance Certificates for host fruit under this Protocol until the Department has confirmed the identity of the larvae.

The container is to be placed in a refrigerator or cooler (**not freezer**), and the Department contacted on 1300 666 010, and an email, along with clear digital photographs and the accredited business contact details (phone and IP (S) number) along with the time and date of the detection to MarketAccessRenmark.AASLocal@sa.gov.au with the importance or priority set to “High”.

The Department will arrange to collect the sample and formally identify it by a reference entomologist.

The certification of any further fruit from the accredited block must immediately cease until further advice from the Department is received.

7.11 Action following confirmation of live QFF larvae

On positive confirmation from the Department, the property where the larvae were detected is immediately suspended until the business is advised otherwise. Any host fruit already harvested from the block must not be certified under this Procedure. Any host fruit may be:

- Certified under an alternative quarantine entry condition; or
- Consigned to a market that does not require quarantine treatments or inspection for fruit fly.

7.12 Certification

Businesses accredited under Part A of this Procedure to pre-harvest, treat, and inspect fruit to be packed by another business under Part B of this Procedure must complete a Plant Health Assurance Certificate for fruit from each block intended for certification under the Procedure for each day or at the time of changing to a different accredited source block, whichever is the earlier.

The Plant Health Assurance Certificate must identify:



- The name and IP (S) number of the accredited business that grew, pre-harvest, treated and inspected the host fruit being certified;
- The name/identity code for the block the host fruit came from as shown on the businesses Property Plan;
- The type and variety of host fruit being certified;
- The number and type of bins;
- The details of the last pre-harvest chemical treatment, including date, chemical and chemical rate used; and
- The name and signature of the Authorised Signatory.

A **Plant Health Assurance Certificate** is not required for a business that grows **and** packs their own host fruit under this Procedure.

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

PHACs for certification under Part A must include:

- in the 'Accredited Business that Prepared the Produce' section, the name and address of the Accredited Business that grew the host fruit;
- in the 'Grower' section, the name and address of the property on which the host fruit was grown, pre-harvest monitored and harvest inspected;
- in the 'Consignment Details' section, the number and type of packages in the consignment;
- in the 'Type of Produce' column, a description of the host fruit;
- in the 'Treatment Details' section, the details of the last pre-harvest treatment applied to the source block or blocks in which the host fruit was grown; and
- in the 'Additional Certification' section the statement "Inspected during harvest and found free of live fruit fly".

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

Books of pre-printed PHACs are available from the Department, phone 08 8207 7814. Upon suspension, cancellation or withdrawal of accreditation, the PHAC book must be immediately returned to the Department.

7.13 Transporting under secure conditions

Host fruit moved through an area, or another property not declared free of fruit fly must transit in secure conditions and have been certified under Part B of this Procedure. Secure conditions include:

- Fully enclosed within a vehicle or container, with no gaps larger than 1.6mm; or
- If not fully enclosed, in fly-proof packaging, shrink-wrapped or covered (with lids or tarpaulins) to prevent the entry of fruit fly.

Fruit from an area declared free of fruit fly must be kept separated from any fruit sourced within a suspension or outbreak area.



Part B

PART B covers the activities at the packing shed including fruit receival, grading and packing, post-harvest inspection and certification.

7.14 Property (Facility) plan

Businesses accredited under Part B of this Procedure must supply a facility plan (**Attachment 2B**) to the Department before accreditation and whenever changes are made to the layout of the accredited facility.

The facility plan must include a diagram of the facility layout, including;

- Areas where host fruit to be certified under this procedure is received and stored;
- Areas where conforming consignments will be stored separately to non-conforming host fruit also in the facility;
- Any other storage areas (cool rooms, bays etc.);
- Grading areas, including the location and identification of packing lines to be used to grade host fruit under this Procedure;
- Areas, where host fruit to be packed under this Procedure, are inspected either in-line or as part of a Packed Product inspection (PPS); and
- Areas where suspect or non-conforming host fruit will be segregated and quarantined.

7.15 Receival of host fruit

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

- All host fruit received for certification under this Procedure is supplied by a grower accredited under Part A;
- Where the Business receives treated and untreated host fruit, the treatment status of the host fruit is clearly identified at receival by the packing facility to prevent mixing of treated and untreated host fruit;
- Each delivery of host fruit supplied by another Business is accompanied by a PHAC (see **Attachment 10**). A PHAC is required for each lot of host fruit supplied for certification under this Procedure;
- Host fruit supplied for certification has undergone pre-harvest treatment in accordance with Part A of this Procedure;
- Grower identification and pre-harvest treatment details are maintained for all host fruit received and certified under this Procedure;
- Host fruit is segregated or secured upon arrival to ensure host fruit does not mix with untreated host fruit; and
- A '**Record of Receipt**' (see **Attachment 7**), or similar record which captures the same information, is maintained by the Business. The record must include the following information:
 - the name and Interstate Produce (IP) number of the accredited Business that grew and pre-harvest treated the host fruit;
 - PHAC numbers;



- date of receipt;
- fruit type;
- quantity; and
- Produce Reveal Officer name and signature.

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

The Business must maintain copies of all PHACs received from growers whose fruit is packed and certified under this Procedure.

7.16 Grading and packing

The **Certification Controller** must supervise the sorting and packing operations to ensure that any host fruit that do not conform to these requirements are clearly identified and segregated to prevent mixing with conforming product.

The Business must implement sorting systems during the grading and packing process to ensure all host fruit certified for pre-harvest treatment and inspection is free from visible symptoms of fruit fly infestation.

7.16.1 Identification during grading and packing

Where both treated and untreated host fruit are packed, the Business must implement systems to identify the treatment status of host fruit during grading and packing to prevent mixing of treated and untreated host fruit.

Example of acceptable methods of identifying treated and untreated host fruit during grading and packing include:

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

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

7.16.2 Packing lines

Packing lines must be completely cleared of all host fruit and other plant material, including waste and seconds in between grading and packing host fruit from different accredited blocks (even from the same accredited business).

7.16.3 Identification after packing

A Business which grades and packs treated and untreated host fruit must implement systems to identify the treatment status of the host fruit after packing and before they leave the packing system to prevent mixing of treated and untreated host fruit.

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



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

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

7.17 Packed product inspection

Samples must be selected at random from packed product as an in-line inspection or end-point inspection. The **Packed Product Controller** must continually monitor the grading and packing process by selecting a sample for examination from the packed product.

The **Packed Product Controller** must monitor the sorting and packing process by selecting a sample from the packed product for examination. The **Packed Product Controller** must advise the **Certification Controller** of any problems or issues detected so corrective action can be taken.

Packed Product Inspection may be carried out as:

- An **in-line** inspection during the sorting and packing of the consignment; or
- An **end-point** inspection following the assembly of a consignment

7.17.1 In-line inspection

The business must undertake daily inspection of produce to be certified as follows:

The business must undertake daily inspection of produce to be certified as follows:

- Inspect a minimum of one (1) in every fifty (50) packages from randomly selected packages as they come off the packing line;
- Where host fruit from multiple growers is being packed as part of the same consignment, at least one (1) package of each grower's host fruit must be inspected (more if each grower has more than fifty (50) packages across the load).

7.17.2 End-point inspection

For end-point inspection, samples must be selected at random from the consignment once it has been fully assembled after packing and inspected as follows:

- A minimum of one (1) in fifty (50) packages of host produce destined for certification on any given day must be inspected. The business must conduct a 100% inspection of packed host fruit from each sample package.
- Where the load is made up of multiple growers' host fruit, at least one (1) package in every fifty (50) from each grower shall be inspected.

7.17.3 Inspection equipment

The Business must maintain the following inspection equipment:

- adequate illumination;
- a hand lens, microscope or other device that provides at least 10x magnification;



- reference illustrations and photographs for identification of fruit fly and symptoms of fruit fly infestations (see **Attachment 5**);
- sealable plastic bags and labels for collecting specimens of infested fruit; and
- pocket knife or similar to cut fruit to further investigate for the presence of fruit flies.

7.17.4 Inspection Procedure

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

Symptoms of fruit fly infestation (see **Attachment 5**) include:

- split, discoloured, deformed, blemished or deteriorating fruit;
- characteristic fruit fly ‘sting marks’ that appear to be pin pricks. Sting marks are a puncture mark caused when a female fruit fly punctures the skin with its ovipositor and positions eggs within the host fruit. Once the eggs hatch the larvae burrow towards the centre of the host fruit; or
- softness under the skin. Cut the symptomatic fruit in half. Larvae may be found, or the host fruit will appear discoloured in the centre and the flesh will have begun to turn brown and mushy at sites where larvae are present.

7.17.5 Identification of sample packages

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

- Identify each sample package with a Packed Product Sample (PPS) number by placing either a stamp or sticker bearing the lettering “PPS No.” on the exposed end of the package, then marking on or below the identifier the sequential sample number and their initials (see **Attachment 8 – ‘Example of a Packed Product Sample Number’**).
- For palletised consignments, the sample packages must be stacked on the pallet with the “PPS No.” visible on the outside of each pallet packed for certification.

7.17.6 Packed Product Inspection Records

The **Packed Product Controller** must maintain records of the results of packed product inspection. Packed product inspection records must be in the form of a **‘Packed Product Inspection Record’** (see **Attachment 9**), or a similar record which captures the same information.

‘Packed Product Inspection Records’ must include:

- Business name;
- type of fruit;
- the Interstate Produce (IP) number of the Business that operates the approved facility in which the host fruit was packed;
- the date of inspection of the sample package;
- PHAC number of the fruit;
- the sample package sequential number (PPS No.);
- the inspection result for the sample package;
- details of defects or problems detected during inspection;



- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal; and
- the Packed Product Controller's name and signature.

7.18 Action following detection of non-conforming packed product

If live fruit fly larvae are detected, the **Packed Product Controller** must immediately advise the **Certification Controller** if any host fruit is found infested with live fruit fly.

The **Certification Controller** must take the following actions:

- all host fruit harvested from the source block/s, including any host fruit which has been packed for certification but which remains on the premises, must be rejected for certification under this Procedure; and
- the detection must be reported to the Department as soon as practical to allow for an investigation of the cause to be carried out and any problems rectified.

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

Packages rejected for live larvae must be either:

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

All suspect larvae must be handled in accordance with **Section 7.10** and if confirmed by the Department, **Section 7.11** must be followed.

7.19 Security

All host fruit received, packed and certified under this Procedure must be clearly marked and be stored in the area designated on Part B accredited businesses Facility Plan (**Attachment 2B**).

Host fruit that is being transported through a fruit fly affected area, including the fruit fly suspension area, must be transported under secure conditions to prevent infestation by fruit flies.

Packaged host fruit must be handled, stored and transported securely and continuously from the point of departure to the destination in either:

- Unvented packages;
- Vented packages with the vents secured with mesh with a maximum aperture of 1.6mm; or
- Packages, bins, or palletised units fully enclosed under plastic wrap, tarpaulins, hessian, mesh or other coverings which provide a maximum aperture of 1.6 mm.

Unpackaged host fruit must be handled, stored and transported continuously and securely in commercial cool storage, at or below 16°C.



If a single cold room is being used to store host fruit from more than one accredited block, bins must be kept separated by 1.6 metres.

7.20 Dispatch

7.20.1 Package identification

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

- the Interstate (IP) number of the Business that operates the approved facility in which the host fruit was packed;
- the words “Meets CA-33”;
- the date (or date code) on which the host fruit was packed; and
- the Interstate Produce number or other identifier of the grower of the host fruit, 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 identifier with the grower’s names or IP number so that the grower can be easily identified if required. Certified fruit must be dispatched under **secure conditions** to maintain fruit fly free status.

Any packages containing fruit that has not been pre-harvest treated and inspected in accordance with the requirements of PART A of this Procedure must not be marked as stated above.

7.21 Plant Health Assurance Certificate (PHAC)

The **Authorised Dispatcher** must ensure a PHAC (see **Attachment 10**) is completed and signed by an Authorised Signatory prior to the consignment being dispatched.

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

PHACs must include:

- in the ‘Accredited Business that Prepared the Produce’ section, the name and address of the Accredited Business that packed the product; and
- in the ‘Grower’ section, the name and address of the Accredited Business that was responsible for pre-harvest treatment of the host fruit. Where the consignment contains fruit pre-harvest treated by a number of growers the words “VARIOUS” must be used; and
- in the “Additional Certification” section “Inspected and found free of fruit fly larvae” must be written.

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



7.21.1 PHAC distribution

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

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

8. Accreditation

The Department may accredit a business to operate under a CA-33 arrangement provided that the business complies with all requirements of the Operational Procedure.

A business seeking accreditation under this Procedure shall make an application for accreditation at least ten (10) working days prior to the intended date of commencement of certification of fruit.

8.1 Application for accreditation

8.1.1 Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation detailing the facility location, Operational Procedure, scope and period of accreditation.

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

A Business must not commence or continue certification of produce under the CA-33 arrangement unless it is in possession of a valid and current Certificate of Accreditation.

8.2 Audit process

8.2.1 Initial audit

Prior to accrediting a business, an Authorised Inspector shall conduct an initial audit of the business to verify the system is implemented and capable of operating in accordance with the requirements of this Procedure, and the system is effective in ensuring compliance with the specified requirements of the arrangement.

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

8.2.2 Compliance audits

Compliance Audits are conducted to verify that the system continues to operate in accordance with the requirements of this Procedure. Compliance audits are, wherever practical, conducted when the system is operating. A compliance audit is conducted:

- within four (4) weeks of the initial audit or issue of the first PHAC; and
- within twelve (12) weeks of the business being reaccredited; and



- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or reaccreditation.

Upon completion of a successful initial compliance audit, accreditation is granted to cover the current season, up to a maximum of twelve (12) months.

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

8.2.3 Re-accreditation

Accredited businesses are required to re-apply for accreditation each year the business seeks to operate under the 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 host fruit under the arrangement.

A compliance audit is conducted within twelve (12) weeks of the business applying for re-accreditation each year.

A compliance audit is conducted between six (6) and nine (9) months after the date of re-accreditation for an arrangement that operates for more than six (6) months of the year.

8.2.4 Certificate of accreditation

An accredited business will receive a Certificate of Accreditation detailing the facility location, Procedure, scope (type of fruit covered) and period of accreditation.

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

A business may not commence or continue certification of fruit under this arrangement unless it is in possession of a valid and current Certificate of Accreditation for the Procedure and fruit type covered by the Assurance Certificate.

8.3 Non-conformances and sanctions

8.3.1 Sanctions policy

The Department will implement sanctions depending on whether non-conformities are detected and whether they are proven to critical, major or minor in nature.

The receiving jurisdiction reserves the right to inspect at any time, host fruit prepared under this Procedure and to refuse to accept a Plant Health Assurance Certificate issued by the business operating under it where fruit is found not to conform with the conditions specified in this Procedure.

8.3.2 Non-conformances

Audits are regularly undertaken to evaluate the effectiveness of implementation 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.

8.3.3 Incident reports

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

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

8.3.4 Suspension and cancellation

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;
- contravened a requirement that compromises the integrity of the arrangement;
- not rectified a non-conformance.
- Any action taken by the Department to suspend or cancel an accreditation shall be provided in writing to the business. This shall also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

8.3.5 Prosecution

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

9. CA system records and document control

9.1 CA system records

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

Under PART A

- current 'Property Plan' for each block/source property (**Attachment 2**); and
- 'Equipment Application Calibration Test Record' (**Attachment 3**); and
- 'Crop Monitoring Record' – (**Attachment 3A**)
- 'Preparation and Treatment Record' (**Attachment 4**); and
- 'Harvest Inspection Record' (**Attachment 6**); and
- a copy of each PHAC issued under this Procedure. (**Attachment 10**)



Under **PART B**

- current 'Facility Plan' for each facility (**Attachment 11**)
- a copy of each PHAC received (**Attachment 10**); and
- 'Record of Receipt' (**Attachment 7**); and
- 'Packed Product Inspection Record' (**Attachment 9**); and
- a copy of each PHAC issued under this Procedure.

Records must be retained for 1 year from completion.

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

9.2 CA system documentation

The Business must maintain the following documentation:

- a current copy of the Procedure; and
- a current Certificate of Accreditation.

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

Attachments

Table 4: List of attachments

Attachment	Title
1	Application for accreditation
2	Property Plan (Part A)
2B	Facility Plan (Part B)
3A	Crop Monitoring Record
3	Equipment Calibration Test Record
4	Preparation and Treatment Record
5	Photographs of fruit fly larvae
6	Harvest inspection record
7	Record of Receipt
8	Example of a Packed Product Sample number
9	Packed product inspection record
10	Plant Health Assurance Certificate
11	Block Hygiene Record



Attachment 1. Application for Accreditation or Annual Return (CA)

Complete clearly and return to Biosecurity SA - Plant Health Operations, 33 Flemington St, Glenside SA, 5065.

Or email scanned completed copy to PIRSA.PlantHealthMarketAccess@sa.gov.au

(Please print. See Conditions / Application Instructions on pages 2 and 3 of this Application.)

Type of application being made (Tick or mark one): ☐ Annual Return ☐ New ☐ Amender ☐

NOTE: This application can only cover one Procedure (Arrangement) at one Facility

Has Business previously been registered for movement of fruit? ☐ Yes ☐ No

If yes, provide Interstate Produce (IP) Number (& Facility number).

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Operational Procedure / Arrangement (# Arrangement details must be included - see note on page 3)

ICA/CA/IR Number

Title of Arrangement Operational Procedure or Registration *

CA	33
----	----

Pre-harvest monitoring, bait spraying and post-harvest inspection
suitable for organic production (QFF)

PART A (ORCHARD) ☐ PART B (PACKER) ☐ A & B ☐

Applicant Details.

Type of Ownership of Business. (Tick or mark one)

☐ Individual ☐ Partnership ☐ Incorporated Company ☐ Cooperative Association ☐ Trust ☐ Government

Individual Name:

Business Name:

Postal Address Line 1:

Suburb:

Partner Names:

(Provide additional partners
on a separate sheet)

Other Trading Names:

ABN / ACN Number:

Last Name	First Name
Line 2:	
State:	Postcode:
Last Name	First Name
Last Name	First Name

Have you, any Partner or Director of the Business or anyone in a Management role been convicted of an indictable offence or other offence involving dishonesty in the past five years? (answer by circling / marking appropriate box).

Yes	No
-----	----

A Company must attach a copy of *Certification of Incorporation* with new applications.

A Co-operative Association must attach a copy of *Certificate or Registration* to new applications

Certification is attached ☐

Facility / Accreditation Details

Facility Address Line 1:

Suburb:

Accreditation Contact:

Position:

Property Valuation No.:

Contact Details:

Postal Address

Postal Suburb

Line 2:	
State:	Postcode:
Last Name	First Name
Section:	Hundred:
Phone:	Mobile:
Fax:	Email:
Line 2:	
State:	Postcode:

Persons Permitted to Sign or Verify Plant Health Certification

Role	Last Name	Given Name(s)	Specimen Signature
Certification Controller / Responsible Person			
Backup Cert Controller / Responsible Person			
Authorised Signatory / Responsible Person			
Authorised Signatory / Responsible Person			

Products Certified / Imported:

(List all fruit & vegetable types, machinery,
grapevines or nursery stock)

Seasonal Operator: (tick or Y = Yes)

NO YES If yes, indicate operating months

Importing Details

Consignments per year

States of Origin: (tick or Y = Yes)

Nursery Membership Y= Yes / N= No										NGISA	NIASA	AGCAS
QLD	VIC	WA	NSW	NT	TAS	Overseas						



ENSURE YOU ALSO COMPLETE AND SIGN SECOND PAGE

Product / Certification Assurance Records and Methodology

The business must carry out the necessary responsibilities and duties, and maintain records strictly in accordance with the applicable Operational Procedure unless permission to use different records/methods is requested below and is granted and endorsed by the Department of Primary Industries and Regions

I hereby request to use the following alternative or additional records/methods detailed below.

	Granted by PIRSA <input type="checkbox"/>
	Inspector Initials / Stamp

PIRSA ☐

STAMP ☐

I / We the undersigned applicant(s) do hereby declare that the information provided herein is accurate to the best of my/our knowledge and belief and make this application on my behalf, or on behalf of the above-mentioned business as a representative appointed to do so.

*Partner, Director / Approved
Representative

Designation

Signature

Date

			/ /
			/ /
			/ /
			/ /

Note: Where applicants are members of a partnership, each partner must sign the application.

For corporations/associations a Director, Company Secretary or Manager with legal authority to sign for the company must sign.

Use the following checklist to ensure you have provided key information to enable the application to be processed.

☐ You, All Partners or Director have signed above. ☐ All Responsible Persons have signed page 1. ☐ ABN is provided.

☐ Type of ownership indicated. ☐ Copy of Company Certification attached (new applicants).

Applicants must provide an Annual Return on the prescribed form each year they are accredited.

Incomplete applications will delay processing as they will need to be returned.

Please direct any queries regarding this application or the Accreditation/Registration to the Market Access Officer on 8207 7814.

Office Use Only

DESK AUDIT <input type="checkbox"/> Passed <input type="checkbox"/> Not Passed because			
Alternate record-keeping granted Yes <input type="checkbox"/> No			
..... / /			
Name of Desk Auditor (please print)	Signature of Officer	Date	PIRSA STAMP

Conditions of Accreditation S16 / Registration S26

For the purposes of this accreditation / registration the following conditions may apply:

- The applicant must operate in full accordance with the Act and for ICA/CA Arrangements with the applicable Operational Procedure, which includes maintenance and provision of prescribed records for regular audit.
- The applicant is responsible to ensure that staff undertaking responsibilities required of the accreditation are adequately trained to do so.
- The frequency and number of audits will be determined by the Minister and carried out by persons authorised by the Minister.
- All fees for audits and inspections will be set by the Minister and the costs borne by the accredited person or business.
- The applicant will receive a Certificate of Accreditation / Registration which must be prominently displayed at the Business Facility.
- Restrictions may be imposed on the type of product an importer may bring into South Australia.

A copy of the relevant Operation Procedure or Act can be viewed or downloaded from – www.pir.sa.gov.au/ica

Issue of Assurance Certificates / Registration of Importers / Verification of Product

The Plant Health Act 2009 requires any person issuing a Plant Health Assurance Certificate (PHAC) to be accredited to do so. Penalties apply. (see section 25).

The Plant Health Act 2009 requires any person bringing or introducing plant or plant related products into SA to be registered (section 26) and imported products require verification. It is an offence to import without being registered or to fail to have imported product verified. Penalties apply (see sections 7, 25 and 33).

Only an accredited person may issue an assurance certificate (PHAC) or verify imported products (ie verify that an assurance certificate or other document relating to a plant or plant related product under a corresponding law complies with the requirements of the corresponding law). It is an offence to issue a Plant Health Assurance Certificate or verify imported product without being accredited. Penalties apply (see sections 7, 25 and 33).



ENSURE YOU ALSO READ PAGE 3

Application Notes

The form must be fully completed by an Applicant on their behalf or on behalf of a legal entity/business that they have authority to represent. Partnerships require all partners to sign.

Attach a separate page if there is insufficient space available for all required details. (Late fees apply for Annual Returns)

Operational Procedure / Arrangement

The ICA / CA / IR number and name you are seeking Accreditation/Registration for must be entered here. E.g. ICA23, CA01 etc. Applications without these details will be delayed or not processed.

(You may make application for both CA01/(IVCA) and IR01 by ticking the YES box)

Applicant Details

- **Type of Ownership** shall be either – Individual, Partnership, Incorporated Company, Co-operative Association, Trust or other legal entity. (It may not be a Family Trust).
- **Name of the Legal Entity** either Individual, Business, Corporation, Association or Trust (if a Family Trust a trustee representing the Trust). Use attachment if insufficient room.
- **Address**; physical address of business is required
- **Partner Names**; all partners names must be provided.
- **Other Trading Name(s)**; List any other trading names used. Use attachment if insufficient room.
- **ABN / ACN Number**; ABN is the Australian Business Number.
- **Convictions**; Need to answer whether you, or any Director of the business or anyone in a Management role been convicted of an indictable offence or offence involving dishonesty in the past five years ?
This question must be answered. If it is not, the application will not be processed.

Facility/ Accreditation Details

- **Facility Address / Location**; Clearly indicate the location or physical address details where product will be prepared/verified that will enable a PIRSA officer to easily locate the premises. (Usually the registered address of the business).
- **Contact**: Name and role of the principal contact to be used in regard to the accreditation/Registration.
- **Property Valuation Number and Section and Hundred**; Must clearly indicate the Property Valuation Number, or Section and Hundred of the property. These are available from the Council rate notice.
- **Postal Address**; A mailing address may be provided for posting of all correspondence.

Persons Permitted To Sign or Verify Plant Health Certification

- **Role**; The role of the person able to verify product on behalf of the accredited business.
- **Names**; The full name and specimen signature of each of these persons.

Product Details

- **Products Certified / Imported**; Indicate the imported product / equipment / machinery you expect to certify/verify using this Procedure.
- **Seasonal Operator**; Indicate whether seasonal operation will apply and if so what months.
- **Consignments per year**; Importers to provide estimate number of consignments per year
- **Nursery Membership**; Nurseries to provide membership details
- **States of Origin**; Provide a yes for States that product is expected to come from.

Product / Certification Assurance Records and Methodology

- Complete only if you wish to maintain records in alternate method to **that** specified in Procedure.

Authorising / Signing

The Applicant (individual, all partners or company director/senior manager) must sign acknowledging they represent the business seeking accreditation and the information is accurate. It is an offence under section 51 of the Plant Health Act 2009 to make a false or misleading statement (whether by reason of the inclusion or omission of a particular) in an application made or information provided. Penalties apply.

Separate applications are required for each accreditation / registration. (i.e. ICA, CA, IVCA, Importer etc)

see www.pir.sa.gov.au/ica

[Please direct queries regarding this Application, Accreditation or Registration to the Market Access Officer on 8207 7814.](#)

Manager, Market Access & Systems
Department of Primary Industries & Regions



Attachment 2 Property Plan Page 1

PP No:

Grower Name:		
Property address:		
Property Contact Details (If different than those on Application form)	Name:	Email:
	Mobile:	Telephone:
Grower / Supplier CAA (S) Number	Example: S1234-01-CA30	

You must supply either 1.Valuation Number(s) (preferred) ; **or** 2.Title(s) **or** 3.Hundred, Plan and Parcel details. Any forms which do not contain this information will be returned for correction

Property Valuation Number(s) (Ten digit valuation number from council or water rates NOT the property value)	
Title(s) (CT or CL Number) CT = Certificate of Title, CL = Crown Lease	
Hundred(s)	
Plan(s) (FP or DP number if applicable)	
Parcel(s) (Section or Allotment Number)	

Note: A **Property Plan** (overleaf) must be included for **each** contiguous property covered by the Business' Interstate Certification Assurance arrangement.

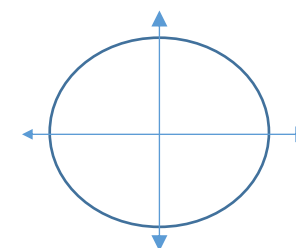
The **Property Plan** must include the following:

- the location of all blocks on which host fruit is planted;
- the block reference code or number used to identify each block;
- the type of host fruit grown on each block;
- the cultivar and number of trees planted in the block;
- road access including street name/s;
- internal roadways within the property;
- the location and identification of buildings on the property (e.g., house, packing shed, equipment sheds, etc.).
- whether it is intended to certify host fruit harvested from the block under the CA agreement.

Complete the following details for each block shown on the Property Plan			
Block reference Code or No.	Name used on farm for the block	Variety of host fruit	Number of trees



Attachment 2. Property Plan - Page 2



Indicate North



**CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE
FOR ORGANIC PRODUCTION**

Attachment 2 B. Facility Plan (Part B) Page 1 **PP No:**

Business Name:		
Property address:		
Business Contact Details (If different than those on Application form)	Name:	Email:
	Mobile:	Telephone:
Packing Shed "S" Number	Example: S1234-01-CA30	

Note: A **Facility Plan** (overleaf) must be included for each Part B Accredited Packing Shed covered by the Business' Interstate Certification Assurance arrangement.

The Facility Plan must include the following:

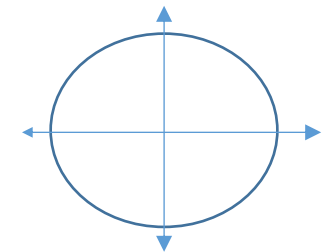
a.	Fruit receival areas (loading docks, delivery bays etc);
b.	Areas where conforming and non-conforming consignments will be stored;
c.	Cold rooms where host fruit will be stored;
d.	Packing and grading lines where host fruit will be handled under this CA;
e.	road access including street name/s;
f.	Area where inspection of suspect fruit will be conducted
g.	All areas must be clearly identified (packing line 1, cold room 1 etc.)

You **must** supply either 1.Valuation Number(s (preferred)); **or** 2.Title(s) **or** 3.Hundred, Plan and Parcel details. Any forms which do not contain this information will be returned for correction

Property Valuation Number(s) (Ten digit valuation number from council or water rates NOT the property value)	
Title(s) (CT or CL Number) CT = Certificate of Title, CL = Crown Lease	
Hundred(s)	
Plan(s) (FP or DP number if applicable)	
Parcel(s) (Section or Allotment Number)	



ATTACHMENT 2 B. Facility (Packing Shed) Plan – Part B - Page 2



Indicate North



**CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE FOR
ORGANIC PRODUCTION**

Attachment 3. Equipment Application Calibration Test Record

Business Name		IP Number:	
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Date of Test	No. of Nozzles	Output for individual nozzles (L/min/nozzle)	Effective Spray Width (m)	Calibration run (m)	Litres used in run (L/run)	Application rate (L/ha)	Testing Officer's Name



**CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE
FOR ORGANIC PRODUCTION**

Attachment 3A – Crop Monitoring Record

Business Name

IP Number:

Date of Inspection	Block Name or Number. <i>Must match name used on property plan</i>	No of trees or inspected per block	Evidence of QFF damage or infestation?		Comments (note, maturity stage, any problems detected during crop scouting and notes regarding the level of damage or infestation)	Crop Monitors Details	
			Yes	No		Printed Name	Signature



**CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE
FOR ORGANIC PRODUCTION**

Attachment 4. Preparation and Treatment Record

Business Name		IP Number:	
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Mixture Preparation						Treatment Application				
Date and time of preparation and application	Volume/Weight of concentrate (mL or g)	Volume of mixture (L)	Trade name of concentrate	Other adjuvant	Calibrated (Y/N)	Treatment Equipment used	Type of fruit	Block names treated	Treatment Operator's Name	Signature



Attachment 5. Photographs of fruit fly larvae





**CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE FOR
ORGANIC PRODUCTION**

Attachment 6. Harvest Inspection Record

Business Name		IP Number:	S
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Date	Block	Variety	Number of fruit inspected	Larvae detected Y/N	Date & Time reported to PIRSA	Harvest Supervisor's name	Signature	Outcome



CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION SUITABLE FOR
ORGANIC PRODUCTION

Attachment 7. Record of Receipt

Business Name		IP Number:	S
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Part A Business Name	PHAC number	Date received	Produce Type	Quantity	Name of Produce Receival Officer	Signature of Produce Receival Officer



Attachment 8. Example of Packed Product Sample Number

Marking Sample Packages After Packed Product Inspection

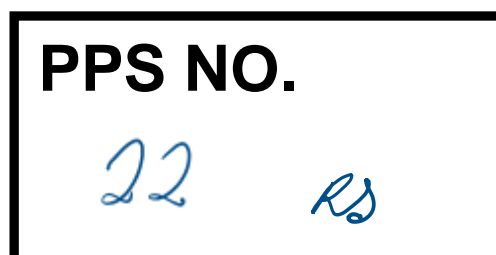
Following inspection, the Packed Product Controller must:

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

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)





Attachment 9. Packed product inspection record

Business name		IP number:	
Host fruit type			

Date of Inspection	PHAC No.	PPS No	Free of live fruit fly		Comments (note any problems detected during inspection and the number of any withdrawn or rejected packages)	Packed Product Controller	
			Yes	No		Printed name	Signature



Attachment 10. Example PHAC



PLANT HEALTH ASSURANCE CERTIFICATE

Original (yellow) - Consignment Copy / Duplicate (white) - Business Copy

Accreditation Details *(all accreditation details must be completed)*

IP Number	Facility No.	Arrangement Code
S 9 9 9 9	- 0 1	C A 3 3

Certificate
Number

123456

Consignment Details *(Please print clearly and initial any alterations)*

Consignor

Name	Oscar's Organics
Address	123 Peachey Rd
	Renmark SA 5341

Consignee

Name	Mr Wholesaler
Address	Burma Rd
	POORAKA SA 5095

Reconsign To

(For reconsigning the produce using ICA-17 or Government Inspector)

Name	
Address	

Method of Transport

(Provide details where known)

<input checked="" type="checkbox"/> Road	S311AKM
<input type="checkbox"/> Rail	Consignment
<input type="checkbox"/> Air	Airline

Certification Details

Accredited Business that Prepared Produce *(as IP# above)*

Name	Oscar's Organics
Address	123 Peachey Rd
	Renmark SA 5341

Grower

Name	Oscar's Organics
Address	123 Peachey Rd
	Renmark SA 5341

(for ICA23 & ICA33 each source property must have current Property Approval)

Brand Name or Identifying Marks *(as marked on packages)*

Oscar's Organics - Oranges

Date Code(s) *(as marked on packages)*

22 Nov 2022

No. of Packages	Type of Packages <i>(trays, cartons)</i>	Type of Produce	Authorisation for Re-consignment
96	cartons	orange	
			(Apply ICA-17 or DPI Stamp here)

Treatment Details

Date	Treatment	Chemical (Act/Ingredient)	Concentration	Duration and Temperature
20 Nov 2022	Naturalure	Spinosad	6.5x dilution	25°

Additional Certification

Inspected and found free of fruit fly

Declaration

I, an Authorised Signatory of the accredited business that prepared the plants or plant product described above, hereby declare that the plants or plant produce were prepared in the business's approved facility in accordance with the business's Certification Assurance arrangement and that the details shown above are true and correct in every particular.

Oscar Orville

Oscar Orville

22 Nov 2022

Authorised Signatory's Name *(Please Print)*

Signature

Date



CA-33 – OPERATIONAL PROCEDURE
PRE-HARVEST MONITORING, BAIT SPRAYING AND POST-HARVEST INSPECTION
SUITABLE FOR ORGANIC PRODUCTION

Attachment 11 – Block Hygiene Record

Business Name					IP Number:		
Date of hygiene clean-up	Block Name or Number. <i>Must match name used on property plan</i>	Maturity stage	Tree type / variety	Approximate Amount collected (# bins,	Person conducting crop hygiene		Disposal method mulched, deep buried or handled under PIRSA CIBN <i>include CIBN number if applicable</i>
					Printed Name	Signature	